

19 JUNE | Monday

13:00 Registration of participants

14:30 Welcome addresses
Chairs: Patricia Giraldo (UPM) & Gilberto Igrejas (UTMAD)

Authorities: Fidel Rodríguez Batalla. Viceconsejero de Universidades, Ciencia e Innovación, Comunidad de Madrid
José Manuel Palacios. Head of School of Agricultural, Food and Biosystems Engineering, UPM

15:00 Opening keynote lecture
Anna María Mastrangelo (CREA)
 The contribution of genomics to improve grain quality in durum wheat

Session 1: Wheat grain components

15:30 **Chairs: Catherine Grand-Ravel (INRAE) & Laura Pascual (UPM)**
Invited presentation: Eugene Metakovsky (UPM)
 Using alleles at the Gli loci as genetic markers, intravarietal non-uniformity and uneven distribution of common wheat genotypes across countries and regions were revealed

16:15 Coffee break

Oral presentations

17:00 **Julie Boudet (UMR INRA/UCA):**
 Wheat DOF transcription factors TaSAD and WPBF regulate glutenin gene expression in cooperation with SPA

17:15 **Matilde López-Fernández (UPM):**
 Allelic variation for prolamins and puroindolines in Spanish bread wheat landraces and set up of KASPr platform for discrimination

17:30 **Francisco Andrade (UCO):**
 Development of a master set of High Molecular Weight Glutenin Subunits from Glu-A1 locus

17:45 **Bin Xiao Fu (Grain Research Laboratory):**
 Protein content in relation to dough properties, monomeric proteins and insoluble glutenin: seven protein aggregates from single variety AAC Brandon of Canada Western Red Spring Wheat

18:00 **María Elena Ramos-Cassellis (BUAP):**
 Antioxidant capacity and total phenol content in amaranth leaf and their addition to corn tortillas

18:15 **Naima Bouabdellah (UPM):**
 HMW/LMW Glutenin quantification at great accuracy is possible by SDS-PAGE

18:30 **Tatsuya M. Ikeda (NARO):**
 Proposal of ideotypes to improve common wheat end-use quality

20:00 Madrid free tour for attendees

20 JUNE | Tuesday (morning)

Session 2: Genetics and breeding for wheat processing and nutritional quality improvement

9:00 **Chairs: Heinrich Grausgruber (BOKU) & Barbara Laddomada (CNR ISPA)**
Invited presentation: Katharina Scherf (KIT)
 Influence of 120 years of breeding on wheat protein composition

Oral presentations

9:30 **Monika Garg (NABI):**
 Anthocyanin-biofortified and antioxidant-rich Black Wheat- The Indian story of development, research, and commercialization

9:45 **Zhonghu He (CIMMYT):**
 Wheat alkylresorcinols: Genome-wide association study and effects of genotype, environment, and management

10:00 **Qiantao Jiang (SICAU):**
 Characterization of a novel HMW glutenin subunits from *aegilops sharonensis* which improves bread-making quality

10:15 **Stefania Masci (DAFNE):**
 Evaluation of genetic diversity of Sicilian tetraploid wheat landraces

10:30 **Daniel Vázquez (INIA):**
 Evolution of baking quality in the more than 100 years of the Uruguayan wheat breeding program

10:45 Women in wheat coffee

Session 3: Innovations in the analysis of wheat quality: technologies and methodologies

11:30 **Chairs: Maryke Labuschagne (UFS) & Marcelo Helguera (INTA)**
Invited presentation: Valerie Lullien-Pellerin (INRA)
 How could we evaluate and predict wheat quality? a real and big challenge

Oral presentations

12:00 **Louise Selga (Lantmännen):**
 Predicting the baking quality of wheat flour

12:15 **Meera Kweon (PNU):**
 Comparison in fresh noodle-making performance of purple-colored whole wheat flour prepared with a jet mill and an ultra-centrifugal mill

12:30 **Agnieszka Nawrocka (IPAN):**
 Application of spectroscopic methods in the studies of gluten structure modified by different groups of polyphenols