**Agenda China-Australia Cereal Quality & Healthy Food Research Workshop**

**20-21 June, 2018**

**Beijing，China**

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| **Day 1 – Wednesday the 20th of June** | |
| **Academic speech — Chair: Tao Wang** | |
| 8:30-8:40 | **Openning Remarkers (Hai-chun Jing)** |
| 8.40-9.40 am | **Dr. Phil Larkin & Dr Crispin Howitt (CSIRO)**  Outline of CSIRO's suggested framework for a Healthy Rice project |
| 9.40-10.00 am | **Prof. Yu-long Ren (CAAS)**  Cloning and breeding application of key genes involved in protein quality formation in rice |
| 10.00-10.20am | **Prof. Zhonghu HE (CAAS)**  Development and application of molecular markers in wheat quality breeding |
| 10.20-10.40 am | **Prof. Qi XIE (CAS)**  Breeding of sweet sorghum as forage by GWAS and QTL analysis |
| **10.40-11.00 am** | **Coffee Break** |
| 11.00-11.20 am | **Dr. Jean-Philippe Ral (CSIRO)**  Impact of alpha-amylase on end product quality and grain Chalkiness |
| 11.20-11.50 am | **Prof. Qun SHEN**  Improving glycemic control with foxtail millet foods and how to get them in the marketplace |
| 11:50-12:10 am | **Dr. Yong WANG**  Cereal Product Development for Digestive Health -- A Case Study & Future |
| 12.10-12.30 am | **Prof. Yimin WEI (CAAS)**  Study on the Quality Properties of Wheat Kernel from Farmer's Fields in North of Henan China |
| 12.30-2.00 pm | **Lunch Break** |
| 2.00-5.30 pm | **Discussion:**  Identify common problems, common priorities, major issues and potential novel areas,  What are the critical capability (people, infrastructure…) required  What is the differentiated research space for us?  What is already out there?  Defining goals |
|  | **End of Day 1 Sessions** |
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| **Day 2 – Thursday the 21st of June** | |
| **Academic speech — Chair: Phil Larkin** | |
| 9.00-9.25 pm | **Prof. Chun-ming LIU (CAS & CAAS)**  Nutrition improvement of rice by genetic modification of aleurone development |
| 9.25-9.50 pm | **Dr Xue-Rong ZHOU (CSIRO)**  Metabolic engineering of plant oil for value adding and increased shelf life |
| 9.50-10:10 pm | **Prof. Tao WANG (CIB)**  TaAAP6-3B, a regulator of grain protein content selected during wheat improvement |
| 10:10-10:30 | **Prof. Jihong WU**  Brief Introduction of My Research Work on Food Flavor Chemistry |
| 10:30-10:50 | **Dr. Shuna ZHAO**  Challenges and possible solutions in the stabilization of whole wheat products |
| 10:50-11:10 | **Prof. Jing Chen (CIB)**  To be decided |
| 11:10-12:00 pm | **Discussion- Chair: Chun-ming Liu** |
| 12:00-2:00pm | **Dinner** |
| 2:00pm- | **Discussion** |