
PROGRAM

BIET25

European meeting on
Baking ingredients,
Enzymes & Technology

June 11-12, 2025











IQS | Barcelona



JUNE 11 | MORNING**SCIENTIFIC AND TECHNICAL PRESENTATIONS**

Live simultaneous translation English-Spanish / Spanish-English









| | | |
|---------------|--|--|
| 08:00 - 08:30 | Accreditation | |
| 08:30 - 08:40 | Opening | |
| 08:40 - 09:10 | Predictive Modelling for Enhanced Shelf Life: Harnessing advanced predictive modelling to optimise product reformulation and extend shelf life in bakery products — Eelco Heintz Global RD&A Manager for Kerry Food Protection & Preservation |   |
| 09:10 - 09:40 | Soluciones efectivas para mejorar la vida útil en productos bakery — Núria Casas Torras Bakery & Confectionery Market Manager |  |
| 09:40 - 10:10 | Novel approaches in biopreservation – also for sourdough? — Clarissa Schwab Professor |  |
| 10:10 - 10:40 | Kluyveromyces marxianus ABB S7: una revolución tecnológica en la producción de productos de panadería para personas con sensibilidad a los FODMAPs — Dr. Jordi Cuñé Castellana R&D Manager de ABBiotek Human Health and Nutrition |  |
| 10:40 - 11:10 | Q&A | |
| 11:10 - 11:50 |  Coffee - break & Posters | |
| 11:50 - 12:20 | The release flour revolution — Regina Moré KAM Europe de GOOD MILLS INNOVATION |  |
| 12:20 - 12:50 | Crafting and Integrating Next-Gen Plant Polysaccharide Ingredients — Mario Martinez Profesor Titular / Consolidacion Investigadora, AEI |  Universidad de Valladolid |
| 12:50 - 13:20 | Future of emulsifiers in bakery applications – a sustainable and technological approach — Dr. Michael Seitter Senior Technical Sales Manager Food |  |
| 13:20 - 13:50 | Q&A (round table) | |
| 13:50 - 15:20 |  Lunch | |








JUNE 11 | AFTERNOON**WORKSHOPS**

Duplicated sessions, Spanish or English

**ROOM 1**

| | | |
|---------------|--|--|
| 15:30 - 16:05 | ¿Obsesión con la frescura? Haz que el efecto “recién horneado” dure más — Alejandro García Cordero NPD & Application Manager Caldic Iberica |   |
| 16:05 - 16:40 | El reto de mejorar el perfil nutricional de productos bakery sin comprometer la organoléptica — Carmen Moreno Manzaneda Bakery Technical Specialist |  |
| 16:40 - 17:15 | BIT, results of new manner to improve bread freshness — José Ramón Morelló R&D-Quality Manager |  |
| 17:15 - 17:50 | New ingredients by solid state fermentation for industrial bakery — Sébastien Givry Research and Development Director |  |
| 17:50 - 18:25 | La Reología del Pan: Evaluación Práctica con el ExtensoGraph — Zaira Ruiz Bernal Especialista de producto y responsable comercial |  |

ROOM 2

| | | |
|---------------|--|--|
| 15:30 - 16:05 | La Reología del Pan: Evaluación Práctica con el ExtensoGraph — Zaira Ruiz Bernal Especialista de producto y responsable comercial |  |
| 16:05 - 16:40 | New ingredients by solid state fermentation for industrial bakery — Sébastien Givry Research and Development Director |  |
| 16:40 - 17:15 | ¿Obsesión con la frescura? Haz que el efecto “recién horneado” dure más — Alejandro García Cordero NPD & Application Manager Caldic Iberica |   |
| 17:15 - 17:50 | El reto de mejorar el perfil nutricional de productos bakery sin comprometer la organoléptica — Carmen Moreno Manzaneda Bakery Technical Specialist |  |
| 17:50 - 18:25 | BIT, results of new manner to improve bread freshness — José Ramón Morelló R&D-Quality Manager |  |
| 19:45 |  Social Dinner | |

JUNE 12 | MORNING**SCIENTIFIC AND TECHNICAL PRESENTATIONS**

Live simultaneous translation English-Spanish / Spanish-English






| | | | |
|---------------|---|---|---|
| 08:00 - 08:30 | Accreditation | | |
| 08:30 - 08:40 | Opening | | |
| 08:40 - 09:10 | Advancing Clean Label Bread Ingredients – unlocking potential functionality — Marcel Sturkenboom Application Director | |  |
| 09:10 - 09:40 | Get a grip on your dough – understand the effect of enzymes on processability and final bread quality — Kees Veeke Senior Technical Service Manager, Baking & Confectionary, EMEA | |  |
| 09:40 - 10:10 | Bread and Health: Improving Benefits and Reducing Sensitivities — Peter R Shewry Emeritus Professor and Principal Investigator |  |  |
| 10:10 - 10:40 | Optiva® LS Prime G – a cost-effective solution for reducing sugar costs — Henrik Lundkvist Mette Klith Jensen Science manager Business development manager | |  |
| 10:40 - 11:10 | Q&A (round table) | | |
| 11:10 - 11:50 |  Coffee - break & Posters | | |
| 11:50 - 12:20 | Bake-off: Europe's Booming Market – Elevating Frozen Pastry with Enhanced Affordability and Reduced Caloric Impact — Jan Charles Hansen Principal Application Scientist – Bakery Food Ingredients | |  |
| 12:20 - 12:50 | La inteligencia artificial en el sector de alimentación: presente y futuro — David Martínez Simarro Jefe de Desarrollo Estratégico de Negocio Digital y Alianzas | |  |
| 12:50 - 13:20 | Science behind Melting Texture in fried pastries — Evelien Agache BU Director Bakery Improvers & Mixes | |  |
| 13:20 - 13:50 | Q&A (round table) | | |
| 13:50 - 14:00 | Institutional Closing — Dr. Salvador Borrós General Director | |  |
| 14:00 - 15:30 |  Lunch | | |




JUNE 12 | AFTERNOON**WORKSHOPS**

Duplicated sessions, Spanish or English

**ROOM 1**

| | | |
|---------------|---|---|
| 15:40 - 16:15 | <p>Sweet Success: Mastering Sugar Management in Bakery Products with Enzymatic Solutions</p> <p>— Dea Korcari R&D Application Scientist</p> |  |
| 16:15 - 16:50 | <p>AIT Ingredients' innovations for taste and sustainability</p> <p>— Albane Francois Formulation Project Manager Francesc Garcia Bakery Technical Manager</p> |  |
| 16:50 - 17:25 | <p>Texture improvement in fried pastries</p> <p>— Modest Corsellas R&D Manager Bakery Improvers & Mixes</p> |  |

ROOM 2

| | | |
|---------------|---|---|
| 15:40 - 16:15 | <p>Texture improvement in fried pastries</p> <p>— Modest Corsellas R&D Manager Bakery Improvers & Mixes</p> |  |
| 16:15 - 16:50 | <p>Sweet Success: Mastering Sugar Management in Bakery Products with Enzymatic Solutions</p> <p>— Dea Korcari R&D Application Scientist</p> |  |
| 16:50 - 17:25 | <p>AIT Ingredients' innovations for taste and sustainability</p> <p>— Albane Francois Formulation Project Manager Francesc Garcia Bakery Technical Manager</p> |  |

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