

The 3rd International Congress "Flour-Bread '05" and the 5th Croatian Congress of Cereal Technologists was organized by the Faculty of Food Technology of the J.J. Strossmayer University, Department of Cereal Processing Technology and the International Association for Cereal Science and Technology (ICC). The Congress was held in the Grand Hotel Adriatic in Opatija, Croatia from 26-29 October 2005. This Congress has been organized every second year since 1997 under the auspices of the Ministry of Science, Education and Sports of the Republic of Croatia, Ministry of Agriculture, Forestry and Water Management, University of J.J. Strossmayer in Osijek, Croatian Academy of Engineering, and Croatian Chamber of Economy. The main organizer and initiator of the Congress is Prof. Žaneta Ugarčić-Hardi, Ph.D. the head of the Department of Cereal Processing Technology at the Faculty of Food Technology in Osijek.

This Congress has been warmly welcomed and accepted by the public since this processing industry is of utmost importance for the Republic of Croatia. The Congress was well attended by 250 participants, representatives of the leading industries from the country and abroad, from the universities and research institutes and many other organizations. Around 200 authors and co-authors from more than 20 countries from Europe and the world sent the papers and there were 90 oral presentations and posters. About 10 domestic and international companies presented their production programmes. The purpose of the Congress was the exchange of scientific and professional results and information in the field of cereal processing. The most outstanding national and international experts from this field, invited lecturers, members of the scientific and organizing board presented their research results.

The topics included quality of cereals, compounds and products, production of bakery products, pasta production, additives and enzymes in baking industry, nutritional aspects of cereal products, and development of new products. Special emphasis was given to production of bakery products from whole grain flour, dark flour and flour of other cereals like rye, barley, oats, buckwheat, millet etc. Some other interesting topics dealt with development of functional grain-based products, new methods of examining chemical and rheological flour properties, "low - carb" food, and determination of non-freezable water in dough by mathematical methods, new bakery products enriched by herbs etc. Some processes for beta glucan production, substance present in oats known for its functional properties, were also presented.

All papers presented at the Congress will be published in the Proceedings. In addition to many new scientific insights, the Congress participants had also the opportunity to exchange their experiences in private contacts with outstanding experts from Croatia and abroad. The next 4th International and the 6th Croatian Congress of Cereal Technologists "Flour-Bread" will be held in 2007.

President of Organizing Committee
Prof. Dr. Žaneta Ugarčić-Hardi