

Press releases, 5 May 2010

Final HEALTHGRAIN Conference

5-7 May 2010, Lund, Sweden

Consumers in European countries appreciate grain healthiness in diverse ways

Health benefits of wheat can be improved by plant breeding

Creating new healthy ingredients by developing innovative milling techniques and processes for cereal grains

Scientific cooperation shows potential of bioprocessing for improving exploitability of wheat bran

Engineering wheat arabinoxylan for new applications

New and improved gluten free foods developed for patients with Coeliac Disease

Novel processing technologies developed for extending use of oats in gluten-free diet

Evidence for health potential of wheat aleurone as part of ready-to-eat cereals and bread

Rye and barley products facilitate blood glucose and appetite regulations

The HEALTHGRAIN consortium developed a European definition for whole grain