



“Sustainable Cereals”

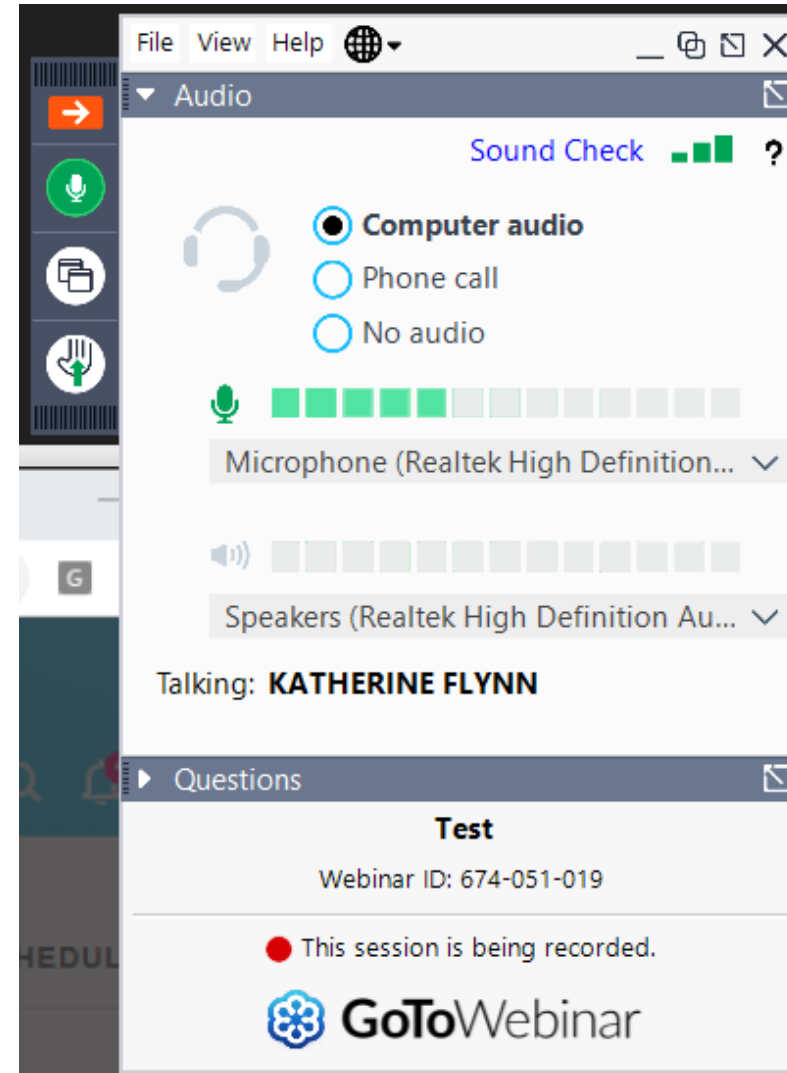
The Student Suggestion Webinar



Co-funded by the Horizon 2020 programme of the European Union

How to use your control panel:

- minimize panel →
- mute/unmute micro →
- raise hand →



**Sessions will be recorded and available on the ISEKI-Food YouTube site.

**Slides will be available on the Competition website: <https://food-sta.eu/ssc2019-b/timeline-and-important-dates>

Today's Agenda

- ***Improving Gluten-free Bread by Novel Arabinoxylan Networks***
 - Denisse Bender, University of Natural Resources and Life Sciences (BOKU), Austria
- ***Experimental Design***
 - Gerhard Schleining, University of Natural Resources and Life Sciences in Vienna (BOKU), Austria
- ***By and Co -products Value Addition in the Cereal Chain with Focus on Nutrients and Bioactives inclusive of Novel Processing***
 - Vish Prakash, Ramaiah University of Applied Sciences, India
- ***The Nutri Grains Cereals and Richness of Traditional Foods with it***
 - Jamuna Prakash, Ramaiah University of Applied Sciences, India

Improving Gluten-free Bread by Novel Arabinoxylan Networks

Experimental Design

By and Co-products Value Addition in the Cereal Chain with Focus on Nutrients and Bioactives inclusive of Novel Processing

The Nutri Grains Cereals and Richness of Traditional Foods with it

Questions and Comments?

- Each participant should please fill out the survey
 - Directly after the Webinar
 - In the thank you for attending email you receive tomorrow
- The recording will be available on our ISEKI-Food Association YouTube channel at <https://www.youtube.com/channel/UC-zYsCKACSKx-HfGOfy77YQ/videos>

What's next?

- Week of 27th January 2020 : Project Review meetings
- 11th February 2020 at 1.00 PM CET: Soft Skills webinar
- 15th February 2020: Submission of the project presentation and report by email to ssc@iseki-food.net
- 6th March 2020 from 12.30 - 16.00 PM CET: FoodFactory-4-Us Final Virtual Conference in Sustainable Cereals