The 10th International Congress “Flour-Bread ’19” and the 12th Croatian Congress of Cereal Technologists “Brašno-Kruh ’19.” was held from 11 to 14 June in Hotel Osijek, Osijek, Croatia. The Congress was organised by the Faculty of Food Technology Osijek, the International Association for Cereal Science and Technology (ICC), the Croatian Agency for Agriculture and Food (HAPIH), the ISEKI Food Association, and the Global Harmonization Initiative. The Congress was held under the auspices of the Ministry of Science and Education, the Ministry of Agriculture, the Ministry of Economy, Entrepreneurship and Crafts, the Ministry of Environment and Energy, the Ministry of Health, Osijek-Baranja County, the City of Osijek, the Croatian Academy of Engineering, Josip Juraj Strossmayer University of Osijek, the Croatian Chamber of Economy, and the Croatian Employers’ Association.

This year the Congress celebrated its 10th international jubilee gathering a total of 250 of scientists and professionals from 15 different countries: Austria, Bosnia and Herzegovina, Czech Republic, Croatia, France, Germany, Hungary, Lithuania, Poland, Republic of Kosovo, Serbia, Slovenia, Turkey, Ukraine, and USA, aiming to feature the latest advances in cereal science and technology. In more detail overlook on the composition of the Congress attendees (250), Congress had: 140 registered participants, 48 participants registered for workshop attendance only and 62 visitors from the public domain who “free of charge” attended only a specific theme/lecture/event of interest.

The scientific programme of the Congress included 6 plenary and 11 invited lectures, 14 oral and 53 poster presentations. The Congress programme was enriched by professional part including 3 different workshops: “CHOOSE YES FOR FOOD DONATION”; “NEW RULES ON THE PROVISION OF INFORMATION ON COUNTRY ORIGIN OF THE PRIMARY INGREDIENT OF THE FOOD” and “REDUCTION OF GLYCAEMIC INDEX OF CEREAL BASED PRODUCTS” with total of 5 professional lectures; the final conference of the project “INVESTMENT IN INOVATIVE SOLUTIONS AND DEVELOPMENT OF A LOW-ENERGY DRYER” with Faculty of Food Technology of Osijek as partner institution, as well as with the General meeting of Global Harmonization Initiative representatives. In addition, a total of 13 national or international companies presented their production programmes, process and laboratory equipment.

Besides traditional grants of the 3 Best Poster Awards, Congress Closing Ceremony was additionally enriched by 10th International “Flour-Bread ’19” Congress Jubilee Awards.

This year Best Poster Award Winners chosen by the international committee jury were:

Urszula Kaim, Joanna Harasym, Agnieszka Orkusz (Poland): IMPORTANT NUTRITIONAL INGREDIENTS OF GLUTEN-FREE BREAD WITH PSEUDOCEREALS

Silvija Šafranko, Ana-Marija Cikoš, Marija Banožić, Anamarija Stanković, Stela Jokić (Croatia): AN IMAGE PROCESSING APPROACH FOR COLOR-BASED SORTING AND COUNTING OF SELECTED CEREALS

Antun Jozinović, Tanja Cvetković, Jasmina Ranilović, Irena Vadanec Bajrić, Nela Nedić Tiban, Durdica Ačkar, Jurislav Babić, Drago Šubarić (Croatia): PROPERTIES OF DIRECTLY EXPANDED CORN SNACK PRODUCTS ENRICHED WITH LYOPHILIZED TOMATO POMACE

Organizing Committee of the Congress, on the Occasion of the Jubilee, awarded Certificates of Appreciation to the individuals, organizations, institutions, associations, supporters and sponsors, for long-term support of the “Flour-Bread” Congress.

We wish to thanks to all participants, speakers, sponsors and endorsers for making “Flour-Bread ’19” the great event it was!