

ICC Catalogue



Services



ICC - International Association for Cereal Science and Technology

Impressum

ICC Services GmbH – International Association for Cereal Science and Technology GmbH Marxergasse 2, A-1030 Vienna, Austria,
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Table of Content

| | |
|---|-----------|
| I CC Services GmbH | 4 |
| C onference and Workshop Organisation and Management | 5 |
| ICC Cereal and Bread Congress | 5 |
| ICC Conferences and Workshops or ICC endorsement | 5 |
| P rices of Event Management Services in Member Countries | 7 |
| I CC Standardisation | 8 |
| A dvertising & Sponsorship Opportunities in ECC e-News | 11 |
| I CC Publications | 12 |
| O thers Publications | 16 |

ICC Services GmbH

(Status 01-01-2009)

ICC Services GmbH was formally established on May 11, 2005. ICC Services GmbH is a limited liability company fully owned by ICC www.icc.or.at.

Its primary aim and commitment is to better serve the present and future tasks of ICC and related stakeholder groups, such as research project consortia, food related associations and ICC member institutions. ICC Services is active globally.

The activities of ICC-Services include:

- Printing and sales of publications (ICC Standards, ICC Journal, ICC Dictionary, ICC History Brochure, Conference Proceedings, etc.)
- Organisation and management of conferences and workshops (ICC Jubilee Conference, EU projects workshops, etc.)
- Design and realisation of websites, posters, leaflets, logos, promotion materials, etc.
- Analytical services (standardisation and validation of analytical methods, organisation of ring trials and other studies, etc.)
- Organisation and co-ordination of international research projects
- Editorial office and sales of the official journal of ICC: Quality Assurance and Safety of Crops & Foods
- Administration of ICC Service Subscribers

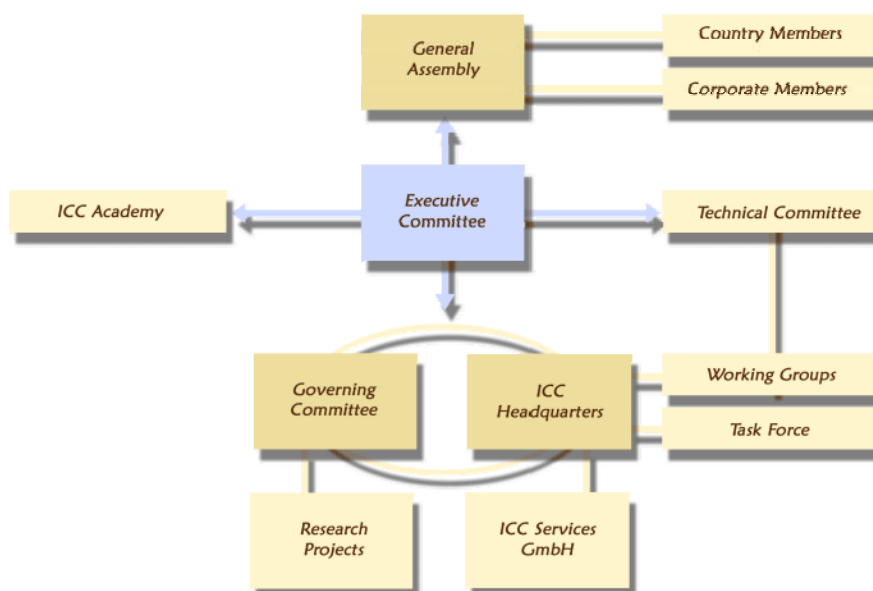
The Executive and the Governing Committees of ICC are the strategic decision making bodies for the scope of offerings, contracts and finances. The ICC Secretary General formally heads the ICC Services and is responsible for the operational and financial leadership of the company.

Owner: ICC – International Association for Cereal Science and Technology

Financial Manager: Dr. Roland Ernest Poms

Contact: Anita Habershuber
Email: icc-gmbh@icc.or.at
Web: <http://www.icc.or.at/icc-services>

Organisational Structure:



Conference and Workshop Organisation and Management

(Status 01-01-2009)

ICC has over 50 years experience in organising and managing international conferences and workshops serving the cereal and crop R&D in academia and industry. While ICC is providing a global network of experts and stakeholders, and is responsible for the content and the high quality standard of its meetings, the management of ICC events is usually subcontracted to its preferred professional conference organiser (PCO), ICC-Services GmbH, a subsidiary of ICC, or to a local event organiser hired by the ICC representative in the respective ICC Member Country hosting the event.

Various types of conferences and workshops, as well as various modes of management support are offered by ICC and ICC Services GmbH:

A) ICC Cereal and Bread Congress

B) ICC Conferences and Workshops or ICC endorsement

A) ICC Cereal and Bread Congress

- 1. Time:** Every 4 years (e.g. in 2000 Surfers Paradise, Australia; in 2004 Harrogate, UK; in 2008 Madrid, Spain; in 2012 Beijing, China)
- 2. Venue:** Only in ICC Member Countries (min. 2 years in good financial standing prior to application)
- 3. Application:** By application through the respective National Delegate only
- 4. Decision:** Decision by vote by the ICC General Assembly
- 5. Organisation:** Organisation is shared by the respective ICC Member Country and ICC
- 6. Management:** Management and financial responsibility are with the hosting ICC Member Country, or otherwise negotiated.
- 7. Costs¹⁾:**
 - 1)** minimum ICC endorsement fee € 3,000.- to be paid upfront to ICC.
ICC endorsement fee covers:
 - the use of the ICC logo,
 - promotion via ICC website,
ICC e-news,
 - individual promotion email via ICC,
 - and printed material displayed on all ICC supported events.
 - 2)** travel and accommodation costs for ICC Secretary General and ICC President
 - 3)** (optional) an additional profit share negotiated on a case by case basis
 - 4)** (optional) any additional services listed in the ICC catalogue
- 8. Liability:** Financial responsibility and complying with local legislation, any insurance or other claims are subject to liability of the event manager, i.e. the local host/managing subcontractor or ICC Services GmbH. ICC cannot be held liable for any loss, damage or legal affairs.

¹⁾ These costs should be calculated into the event budget and covered by registration fees and sponsoring. Note: ICC requires a detailed budget proposal before final decisions and a cost summary, a report and an excel list of all registered participants after the event.

B) ICC Conferences and Workshops or ICC endorsement

- 1. Time:** Any time of the year; however, fitting in the ICC calendar of events
- 2. Venue:** Only in ICC Member Countries; in exceptional cases also in non-member countries at twice the endorsement fee
- 3. Application:** To the ICC Headquarters
- 4. Decision:** By the ICC Secretary General with support from the ICC Governing Committee, and approved by the ICC Executive Committee
- 5. Organisation:** Partner institution and ICC
- 6. Management:** Partner institution and/or at additional cost for selected services according to the ICC catalogue by ICC Services GmbH
- 7. Requirements:**
- 1) submission of a written order form and coverage of the minimum endorsement fee
 - 2) inclusion of at least one ICC fonctionnaire in the Organising/Scientific Committee and thus including ICC in the strategic decision making process
 - 3) invitation of at least one ICC representative to give a welcome address on behalf of ICC in the opening session (travel and accommodation costs to be covered by organiser)
 - 4) obligatory inclusion of the ICC logo on all promotion materials and announcements, be it in electronic or printed form
 - 5) receipt of an electronic participants list with names, contact details and email addresses
- 8. Costs¹⁾:**
- 1) minimum ICC endorsement fee € 1,000.- for conferences (> 80 participants) and € 500.- for workshops (< 80 participants) in ICC Member Countries. Prices double in non-member countries.
- ICC endorsement fee covers:
- the use of the ICC logo,
 - promotion via ICC website,
ICC e-news,
 - individual promotion email via ICC distributor and multipliers,
 - and printed material displayed on all ICC supported events.
- 2) travel and accommodation costs for at least one ICC representative (e.g. ICC Secretary General or ICC President or ICC National Delegate)
- 3) (optional) an additional profit share negotiated on a case by case basis
- 4) (optional) any additional services listed in the ICC catalogue
- 9. Liability:** Financial responsibility and complying with local legislation, any insurance or other claims are subject to liability of the event manager, i.e. the local host/managing subcontractor or ICC Services GmbH, as applicable. ICC cannot be held liable for any loss, damage or legal affairs.

¹⁾ These costs should be calculated into the event budget and covered by registration fees and sponsoring. Note: ICC requires a detailed budget proposal before final decisions and a cost summary, a report and an excel list of all registered participants after the event.

Prices of Optional ICC Event Management Services (in Member Countries)

| | Activity | Workshop | Conference |
|----|---|--------------------------------|--------------------------------|
| 1 | Conference venue: search and reservation <i>(not including costs for Venue)</i> | 500.- | 500.- |
| 2 | Programme organisation and invitation of speakers | 500.- | 1,000.- |
| 3 | First circular: design, ready to print | 800.- | 800.- |
| 4 | Second Circular: design, ready to print | 800.- | 800.- |
| 5 | Mailings: of Invitations, letters official <i>(excl. postage)</i> | 300.- | 500.- |
| 6 | Registration: online, fax, e-mail, Management | 300.- | 600.- |
| 7 | Invoicing: Registration confirmations, invoices <i>(excl. postage)</i> | 300.- | 500.- |
| 8 | Handouts/Book of Abstracts | 15.- / pc | 25.- / pc |
| 9 | Badges <i>(incl. Design and Print)</i> | 1.5 / pc | 1.5 / pc |
| 10 | Registration desk assistance: Person/hour | 48.- | 48.- |
| 11 | Advertising & Promotion: on ICC Webpage, by Mail list, by ICC e-newsletter | 500.- | 1,000.- |
| 12 | Breaks / lunches / conference environment organisation | 300.- | 1,000.- |
| 13 | Breaks: Coffee / Lunch | 7.- / 20.- | 7.- / 20.- |
| 14 | Sponsoring programme <i>(concept and promotion)</i> | 300.- | 500.- |
| 15 | Travel Support <i>(min. 1-2 ICC Officials, optional 1-2 support personnel)</i> | to be covered by local host | to be covered by local host |
| 16 | Endorsement/Logo <i>(includes use of ICC Advertising & Promotion and requires travel support for min. 1 ICC official)</i> | 500.- | 1,000.- |
| 17 | Poster: Design, ready to print | 750.- | 750.- |
| 18 | Poster: Design, ready to print, periodic updates | 1,000.- | 1,000.- |
| 19 | Room Rent at ICC Headquarters, per day <i>(for approx. 50 participants)</i> | 800.- | |
| 20 | Beamer rent per day | 180.- | |
| 21 | Staff working hours <i>(support work / academic)</i> | 48.- / 98.- | 48.- / 98.- |

ICC Standardisation

(Status 01-01-2009)

For over 50 years ICC has validated and published analytical standard methods serving to the safety and quality assessment of cereals and crops, cereal based products, foods and feeds. Validated methods are published in the ICC Standards Collection and can be purchased via ICC Services GmbH. ICC Standard Methods serve international trade, national and international legislation, industry standards such as ISO and CEN, and as guidelines for food manufacturers and control laboratories.

ICC Validation Studies – Basic Requirements

1. Principle: In principle ICC validation studies/ring trials follow the minimum requirements of the IUPAC/AOAC/ISO international harmonised protocol for collaborative trials (Ed. Horwitz, Pure and Applied Chemistry. 67:331-343).

2. Minimum Requirements:

- A minimum of 8 useful results from min. 8 laboratories, respectively (after elimination of outliers and non-compliant laboratories) ^{*)}
- Participating laboratories must be from at least 3 different ICC Member Countries
- A maximum of 50% of the participating laboratories may show a organisational relationship (e.g. laboratories in various locations, but belonging to the same company or distribution network)
- A detailed description of the ring trial setup and a full report including a copy of all original data and statistical calculations must be provided to ICC for review by the ICC Technical Director and final discussion and approval by the ICC Technical Committee.
- It is advisable to discuss the planned trial with the ICC Technical Director, before undertaking the study. If a study was not planned with the ICC Technical Director it can be submitted to ICC Headquarters for approval/acceptance, but ICC reserves the right to turn the certification as ICC Standard Method down based on non-compliance to ICC rules.
- Statistical evaluation of the method must include the following parameters:
 - a) description of the “analyte”
 - b) description of the “sample”/reference material
 - c) homogeneity test results of the sample material
 - d) detailed protocol
 - e) details of participating laboratories
 - f) copy of original results/data
 - g) repeatability
 - h) reproducibility
 - i) Limit of Detection (LOD) and Limit of Quantitation (LOQ), where applicable
 - j) Measurement uncertainty
 - k) Traceability to SI units, if applicable

^{*)} ICC recommends to include at least 12 laboratories in a ring trial

3. Samples:

- Any material used as a sample needs to be well described (origin, ingredients, concentration,...)
- Homogeneity and stability needs to be tested, documented and monitored throughout the ring trial
- According to the IUPAC/AOAC/ISO international harmonised protocol for collaborative trials at least 5 different samples or 2 different matrix samples at 4 different concentration levels (including a zero/blank sample) should be used

4. Costs for proprietary methods:

| | | |
|---|---|-----------|
| a | Publication as ICC Standard Method (includes final editorial check and formatting, promotion and announcement via ICC print media) | € 1,500.- |
| b | Final statistical evaluation after all calculations are completed and all data is generated by the submitting party. Statistics will be approved by the ICC Technical Director and finally by the ICC Technical Committee | € 1,500.- |
| c | Optional: Raw data is received by ICC and statistical evaluation is done by ICC | € 3,500.- |
| d | Optional: ICC organises and manages the ring trial. Any additional costs such as shipping of materials, appliances, training of personnel, production of samples are covered by the method provider or added to the basic fee | € 6,000.- |
| e | ICC Management Fee for Standardisation (per Standard) (including supervising/advising and endorsing the validation study, information transfer to international standardisation bodies and other relevant international institutions, to all ICC National Delegates and Technical Committee Members, Sales and Distribution of the Standard via ICC, incorporation of the new standard in the ICC Standard Methods Collection) | € 3,500.- |

5. Publication:

- After approval of an analytical method or a reference material, the procedure/description is published as ICC Draft Standard (Method/Material) and can be purchased either as single method standard or as part of the ICC Standard Method Collection.
- ICC requires the publication of the obtained results of the validation study in a peer-reviewed journal. Publication in the official ICC Journal “QAS - Quality Assurance and Safety of Crops & Feeds” is recommended.
- The new Standard retains draft status for 2 years to allow time to the ICC Technical Committee to evaluate any complaints, comments, suggestions, flaws, errors, and/or experience from users of the Draft Standard in practice before the Draft Standard will become an official ICC Standard.
- An ICC Draft Standard will become an official ICC Standard after approval by the ICC National Delegates by vote at the earliest 2 years after its publication date as ICC Draft Standard.

6. Ownership: ICC Standard Methods are owned by ICC and thus are protected by ICC copy right. ICC Standard Methods are sold by ICC Services GmbH and authorised distributors contracted by ICC. Any translation, amendment or reproduction in any way needs ICC's prior approval. Any submission of an ICC Standard to international endorsement agencies (such as Codex Alimentarius, ISO, CEN, etc.) or to an external validation/accreditation body needs ICC's permission and a reference to the origin of the standard retained in the new format.

7. Liability: ICC is only liable for the content and the performance data at the time of evaluation and publication. ICC is not responsible for deviations of performance quality due to manufacturing or non-compliant method application.

8. Revisions:

- ICC will revise its ICC Standard Methods at a minimum of 10 year intervals.
- ICC reserves the right to ask for revision or a withdrawal of an ICC Standard Method in case of doubt.
- The method provider is obliged to inform ICC, if changes or additions have been made to a published method.

Advertising & Sponsorship Opportunities in ICC e-News

ICC is the pre-eminent international association in the field of cereal science and technology committed to the international cooperation through disseminating information and developing standard methods for the well-being of all people. ICC is active worldwide and works together with the global cereal's community.

ICC e-news is distributed electronically every month to over 90 countries, including 54 ICC Member Countries and 45 Corporate Member companies of ICC plus numerous academic institutions worldwide. Currently, the ICC e-News is subscribed by over 3,500 recipients, furthermore the ICC e-News is distributed by international multipliers to another approx. 10,000 recipients on all continents. The ICC e-News is also posted on the ICC website to reach the broader cereal and food community of scientists, technologists, analysts, researchers and executives in industry, academia, research and regulatory agencies.

Advantages of advertising and sponsoring with ICC e-News:

- Cost effective way to reach the world's cereals community.
- Target cereal and food science investors, executives, researchers, and practitioners worldwide.
- Reach individuals, corporates, and institutes worldwide.
- Effectively build your brand and product awareness.

e-News Advertising Package includes:

- Company name with click through to your company website in the ICC e-news (click through to current e-newsletter issue).
- Your company logo, in colour, and/or company description (up to 15 words/max. 120 characters including all spaces) with click through to your company website which will remain active for the period of the current issue of the e-newsletter (approx. 1 month).

Issue dates: Beginning of every month, 12 times a year

Closing dates: Bookings: 10th of the month prior to publication

Material: Last day of the month prior to publication

Ad sizes: Option 1: Max. 12 x 3 cm (w/h)

Option 2: Max. 3 x 4 cm (w/h)

Company logo: Resolution: 640 x 480 Pixels

| Prices per advertising package: | Frequency | Members | Non-members |
|---------------------------------|-----------|--------------|--------------|
| | 1x | € 350.- each | € 455.- each |
| | 3x | € 325.- each | € 425.- each |
| | 12x | € 300.- each | € 390.- each |

Contact: roland.poms@icc.or.at

ICC Publications

ICC - International Association for Cereal Science and Technology is:

- an independent, internationally recognized organisation of experts
- a neutral forum for all cereal scientists and technologists
- publisher of international standard methods
- an important organizer of national and international events
- a promoter of international cooperation on a global, regional and national level
- a mediator between science and technology research and practice

ICC MISSION STATEMENT

ICC will be the pre-eminent international association in the field of cereal science and technology committed to the international cooperation through disseminating information and developing standard methods for the well-being of all people.

ICC PUBLICATIONS are distributed by ICC Services GmbH

Standard Methods, Newsletter, Multilingual Dictionary, Who is Who in the World of Cereal Science, Calendar of Events, Literature about meetings, etc.

- **Standard Methods**
 - List of ICC Standard Methods in numerical order
 - List of ICC Standard Methods in order of subjects
 - List of ICC Standard Methods in order of Basic and Supplements
 - General principles of the available ICC Standard Methods in numerical order
- **Proceedings of the 12th ICC Cereal and Bread Congress, 2004, Harrogate/UK**
- **Newsletters**
- **Multilingual Dictionary**
- **Who is Who in the World of Cereal Science**

Published by ICC - International Association for Cereal Science and Technology

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Tel.: +43 1 707 72 02 0 Fax: +43 1 707 72 04 0

Email: office@icc.or.at Internet: www.icc.or.at

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Other Publications

Distributed by ICC Services GmbH

Marxergasse 2, 1030 Vienna, Austria

Tel.: +43 1 707 72 02 0 Fax: +43 1 707 72 04 0

Email: icc-gmbh@icc.or.at Internet: www.icc.or.at

ICC Publications

Title

Price

ICC Standard Methods (complete edition 2006) English

€ 700.-

- Including:
- Basic Standard Collection
 - All supplements (1st - 7th)
 - In 2 ring binders



The complete edition 2006 of the ICC Standards comprises 71 standard methods. The standards are printed on A5 format, and are available in two ring binders.

- Available languages:
- English (complete edition)
 - French (selected standards)
 - German (selected standards)

All prices are excluding taxes and shipping/handling.

(For further information please look at our Website <http://www.icc.or.at/publ.php>)

Please note that ICC grants 50% discount for ICC Member Countries. Updates of the ICC Standards are not included in the retail price.

ICC Standard Methods, 1 single Standard

€ 40.-

Selected Standards are also available in French and German.

All prices are excluding taxes and shipping/handling.

(For further information please look at our Website <http://www.icc.or.at/publ.php>)

ICC/MoniQA Journal “Quality Assurance and Safety of Crops & Foods”

€ 100.-
per year

ISSN 4456-3554

Edited by: Roland Poms, Stan Cauvain

Quality Assurance and Safety of Crops and Foods is a new international peer-reviewed journal publishing scientific primary research papers and review papers in the areas of cereals, grain crops, their quality and issues relating to food safety.

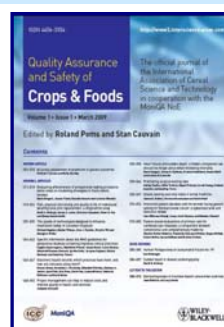
It will focus on:

- The research into and development of new analytical tools
- The improvement of existing analytical tools
- Assuring quality and safety
- Ensuring traceability and authenticity
- Contributions to food security
- The technologies associated with harvesting, storing, processing and manufacture

The scope of publications will extend to cover relevant issues encompassed by:

- Regulatory matters
- Socio-economic impacts
- Globalisation
- Trade agreements
- Activities of international organisations and agreements

For online version please see: www.interscience.wiley.com/journal/qas



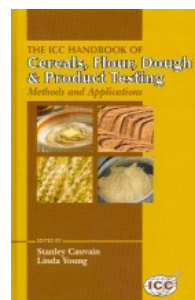
ICC Handbook of Cereals, Flour, Dough & Product Testing

€ 119.-

Edited by: Stanley Cauvain and Linda Young

ISBN: 978-1-932078-99-2

This volume is a comprehensive introduction to the techniques and information required for the testing and analysis of cereals throughout the entire grain chain, from breeding through harvesting and storage to processing and the manufacture of cereal-based food products. The book describes testing protocols in detail, offering many practical pointers for testing in fields, food plants, and in stores. It shows how data from the tests are acquired, interpreted, and linked to a range of global testing standards. The book covers wheat, barley, sorghum and other non-wheat cereals and a wide range of baked products, including breads, extruded products, and animal feeds. A final section introduces the entire spectrum of analytical devices for grain analysis from all major international equipment manufacturers. This is a practical and comprehensive reference designed for specialists responsible for ensuring the safety of, and adding value to, cereals, including cereal scientists, technologists, and producers.



ICC Multilingual Dictionary of Cereal Science and Technology

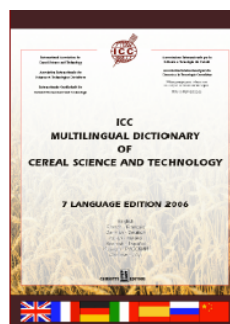
€ 68.-

ISBN: 978-88-85022-85-0

Available languages:

- English
- Spanish
- French
- Russian
- German
- Chinese
- Italian

The dictionary comprises over 6000 English terms related to cereals, milling and baking, translated into 7 languages, making up to more than 45,000 terms altogether on 540 pages. This first “7-Language Edition 2006” of the ICC Dictionary for Cereal Science and Technology is totally different from the old printed version and also shows major improvements compared to the online dictionary.



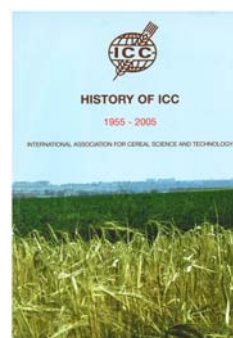
“With so many languages and cultures contributing to the cereal science debate ICC clearly recognised that the use of words and their meanings were very important to the development of new methods and the furtherance of cereals-related research. The ICC Dictionary was evolved to help that communication. It is and will continue to be invaluable for all of those involved in the subject.”


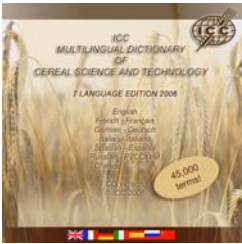



History of ICC 1955 – 2005

€ 25.-

ISBN: 978-3-9501610-1-4

ICC will be the pre-eminent international association in the field of cereal science and technology committed to international co-operation through disseminating information and developing standard methods for the well-being of all people.



| | |
|---|--|
| <p>Packaging Seminar</p> <p>Seminar “Verpackung” – ICC Workshop Proceedings 2006</p> <p>Available language: • German</p> <p>Also available on CD</p> | <p>€ 30.-</p>  |
| <p>ICC Multilingual Dictionary of Cereal Science and Technology CD</p> <p>ISBN 978-3-9501610-2-1</p> <p>Available languages: • English • Spanish • French • Russian • German • Chinese • Italian</p> <p>(Edition 2006)</p> <p>The First ICC Multilingual Dictionary CD covers over 45,000 cereals, milling and baking terms in 7 languages. It is and will continue to be invaluable for all of those involved in the subject.</p> | <p>€ 68.-</p>  |
| <p>Proceedings of International Wheat Quality</p> <p>3rd International Wheat Quality Conference</p> <p>Conference CD</p> <p>3rd May 22 - 26, 2005, Manhattan, Kansas, USA</p> | <p>€ 20.-</p>  |
| <p>Proceedings of the “1st Latin-American Conference”</p> <p>ICC International Conference on Cereals and cereal Products</p> <p>Conference CD</p> <p>23-26 September, 2007 Rosario, Argentina</p> <p>New challenges of world demand</p> | <p>€ 30.-</p>  |
| <p>Proceedings of the “Animal Feed” Workshop</p> <p>The safety of animal feed and its contribution to the human food chain</p> <p>ICC Workshop CD</p> <p>2-5 September 2007 Glasgow, UK</p> | <p>€ 30.-</p>  |

| | |
|---|---|
| <p>ICC Jubilee Conference 2005</p> <p>“Cereals – the Future Challenge”</p> <p>Vienna 2005 Book of Abstracts</p> <p>“Cereal research should contribute to increased consumption of grain based products with enhanced nutritional benefits, reduced allergenic properties, low, safe levels of toxic compounds and with grains provided by sustainable, low input agriculture. Research should also contribute to increased exploitation of grains for industrial and non-food purposes.”</p> | <p>€ 30.-</p> |
| <p>EU/ICC Cereal Conference 2002</p> <p>Book of Abstracts</p> <p>Implementation of the European Research Area, Vienna, Austria, March 6-8, 2002</p> | <p>Price</p> <p>€ 30.-</p> |
| <p>Conference Report of EU / ICC Cereal Conference 2002</p> <p>ISBN 978-3-9501610-0-7 (ECC 2002) March 6 - 8, 2002, Vienna, Austria</p> | <p>€ 20.-</p> |
| <p>Proceedings of other ICC Conferences</p> <p>(upon request)</p> | <p>€ 20.-</p> |
| <p>Method Performance and Analytical Uncertainty</p> <p>One Day Symposium “Method Performance and Analytical Uncertainty”</p> <p>Available on CD, print, and via Download</p> <p>This Training Workshop gave insight in recent ISO Standards and internationally accepted protocols addressing measurement uncertainty in food analysis. Issues involved in determining and interpreting measurement uncertainty values were debated in panel discussions. Presentations were given by representatives of various international institutions dealing with validation and standardisation of analytical methods, criteria for method performance characteristics, and production of (certified) reference materials.</p> <p>9 March, 2008, Budapest, Hungary</p> | <p>Price</p> <div data-bbox="938 1196 1177 1532" data-label="Image"> </div> <p>€ 30.- (CD & Print)</p> <p>€ 20.- (Download)</p> <p>Free for participants</p> |

ISBN 978-3-9501610-0-7

Book of Abstracts of the Dietary Fibre Conference 2009

1 – 3 July 2009, Vienna, Austria

Topics

Nutrition and health

- Prebiotics - new trends and developments
- Dietary fibre, obesity and appetite control
- Fibres - relationships health effects - type and structure of fibre
- Glycemic control, impact of high- and low viscous fibres

Definition, analysis, and consumer communication

- Definition – implementation of new, Codex-based, definitions
- Analytical tools, development and validation
- Legislation, labelling and consumer communication

Structure/Function relationships - the performance of different types of DF

- Optimising nutritional and technology performance
- Roles of dietary fibres in reducing sugar- and fat levels
- Dietary fibre in matrices - health impact of fibres and co-passengers



Other Publications

Title

Price

Using cereal science and technology for the benefit of consumers

€ 260.-

Edited by: Stanley P Cauvain, Susan Salmon and Linda Young

ISBN: 978 1 85573 961 1

Proceedings of the 12th International ICC Cereal and Bread Congress, 23-26th May 2004, Harrogate, UK

"...brings together knowledge and experience that every customer in the "grain chain" can benefit from." Food Trade Review

"A wealth of expertise has been documented in this book." Food Trade Review

"The book is suitable for anyone involved in the 'grain chain'. It offers the opportunity for cereal scientists, breeders, technologists, millers, bakers, nutritionists, engineers and equipment and ingredient suppliers to update their knowledge and apply it to future innovation of foods derived from grain." Food Australia



World Mycotoxin Journal

Price

Editor-in-chief: Hans P. van Egmond

ISSN: 1875-0710 (paper edition)

ISSN: 1875-0796 (online edition)

'World Mycotoxin Journal' is a peer-reviewed scientific journal with only one specific area of focus: the promotion of the science of mycotoxins. The journal contains original research papers and critical reviews in all areas dealing with mycotoxins, together with opinions, a calendar of forthcoming mycotoxin-related events and book reviews.

The journal takes a multidisciplinary approach, and it focuses on a broad spectrum of issues, including toxicology, risk assessment, occurrence, modeling and prediction of toxin formation, genomics, molecular biology for control of mycotoxigenic fungi, pre- and post-harvest prevention and control, sampling, analytical methodology and quality assurance, food technology, economics and regulatory issues. 'World Mycotoxin Journal' is intended to serve the needs of researchers and professionals from the scientific community and industry, as well as of policy makers and regulators.

Subscription to 'World Mycotoxin Journal' (4 issues, calendar year) is either on an institutional (campus) basis or a personal basis. Institutions receive online access to the journal as well as a printed copy. Personal subscribers only receive the printed copy.



€ 1186
(online &
print)

€ 250
(print)

4 issues per
year!

Rapid Methods for food and feed quality determination

€ 90.-

Edited by: A. van Amerongen, D. Barug and M. Lauwaars

ISBN: 978-90-76998-93-0

There is an ever-increasing need for rapid methods and instrumentation in the field of food and feed quality.

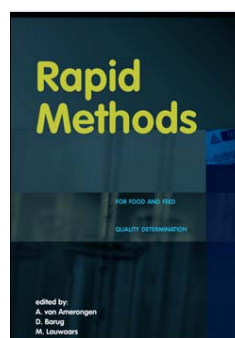
Key issues dealt with in the food and feed industry include:

- monitoring of processes at all stages;
- showing due diligence in the control of food and nutritional quality;
- achieving rapid results for detecting (micro)biological, chemical and physical deterioration of food and feed;
- and finally, detecting rapidly and reliably food authenticity and/or adulteration.

Faster results, higher productivity, lower costs and increased sensitivity are key concepts for all those involved in writing this book.

Key topics include:

- emerging rapid technologies;
- rapid monitoring of food and nutritional quality;
- rapid testing of quality deterioration and spoilage;
- rapid testing of authenticity and adulteration;
- quality tracking & tracing and rapid testing.



Detecting Allergens in Food

€ 260.-

Edited by: Stef J. Koppelman and Sue L. Hefle

ISBN: 978-1-85573-728-0

Woodhead Publishing in Food Science and Technology

Food allergies are an increasing health issue in Western societies, presenting a major challenge for the food industry.

As a result there has been a wealth of research into developing effective methods for detecting allergenic residues in food. Detecting allergens in food reviews the range of detection techniques and their application to all the main allergens in food.



Allergy Matters – New Approaches to Allergy Prevention and Management

€ 40.-

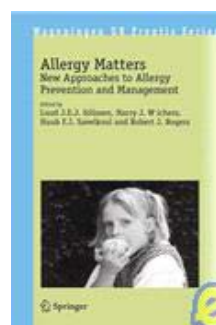
Edited by: Luud J.W.J. Gilissen, Harry J. Wichers, Huub F.J., Savelkoul and Robert J. Bogers

ISBN: 978-1-4020-3895-2

This book, written by renowned experts, reflects the current ideas for future possibilities of allergy prevention, using integrated and multidisciplinary strategies and covering the entire knowledge framework from comprehensive fundamental research to implementation into society.

It describes approaches from the following main topics:

The medical and molecular context the food production chain and novel foods the living and occupational environment people and society.



The mycotoxin factbook – Food & feed topics

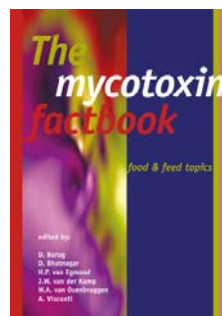
€ 85.-

Edited by: D. Barug, D. Bhatnagar, H.P. van Egmond, J.W. van der Kamp,
W.A. van Osenbruggen, A. Visconti
ISBN13: 978-90-8686-006-7

www.wageningenacademic.com/factbook

Mycotoxins are poisonous chemical compounds produced by certain fungi. There are many such compounds, but only a few of them are regularly found in food and animal feedstuffs. Nevertheless, those that do occur in food and feed have great significance in the health of humans and livestock. The effects of some mycotoxins are acute, with symptoms of severe illness appearing very quickly.

Other mycotoxins have longer term chronic or cumulative effects on health, including the induction of cancers and immune deficiency. Information about mycotoxins is far from complete, but enough is known to identify them as a serious problem in many parts of the world, causing significant economic losses in addition to their negative health effects.



Mycotoxins and phycotoxins – Advances in determination, toxicology and

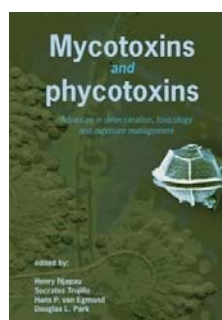
€ 99.-

Edited by: Henry Njapau, Socrates Trujillo, Hans van Egmond, Douglas Park
ISBN13: 978-90-8686-007-4

www.wageningenacademic.com/phycotoxins

This book contains selected peer-reviewed papers of the IUPAC (International Union of Pure and Applied Chemistry) symposium "Mycotoxins and phycotoxins". These symposia are the principal international interdisciplinary conventions focusing on occurrence, advances in determination, toxicology and exposure management of these bio-contaminants.

The chapters are organized in sections that include up to date overviews of current mycotoxin and phycotoxin issues. Advances in analytical techniques using rapid screening tools, high-sensitivity instrumental methods and their combinations, applied for single and multi-toxin determinations, are highlighted in a specific section of the book. Identification of requisite agronomic factors and pre-harvest forecasting for strategic intervention are part of a treatise on exposure management. Since the inception more than 30 years ago, this IUPAC symposia series has grown in scope, scientific novelty and value.



Towards a risk based chain control

€ 84.-

Edited by: Frans J.M. Smulders
ISBN13: 978-90-76998-97-8

www.wageningenacademic.com/safety4

This book is the fourth in the series of Food Safety Assurance and Veterinary Public Health, which presents the latest findings in research on the topics of food safety in the entire agrifood chain from stable to table.

The themes in this volume cover a range of topics, including epidemiological monitoring and surveillance in primary production and processing of foods of animal origin, antimicrobial resistance and transfer in these foods, and risk modelling and management strategies.

Finally, recent food legislation aspects are discussed.



Getreide lagern – Belüften und Trocknen

€ 39.90

Einführung in Grundlagen, Verfahren, Anwendung

Edited by: Gerhard Humpich 2003

ISBN: 3-86037-202-5

Das Praxishandbuch zur Getreidelagerung. Kurz und prägnant, mit zahlreichen Tabellen, Grafiken und Abbildungen versteht es der Autor, die komplizierte Materie leicht verständlich und doch auf hohem fachlichen Niveau darzustellen.



Dictionary Grain Processing & Trade

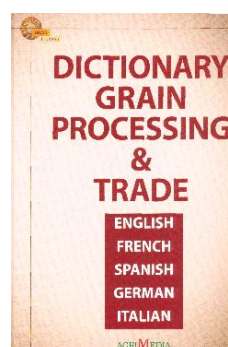
€ 106.-

All terms are given in five languages:

- English
- French
- Spanish
- Italian
- German

ISBN: 3-86037-251-3

Brand new and especially developed for the world's grain processing industry! With more than 10.000 entries this multilingual dictionary provides excellent coverage of the most up-to-date vocabulary from engineering to baked goods. Areas covered include technology, machinery, cereals (types, quality, classification), processing, storage, compounds, ingredients, trade, logistics and contracts.



Euro Mills 2005

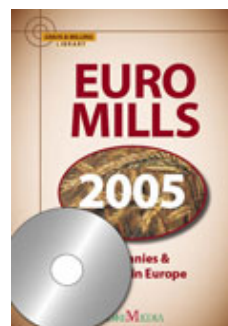
€ 218.-

Including CD-Rom

ISBN: 3-86037-289-0

This new directory contains for the first time more than 2,300 listed addresses with company information of grain- and husk-mills in the European Union, subdivided in country-categories. All entries are complete with addresses, many of them with detailed company-profiles. National and town indexes allow searching for specific criteria.

The CD ROM holds all the data as excel files so they can be easily worked with on one's personal computer.



Future of Flour - A Compendium of Flour Improvement

€ 156.-

Edited by: L. Popper, W. Schäfer, W. Freund

ISBN: 978-3-86037-309-5

»Future of Flour« is the first comprehensive compendium of flour improvement to be written by practical men for practical use. »Future of Flour« contains information on topics ranging from the new challenges of a globalized market to the use of modern technologies in wheat breeding, flour treatment or quality testing.

The team of authors led by the acknowledged expert Dr. Lutz Popper (Head of Research & Development, Mühlenchemie) gives special attention to the nutritional and technical aspects of flour fortification. Mill managers will find answers to the most common questions asked about flour and suggestions for solving the typical problems that occur in flour processing. An impressive work covering a broad range of topics from the exchange of raw materials between continents to genetic engineering.

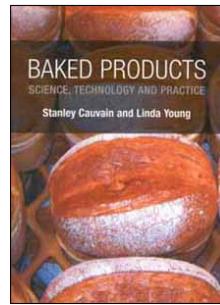


Baked Products – Science, Technology and Practice

€ 148.-

Edited by: S Cauvain (Bake Tran) and Linda Young (Bake Tran)
Blackwell Publishing
ISBN: 978-1405127028

Taking a fresh approach to information on baked products, this exciting new book from expert industry consultants Cauvain and Young looks beyond the received notions of how foods from the bakery are categorized to explore the underlying themes which link the products in the baking industry.



Poster „Impurities in Grain“

€ 39.80

ISBN: 3-86037-228-9

View the most frequent impurities in Commercial Grain at a glance: this poster contains high-quality macroscopic photographs of the main cereals showing a variety of the most frequently occurring impurities (Besatz). An excerpt from the EU-Regulation (EG) No. 824 in the bottom part and an extensive explanation allow for a quick classification of the impurities.



Poster - Besatz in Handelsgetreide

€ 19.80

ISBN: 3-86037-176-2

Diese Wandtafel enthält exzellente makroskopische Farbaufnahmen der Grundgetreide und eine Auswahl der in der Praxis immer wieder nachgewiesenen, wichtigsten Verunreinigungen (Besatzarten) in Handelsgetreide.



Warenkunde Getreide

€ 49.90

Inhaltsstoffe, Analytik, Reinigung, Trocknung, Lagerung, Vermarktung, Verarbeitung

Available Language: • German

Edited by: W. Seibel

ISBN: 3-86037-257-2

A comprehensive and up-to-date manual with tables, figures and photographs.

Contents:

- grain science/material science and grain cultivation
- identification of diseases
- quality management concerning delivery, conditioning, storage
- processing

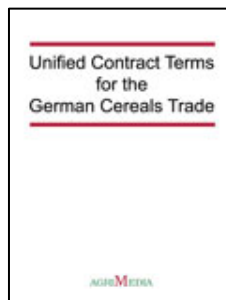


Unified Contract Terms for the German Cereals Trade

€ 37.90

ISBN: 3-86037-293-9

Revised edition released by the German Exchanges for Cereals and Products valid for all contracts entered into from July 1st, 2005. The edition takes into account recent developments in legislation and the dispensation of justice and contains for the first time a common regulation for the sampling of cereals and feeding stuffs.



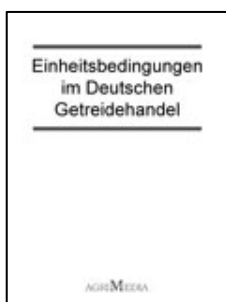
Einheitsbedingungen im deutschen Getreidehandel 2005

€ 15.80

ISBN: 3-86037-291-2

2005, 48 S., geheftet

Die neuen Einheitsbedingungen im deutschen Getreidehandel 2005 sind soeben erschienen. Die vorliegende Neufassung berücksichtigt alle neueren Entwicklungen in der Rechtsprechung seit 1995. Die Einheitsbedingungen sind stillschweigender Bestandteil jedes Getreidehandelsvorganges und damit eine unabdingbare Rechtsgrundlage für alle Händler und andere interessierte Kreise der Getreidewirtschaft.



Fachfragen für den Getreide- und Futtermittelkaufmann

€ 39.90

Edited by: Bundeslehranstalt Burg Warberg

ISBN: 3-86037-244-0

Für den erfolgreichen Handel mit Getreide- und Futtermitteln braucht man nicht nur die entsprechenden Ein- und Verkaufskontakte, muss nicht nur die kaufmännischen Grundlagen aus dem FF beherrschen, sondern vor allem auch die Besonderheiten des Getreidehandels.

Genau dieses Rüstzeug bietet die soeben erschienene, top-aktuelle Ausgabe der „Fachfragen für den Getreide- und Futtermittelkaufmann“. In der nunmehr dritten Auflage führt dieses Standardwerk des Landhandels in der bewährten Frage- und Antwortform durch die verschiedenen Sach- und Fachgebiete. Es eignet sich deshalb insbesondere für Auszubildende, Ein- und Umsteiger und bietet auch „alten Hasen“ auf (Nach-)Schlag viel Neues. Wer heute im Getreide- und Futtermittelhandel auf den aktuellen Stand seines Geschäfts zurückgreifen will, braucht dieses Buch.



Getreidehandels-Adressbuch 2006

€ 39.90

Firmen, Aktivitäten, Produkte, Logistik

ISBN: 3-86037-258-0

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In dieser komplett überarbeiteten Ausgabe sind mehr als 1.200 Adressen neu hinzugekommen, so dass jetzt rund 4.450 Anschriften von Getreidehandelsfirmen in Deutschland vorliegen! Sie finden hier nicht nur vollständige Adressen einschließlich Telefon, Fax, und E-Mail, sondern auch aktuell recherchierte Informationen über die Aktivitäten der Firmen, zu deren Im- und Export sowie Namen von Schlüsselpersonen und Angaben über die gesprochenen Firmensprachen.



Getreidehandels-Adressbuch 2006 – inkl. CD

€ 198.-

Firmen, Aktivitäten, Produkte, Logistik
ISBN: 3-86037-294-7

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Handbuch Mehl- und Schälmmüllerei

€ 68.-

Edited by: Dr. Peter Erling
ISBN: 3-86037-230-0

Das Handbuch führt umfassend in die verschiedenen Themen der Mehl- und Schälmmüllerei ein, von der Maschinenkunde, den Mahlverfahren bis zu HACCP und ATEX.

Die Besonderheit dieses Bandes ergibt sich aus der geschlossenen übersichtlichen Darstellung des großen, sehr vielfältigen Stoffgebietes. Das Wissen wurde von zahlreichen Fachleuten kompetent aufbereitet und mit vielen Praxisbeispielen versehen, so dass sich immer wieder Vergleiche anstellen lassen. Anwender mit sehr unterschiedlichem Wissensstand werden aus diesem Buch Gewinn ziehen. Ein unverzichtbares Nachschlagewerk für alle an der Mehl- und Schälmmüllerei Interessierten, das auf dem aktuellsten Stand zu Beginn des 21. Jahrhunderts aufbaut.



Die Neuzeit der Bäckerei

€ 77.-

Edited by: Eiselen, Hermann
ISBN: 9783980814621

Die Neuzeit der Bäckerei hat Mitte des 19. Jahrhunderts begonnen, als die Mechanisierung die Handarbeit ablöste, die elektrische Energie Eingang hielt, die Wissenschaft sich dem Getreide und der Bäckerei zuwandte, als die ersten sozialen Konflikte ausbrachen und viele weitere Umwälzungen stattfanden, die zum Teil bis heute wirksam sind.

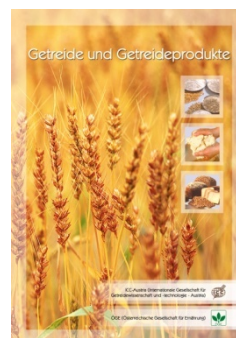


Getreide und Getreideprodukte

€ 18.-

Edited by: ICC-Austria and ÖGE
ISBN: 978-3-9501610-4-5

Die Broschüre richtet sich an alle die sich dem Thema Getreide und Getreideprodukte verbunden fühlen, angefangen von den Getreideproduzenten, unseren Landwirten, über die verarbeitenden Betriebe, unsere Müller und Bäcker, bis hin zu jenen Personenkreisen, die an Getreideernährung speziell interessiert sind. Die Broschüre stellt auch eine Wertvolle Informationsquelle und Ergänzung der Lernbehelfe dar.



Dietary fibre components and functions

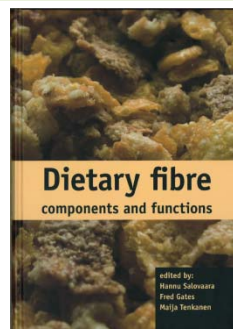
€ 85.-

Edited by: Hannu Salovaara, Fred Gates and Maija Tenkanen
ISBN-13: 978-90-8686-019-7

Dietary fibre is of interest to both science and industry, and yet despite growing awareness of its benefits to health and nutrition, intakes remain below the recommended level. Industry has responded by developing new applications, products and processes to help consumers increase their fibre intake in a convenient way. While regulations on health claims are being developed for example in the EU, some countries have allowed the use of health claims to help promote consumer awareness of the benefits of a higher fibre intake, and to inform consumers of good sources of fibre.

At the same time science is developing the concept of dietary fibre. The mechanisms and actual components behind the physiological effects are of particular interest, and so are the analytical tools to measure these. The fate of dietary fibre in the gut, where certain fibre components are fermented and converted by microbes gains a great deal of attention. The role of molecular weight and viscosity of dietary fibre components in determining the health benefits are also discussed. This book is essential reading for all researchers and those who concern themselves with bioprocesses and food technology.

'Dietary fibre components and functions' covers the most up-to-date research available on dietary fibre and will be an indispensable tool for all scientists involved in research and development in this field.



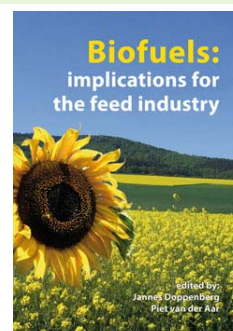
Biofuels: implications for the feed industry

€ 33.-

Edited by: Jannes Doppenberg and Piet van der Aar
ISBN: 978-90-8686-043-2

Increasing bio-fuel production in the future will have a major impact on the feed industry. Not only will the competition for food, fuel and feed decrease the availability of feedstuffs for animal production but, also new feedstuffs will become available for which the nutritional quality needs to be reviewed.

This book will update nutritionists, researchers, traders and those working in the allied industry on the current 'state of knowledge' of the usability of the different by products from biofuel production in specific animal feeds.



Ammonia emissions in agriculture

€ 59.-

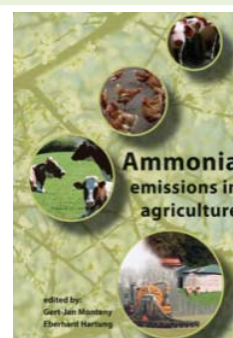
Edited by: Gert-Jan Monteny and Eberhard Hartung
ISBN: 978-90-8686-029-6

Ammonia emissions is an important topic in many countries with animal production, since it contributes to environmental and health problems. Strategies and measures to reduce ammonia emission are getting increasing attention in national and international legislation.

The focus of this publication is on NH₃ emissions from various agricultural sources (grazing, animal housing, manure storage, land application of manures), and the options for their reduction in a farm system approach.

Also, multiple gaseous emissions, their reduction options and pollution swapping issues are addressed. Environmental impact and health related effects of NH₃ are briefly addressed.

In conclusion, this book gives an overview of the current knowledge about ammonia emissions and how we can implement this knowledge in current agricultural systems.



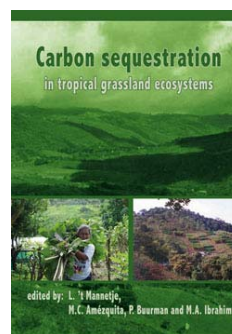
Carbon sequestration in tropical grassland ecosystems

€ 48.-

Edited by: L. 't Mannetje, M.C. Amézquita, P. Buurman and M.A. Ibrahim
ISBN: 978-90-8686-026-5

The increasing scientific consensus on global warming, together with the precautionary principle and the fear of non-linear climate transitions is leading to increasing action to mitigate global warming. To help mitigate global warming, carbon storage by forests is often mentioned as the only or the best way to reduce the CO₂ concentration in the atmosphere.

This book presents evidence that tropical grasslands, which cover 50% of the earth's surface, are as important as forests for the sequestration of carbon.



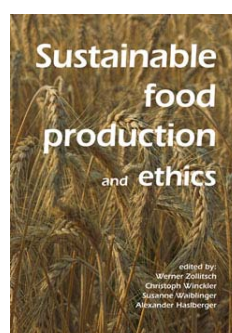
Sustainable food production and ethics

€ 59.-

Edited by: Werner Zollitsch, Christoph Winkler, Susanne Waiblinger and Alexander Haslberger
ISBN: 978-90-8686-046-3

Sustainability has become an issue widely debated in many countries. Given the central role of food supply and the emotional relationship that modern mankind still has to its food, sustainability is seen as a value which has to be maintained throughout food supply chains. The complexity of modern food systems invokes a variety of ethical implications which emerge from contrasts between ideals, perceptions and the conditions of technical processes within food systems, and the concerns connected to this.

This book covers a broad range of aspects within the general issue of sustainable food production and ethics. Linking different academic disciplines, topics range from reflections about the roots of sustainability and the development of concepts and approaches to globalisation and resilience of food systems as well as specific ethical aspects of organic farming and animal welfare. Modern technologies which are intensely advocated by certain stakeholder groups and their societal challenges are addressed, as are many other specific cases of food production and processing, consumer perception and marketing.



Food quality management

€ 84.-

Edited by: Pieternel A. Luning and Willem J. Marcelis
ISBN: 978-90-8686-116-3

This book describes Food Quality Management in one integrated concept. Firstly, all relevant aspects of food quality management are brought into one model, which forms the framework for this book. Secondly, the authors introduce the techno-managerial approach. This approach starts from the idea that food quality is the combined effect of food behaviour and human behaviour. The contemporary use of technological and managerial theories and models, is the core element of this approach. It is used to predict food systems behaviour and to generate adequate improvements to the system. Moreover, special attention is paid to food quality management from a chain perspective. This publication is a must-have for students, researchers and agribusiness and food industry professionals active in various areas of food production systems. The integrated approach with technological and managerial principles and practises for analysing food quality management, and valuable information on the latest developments make this book of great importance.

