



Commission of the European Communities

ECLAIR Programme AGRE 0052

**To Explore and Improve the
Industrial Use of EC Wheats**

PROFILE SHEETS OF PARTICIPANTS

March 1st, 1993



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FOREWORD

Because of its big size and multiplicity of scientific approaches, our ECLAIR Programme "To Explore and Improve the Industrial Use of EC Wheats" has been organised as three interdependent subprogrammes:

- A - Industrial Processes
- B - Functional Components and their Interactions
- C - Biochemical-Genetics and Physiology

The whole consortium possesses a huge scientific power. However, our final success will depend on our capacity to achieve still more collaborative tasks.

There are many opportunities of collaboration between subprogrammes that have not been exploited yet.

To improve the collaborations further, several ideas have been put forward during the plenary meeting of Paris, 4th June 1992:

- Books of methods,
- Crossed groups on specific topics,
- Updated technical annex of the Programme,
- Collection of record cards of people participating in our ECLAIR Programme.

This document presents such a book of profile sheets, indicating what people are actually doing and what are the aims of the different research groups, so that participants can better know each other, can easily know and contact the relevant person for any problem, and can detect where other subprogrammes can provide support.

These record cards have been realised after a brief survey in the last term of 1992. Because as much as seventy people have filled up the model form, *i.e.* about 90 % of the participants), it can be said that the document makes a quite representative picture of our ECLAIR programme.

The files are arranged in alphabetic order of the last name. Each profile sheet consists of updated information on the participant (name, address, phone, fax, languages spoken, etc.), list of the ECLAIR tasks in which one is involved, key words characterising the field of expertise, and the possibility to host people in the frame of our ECLAIR Programme.

The key words have been unrestrainedly selected by participants, although minor changes have been made by regard for homogeneity.

The document is available on disquette format (FileMaker Pro v. 2.0 MacIntosh), including pictures of participants that have been digitalized using a scanner.

It is my hope that this new book will help us meet our objective of improved collaboration.

Jean-Claude Autran
Scientific Coordinator

Jean-Claude Autran



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Position

Engineer ENSIA, PhD, Director of Research INRA

Languages spoken

French, English

Person who can answer questions
in your absence

Marie-Hélène Morel

**Involvement in
specific ECLAIR
tasks**

Scientific Coordinator of the Programme

Task A.2.3 Evaluation of Technological Functionality of Wheat
Flours and Protein Fractions in Baked Products

Task B.1.1 Purification and Characterization of Gluten Subfractions

Task B.1.2 Physico-chemistry and Functionality of Wheat Proteins

Task C.4 Genetics of LMW Glutenin Subunits

**Key Words
characterising the
field of expertise**

Species

Bread Wheat, Durum Wheat, Barley

End-products

Flour, Bread, Pasta

Technological interest

Baking Quality, Dough Formation, Cooking Quality

Basic problems

Biochemical-Genetics, Biochemistry, Physico-chemistry

Biochemical interest

Storage Proteins: Gliadins, LMW and HMW Subunits of Glutenin,
Gluten, Hordeins, Prolamins

Specific techniques

1-D Electrophoresis, SE-HPLC, Technological Tests

**Possibility to host people
(in the frame of our ECLAIR programme)**

Yes, short term or long term

Francisco Bagulho



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Position

Station Director

Languages spoken

Portuguese, Spanish, French, English

Person who can answer questions
in your absence

Benvindo Maças

**Involvement in
specific ECLAIR
tasks**

Project Manager PORTUGAL:

Task C.1.1 Multilocal Experiment and Production of Samples in
Controlled Conditions: Southern Europe

Task C.6 Assessment of Lines and Near-Isogenic Lines with
Different HMW Subunit and Gliadin Compositions, and of
Null Forms

**Key Words
characterising the
field of expertise**

Species

Wheat, Barley, Triticale, Oats

End-products

Flour, Spaghetti, Feed Grain

Technological interest

Bakery, Semolina

Basic problems

Today Administrative Problems

Biochemical interest

Specific techniques

Conventional Plant Breeding

Possibility to host people
(in the frame of our ECLAIR programme)

Yes, short term

Christine Bar



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<i>Telefax</i>	(33) 1 45 70 83 89
<i>Position</i>	Engineer
<i>Languages spoken</i>	French, English
<i>Person who can answer questions in your absence</i>	Michel Leuillet
<i>Involvement in specific ECLAIR tasks</i>	<u>Task C.2.1</u> Ecophysiological Approach of the Genotypic Expression <u>Task C.2.2</u> Experimentation in a Controlled Environment
<i>Key Words characterising the field of expertise</i>	
<i>Species</i>	Wheat
<i>End-products</i>	Baking Products
<i>Technological interest</i>	Baking Quality, Genotype x Environment Interaction, Stability of Quality Expression, Ecophysiological Approach of Quality
<i>Basic problems</i>	Quality evaluation
<i>Biochemical interest</i>	Gluten, Aggregative Proteins
<i>Specific techniques</i>	SE-HPLC
<i>Possibility to host people (in the frame of our ECLAIR programme)</i>	Yes (short term or long term)

Brenda Bell



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Association (FMBRA)
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Position

Senior Scientist

Languages spoken

English

*Person who can answer questions
in your absence*

Philip Greenwell

***Involvement in
specific ECLAIR
tasks***

Task B.1.4 The Role of Minor Protein Components Associated with
Starch Granules

***Key Words
characterising the
field of expertise***

Species

Wheat, Flour, Bread

End-products

Bread

Technological interest

Dough Properties, Baking Behaviour, Wheat Quality

Basic problems

Biochemistry, Lipid Analysis, Lipid Interactions

Biochemical interest

Lipids, Waxes

Specific techniques

TLC, GC, HPLC, Spectroscopy

***Possibility to host people
(in the frame of our ECLAIR programme)***

Yes (short term)

Peter Belton



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Telephone

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(44) 603 507723

Position

Head of Laboratory

Languages spoken

English

Person who can answer questions
in your absence

Ian Colquhoun

**Involvement in
specific ECLAIR
tasks**

Task B.1.3 Gluten Hydration and Interactions of Gluten Proteins with
Other Components

Task B.2 Dynamics of Dough Development

Subtask B.2.5 Effects of Heat and Mechanical Work

**Key Words
characterising the
field of expertise**

Species

Bread Wheat

End-products

Bread

Technological interest

Baking Quality, Dough Formation, Mixing

Basic problems

Food Structure

Biochemical interest

Gluten Protein Structure

Specific techniques

NMR, FTIR, Raman Spectroscopy

Possibility to host people
(in the frame of our ECLAIR programme)

Yes, short term or long term

Carmen Benedito



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<i>Telefax</i>	(34) 6 393 00 01
<i>Position</i>	Dr. in Chemistry, Professor of research
<i>Languages spoken</i>	Spanish, English
<i>Person who can answer questions in your absence</i>	María Antonia Martínez Anaya, Concepción Collar
<i>Involvement in specific ECLAIR tasks</i>	Task A.2.6 Applications of Wheat Products: Interactions between Selected Microorganisms and Wheat Flour Components and their Application to Improve Breadmaking Processes
<i>Key Words characterising the field of expertise</i>	
<i>Species</i>	Rice, Bread Wheat
<i>End-products</i>	Rice Byproducts, Bread
<i>Technological interest</i>	Rice Quality, Rice Processing, Baking Quality, Baking Process
<i>Basic problems</i>	Biochemistry
<i>Biochemical interest</i>	Fermentation Byproducts, Flour Components
<i>Specific techniques</i>	Microscopy, TLC, Dough Rheology, Electrophoresis
<i>Possibility to host people (in the frame of our ECLAIR programme)</i>	Yes, long term

Michel Bernard



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Position

Ingénieur Agronome - Directeur de Recherches INRA

Languages spoken

French, English, Spanish

*Person who can answer questions
in your absence*

Philippe Leroy

***Involvement in
specific ECLAIR
tasks***

Task C.7 Chromosomal Location of Storage Protein Genes,
Chromosome Interaction on Protein Synthesis and
Development of New Germplasm

***Key Words
characterising the
field of expertise***

Species

Bread wheat

End-products

Bread

Technological interest

Baking Quality

Basic problems

Genetics, Cytogenetics, Gene Mapping

Biochemical interest

Storage Proteins

Specific techniques

RFLP - RAPD Mapping Techniques, Chromosome Banding

***Possibility to host people
(in the frame of our ECLAIR programme)***

Yes (short term or long term)

Marie-Hélène Bernicot



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Position

Engineer

Languages spoken

French, English

*Person who can answer questions
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Michel Leuillet (tel: 33 1 45 86 70 40)

***Involvement in
specific ECLAIR
tasks***

Task C.1.1 Multilocal Experiment and Production of Samples in
Controlled Conditions: Southern Europe

Task C.1.2 Multilocal Experiment and Production of Samples in
Controlled Conditions: North-Western Europe

***Key Words
characterising the
field of expertise***

Species

Bread Wheat, Durum Wheat, Barley

End-products

Technological interest

Multilocal Experiment, Knowledge of Varieties, Yield Potential in
Different Environments

Basic problems

Agronomical Potential of Varieties

Biochemical interest

Specific techniques

Agronomical Experimentation in Controlled Environment

Possibility to host people

(in the frame of our ECLAIR programme)

Anna Maria Biancardi



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Position

Technician

Languages spoken

Italian, French

Person who can answer questions
in your absence

Rita Redaelli

**Involvement in
specific ECLAIR
tasks**

Task C.5 Genetic and Technological Aspects of HMW-Glutenin
Subunits, HMW-Albumins and S-Proteins

**Key Words
characterising the
field of expertise**

Species

Bread Wheat, Durum Wheat

End-products

Biochemical and Genetic Information on Storage Proteins

Technological interest

Baking Quality, Pasta-Making Quality

Basic problems

Protein Biochemistry and Genetics

Biochemical interest

Storage Proteins

Specific techniques

A-PAGE, SDS-PAGE, 2-D Electrophoresis, Technological Analyses

Possibility to host people
(in the frame of our ECLAIR programme)

Ambrogio Bongiovanni

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<i>Telephone</i>	(39) 823 611 237
<i>Telefax</i>	(39) 823 611 222
<i>Position</i>	Doctor in Engineering Researcher
<i>Languages spoken</i>	Italian, English, Spanish
<i>Person who can answer questions in your absence</i>	Giancarlo Malgarini
<i>Involvement in specific ECLAIR tasks</i>	<u>Task A.2.5</u> Rheological Characterization of Wheat Samples and Identification of Specific Processing Requirements Related to Sweet Bakery Products and Products with Sour Starters. Baking test
<i>Key Words characterising the field of expertise</i>	
<i>Species</i>	Bread Wheat, Soft Wheat
<i>End-products</i>	Baking Products
<i>Technological interest</i>	Rheological Properties, Baking Quality
<i>Basic problems</i>	Rheology
<i>Biochemical interest</i>	
<i>Specific techniques</i>	Baking Test
<i>Possibility to host people (in the frame of our ECLAIR programme)</i>	Yes

Basilio Borghi



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Position

Director of the S. Angelo Lodigiano Section

Languages spoken

Italian, French, English

*Person who can answer questions
in your absence*

Norberto Pogna

***Involvement in
specific ECLAIR
tasks***

Task C.1.1 Multilocal Experiment and Production of Samples in
Controlled Conditions: Southern Europe

Task C.3 Experimentation on Populations for Breeding

***Key Words
characterising the
field of expertise***

Species

Bread Wheat

End-products

Agronomical and Technological Information on Existing Varieties or
New Lines

Technological interest

Baking Quality

Basic problems

Breeding, Agronomy

Biochemical interest

Storage Proteins

Specific techniques

Screening for Quality, Agronomical Trials

***Possibility to host people
(in the frame of our ECLAIR programme)***

Yes (short term or long term)

Gérard Branlard



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Position

Directeur de Recherches INRA

Languages spoken

French, English

Person who can answer questions
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Michel Rousset

**Involvement in
specific ECLAIR
tasks**

Task C.4 Genetics of LMW Subunits

Task C.5 Genetic and Technologic Aspects of HMW-Glutenin
Subunits, HMW-Albumins and S-Proteins

Task C.7 Chromosomal Location of Storage Protein Genes,
Chromosome Interaction on Protein Synthesis and
Development of New Germplasm

Task C.8 Biochemical Markers for Screening Early Generations

**Key Words
characterising the
field of expertise**

Species

Bread Wheat, *Triticum aestivum*

End-products

Bread

Technological interest

Baking Quality, Rheological Properties, Strength, Swelling,
Extensibility, Tenacity

Basic problems

Protein Diversity, Allelism, Genetic Markers

Biochemical interest

Wheat Storage Proteins: Glutenins and Gliadins

Specific techniques

A-PAGE, SDS-PAGE, 2-D electrophoresis, Genetic Crossings

**Possibility to host people
(in the frame of our ECLAIR programme)**

Yes, short term or long term

Christopher Brock



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Position

Head of Cereal Science Group

Languages spoken

English

Person who can answer questions
in your absence

Tony Evers, Peter Pritchard, Bill Collins, Philip
Greenwell

**Involvement in
specific ECLAIR
tasks**

Project Manager FMBRA

Task A.1.1 Processing Properties of Wheat: Milling Quality

Task A.2.1/2 The Characteristics and Processing Requirements of
Wheat for Specific End Uses: White Bread and
Wholemeal Bread

Task B.1.4 The Role of Minor Protein Components Associated with
Starch Granules

**Key Words
characterising the
field of expertise**

Species

Wheat

End-products

Bread, Flour Confectionery, Biscuits, Animal Feed

Technological interest

Quality Aspects of End-Products

Basic problems

Biochemistry, Rheology, Microscopy, Genetics

Biochemical interest

Protein Structure and Function

Specific techniques

Multidisciplinary

Possibility to host people
(in the frame of our ECLAIR programme)

Yes (short term)

Jean-Jacques Caboche

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Position

Directeur Recherche et Développement du Groupe Roquette

Languages spoken

Person who can answer questions
in your absence

**Involvement in
specific ECLAIR
tasks**

Task C.1.1 Multilocal Experiment and Production of Samples in
Controlled Conditions: Southern Europe

Task C.1.2 Multilocal Experiment and Production of Samples in
Controlled Conditions: North-Western Europe

Task C.2.2 Genotype x Environment Interaction: Experimentation in
Controlled Environment

**Key Words
characterising the
field of expertise**

Species

End-products

Technological interest

Basic problems

Biochemical interest

Specific techniques

**Possibility to host people
(in the frame of our ECLAIR programme)**

Rita Calabria

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<i>Position</i>	Doctor in Biology Researcher
<i>Languages spoken</i>	Italian, English
<i>Person who can answer questions in your absence</i>	Giancarlo Malgarini
<i>Involvement in specific ECLAIR tasks</i>	<u>Task A.2.5</u> Rheological Characterization of Wheat Samples and Identification of Specific Processing Requirements Related to Sweet Bakery Products and Products with Sour Starters
<i>Key Words characterising the field of expertise</i>	
<i>Species</i>	Bread Wheat, Soft Wheat
<i>End-products</i>	Baking Products
<i>Technological interest</i>	Rheological Properties, Baking Quality
<i>Basic problems</i>	Rheology
<i>Biochemical interest</i>	
<i>Specific techniques</i>	Dynamic Measurements
<i>Possibility to host people (in the frame of our ECLAIR programme)</i>	Yes

Concepción Collar Esteve

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<i>Position</i>	Ph.D. Chemistry Researcher
<i>Languages spoken</i>	Spanish, French, English
<i>Person who can answer questions in your absence</i>	María Antonia Martínez Anaya, Carmen Benedito
<i>Involvement in specific ECLAIR tasks</i>	Task A.2.6 Applications of Wheat Products: Interactions between Selected Microorganisms and Wheat Flour Components and their Application to Improve Breadmaking Processes
<i>Key Words characterising the field of expertise</i>	
<i>Species</i>	Bread Wheat
<i>End-products</i>	Bread
<i>Technological interest</i>	Baking Quality, Dough Quality, Breadmaking Performance
<i>Basic problems</i>	Interactions among Flour Components, Relationships between Biochemical and Technological Parameters
<i>Biochemical interest</i>	Fermentation Metabolites, Enzyme Activities on
<i>Specific techniques</i>	GC, RP-HPLC, DSC, Liquid Chromatography, Electrophoresis, Univariate and Multivariate Statistical Procedures
<i>Possibility to host people (in the frame of our ECLAIR programme)</i>	Yes (long term)

Bill Collins



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<i>Telephone</i>	(44) 923 284111
<i>Telefax</i>	(44) 923 284539
<i>Position</i>	Head of Bread Section
<i>Languages spoken</i>	English
<i>Person who can answer questions in your absence</i>	Peter Pritchard, Chris Brock
<i>Involvement in specific ECLAIR tasks</i>	Task A.2.1/2 The Characteristics and Processing Requirements of Wheat for Specific End Uses: White Bread and Wholemeal Bread
<i>Key Words characterising the field of expertise</i>	
<i>Species</i>	Bread Wheat
<i>End-products</i>	Bread
<i>Technological interest</i>	Breadmaking Processes, Ingredients, Additives, Loaf Quality Control, Dough Development techniques, Dough Machining
<i>Basic problems</i>	
<i>Biochemical interest</i>	Wheat Quality
<i>Specific techniques</i>	Management of Pilot Scale Bakery
<i>Possibility to host people (in the frame of our ECLAIR programme)</i>	Yes (short term)

Ian Colquhoun



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Position

Head of Molecular Spectroscopy Group

Languages spoken

English

*Person who can answer questions
in your absence*

Peter Belton, Alex Grant

***Involvement in
specific ECLAIR
tasks***

Task B.1.3 Gluten Hydration and Interactions of Gluten Proteins with
Other Components

Task B.2 Dynamics of Dough Development:

Subtask B.2.5 Effects of Heat and Mechanical Work

***Key Words
characterising the
field of expertise***

Species

Bread Wheat

End-products

Bread

Technological interest

Baking Quality, Dough Formation, Mixing

Basic problems

Physico-chemistry of Gluten Proteins, Hydration, Polymerisation and
Denaturation. Interactions with Lipids and Carbohydrates

Biochemical interest

Protein Structure, Polysaccharides

Specific techniques

NMR, FTIR and FT Raman Spectroscopy

***Possibility to host people
(in the frame of our ECLAIR programme)***

Yes, short term or long term

Andrea Curioni



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Position Researcher

Languages spoken Italian, English

*Person who can answer questions
in your absence* Angelo Peruffo

***Involvement in
specific ECLAIR
tasks*** Task B.1.1 Purification and Characterization of Gluten Subfractions

***Key Words
characterising the
field of expertise***

Species Bread wheat, durum wheat

End-products Bread, pasta

Technological interest Baking quality, dough formation

Basic problems Biochemistry, protein purification and characterization

Biochemical interest Storage proteins, glutenins, gliadins

Specific techniques Electrophoresis, chromatography

***Possibility to host people
(in the frame of our ECLAIR programme)*** Yes (short term and long term)

Enzo DeAmbrogio



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Position

Research Manager

Languages spoken

Italian, English

Person who can answer questions
in your absence

Parivash Jenabzadeh

**Involvement in
specific ECLAIR
tasks**

Task C.1.1 Multilocal Experiment and Production of Samples in
Controlled Conditions: Southern Europe

Task C.3 Experimentation on Populations for Breeding

Task C.9 Somaclonal Variation for Factors Affecting Breadmaking
Quality

**Key Words
characterising the
field of expertise**

Species

Bread Wheat, Durum Wheat

End-products

Bread, Biscuit, Pasta

Technological interest

Breadmaking Quality, Biscuit Quality, Pasta Quality

Basic problems

Genetics and Plant Breeding

Biochemical interest

Storage Proteins and Factors Affecting Grain Texture

Specific techniques

Field Selection and Trials, Tissue Culture, NIRA,
SDS-Sedimentation Test

Possibility to host people
(in the frame of our ECLAIR programme)

Yes (short term), but there are difficulties due to the local

Monique Dumont

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Position

Responsable analytique du Groupe Roquette

Languages spoken

Person who can answer questions
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**Involvement in
specific ECLAIR
tasks**

Task C.1.1 Multilocal Experiment and Production of Samples in
Controlled Conditions: Southern Europe

Task C.1.2 Multilocal Experiment and Production of Samples in
Controlled Conditions: North-Western Europe

Task C.2.2 Genotype x Environment Interaction: Experimentation in
Controlled Environment

**Key Words
characterising the
field of expertise**

Species

End-products

Technological interest

Basic problems

Biochemical interest

Specific techniques

**Possibility to host people
(in the frame of our ECLAIR programme)**

Tony Evers



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Position

Head of Physical Science and Microscopy Section

Languages spoken

English (French)

*Person who can answer questions
in your absence*

Chris Brock

***Involvement in
specific ECLAIR
tasks***

Task A.1.1 Processing Properties of Wheat: Milling Quality

***Key Words
characterising the
field of expertise***

Species

Wheat

End-products

Flour, Starch

Technological interest

Milling Quality, Baking Quality

Basic problems

Grain Anatomy, Grain Morphology

Biochemical interest

Cereal Endosperm Development

Specific techniques

Microscopy, Image Analysis

Possibility to host people

Yes, short term

(in the frame of our ECLAIR programme)

Guy Flèche

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Position

Attaché de la Division Recherche et Développement,
Division Chimie

Languages spoken

*Person who can answer questions
in your absence*

***Involvement in
specific ECLAIR
tasks***

Task C.1.1 Multilocal Experiment and Production of Samples in
Controlled Conditions: Southern Europe

Task C.1.2 Multilocal Experiment and Production of Samples in
Controlled Conditions: North-Western Europe

Task C.2.2 Genotype x Environment Interaction: Experimentation in
Controlled Environment

***Key Words
characterising the
field of expertise***

Species

End-products

Technological interest

Basic problems

Biochemical interest

Specific techniques

***Possibility to host people
(in the frame of our ECLAIR programme)***

Valérie Gazanhes-Mélas



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Position PhD Student

Languages spoken French, English

*Person who can answer questions
in your absence* Marie-Hélène Morel

*Involvement in
specific ECLAIR
tasks* Task B.1.1 Purification and Characterization of Gluten Subfractions
Task B.1.2 Physico-chemistry and Functionality of Wheat Proteins

Key Words characterising the field of expertise

Species Bread Wheat

End-products Bread

Technological interest Baking Quality

Basic problems Biochemistry, Physico-chemistry, Protein Purification

Biochemical interest Glutenins

Specific techniques Chromatography, HPLC, FPLC, 1-D and 2-D Electrophoresis,
Preparative Electrophoresis

*Possibility to host people
(in the frame of our ECLAIR programme)*

Alex Grant



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Position

Research Scientist

Languages spoken

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Person who can answer questions
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Ian Colquhoun

**Involvement in
specific ECLAIR
tasks**

Task B.1.3 Gluten Hydration and Interactions of Gluten Proteins with
Other Components. Gluten and Subfractions Properties:
 ^1H and ^2D NMR Relaxation Time Measurements

Task B.2 Dynamics of Dough Development

Subtask B.2.5 Effects of Heat and Mechanical Work. Dough, Gluten
and Subfraction Properties: ^1H and ^2D NMR
Relaxation Time Measurements

**Key Words
characterising the
field of expertise**

Species

Bread Wheat

End-products

Bread, Biscuits

Technological interest

Baking Quality, Dough Formation

Basic problems

Physico-chemistry of Gluten Proteins, Hydration, Polymerisation and
Denaturation, Interactions with Lipids and Carbohydrates

Biochemical interest

Gluten, HMW Subunits

Specific techniques

NMR Spectroscopy

Possibility to host people
(in the frame of our ECLAIR programme)

Yes, short term or long term

Philip Greenwell



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Position

Senior Research Associate

Languages spoken

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Chris Brock

*Involvement in
specific ECLAIR
tasks*

Task B.1.4 The Role of Minor Protein Components Associated with
Starch Granules

*Key Words
characterising the
field of expertise*

Species

Bread Wheat, (Durum Wheat, Triticale, Rye)

End-products

Flour, Starch, Bread, Biscuits, Cakes, Batters

Technological interest

Milling Quality, Starch Damage, Dough and Batter Formation

Basic problems

Biochemistry and Genetics of Endosperm Texture, Protein
Purification, Protein-Starch Interactions

Biochemical interest

Protein and Lipid Components of Starch Granules, Product of the
Hardness Gene

Specific techniques

Protein Chromatography and Electrophoresis, Amino-acid Analysis,
ELISA and Immunoblot Assays, Endosperm Texture by Flour PSI

*Possibility to host people
(in the frame of our ECLAIR programme)*

Yes, short term

André Halipre

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Industry Director

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Person who can answer questions
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François Plénier

**Involvement in
specific ECLAIR
tasks**

Task C.1.1 Multilocal Experiment and Production of Samples in
Controlled Conditions: Southern Europe

Task C.1.2 Multilocal Experiment and Production of Samples in
Controlled Conditions: North-Western Europe

Task C.2.2 Genotype x Environment Interaction: Experimentation in
Controlled Environment

**Key Words
characterising the
field of expertise**

Species

Wheat, Barley

End-products

Flour, Malt

Technological interest

Milling, Baking, Malting

Basic problems

Biochemistry of Wheat or Barley Components. Technological
Properties of Flour and Mixes of Ingredients

Biochemical interest

Protein Characterization

Specific techniques

Rheological analyses

Possibility to host people
(in the frame of our ECLAIR programme)

Yes (short term)

Rob Hamer



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<i>Person who can answer questions in your absence</i>	Marcel Kelfkens, Peeter Weegels
<i>Involvement in specific ECLAIR tasks</i>	<i>Manager of Subprogramme A: Industrial Processes</i> <u>Task A.1.1</u> Processing Properties of Wheat: Milling Quality
<i>Key Words characterising the field of expertise</i>	
<i>Species</i>	Wheat
<i>End-products</i>	Bread, Biscuit, Gluten, Starch, Non-food Applications
<i>Technological interest</i>	Milling, Mixing, Baking, Storage
<i>Basic problems</i>	Protein Structure/Function. Interaction with Lipids, Carbohydrates
<i>Biochemical interest</i>	Proteins
<i>Specific techniques</i>	Large Scale Protein Isolation, Immunochemical Characterization
<i>Possibility to host people (in the frame of our ECLAIR programme)</i>	Yes (short term or long term)

Jeremy Hargreaves

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Position

PhD Student

Languages spoken

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Yves Popineau, Martine Le Meste ()

***Involvement in
specific ECLAIR
tasks***

Task B.1.2 Physico-chemistry and Functionality of Wheat Proteins

***Key Words
characterising the
field of expertise***

Species

End-products

Technological interest

Basic problems

Biochemical interest

Specific techniques

ESR Spectroscopy

***Possibility to host people
(in the frame of our ECLAIR programme)***

Hervé Haslé

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***Involvement in
specific ECLAIR
tasks***

Task C.1.1 Multilocal Experiment and Production of Samples in
Controlled Conditions: Southern Europe

Task C.1.2 Multilocal Experiment and Production of Samples in
Controlled Conditions: North-Western Europe

Task C.2.1 Genotype x Environment Interaction: Ecophysiological
Approach

Task C.2.2 Genotype x Environment Interaction: Experimentation in
Controlled Environment

***Key Words
characterising the
field of expertise***

Species

End-products

Technological interest

Basic problems

Biochemical interest

Specific techniques

***Possibility to host people
(in the frame of our ECLAIR programme)***

Valérie Hoff

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<i>Person who can answer questions in your absence</i>	Giancarlo Malgarini
<i>Involvement in specific ECLAIR tasks</i>	<u>Task A.2.5</u> Rheological Characterization of Wheat Samples and Identification of Specific Processing Requirements Related to Sweet Bakery Products and Products with Sour Starters
<i>Key Words characterising the field of expertise</i>	
<i>Species</i>	Bread Wheat, Soft Wheat
<i>End-products</i>	Baking Products
<i>Technological interest</i>	Rheological Properties, Baking Quality
<i>Basic problems</i>	Rheology
<i>Biochemical interest</i>	
<i>Specific techniques</i>	Dynamic Measurements
<i>Possibility to host people (in the frame of our ECLAIR programme)</i>	Yes

Sara Holden



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Position

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Clare Mills

**Involvement in
specific ECLAIR
tasks**

Task B.2 Dynamics of Dough Development:

Task B.2.1 Dynamics of Dough Development: Development of
Microscopic Techniques for Examining Bread Doughs

Task B.2.2 Characterization of Polyclonal and Monoclonal
Antibodies to Wheat Pentosans

Task B.2.3 Role of Pentosans in the Structure of Dough and Baked
Products

Task B.2.4 Study of Interactions Between Proteins, Pentosans and
Lipids in Doughs and Baked Products

**Key Words
characterising the
field of expertise**

Species

Bread Wheat

End-products

Bread, Biscuits

Technological interest

Dough Formation, Biscuit Quality, Cooking Quality

Basic problems

Protein-Carbohydrate Interactions, Biochemistry

Biochemical interest

Carbohydrates

Specific techniques

Polyclonal, Monoclonal Antibody Production, Immunoassay

Possibility to host people
(in the frame of our ECLAIR programme)

Yes, short term or long term

Parivash Jenabzadeh



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Enzo DeAmbrogio

Involvement in specific ECLAIR tasks

Task C.1.1 Multilocal Experiment and Production of Samples in Controlled Conditions: Southern Europe

Task C.3 Experimentation on Populations for Breeding

Task C.9 Somaclonal Variation for Factors Affecting Breadmaking Quality

Key Words characterising the field of expertise

Species

Bread Wheat, Durum Wheat

End-products

Bread, Biscuit, Pasta

Technological interest

Breadmaking Quality, Biscuit Quality, Pasta Quality

Basic problems

Genetics, Cytology, Plant pathology, Plant Breeding

Biochemical interest

Storage Proteins

Specific techniques

Screening for Disease Resistance, Chromosome Analysis, SDS-Sedimentation Test

Possibility to host people (in the frame of our ECLAIR programme)

Yes (short term), but there are difficulties due to the local

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***Involvement in
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tasks***

Task C.1.1 Multilocal Experiment and Production of Samples in
Controlled Conditions: Southern Europe

***Key Words
characterising the
field of expertise***

Species

End-products

Technological interest

Basic problems

Biochemical interest

Specific techniques

***Possibility to host people
(in the frame of our ECLAIR programme)***

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Scientific co-worker

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Rob Hamer

**Involvement in
specific ECLAIR
tasks**

Task A.1.1 Processing Properties of Wheat: Milling Quality

Task C.10 Sprouting Resistance

**Key Words
characterising the
field of expertise**

Species

Bread Wheat

End-products

Bread, Biscuit, Gluten, Starch

Technological interest

Milling, Gluten/Starch Separation

Basic problems

Relation Agriculture/Quality, Milling Quality

Biochemical interest

Kernel Structure/Function Relations

Specific techniques

Image Analysis, Immunochemistry

Possibility to host people
(in the frame of our ECLAIR programme)

Yes (short term or long term)

Domenico Lafiandra



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<i>Involvement in specific ECLAIR tasks</i>	<u>Task B.1.1</u> Purification and Characterization of Gluten Subfractions <u>Task C.4</u> Genetics of LMW Glutenin Subunits
<i>Key Words characterising the field of expertise</i>	
<i>Species</i>	Durum Wheat, Bread Wheat, Wild Progenitors
<i>End-products</i>	Bread, Pasta
<i>Technological interest</i>	Cooking Quality, Breadmaking Properties
<i>Basic problems</i>	Protein Purification, Protein Interactions, Biochemistry, Genetics
<i>Biochemical interest</i>	Storage Proteins
<i>Specific techniques</i>	Electrophoresis, RP-HPLC, SE-HPLC
<i>Possibility to host people (in the frame of our ECLAIR programme)</i>	Yes, short term or long term

Martine Le Meste

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***Involvement in
specific ECLAIR
tasks***

Task B.1.2 Physico-chemistry and Functionality of Wheat Proteins

***Key Words
characterising the
field of expertise***

Species

End-products

Technological interest

Basic problems

Biochemical interest

Specific techniques

ESR Spectroscopy

***Possibility to host people
(in the frame of our ECLAIR programme)***

Jacques Lefebvre



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Senior scientist, Directeur de Recherches INRA

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Jean-Louis Doublier

***Involvement in
specific ECLAIR
tasks***

Task B.1.2 Physico-chemistry and Functionality of Wheat Proteins

***Key Words
characterising the
field of expertise***

Species

All

End-products

Gels, Emulsions, Foams, Suspensions, Gluten, Liquids and
Semi-Solids

Technological interest

Functional Properties of Food Macromolecules. Gelling and
Emulsifying Effect

Basic problems

Structure, Stability and Rheology of Colloidal and Macromolecular
Systems

Biochemical interest

Proteins and Polysaccharides: Structure and Physico-chemical
properties

Specific techniques

Rheological Methods

***Possibility to host people
(in the frame of our ECLAIR programme)***

Yes (short term and long term)

Michel Leuillet

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Position Head of Department Cereal Crops for Food and Industrial Uses

Languages spoken French, English

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***Involvement in
specific ECLAIR
tasks***

Task C.1.1 Multilocal Experiment and Production of Samples in
Controlled Conditions: Southern Europe

Task C.1.2 Multilocal Experiment and Production of Samples in
Controlled Conditions: North-Western Europe

***Key Words
characterising the
field of expertise***

Species

End-products

Technological interest

Basic problems

Biochemical interest

Specific techniques

***Possibility to host people
(in the frame of our ECLAIR programme)***

Kim Little



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Position

Technologist

Languages spoken

English

*Person who can answer questions
in your absence*

Bill Collins, Peter Pritchard, Bettina Sang

***Involvement in
specific ECLAIR
tasks***

Task A.2.1/2 The Characteristics and Processing Requirements of
Wheat for Specific End Uses: White Bread and
Wholemeal Bread

***Key Words
characterising the
field of expertise***

Species

Bread Wheat

End-products

Bread, Yeasted Products

Technological interest

Baking Quality

Basic problems

Biochemical interest

Wheat Quality

Specific techniques

Bread Mixing techniques (CBP, Spiral and LSM), Test Baking, Loaf
Quality Assessment

***Possibility to host people
(in the frame of our ECLAIR programme)***

Yes (short term)

Benvindo Maças



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Position

Head of Cereals Department

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José Cutinho

***Involvement in
specific ECLAIR
tasks***

Task C.1.1 Multilocal Experiment and Production of Samples in
Controlled Conditions: Southern Europe

***Key Words
characterising the
field of expertise***

Species

Bread wheat, durum wheat, triticale, barley, oats

End-products

Bread, Biscuit, Pasta, Animal Feeding, Forage, Silage

Technological interest

Baking quality

Basic problems

Ecophysiology

Biochemical interest

High protein wheats, strong gluten

Specific techniques

Conventional breeding

***Possibility to host people
(in the frame of our ECLAIR programme)***

Yes (short term)

Giancarlo Malgarini

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<i>Involvement in specific ECLAIR tasks</i>	<u>Task A.2.5</u> Rheological Characterization of Wheat Samples and Identification of Specific Processing Requirements Related to Sweet Bakery Products and Products with Sour Starters. Baking test
<i>Key Words characterising the field of expertise</i>	
<i>Species</i>	Bread Wheat, Soft Wheat
<i>End-products</i>	Baking Products
<i>Technological interest</i>	Rheological Properties, Baking Quality
<i>Basic problems</i>	Rheology, Technology, Sensorial Evaluation
<i>Biochemical interest</i>	
<i>Specific techniques</i>	Rheological Measurement
<i>Possibility to host people (in the frame of our ECLAIR programme)</i>	Yes

Didier Marion

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***Involvement in
specific ECLAIR
tasks***

Task B.1.5 Lipid Interactions

***Key Words
characterising the
field of expertise***

Species

End-products

Technological interest

Basic problems

Biochemical interest

Specific techniques

Protein Purification, Analytical and Preparative Chromatography,
Lipid Binding Determinations, Viscosimetry, Viscoelastic
Measurements, Tensiometer, Langmuir Trough

Possibility to host people

(in the frame of our ECLAIR programme)

Claudia Sofía Martínez Caicedo



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<i>Involvement in specific ECLAIR tasks</i>	Task A.2.6 Applications of Wheat Products: Interactions between Selected Microorganisms and Wheat Flour Components and their Application to Improve Breadmaking Processes
<i>Key Words characterising the field of expertise</i>	
<i>Species</i>	Bread Wheat
<i>End-products</i>	Bread
<i>Technological interest</i>	
<i>Basic problems</i>	Biochemistry, Interactions among Flour Components, Relationships between Biochemical and Technological Parameters
<i>Biochemical interest</i>	Fermentation Byproducts, Lipids, Proteins, Amino Acids
<i>Specific techniques</i>	GC, HPLC, Statistical Analysis, Spectrophotometry
<i>Possibility to host people (in the frame of our ECLAIR programme)</i>	Yes (short term or long term)

María Antonia Martínez-Anaya



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<i>Involvement in specific ECLAIR tasks</i>	Task A.2.6 Applications of Wheat Products: Interactions between Selected Microorganisms and Wheat Flour Components and their Application to Improve Breadmaking Processes
<i>Key Words characterising the field of expertise</i>	
<i>Species</i>	Bread Wheat, Yeasts, Lactic Acid Bacteria
<i>End-products</i>	Bread
<i>Technological interest</i>	Fermentation, Dough Formation, Bread Quality
<i>Basic problems</i>	Biochemistry
<i>Biochemical interest</i>	Fermentation Byproducts, Enzymes, Carbohydrates, Sugars
<i>Specific techniques</i>	GC, HPLC, DSC, Statistical Analysis
<i>Possibility to host people (in the frame of our ECLAIR programme)</i>	Yes (short term or long term)

Stefania Masci

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<i>Position</i>	Doctor in Biological Sciences Researcher
<i>Languages spoken</i>	Italian, English
<i>Person who can answer questions in your absence</i>	Domenico Lafiandra
<i>Involvement in specific ECLAIR tasks</i>	<u>Task B.1.1</u> Purification and Characterization of Gluten Subfractions <u>Task C.4</u> Genetics of LMW Glutenin Subunits
<i>Key Words characterising the field of expertise</i>	
<i>Species</i>	Durum Wheat, Bread Wheat, Wild Progenitors
<i>End-products</i>	Bread, Pasta
<i>Technological interest</i>	Cooking Quality, Breadmaking Properties
<i>Basic problems</i>	Protein Purification, Protein Interactions, Biochemistry, Genetics
<i>Biochemical interest</i>	Storage Proteins
<i>Specific techniques</i>	Electrophoresis, RP-HPLC, SE-HPLC
<i>Possibility to host people (in the frame of our ECLAIR programme)</i>	Yes, short term or long term

Friedrich Meuser



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<i>Person who can answer questions in your absence</i>	Dr. Peter Suckow, Norbert Pahne
<i>Involvement in specific ECLAIR tasks</i>	<u>Task A.1.2</u> Gluten/Starch Separation: Characterization of Wheat Gluten Produced by New Separation Processes
<i>Key Words characterising the field of expertise</i>	
<i>Species</i>	Wheat, Rye, Oat, Corn, Potatoes, Peas
<i>End-products</i>	Flours, Bakery Products, Starch, Dietary Fibres, Extruded Products
<i>Technological interest</i>	Starch/Gluten Separation, Waste Water Processing, Extrusion Cooking, Sour Dough Production, Dough Fermentation
<i>Basic problems</i>	Technology, Biochemistry, Microbiology, Rheology
<i>Biochemical interest</i>	Pentosans, Dietary Fibres, Microorganisms in Dough Fermentation, Wheat Proteins
<i>Specific techniques</i>	GC, HPLC, NIR, DSC, AAS, Amino-acid Analysis, Particle Size Analysis
<i>Possibility to host people (in the frame of our ECLAIR programme)</i>	Yes, short term or long term

Clare Mills



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Position

Research Scientist

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Sara Holden

**Involvement in
specific ECLAIR
tasks**

Task B.2 Dynamics of Dough Development:

Subtask B.2.1 Development of Microscopic Techniques for
Examining Bread Doughs

Subtask B.2.2 Characterization of Polyclonal and Monoclonal
Antibodies to Wheat Pentosans

Subtask B.2.3 Role of Pentosans in the Structure of Dough and
Baked Products

Subtask B.2.4 Study of Interactions between Proteins, Pentosans
and Lipids in Doughs and Baked Products

**Key Words
characterising the
field of expertise**

Species

Bread Wheat

End-products

Bread, Biscuits (Including Wafers and Crackers)

Technological interest

Role of Arabinoxylans (Pentosans) in Determining Baking Quality of
Wheat Flours

Basic problems

Contribution of Arabinoxylans to Dough/Bread/Biscuit Ultrastructure,
Lipid-Protein-Carbohydrate Interactions

Biochemical interest

Gluten Protein Structure, Arabinoxylan Structure

Specific techniques

Antibody Production (Polyclonal and Monoclonal), Epitope
Mapping, Immunoassay Development and Application

Possibility to host people
(in the frame of our ECLAIR programme)

Yes, short term or long term

Marie-Hélène Morel



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Position

Docteur en Biochimie, Chargée de Recherches INRA

Languages spoken

French, English

Person who can answer questions
in your absence

Jean-Claude Aufran

**Involvement in
specific ECLAIR
tasks**

Task A.2.3 Evaluation of Technological Functionality of Wheat
Flours and Protein Fractions in Baked Products

Task B.1.1 Purification and Characterization of Gluten Subfractions

Task B.1.2 Physico-chemistry and Functionality of Wheat Proteins

Task C.4 Genetics of LMW Glutenin Subunits

Task C.6 Assessment of Lines and Near-Isogenic Lines with
Different HMW Subunit and Gliadin Compositions, and of
Null Forms

**Key Words
characterising the
field of expertise**

Species

Bread Wheat, Durum Wheat

End-products

Flour, Bread, Biscuit, Pasta

Technological interest

Dough Formation, Baking Quality, Biscuit Quality, Cooking Quality

Basic problems

Biochemistry, Physico-chemistry, Protein Purification, Protein
Interactions

Biochemical interest

Storage Proteins, Glutenins

Specific techniques

FPLC, SE-HPLC, 1-D and 2-D Electrophoresis, Capillary
Electrophoresis, Isoelectric Focusing, Image Analysis,

**Possibility to host people
(in the frame of our ECLAIR programme)**

Yes, short term or long term

Mike Morgan



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Position

Head of Department of Food Molecular Biochemistry
Head of Biorecognition and Immunotechnology Group

Languages spoken

English

*Person who can answer questions
in your absence*

Clare Mills

***Involvement in
specific ECLAIR
tasks***

Task B.2 Dynamics of Dough Development:

Subtask B.2.1 Development of Microscopic Techniques for
Examining Bread Doughs

Subtask B.2.2 Characterization of Polyclonal and Monoclonal
Antibodies to Wheat Pentosans

Subtask B.2.3 Role of Pentosans in the Structure of Dough and
Baked Products

Subtask B.2.4 Study of Interactions between Proteins, Pentosans
and Lipids in Doughs and Baked Products

***Key Words
characterising the
field of expertise***

Species

Bread Wheat

End-products

Bread, Biscuits (Including Wafers and Crackers)

Technological interest

Role of Arabinoxylans (Pentosans) in Determining Baking Quality of
Wheat Flours

Basic problems

Contribution of Arabinoxylans to Dough/Bread/Biscuit Ultrastructure,
Lipid-Protein-Carbohydrate Interactions

Biochemical interest

Food Biopolymer Structure

Specific techniques

Antibody Production, Immunoassay Development, Epitope Mapping

Possibility to host people

Yes, short term or long term

(in the frame of our ECLAIR programme)

Ged Oliver



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Position

Senior Scientist

Languages spoken

English

*Person who can answer questions
in your absence*

Peter Pritchard, Bill Collins

***Involvement in
specific ECLAIR
tasks***

Task A.2.1/2 The Characteristics and Processing Requirements of
Wheat for Specific End Uses: White Bread and
Wholemeal Bread

***Key Words
characterising the
field of expertise***

Species

Wheat Flours

End-products

Bread, Biscuits

Technological interest

Dough Rheology, Baking Performance, Staling

Basic problems

Rheology, Thermal Analysis

Biochemical interest

Glutenins

Specific techniques

Dynamic Rheology, DSC

***Possibility to host people
(in the frame of our ECLAIR programme)***

Yes (short term)

Roelof Orsel



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Position

Research worker

Languages spoken

Dutch, English, German

*Person who can answer questions
in your absence*

Peter Weegels

***Involvement in
specific ECLAIR
tasks***

If the research on the relation between biochemical properties of flour and the rheological properties of dough, Orsel covers the bulk rheological topics

***Key Words
characterising the
field of expertise***

Species

End-products

Bakery Products

Technological interest

Dough Mixing, Dough Processing, Baking

Basic problems

Structural Build-up of Gluten Network in Dough
Interfacial Behaviour of Wheat Proteins and Lipids

Biochemical interest

Biochemical Aspects of the Build-up/Breakdown of the Gluten Network. Mechanisms of Reduction/Oxidation in Dough

Specific techniques

Dynamic Rheology, Dynamic Surface Rheology

Possibility to host people

Yes (short term or long term)

(in the frame of our ECLAIR programme)

Norbert Pahne



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<i>Position</i>	Dipl.-Ing., Scientist, coworker of Prof. Meuser Department of Cereal Technology of the Institute of Food and Fermentation Technology
<i>Languages spoken</i>	German, English
<i>Person who can answer questions in your absence</i>	Prof. Dr.-Ing. Friedrich Meuser, Dr. Peter Suckow
<i>Involvement in specific ECLAIR tasks</i>	<u>Task A.1.2</u> Gluten/Starch Separation: Characterization of Wheat Gluten Produced by New Separation Processes
<i>Key Words characterising the field of expertise</i>	
<i>Species</i>	Wheat, Peas
<i>End-products</i>	Wheat Starch, Gluten, Pea Starch, Proteins from Peas, Starch Derivatives
<i>Technological interest</i>	Starch/Gluten Separation, Waste Water Processing
<i>Basic problems</i>	Technology, Biochemistry
<i>Biochemical interest</i>	Gluten Proteins, High Amylose Starches
<i>Specific techniques</i>	GC, HPLC, NIR, DSC, AAS, Amino-acid Analysis, Particle Size-Analysis
<i>Possibility to host people (in the frame of our ECLAIR programme)</i>	Yes (short term or long term)

Marilena Paolini



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Position

Biologist, in charge of the Tissue Culture laboratory

Languages spoken

Italian, English, French, German

*Person who can answer questions
in your absence*

Enzo DeAmbrogio

***Involvement in
specific ECLAIR
tasks***

Task C.9 Somaclonal Variation for Factors Affecting Breadmaking
Quality

***Key Words
characterising the
field of expertise***

Species

Bread Wheat, Durum Wheat

End-products

Bread, Biscuit, Pasta

Technological interest

Breadmaking Quality, Biscuit Quality, Pasta Quality

Basic problems

Genetics, Plant Breeding, Tissue Culture

Biochemical interest

Storage Proteins

Specific techniques

In vitro Culture, NIRA, Field Selection

Possibility to host people

(in the frame of our ECLAIR programme)

Mary Parker



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Position

Electron Microscopist

Languages spoken

English

Person who can answer questions
in your absence

Clare Mills

**Involvement in
specific ECLAIR
tasks**

Task B.2 Dynamics of Dough Development:

Subtask B.2.1 Development of Microscopic Techniques for
Examining Bread Doughs

Subtask B.2.3 Role of Pentosans in the Structure of Dough and
Baked Products

**Key Words
characterising the
field of expertise**

Species

Bread Wheat, Durum Wheat, Primitive Wheat

End-products

Bread, Pasta, Biscuits, Extrusions

Technological interest

Baking Quality

Basic problems

Immunocytochemical Localisation, Labelling Techniques

Biochemical interest

Storage Proteins, Pentosans

Specific techniques

Immunocytochemistry, Light Microscopy, Electron Microscopy

Possibility to host people
(in the frame of our ECLAIR programme)

Yes, short term or long term

Angelo Peruffo



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Position

Full Professor

Languages spoken

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Person who can answer questions
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Andrea Curioni

**Involvement in
specific ECLAIR
tasks**

Task B.1.1 Purification and Characterization of Gluten Subfractions

**Key Words
characterising the
field of expertise**

Species

Bread wheat, durum wheat

End-products

Bread, pasta

Technological interest

Baking quality, dough formation

Basic problems

Biochemistry, protein purification, protein interactions

Biochemical interest

Storage proteins, gliadins, glutenins

Specific techniques

Gel filtration, adsorption chromatography, preparative electrophoresis

Possibility to host people
(in the frame of our ECLAIR programme)

Yes (short term and long term)

François Plénier

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Position

Development Director

Languages spoken

French, English

Person who can answer questions
in your absence

Maryvonne Plunet

**Involvement in
specific ECLAIR
tasks**

Task C.1.1 Multilocal Experiment and Production of Samples in
Controlled Conditions: Southern Europe

Task C.1.2 Multilocal Experiment and Production of Samples in
Controlled Conditions: North-Western Europe

Task C.2.2 Genotype x Environment Interaction: Experimentation in
Controlled Environment

**Key Words
characterising the
field of expertise**

Species

Wheat, Maize, Barley, Pea, Canola

End-products

Flour, Maize grits, Malt, Starch, Glucose

Technological interest

Wet or dry-milling, Extraction Technologies, Purifications

Basic problems

Physico-chemistry, Biochemistry

Biochemical interest

Protein Characterization and Transformation, Enzymic Reaction

Specific techniques

Possibility to host people
(in the frame of our ECLAIR programme)

Yes, short term

Johan Plijter

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Position

Languages spoken

Dutch, English

Person who can answer questions
in your absence

**Involvement in
specific ECLAIR
tasks**

Manager of Subprogramme B: Functional Components and their Interactions

Task B.1.2 Physico-chemistry and Functionality of Wheat Proteins

Task B.1.3 Gluten Hydration and Interactions of Gluten Proteins with Other Components

Task B.1.5 Lipid Interactions

**Key Words
characterising the
field of expertise**

Species

End-products

Technological interest

Basic problems

Biochemical interest

Specific techniques

**Possibility to host people
(in the frame of our ECLAIR programme)**

Maryvonne Plunet

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<i>Person who can answer questions in your absence</i>	François Plénier
<i>Involvement in specific ECLAIR tasks</i>	<u>Task C.1.1</u> Multilocal Experiment and Production of Samples in Controlled Conditions: Southern Europe <u>Task C.1.2</u> Multilocal Experiment and Production of Samples in Controlled Conditions: North-Western Europe <u>Task C.2.2</u> Genotype x Environment Interaction: Experimentation in Controlled Environment
<i>Key Words characterising the field of expertise</i>	
<i>Species</i>	Wheat
<i>End-products</i>	Flour, Bread
<i>Technological interest</i>	Milling, Baking
<i>Basic problems</i>	Biochemistry of Wheat or Barley Components. Technological Properties of Flour and Mixes of Ingredients
<i>Biochemical interest</i>	Protein Characterization
<i>Specific techniques</i>	Rheological analyses
<i>Possibility to host people (in the frame of our ECLAIR programme)</i>	Yes (short term)

Norberto Pogna



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Position

Director of the Section

Languages spoken

Italian, English, French

Person who can answer questions
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Rita Redaelli

**Involvement in
specific ECLAIR
tasks**

*Manager of Subprogramme C: Biochemical-Genetics and
Physiology*

Task C.5 Genetic and Technologic Aspects of HMW-Glutenin
Subunits, HMW-Albumins and S-Proteins

**Key Words
characterising the
field of expertise**

Species

Bread Wheat, Durum Wheat

End-products

Biochemical and Genetic Information on Storage Proteins

Technological interest

Baking Quality, Pasta-Making Quality

Basic problems

Protein Biochemistry and Genetics

Biochemical interest

Storage Proteins

Specific techniques

A-PAGE, SDS-PAGE, IEF, 2-D Electrophoresis, Western Blotting

Possibility to host people
(in the frame of our ECLAIR programme)

Yes (short term or long term)

Yves Popineau



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Position

Directeur de Recherches INRA

Languages spoken

French, English

*Person who can answer questions
in your absence*

***Involvement in
specific ECLAIR
tasks***

Task B.1.1 Purification and Characterization of Gluten Subfractions

Task B.1.2 Physico-chemistry and Functionality of Wheat Proteins

***Key Words
characterising the
field of expertise***

Species

Wheat

End-products

Vital Gluten, Bread, Foam and Emulsions

Technological interest

Gluten Extraction, Fractionation and Modification, Breadmaking

Basic problems

Biochemistry, Physico-chemistry, Protein Purification, Protein
Modification, Functional Properties

Biochemical interest

Storage Proteins, Gliadins, Glutenins, Native and Modified

Specific techniques

HPLC, Preparative Chromatography, Electrophoresis, Analysis of
Functional Properties

***Possibility to host people
(in the frame of our ECLAIR programme)***

Yes (short term and long term)

Giovanna Pressi



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Position

PhD Student

Languages spoken

Italian, English

*Person who can answer questions
in your absence*

Angelo Peruffo

***Involvement in
specific ECLAIR
tasks***

Task B.1.1 Purification and Characterization of Gluten Subfractions

***Key Words
characterising the
field of expertise***

Species

Bread wheat, Durum wheat

End-products

Bread, Pasta

Technological interest

Baking quality, Dough formation

Basic problems

Biochemistry, Protein purification and Immunochemistry

Biochemical interest

Storage Proteins

Specific techniques

Electrophoresis, Chromatography, Immunochemistry

Possibility to host people

(in the frame of our ECLAIR programme)

Peter Pritchard



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Position

Head of Biochemistry Section

Languages spoken

English

*Person who can answer questions
in your absence*

Chris Brock, Philip Greenwell, Bill Collins

***Involvement in
specific ECLAIR
tasks***

Task A.2.1/2 The Characteristics and Processing Requirements of
Wheat for Specific End Uses: White Bread and
Wholemeal Bread

***Key Words
characterising the
field of expertise***

Species

Bread Wheat, Rice

End-products

Bread, Biscuits, Wafers

Technological interest

Baking Performance of Wheat Varieties

Basic problems

Biochemistry, Rheology

Biochemical interest

Storage Proteins, Glutenins, Gluten, Amylases

Specific techniques

HPLC, Gel-Protein, Test Baking, Rheology

***Possibility to host people
(in the frame of our ECLAIR programme)***

Yes (short term)

Stefano Ravaglia



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Position

Wheat Breeder in charge of Electrophoresis programme

Languages spoken

Italian, English, French

Person who can answer questions
in your absence

Enzo DeAmbrogio

**Involvement in
specific ECLAIR
tasks**

Task C.1.1 Multilocal Experiment and Production of Samples in
Controlled Conditions: Southern Europe

Task C.3 Experimentation on Populations for Breeding

**Key Words
characterising the
field of expertise**

Species

Bread Wheat, Durum Wheat

End-products

Bread, Biscuit, Pasta

Technological interest

Breadmaking Quality, Biscuit Quality, Pasta Quality

Basic problems

Genetics and Plant Breeding

Biochemical interest

Storage Proteins

Specific techniques

Electrophoresis, Field Selection and Trials

Possibility to host people
(in the frame of our ECLAIR programme)

Rita Redaelli



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Position

Doctor in Biology, Researcher

Languages spoken

Italian, English, French

*Person who can answer questions
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Norberto Pogna

***Involvement in
specific ECLAIR
tasks***

Task C.5 Genetic and Technologic Aspects of HMW-Glutenin
Subunits, HMW-Albumins and S-Proteins

***Key Words
characterising the
field of expertise***

Species

Bread Wheat, Durum Wheat

End-products

Biochemical and Genetic Information on Storage Proteins

Technological interest

Baking Quality, Pasta-Making Quality

Basic problems

Protein Biochemistry and Genetics

Biochemical interest

Storage Proteins

Specific techniques

A-PAGE, SDS-PAGE, IEF, 2-D Electrophoresis, Western Blotting

Possibility to host people

(in the frame of our ECLAIR programme)

Monique Richard



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Position

General Secretary of IRTAC (Institut de Recherches Technologiques Agro-Alimentaires des Céréales)

Languages spoken

French

*Person who can answer questions
in your absence*

Jean-Claude Autran (Montpellier)

***Involvement in
specific ECLAIR
tasks***

Administrative Coordinator of the Programme

***Key Words
characterising the
field of expertise***

Species

End-products

Technological interest

Basic problems

Biochemical interest

Specific techniques

Possibility to host people

(in the frame of our ECLAIR programme)

Nathalie Robert



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Position

Docteur en Sciences Biologiques, Chargée de Recherches INRA

Languages spoken

French, English

*Person who can answer questions
in your absence*

Michel Rousset

***Involvement in
specific ECLAIR
tasks***

Task C.1.1 Multilocal Experiment and Production of Samples in
Controlled Conditions: Southern Europe

Task C.2 Genotype x Environment Interaction

***Key Words
characterising the
field of expertise***

Species

Bread Wheat

End-products

Bread

Technological interest

Breeding Tests for Quality

Basic problems

Breeding for Quality, Stability of Quality

Biochemical interest

Storage Proteins

Specific techniques

***Possibility to host people
(in the frame of our ECLAIR programme)***

Yes (short term or long term)

Michel Rousset



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Position

Ingénieur Agronome - Directeur de Recherches INRA

Languages spoken

French, English

Person who can answer questions
in your absence

Nathalie Robert

**Involvement in
specific ECLAIR
tasks**

Task C.1.1 Multilocal Experiment and Production of Samples in
Controlled Conditions: Southern Europe

Task C.1.2 Multilocal Experiment and Production of Samples in
Controlled Conditions: North-Western Europe

Task C.2.1 Genotype x Environment Interaction: Ecophysiological
Approach

Task C.7 Chromosomal Location of Storage Protein Genes,
Chromosome Interaction on Protein Synthesis and
Development of New Germplasm

Task C.8 Biochemical Markers for Screening Early Generations

**Key Words
characterising the
field of expertise**

Species

Bread Wheat

End-products

Bread, Biscuit

Technological interest

Baking Quality, Dough Formation, Biscuit Quality

Basic problems

Genetics, Agronomy, Breeding,

Biochemical interest

Storage Proteins, Proteins Involved in Quality Expression

Specific techniques

Technological Tests

Possibility to host people
(in the frame of our ECLAIR programme)

Yes (short term or long term)

Ofelia Rouzaud Sánchez



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SPAIN

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Position

Languages spoken

Spanish, English, French

Person who can answer questions in your absence

Carmen Benedito, Concepción Collar, María Antonia Martínez Anaya,

Involvement in specific ECLAIR tasks

Task A.2.6 Applications of Wheat Products: Interactions between Selected Microorganisms and Wheat Flour Components and their Application to Improve Breadmaking Processes

Key Words characterising the field of expertise

Species

Bread Wheat, Storage Wheat, Corn Flour

End-products

Bread, Mexican Tortilla

Technological interest

Baking Quality, Storage Systems

Basic problems

Biochemistry, Nutrition

Biochemical interest

Carbohydrates

Specific techniques

HPLC, Spectrophotometry, Statistical Analysis

Possibility to host people

(in the frame of our ECLAIR programme)

Sarabjit Sahi



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Position

Senior Scientist

Languages spoken

English

*Person who can answer questions
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Philip Greenwell

***Involvement in
specific ECLAIR
tasks***

Task B.1.4 The Role of Minor Protein Components Associated with
Starch Granules

***Key Words
characterising the
field of expertise***

Species

Wheat Flours

End-products

Bread, Biscuits, Cakes

Technological interest

Baking Performance, Endosperm texture

Basic problems

Surface Chemistry, Lipid-Protein Interactions

Biochemical interest

Water-Soluble Surfactants of Flour, Proteins

Specific techniques

Surface Balance, Surface Tensiometry, Surface Rheology

***Possibility to host people
(in the frame of our ECLAIR programme)***

Yes (short term)

Bettina Sang



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Position

Technologist

Languages spoken

English, Basic German

*Person who can answer questions
in your absence*

Bill Collins, Peter Pritchard, Kim Little

***Involvement in
specific ECLAIR
tasks***

Task A.2.1/2 The Characteristics and Processing Requirements of
Wheat for Specific End Uses: White Bread and
Wholemeal Bread

***Key Words
characterising the
field of expertise***

Species

Bread Wheat

End-products

Bread, Yeasted Products

Technological interest

Baking Quality

Basic problems

Biochemical interest

Wheat Quality

Specific techniques

Bread Mixing techniques (CBP, Spiral and LSM), Test Baking, Loaf
Quality Assessment

***Possibility to host people
(in the frame of our ECLAIR programme)***

Yes (short term)

Massimo Saracino

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<i>Position</i>	Doctor in Food Science and Technology Researcher
<i>Languages spoken</i>	Italian, English
<i>Person who can answer questions in your absence</i>	Giancarlo Malgarini
<i>Involvement in specific ECLAIR tasks</i>	Task A.2.5 Rheological Characterization of Wheat Samples and Identification of Specific Processing Requirements Related to Sweet Bakery Products and Products with Sour Starters. Baking test
<i>Key Words characterising the field of expertise</i>	
<i>Species</i>	Bread Wheat, Soft Wheat
<i>End-products</i>	Baking Products
<i>Technological interest</i>	Rheological Properties, Baking Quality
<i>Basic problems</i>	Rheology
<i>Biochemical interest</i>	
<i>Specific techniques</i>	Baking Test
<i>Possibility to host people (in the frame of our ECLAIR programme)</i>	Yes

Peter Shewry

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Position

Head of Biochemistry Department

Languages spoken

English

*Person who can answer questions
in your absence*

Arthur Tatham

***Involvement in
specific ECLAIR
tasks***

**Task B.1.1 Component Interactions: Purification and
Characterization of Gluten Subfractions**

***Key Words
characterising the
field of expertise***

Species

End-products

Technological interest

Basic problems

Biochemical interest

Specific techniques

Electrophoresis, Isoelectric Focusing, Chromatography, HPLC,
FPLC, Densitometry, Amino-acid Analysis, N-terminal sequencing,
Peptide Synthesis, Small Angle X-Ray Scattering, NMR

Possibility to host people

(in the frame of our ECLAIR programme)

Arthur Tatham

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Position

Senior Scientific Officer

Languages spoken

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*Person who can answer questions
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Peter Shewry

***Involvement in
specific ECLAIR
tasks***

Task B.1.1 Component Interactions: Purification and
Characterization of Gluten Subfractions

***Key Words
characterising the
field of expertise***

Species

End-products

Technological interest

Basic problems

Biochemical interest

Specific techniques

Electrophoresis, Isoelectric Focusing, Chromatography, HPLC,
FPLC, Densitometry, Amino-acid Analysis, N-terminal sequencing,
Peptide Synthesis, Small Angle X-Ray Scattering, NMR

Possibility to host people

(in the frame of our ECLAIR programme)

Hein van Laarhoven



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<i>Languages spoken</i>	Dutch, English, German, (French)
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<i>Involvement in specific ECLAIR tasks</i>	C.10 Sprouting Resistance
<i>Key Words characterising the field of expertise</i>	
<i>Species</i>	Bread Wheat, Malting Barley
<i>End-products</i>	Bread, Starch, Beer
<i>Technological interest</i>	Cereal Kernel Structure/Function Relations, Image Analysis
<i>Basic problems</i>	Relation Seed/Product Quality
<i>Biochemical interest</i>	Kernel Structure/Function Relations
<i>Specific techniques</i>	Fluorescence Microscopy, Image Analysis, Biological Functional Tests
<i>Possibility to host people (in the frame of our ECLAIR programme)</i>	Yes (short term or long term)

Henk van Lonkhuijsen



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Rob Hamer

Involvement in specific ECLAIR tasks

Key Words characterising the field of expertise

Species

Bread Wheat

End-products

Flour, Bread

Technological interest

Basic problems

Analytical Characterization

Biochemical interest

Specific techniques

RP-HPLC, GLC, TLC, Spectroscopy, Cereal Analytical Chemistry

Possibility to host people

Yes (short term or long term)

(in the frame of our ECLAIR programme)

Aliette Verel



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<i>Involvement in specific ECLAIR tasks</i>	Task A.2.3 Evaluation of Technological Functionality of Wheat Flours and Protein Fractions in Baked Products Task C.1.2 Multilocal Experiment and Production of Samples in Controlled Conditions: North-Western Europe
<i>Key Words characterising the field of expertise</i>	
<i>Species</i>	Soft Wheat
<i>End-products</i>	Biscuits, Crackers, Cookies
<i>Technological interest</i>	Dough Formation (Mixing, Sheeting, Moulding), Baking and End-products Quality
<i>Basic problems</i>	Biochemistry, Physico-chemistry, Rheology
<i>Biochemical interest</i>	Proteins (Glutenins), Pentosans
<i>Specific techniques</i>	
<i>Possibility to host people (in the frame of our ECLAIR programme)</i>	Yes (short term or long term)

Peter Weegels



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Roel Orsel, Rob Hamer

***Involvement in
specific ECLAIR
tasks***

Task A.1.2.1 Gluten/Starch Separation: Improved Separation of
Gluten and Starch through the Use of Enzymes

Task A.2.4 Application of Wheat Products: Processing Properties of
Flour Blends. Prediction and Improvement

***Key Words
characterising the
field of expertise***

Species

Bread Wheat

End-products

Bread, Biscuit, Pastry, Gluten, Starch

Technological interest

Baking Quality, Dough Properties, Gluten/Starch Separation

Basic problems

Protein Interactions/Reactions, Redox, Physico-chemistry,
Biochemistry

Biochemical interest

Storage Proteins (Glutenins, Gliadins), LMW Proteins

Specific techniques

RP-HPLC (Preparative, Analytical), SE-HPLC, 2-D Electrophoresis,
SH/SS-Labeling, Hydrophobic Labeling, Immunoblotting,
Bulk/Surface Rheology, Gel-Protein

***Possibility to host people
(in the frame of our ECLAIR programme)***

Yes (short term or long term)

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