



# WWC 3RD INTERNATIONAL WHEAT CONGRESS

## Workshop 15: Balancing Wheat-based Product Quality and Nutritional Quality Requirements

Sunday, 22 September 2024

Perth Conference & Exhibition Centre (PCEC), Perth, Western Australia

Meeting Room 9, PCEC

Tentative Program		
Sunday, 22 September 2024		
Time	Co-Chairs: A/Prof Vicky Solah, Murdoch University, Australia Mr. Sean Masterson, Managing Director, Asia Pacific ARYZTA	
13:00 – 13:10	Introduction	
13:10 – 13:30	Balancing nutrition and quality	<b>Dr Haelee Fenton</b> InterGrain, Australia
13:30 – 13:50	A new collaborative approach for sourdough bread	<b>David Doepel</b> Murdoch University, Australia
13:50 – 14:10	How does protein content affect bread wheat dough properties and gluten composition?	<b>Dr Bin Xiao Fu</b> Grain Research Laboratory, Canadian Grain Commission, Canada
14:10 – 14:30	From lab to farm: a success story of breeding specialty wheats to ensure nutritional security	<b>Dr Achla Sharma</b> Punjab Agricultural University, India
14:30 – 14:50	Tea/Coffee break	
14:50 – 15:10	Upcycling spent grains for food applications	<b>Dr Suwimol Chockchaisawasdee</b> Murdoch University, Australia
15:10 – 15:30	Australian wheat – quality ingredient for SEA Noodles	<b>Dr Larisa Cato</b> Australian Export Grains Innovation Centre (AEGIC), Australia
15:30 – 15:50	Impact and mechanism of sulphur-deficiency on modern wheat end-use and nutritional properties	<b>Prof Wujun Ma</b> Murdoch University, Australia
15:50 – 15:55	Closing remarks by Co-Chairs	