



REGIONE SICILIANA



XV INTERNATIONAL GLUTEN WORKSHOP GLUTEN & KERNEL COMPONENTS

Role in Processing, Health and Diseases

Palermo - Italy
1-3 June 2026



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PRESENTATION

Today's consumers increasingly prioritize health, nutrition, and sustainability in their food choices, placing new demands on the food industry. In light of evolving consumer habits, including interest in healthy food, as well as climate change, which could influence crop quality, this workshop seeks to find sustainable and innovative solutions in gluten, cereal research, processing.

These dynamics necessitate a renewed focus on the role of gluten and kernel components in food processing, health, and disease.

This workshop aims to provide a comprehensive forum for discussing these critical issues. Participants will engage with the latest research on gluten-containing cereals, with sessions dedicated to milling, pasta, and bakery products, as well as advancements in breeding, food processing, and nutrition. The event aims to foster collaboration and knowledge exchange among researchers, industry professionals, and policymakers to address the challenges facing global food quality and nutrition.

Key Topics:

- Quality of Gluten-Containing Cereals
- Implications of climate change on quality and nutritional properties
- Genetics, Genomics and Breeding of Gluten-Containing Cereals
- Cutting-Edge Research and Technologies on Kernel Components
- Processing and Food Production
- Nutritional Impact and Health Effects

The choice of Palermo as the venue is particularly fitting, given Sicily's historical significance in wheat cultivation and its central role in Mediterranean food culture.

The city's rich heritage will provide an inspiring context for discussions on the future of global wheat production and utilization.

The XV International Gluten Workshop represents a valuable opportunity for the scientific community to come together, share expertise, and explore new approaches to the pressing issues of our time. We are confident that this workshop will serve as an important platform for advancing research on gluten and wheat quality, and we look forward to your contributions to this vital field. We invite you to join us in Palermo to engage with cutting-edge research and to experience the unique cultural and culinary heritage of Sicily.

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ORGANIZING COMMITTEE

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STEFANIA MASCI

University of Tuscia, Italy

GIUSEPPE RUSSO

Research Consortium Gian Pietro Ballatore, Italy

SCIENTIFIC COMMITTEE

Chairs

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University of Tuscia, Italy

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Leibniz Institute for Food
Systems Biology at the
Technical University of
Munich, Germany

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PROGRAM

SUNDAY, 31 MAY 2026

18:00-20:00 Registration of participants & Welcome Reception



MONDAY, 1 JUNE 2026

09:00 **WELCOME ADDRESSES**

Chairs:

S. Masci –*University of Tuscia, Italy*;

G. Russo –*Consorzio di Ricerca Gian Pietro Ballatore, Italy*

Welcome addresses:

- T. Laureti – *Rector of University of Tuscia*
- D. Lafiandra – *Chair of the Scientific Committee*
- *Local Authorities*

09:30 **OPENING KEYNOTE LECTURE**

Wheat Gluten proteins: an historical perspective on Structure, Function and Impact

S. Masci - *University of Tuscia, Italy*; D. Lafiandra - *University of Tuscia, Italy*

10:00-11:30 **SESSION 1**

Genetics, -Omic Technologies, and New Genomic Techniques (NGT) for Breeding Gluten-Containing Cereals

Chairs: *to be communicated*

11:30 *Coffee break*

12:00 **SHORT PANEL**

The Relationship Between Gluten-Based Products and Cultural Identity, with a presentation of the biodiversity of Sicilian products

From the Rippling Wheat Fields: An Anthropology of Wheat Consumption in the Mediterranean Region

M.F. Fontefrancesco - *Catholic University of Sacred Heart, Italy*

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13:00	<i>Lunch</i>
14:30-16:30	SESSION 2 Gluten Structure/Function Relationships Chairs: <i>to be communicated</i>
16:30	<i>Coffee break</i>
17:00-19:00	SESSION 3 Genetic Resources: Preserving and Utilizing Biodiversity Chairs: <i>to be communicated</i>
19:00	End of the first day of Congress

TUESDAY, 2 JUNE 2026

09:00-11:00	SESSION 4 Enhanced Processing of Gluten-Containing Cereals for Improved Products Chairs: <i>to be communicated</i>
11:00	<i>Coffee break</i>
11:30-13:30	ROUND TABLE The Role of Gluten Quality in Wheat Variety Release, Classification, and Grading: Challenges and Opportunities from a Global Perspective <i>Coordinated by M. I. Ibba, CYMMIT</i>
13:30	<i>Lunch</i>
14:30-16:00	SESSION 5 Gluten Applications for Food and Non-Food Uses Chairs: <i>to be communicated</i>
16:00	<i>Coffee break</i>
16:30-17:15	POSTER SESSION AND TECHNICAL EXHIBITION
17:30-19:00	<i>Short course on durum wheat pasta tasting</i>
20.30	<i>Social Dinner</i>



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WEDNESDAY, 3 JUNE 2026

09:00-11:00	SESSION 6 Adverse Reactions to Wheat and Gluten: The Role of Genetics, Breeding and technology in Addressing Health Challenges Chairs: <i>to be communicated</i>
11:00	<i>Coffee break</i>
11:30	CONCLUDING KEYNOTE LECTURE Challenges for the Production and Utilisation of Wheat P. Shewry - <i>Rothamsted Research, UK</i>
12:30-13:00	CLOSING REMARKS & ELECTION OF THE NEW CONFERENCE VENUE S. Masci - <i>University of Tuscia, Italy</i> ; D. Lafiandra <i>University of Tuscia, Italy</i> ; G. Russo - <i>Consorzio di Ricerca Gian Pietro Ballatore, Italy</i>
13:00	End of the Congress



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GENERAL INFORMATION

THE VENUE

PALERMO – SPLENDID HOTEL LA TORRE

Via Piano Gallo, 11 | 90151 Palermo



TO REACH THE VENUE:

From Palermo Falcone e Borsellino Airport

- By Taxi: 40 Km. – duration 35 minutes

From Palermo Central Station:

- By Taxi: 20 Km. – duration 15 minutes

USEFUL NUMBERS

- Radio Taxi Tinacria 091 6878
- Autoradio Taxi Palermo 091 8481
- Emergency hospital assistance 118
- Organizing Secretariat onsite +39 348 248 7176



ORGANIZING SECRETARIAT



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