

**Cereal diversity festival June 26-28 2019  
Second CERERE EU Event, Final program, 20 June**

**PROGRAM** Wednesday 26th of June 2019

09:00 - 10:00	Registration and coffee/bread					
10:00 - 10:30	Welcome by the CERERE project, the Let's Cultivate Diversity Group and the Nordic Heritage Cereal Group. Guiseppe Nocella, Anders Borgen and someone from the diversity network - or members of the advisory board (Tim Lang, Gianluca Brunori, Marc Dewalque ...)					
10:30 - 10:45	Go to session					
	<b>Demonstrationfield: Selection, breeding and cultivation</b>	<b>Cultivation, handling of diseases, selection and storing</b>	<b>Milling and baking</b>	<b>Brewing and destillation</b>	<b>Country specific cereal traditions and trends</b>	<b>Organization and cooperation through the whole value chain</b>
10:45 - 12:00	<b>A1</b> (see H1 for Danish) Recultivation of Nordic heritage varieties. Hans Larsson, Allkorn (SE) Anders Naess (NO)	<b>A2</b> Cultivation, yields and quality of heritage and modern spring wheat varieties. Randi Frøseth, Nibio (NO) Dominic Amos (ORC) (UK)	<b>A3</b> CERERE case study milling. Why stone mills? Why fresh flour? Paul Lebeau/Wolfgang Mock (DE) Conservation of active nutrients by different milling methods. Spanish miller (RAS, Maria (ES))	<b>A4</b> Small scale brewing on a farm. Methods, pitfalls and types of brewing equipment for Micro breweries. Per Kølster, Organic Denmark (DK)	<b>A5</b> The Italian Cereal tradition and knowhow for pastamaking. CERERE - processing technology, cooking and taste and visual gallery of different types of fresh and dry pasta. Michele Testa (RSR-IT)	<b>A6</b> From farm to fork: Collaboration between farmer and the value chain. Anders Lunneryd Wästgötarna (SE). Putting organic, local and healthy cereals into public canteens. The role of food policy in promoting the local cereal production. Guiseppe de Santis (RSR-IT)
12:00 - 13:15	Lunch					
13:15 - 14:30	<b>B1</b> (see H1 for Danish) Organic breeding for niche production Anders Borgen (DK) Aims and successes of biodynamic cereal breeding Peter Kunz (CH)	<b>B2</b> Cultivation of evolutionary varieties. RSR (IT) A proposition to mobilise untapped diversity for on-farm breeding - example of rivet wheat. Emma Flipon, ITAB and/or Margaux Kutelmach, INRA (FR)	<b>B3</b> CERERE documentary and Poster session. Dokumentary by Franseca Conti, Formicablu Poster session and exhibition	<b>B4</b> Malting with heritage varieties - processing and how to obtain the different tastes. Andreas Poulsen, Gyrupe Malt (DK) and RAS (ES) Traditional and farmers' varieties of hop and barley for small-scale and farming brewing. Kerstin Björklund, Warbo kvarn (SE)	<b>B5</b> Rye session Sangaste rye, Külli Annamaa, Estonian Crop Research Institute (EST) Scandinavian heritage rye (svedjerug), Kristian Andersen (DK)	<b>B6</b> Yields, profitability, organisation and perspectives Dylan Wallman, Allkorn (SE) Anders Næss (NO) Holy Tiffen (UK)
14:30 - 14:45	Break with snack and refreshment					
14:45 - 16:00	<b>C1</b> Knowledge exchange: Populations for increased diversity and resilience. E.g. ORC Wakelyns Population. Animated by Dominic Amos, Bruce Pearce (UK) and Maria Carrascosa, RAS (ES), Matteo Petitti (RSR-IT)	<b>C2</b> Poster session and exhibition  Workshop (spoken in danish) - quality parameter in oat, Jesper Fog-Pedersen (DK)	<b>C3</b> Nutritional characteristics and potential health benefits of Sourdough bread Paula Tosi (UK) Measuring baking quality. Why is gluten so important? Nanna Ytting (DK)	<b>C4</b> Organic whiskey production. Andreas Poulsen. Gyrupe (DK) Lars Egelund, Hammelgruppen Sall (DK) Kilbeggan Whiskey (IE)	<b>C5</b> How can the agri-educational system seed connections between students and the market for heritage varieties, craftsmanship, etc. Arturo Romera (ES & DK) The Kalo agricultural educations in an international perspective. Nikolaj Houkjaer (DK)	<b>C6</b> Farmers participation in breeding. Starting a selection network of farmers without funding. Roundtable animated by Ismael Rodriguez (FR), Magnus Selenius (FI), Embla Lindwall Participants: Kostas Koustis (GR) /Pierre Riviere/Jean-François Berthelot/Christian Dalmaso (FR)
16:00 - 16:30	Break with snack and refreshment					
16:30 - 18:00	<b>D1</b> Organic and biodynamic breeding for quality. The characters we are following at Darzau. Karl Josef Müller, Darzau (DE) Carl Vollenweider, Dottenfelderhof (DE)	<b>D2</b> Using functional diversity to manage disease: Successes and Challenges. Odette Weedon Kassel University (DE). Cereals intercropped with legumes. MixBar og DIVERSify projects. Lars Kiær, CPH University and Jesper Fog-Petersen, Organic Denmark (DK)	<b>D3</b> Baking session: Breadmaking with sourdough. Eliisa Kuusela (FI)	<b>D4</b> Craft beers, natural fermentation & wheat landraces - the development of a cereal network to empower farmers in Belgium. Lucas van den Abeele (BE) Skovsgaard spelt beer, Bjarne Hansen (DK) Brewing in open vessels. Speaker to be announced (DK)	<b>D5</b> Dating, innovation and knowledge exchange for farmers, breeders, millers, bakeries, scientists, distilleries and restaurants	<b>D6</b> Seed networks for conservation varieties. Béla Bartha, Pro Specie Rare, project Farmers Pride (CH) Cooperation between small seed companies, farmers and communities. Riccardo Franciolini (RSR-IT)
18:00 - 18:30	Break with time to find room and rest, bar open					
18:30 - 21:00	Dinner					
20:00 - 21:00	<b>E1</b> Sharing experience between farmers, millers, brewers, bakeries. 10 min from each country, no powerpoints.					
21:00 - 22:30	<b>E2</b> Visit to Kalø Castle Ruin in the Aarhus Bay.					
21:00 - 22:00	<b>E3</b> Serious beer tasting. At least three organic breweries. Ørbæk, Nørrebro Bryghus, Ebeltoft (DK), Spelt beer from Skovsgaard. Belgian craft beer from heritage grains.					

**PROGRAM** Thursday 27th of June 2019

7:30 - 9:30	Breakfast with tasty cereals					
	<b>Demonstrationfield continued: Selection, breeding and cultivation</b>	<b>Cultivation, handling of diseases, selection and storing - continued</b>	<b>Bread baking and other cereal products</b>	<b>Cereals and health</b>	<b>Preservation of genetic resources, Farmers rights and EU regulation</b>	<b>Organization and cooperation through the whole value chain</b>

9:30 - 11:00	<b>F1</b> Organic breeding, important variety traits for organic cultivation. Breeder Nicole Bischofberger, GZPK and Peter Kunz (CH)  Restoring heritage grains in Australia Jason Cotter (AUS)	<b>F2</b> Poster session and exhibition	<b>F3 DANISH SPOKEN SESSION</b> Development of heritage cereal products for multiple purposes, eg. porridge, müsli and bread. Jørn Ussing, Aurion (DK) Porridge in all its wonderful forms. Inger Ussing Larsen (DK)	<b>F4</b> How can you protect yourself against heavy metals? Interactions between zinc and cadmium. Kerstin Fredlund (SE) Minerals and nutrients in heritage varieties. Hans Larson, Allkorn (SE)	<b>F5</b> Legal frame and consequences of the new heterogenous population and organic plant breeding 2021 EU legislation. Roundtable animated by Maria Carrascosa RAS (ES), Karl Josef Müller (DE), Amélie Hallot-Charmasson RSP (FR), Riccardo Bocci (RSR-IT) and Bruce Pearce (UK)	<b>F6</b> Organisation and cooperation through the whole of cereal value chains. Andrew Trump Succes and bottlenecks in working with heritage varieties, CERERE cooperation examples. Abel Villa (UK)
11:00 - 11:15	Break with snack and refreshment					
11:15 - 12:30	<b>G1</b> Poster session and exhibition	<b>G2</b> Storing and drying for healthy seed - toolbox. Bettina Bussi (IT) Champagne Rye: Conserving a landrace by use. Rudolf Vögel, Landesamt für Umwelt Brandenburg (DE)	<b>G3</b> Baking session Baking with diversity. Rye bread Stephano Piluso (RSR-IT) and danish baker to be announced (DK) Heritage Rye bread. Kristian Andersen (DK)	<b>G4</b> CERERE project - results and validation Giuseppe Nocella	<b>G5</b> Intellectual Property Rights on Seeds (Patents, Plant Variety Protection, Farm-saved seeds) and negotiations on Farmer's Rights under the Plant Treaty. François Meienberg ProSpecieRara (CH) Amélie Hallot-Charmasson RSP (FR)	<b>G6</b> DANISH SPOKEN SESSION Heritage varieties and consumer trends in the Nordic countries: Nina Preus L&F (DK) Small local bakeries as a hype trend in CPH (DK) Succes med Terroir og årgangsmarkedsføring av kulturkorn. Torunn Bierkem Gullimunn (NO)
12:30 - 13:45	Lunch					
13:45 - 15:00	<b>H1</b> (see A1 and B1 for English) DANISH SPOKEN SESSION Organic breeding for niche production. Anders Borgen (DK) Recultivation of nordic heritage varieties, Hans Larsson, Allkorn (SE)	<b>H2</b> Larvae of Chlorops pumilionis - an increasing threat against spring wheat in Denmark. Ghita Cordsen, SEGES (DK) Genomic Selection - A New Tool in plant breeding for organic agriculture. Jihad Orabi, Nordic Seed (DK)	<b>H3</b> Artisanal methods for test baking of heritage wheat varieties. Sébastien på Söder (SE) Sustainable organic bread from heritage cereals. Karin Gerhardt (SE)	<b>H4</b> Hydrothermic treatment of grains for increased nutrient uptake. Kerstin Fredlund, Hidden in grains (SE). Nutrient density in cereals. Andrew Whitley (UK)	<b>H5</b> Survival and use of the agricultural heritage. Dr. Klaus Fleissner, LFL (DE) Agrobiodiversity Facilitation. Dylan Wallman, Allkorn (SE)	<b>H6</b> Solina: Heritage varieties cooperation through the whole value chain in Italy. (IT) The Peasant Bakery that grows, mills and bakes with heritage cereals. Søren Kok (DK)
15:00 - 15:30	Break with cake and coffee					
15:30 - 16:45	<b>J1</b> Magnus selenius (FI) and Minna Mikkola (FI) Hands-on-session: How to select in the middle of a field. Animator to be announced (FR)	<b>J2</b> Smut and common bunt prevention. Anders Borgen, Agrologica (DK) Sharing good practices on disease management. Farmers and LiveSeed focus project	<b>J3</b> Baking session: Breadmaking with heritage varieties. Spanish bakers Arturo and Egoitz (ES) and Grain Food Lab or Søren Kok from the Peasant Bakery (DK) Michael Larsen (DK)	<b>J4</b> (see K4 for English) DANISH SPOKEN SESSION Health problems related to wheat consumption - complex interactions of biology, lifestyle and baking techniques. Nanna Ytting (DK)	<b>J5</b> The EU network of on farm actors, DYNAVERSITY project and the European Coordination Let's Liberate Diversity. Cyrille Pacteau RSP (FR), Matthias Lorimer (ECLLD)  ECOPB Road map for marketing of all categories of propagated material. Monica Messmer, FiBL (DE)	<b>J6</b> Local consumption of cereals: how producers, processors and consumers are articulating the access to their food. The Filigrane experience in Italy, Riccardo Franciolini (IT) Multi-actor research to foster cultivated biodiversity, from field to plate. Véronique Chable, INRA (FR)
16:45 - 17:00	Break with snack and refreshment					
17:00 - 18:15	<b>K1</b> Breeding cooperation between German Razau and Danish Nordic Seed. Hans Haldrup, Nordic Seed (DK) and Karl-Josef Müller (DE)	<b>K2</b> How heritage varieties behave during prolonged drought. Experiences from 2018. Karin Gerhardt and Dylan Wallmann (SE). Jørn Ussing, Aurion (DK)	<b>K3</b> Sourdough bread diversity: Which drivers? Participative research from seeds to bread. BAKERY project. Delphine Sicard and Elisa Michel, INRA (FR) Sensory and nutritional evaluation of French population wheat. Camille Vindras, ITAB (FR)	<b>K4</b> Wheat investigations - online resources Andrew Forbes (UK) Health problems related to wheat consumption - complex interactions of biology, lifestyle and baking techniques. Nanna Ytting (DK)	<b>K5</b> New GMOs: What are the current legal and scientific issues at EU and international level? Which consequences on organic practices? Amélie Hallot-Charmasson RSP (FR) Nagoya Protocol and the International Treaty on Plant Genetic Resources for Food and Agriculture: What are the farmers rights in these two international regulations? Emilie Labrand (FR)	<b>K6</b> Dating, innovation and knowledge exchange for farmers, breeders, millers, bakeries, scientists, distilleries and restaurants.  Danish and English language Både på dansk og engelsk
18:15 - 19:00	L. Break and possibility to visit demonstration field, poster area and market place					
19:00 - 23:00	Conference dinner with music and dance. Short speech by a person from the Advisory Board. Happening by Kostas Koustis					

## PROGRAM Friday 28th of June 2019

6:30 - 8:30	Breakfast with tasty cereals
8:30 - 16:30	<b>Field trip 1:</b> The theme of the day is cereals. Sall Whisky, Lars Egelund Olsen. House of Cereals, Jørn Ussing. The trip offers a possibility for drop-off at Aalborg Airport 15:30. Will return to Kalø.
8:00 - 15:00	<b>Field trip 2:</b> Field visit at Agrologica by Anders Borgen. Field visit at Stenalt Manor with modern organic cereal production. Possibility for drop-off at Aarhus Airport 14:00. Will return to Kalø.
8:30 - 15:30	<b>Field trip 3:</b> Selection of heritage varieties and organic mill by Per Grupe (Lynge) and Field visit at Rosilde Højgaard (organic cereal production). Drop-off in the city of Copenhagen 15:30. Possibility for a longer fieldtrip to Copenhagen Street Food and Christiania (18.30). Will not return to Kalø.
9:00 - 16:30	<b>CANCELLED Field trip 4:</b> Heritage wheat, barley for whiskey, Fary Lochan Distillery. Oat products (Kolding). Possibility for drop-off at Billund Airport 15:00. Will return to Kalø.
9:00 - 16:30	<b>Field trip 5:</b> Nature trip around Kalø to the Mols National Nature Park. Will return to Kalø.