

## TRAINING WORKSHOP

### *From tradition to innovation in buckwheat, oats and gluten-free - strategies for SMEs in production, processing and marketing*

**Date:** 29/06/2016

**Place:** Novotel Warszawa Airport

**Address:** 1 Sierpnia street no 1,  
02-134 Warsaw, Poland

**Language:** English with Polish translation

**Fee:** free but registration is required at:  
<http://www.pan.olsztyn.pl/workshop-2016/>

#### **Agenda:**

09:00	Registration and welcome coffee
10:00	<b>Official opening of Training Workshop</b>
10:05	Opening and introduction 'From Inventory of Needs to Strategic Research and Innovation Agenda in buckwheat, oats and gluten-free' <b>Luud Gilissen (Netherlands)</b>
10:20	Carob enriched buckwheat bread – a new alternative in the gluten-free diet <b>Peter Raspor (Slovenia)</b>
10:50	Buckwheat from a Polish view <b>Ryszard Amarowicz, Henryk Zieliński (Poland)</b>
11:20	<b>Coffee &amp; tea break</b>
11:40	Buckwheat as a functional ingredient in bakery products <b>Małgorzata Wronkowska (Poland)</b>
12:00	Gluten-free grain products: processing, production, marketing <b>Stefan Horstmann (Ireland)</b>
12:20	<b>Lunch</b>
13:20	Dutch Bakery Society and Bakery Institute: application of oats in bakery and pastry from a Dutch perspective <b>Vicky Littlejohn (Netherlands)</b>
13:50	Why the establishment of the Dutch Gluten Free Competence Centre (GFCC) failed and restarted with new focus <b>Claire Souren (Netherlands)</b>
14:20	Establishment of the Gluten-free Oat Chain in The Netherlands <b>Bert-Jan van Dinter (Netherlands)</b>
14:50	<b>Tea &amp; coffee break</b>
15:10	Gluten-free starches and their role in gluten-free products - knowledge transfer to SMEs <b>Stefan Horstmann (Ireland)</b>
15:30	Application of buckwheat in bakery and pastry from a Slovak perspective <b>Zuzana Ciesarová (Slovakia)</b>
15:50	Oats 2020: needs and lessons from an international perspective <b>Luud Gilissen (Netherlands)</b>
16:10	<b>All: General discussion on the issues and composition of a draft SRIA</b>
17:00	<b>Closing of Training Workshop</b>



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### Welcome Message,

Farmers, producers, retailers, scientists and representatives of non-governmental organizations (consumers and patient organizations) will meet each other in this TRAF00N Training Workshop to discuss about improvement of and innovation in traditional and local food production chains with specific focus on buckwheat, oats and gluten-free.

The EU project TRAF00N (November 2013 – October 2016) aims at the transfer of knowledge to small and medium size enterprises (SMEs) to strengthen their market position. SMEs in the food sector are increasingly under pressure due to developing open markets, increasing demand of standardized and price-competitive food products, increasing importance of large retailers, and challenges in obeying governmental regulations. This raises the risk of losing many local and traditional foods and processing techniques.

SMEs of traditional foods and active in local markets must therefore extend their skills in modern and competitive production and marketing. TRAF00N aims to support. The work package 'Grains' of TRAF00N involves ancient wheat species (e.g. durum and spelt), oats and buckwheat, and the application of sourdough and gluten-free production and processing. Buckwheat and oats have a long history as traditional crops, with an innovative perspective in gluten-free products.

During the first two years, scientists in TRAF00N have been in search internationally for the needs in representative national and local SMEs. During the workshop you will be informed about this 'Inventory of Needs', and you will be invited to discuss with the speakers (representing different stakeholders) about their 'lessons to learn' based on the 'Needs' and on specific 'Cases'. Together we will create better mutual understanding, explore possibilities for innovation, and define strategic goals.

The 'Strategic Research and Innovation Agenda', the end goal of the TRAF00N project, is of crucial importance to the EU to enable further steps in European research and policy concerning traditional foods.

### *Organizers*