

## 12<sup>th</sup> Meeting of the Innovation Group Grains & Baked Goods

**Date:** 13 September 2022  
**Place:** Berner Fachhochschule, Bern (see next page)  
**Time:** 13:30 – 17:30

### Program

13:30 Uhr	<b>Register &amp; Coffee &amp; Snacks</b>	
14.00 Uhr	Welcome	P. Braun, Swiss Food Research
14.15 Uhr	Mycotoxin inactivation strategies: prototype of a continuous process to perforate wheat kernels	Luca Stäheli & Nadina Müller, ZHAW
14.45 Uhr	Minimierung des Acrylamid-Gehalts in Backwarenspezialitäten	Mario Jekle, Universität Hohenheim
15:15 Uhr	<b>Networking &amp; Break</b>	
15:40 Uhr	Upcycling wheat bran through fermentation into healthy and sustainable ingredients for the bakery industry	Moritz Müller & Gregory Frei, Kly
16:10 Uhr	Zerkleinerungstechnologien für pflanzenbasierte Milchalternativen	Martin Koch & Marc Cöslin, FrymaKoruma
16:40 Uhr	Upcycling of brewer spent grain	Joel Wasfy, UpGrain
17:10 Uhr	Wrap-up	P. Braun, Swiss Food Research
17:20	<b>Networking &amp; Aperero</b>	

## EVENT LOCATION

### Berner Fachhochschule

Schwarztorstrasse 48

3007 Bern

Google Maps: <https://goo.gl/maps/8miMRH4bk2aCgrxk8>



## HOW TO GET THERE:

### Public Transport

From Bern main station in five minutes by tram/bus to the "Kocherpark" stop:

- Tram no. 3, direction Weissenbühl
- Tram no. 6, direction Fischermätteli
- Tram no. 7, direction Bümpliz
- Tram no. 8, direction Bern Brünnen Westside
- Bus No. 17, direction Köniz Weiermatt

On foot you need approx. 10 minutes