

NJF seminar 474

## Nordic heritage varieties of cereals

History, cultivation, breeding, milling, baking, brewing, food quality and health  
15-17 July 2014 Åland, Finland

Programme



### 15 July

- 08:30-08:45 Welcome to Åland  
Minister of Landskapsregeringen,
- 08:45-09:15 The agriculture on Åland,  
Hushållningsällskapet Åland,
- 09:15-09:45 Heritage varieties from the Nordic-Baltic region  
Igor Loskutov, VIR, Vavilov Institute, Russia
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- 09:45-10:15 Coffee
- 10:15-10:45 Heritage varieties ex situ and in situ in Finland  
Maarit Heinonen, MTT, Finland
- 10:45-11:00 Landraces in Nordgen collections  
Jan T Svensson, Nordgen Alnarp, Sweden
- 11:00-11:15 Heritage varieties in Estonia  
Annika Michelsson, Leo Filipov, Estonia
- 11:15-11:30 Heritage varieties in Sweden  
Anders Lunneryd, Wästgötarna, Sweden
- 11:30-11:45 Heritage varieties in Norway  
Silja Valand, Norsk landbruksrådgivning, Norway
- 11:45-12:00 Heritage varieties in Denmark  
Anders Borgen, Agrologica, Denmark
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- 12:00-13:00 Lunch
- 13:00-13:30 The cultural history of rye in Finland

13:30-14:00	Hannu Ahokas, MTT, Finland Slash and burn rye in Norway Martin Tvengsborg, Norway
14:00-14:30	Seed laws and farmers rights Regine Andersen, Oikos
14:30-15:00	Coffee and bread
15:00-17:00	Added-value processing of cereals
15:00-15:45	Science meet the Market-tension between theory and practice Kristina Creutz, Malmgård, Finland
15:45-16:30	Local organic food from Åland Mikael Björklund, Åland
16:30-17:00	Discussion
17:00-20:00	Posters and stakeholders market, farmers, millers, bakers, associations, genebanks, researchers
20:00-22:00	Dinner

## 16 July

08:30-12:00	Nordic heritage varieties of cereals.
08:30-09:30	Health aspects of rye Prof Kati Katina, The Nordic rye group, Helsingfors University, Finland
09:30-10:00	Mineral content in cereals Hans Larsson, Swedish University of Agricultural Sciences, Alnarp, Sweden
10:00-10:30	Coffee
10:30-11:40	Taste and structure in bread prof Åsa Hansen with PhD students, LIFE, University Copenhagen, Denmark
11:40-12:00	Bread taste and baking quality of different varieties Caroline Rüdinger, Brödlabbet, Sweden
12:00-13:00	Lunch
13:00-14:30	Organic breeding of cereals
13:00-13:30	Evolutionary breeding and new heritage varieties Hans Larsson, Swedish University of Agricultural Sciences, Alnarp, Sweden
13:30-14:00	Breeding in Denmark Anders Borgen Agrologica, Per Grupe Mördrup gård,
14:00-14:30	Breeding in Norway Johan Svärd Aschim vestre, Anders Naess Oikos,
14:30-15:00	Coffee
15:00-18:00	Demonstration of heritage cereals in the field, Jomala experimental station
19:00-21:00	Tasting experience and dinner in Smakbyn

## 17 July

09:00-16:30 Excursion

09:00-09:45 Bus from Mariehamn

09:45-11:30 Organic farming, Organic cereals 150 ha including spelt wheat, Marketing and distribution of organic cereals from the farm  
Mats Häggblom, Germundö gård, Saltvik

11:30-12:30 Milling of organic cereals Överängs kvarn  
Sören Karlsson, Ödkarby, Saltvik

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13:00-14:30 Lunch at pub Stallhagen, Finström, Ålands only brewery

15:00-16:00 Small bakery Johannas hembakta, Kvarnbo, Saltvik Presentation of the bakery and coffee

16:25-16:30 Arrival to Mariehamn