

## Symposium venue

Tampere Hall, Tampere, Finland  
Located 200 km northwest of Helsinki.  
Tampere is the third largest city in Finland.

## How to submit an abstract

Please visit the Symposium website:  
<http://www.helsinki.fi/gf10/>

## Roadmap and Deadlines

Jan 31 2010 Abstract submission deadline  
Feb 28 2010 Early bird registration deadline

## Registration & Symposium fees

Please visit the Symposium website:  
<http://www.helsinki.fi/gf10/>



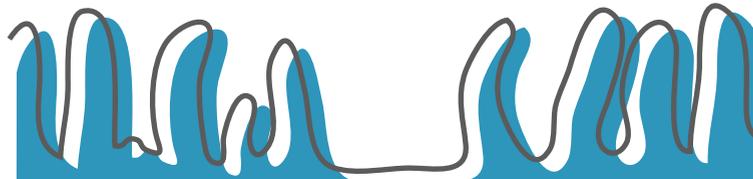
## Technology, Safety, Analysis

Website:

<http://www.helsinki.fi/gf10/>

Contact email:

[gf10-symposium@helsinki.fi](mailto:gf10-symposium@helsinki.fi)



## Second International Symposium on Gluten-Free Cereal Products and Beverages

## Technology, Safety, Analysis

June 8–11, 2010  
Tampere, Finland



## Introduction

Coeliac disease (CD) is an autoimmune disorder that is treated by a lifelong gluten-free diet. Epidemiological studies suggest that the prevalence of CD is increasing. Up to one or two percent of western populations may be CD sufferers.

Gluten-free (GF) products are defined as foods strictly free from gluten, or more precisely prolamin proteins of wheat, rye and barley. Conventional cereal foods such as bread, pizza and pasta made from wheat are not allowed for CD patients, and neither are most beers and biscuits and many other foods where wheat, rye and barley are used as ingredients. Because of the unique properties of wheat in bread making and pasta it is a major challenge for food scientists to design alternative GF products of high quality.

Safety of GF products must be guaranteed by analyzing ingredients and end-products. International standards exist and are being developed for maximum allowed levels of prolamins in GF foods. Rapid and reliable detection of gluten residues or impurities is another challenge.

The Second International Symposium on Gluten-Free Products and Beverages follows the one held in Cork, Ireland in 2007. The GF10 Symposium invites researchers and industry representatives working in this field to meet and present recent research and developments. The Symposium is arranged in cooperation with the Finnish Coeliac Society. An international fair on GF products and services will be organized partly overlapping the Symposium.

*Welcome to GF10*

## Who should attend?

- Researchers and students working on cereals – whether gluten containing or not
- Industry personnel interested in GF products
- Trade personnel interested in GF markets
- Representatives of regulatory authorities handling with GF products
- Nutritionists, dietitians and representatives of celiac societies
- Companies offering analytical services

## Main topics

- *Epidemiology and pathogenesis.* Why are GF products needed? The triggering protein/peptide?
- *Technology.* How are GF cereal products made? Naturally GF vs. Refined GF. Elimination of prolamins in processes. Alternative ingredients and technologies.
- *Safety and analysis.* How is safety assured? Regulatory issues, international standards. Analysis for GF products.

## More specific issues will include

- The increasing prevalence of CD. Increasing market for GF products?
- Alternative therapies; vaccination, PEP pill?
- GF cereal food technology - elimination of prolamins and improvement of functionality of GF ingredients
- GF food and process design
- GF baking technology
- The case of oats
- The GF cereal food and beverage market
- New GF products, introduced by companies

## International Scientific Committee

Prof Hannu Salovaara, University of Helsinki (*Chair*)  
Dr. Elke Arendt, University College Cork  
Dr. Don Kasarda, USDA ARS WRRRC  
Prof. Markku Mäki, University of Tampere  
Dr. Katri Kaukinen, University of Tampere  
Prof. Fritz Koning, University of Leiden  
Prof. Michael Gänzle, University of Alberta  
Prof. Peter Köhler, DFA Lebensmittelchemie  
Dr. Gerard Downey, Teagasc  
Dr. Juan Pablo Albar, CNB CSIC  
Prof. Kaisa Poutanen, VTT / Healthgrain  
Dr. Jan Willem van der Kamp, TNO / Healthgrain  
Dr. Roland Poms, ICC

## Organising Committee

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