



**The EKIP Endowment Fund
is pleased to invite you to its 4th symposium**

Discover the breads of the world

Thursday 29 September from 8.30 am

Vivacity / AG2R LA MONDIALE Auditorium
155 rue de Bercy 75012 Paris

The main theme of this convivial day will be to get to know and understand a selection of remarkable breads. To this end, 11 international specialists will present a family of breads or the main breads of one region of the world.

The approach will be global, including of course typical recipes, the key elements of the production methods, the main characteristics of the breads, but not only.

In order to better understand the bread culture, it will also integrate the modes of consumption, the customs and even the symbolism of a given bread. The state of the art and the intangible will be combined to show the universality of bread while respecting its countless variations.

All those physically present at the conference will have access, for one year, to a link allowing them to use a software program containing 70 recipes of breads of the world.

Program of the day

8:30 am: Welcome Coffee and croissants

9:00 am: Start of the conferences

- Presentation of the EKIP Endowment Fund and the programme
G rard BROCHOIRE, President of the Fund and **Hubert CHIRON**
- Discovering the different sourdoughs of the planet
Karl de SMEDT, Head of the Puratos sourdough library, Belgium.
- Diversity of bread-making yeasts on the 5 continents
Alexandre DEPOID, Marketing director of Lesaffre bread-making yeasts, France.
- Towards a classification of the main bread families worldwide
Hubert CHIRON, INRAE engineer of studies, France.
- Typicity of Scandinavian breads and focus on Finnish breads
Heikki MANNER, bread-making consultant, Finland.
- Spanish traditional breads and regional breads, a surprising wealth
Iban YARZA, food writer, Spain.
- The world tour of sandwich loaves, an unsuspected variety
Stanley CAUVAIN, Director of Bake tran, United Kingdom.

12.30: Buffet lunch

Provided by an integration company with a menu in line with the theme of the conference

During lunch, you will also be able to enjoy an exhibition of different breads from around the world as well as a video projection on ritual breads.

- African breads at the crossroads of foreign influences and local practices
Paul KITISSOU, international bread-making consultant, Togo.
- Understanding steamed breads, a major Asian tradition on the rise
Thomas KALKOVEN, expert in steamed breads, France.
- New bakery of the Americas, a mix of innovation based on tradition
Didier ROSADA, Redbrick consultant USA.
- The world of European ritual breads, endangered traditions to be discovered and safeguarded
Christine ARMENGAUD, ethnologist, France.
- Popular flat breads in the Middle East
Irfan Hashmi, consultant, United Arab Emirates (UAE).
- Presentation of a software program containing 70 recipes of breads of the world
Leila Marachli, member of the board of the association Le Monde   Port e de Pain (MAPP), France.

Synthesis and conclusion by Hubert CHIRON

End of the work scheduled for 5 p.m.



Christine Armengaud

Is an ethnologist with a background in art history. After having been interested in the art of Japanese potters, figurines and clay toys, her field of research then widened to include ritual edible figurines throughout the world, in particular ephemeral sugar figurines. Often linked to magical, religious or curative rituals, these modest works with archaic forms convey an imaginary world, metaphors that never cease to intrigue him and provoke his curiosity. Curator of numerous exhibitions in France and abroad, including "Le Diable Sucré" (The Sweet Devil), an exhibition on figurative breads produced by La Villette in 2000 and which has been circulating throughout Europe.



Stanley Cauvain

Director and co-founder of BakeTran, a UK-based international consultancy providing technical services to bakeries, mills and equipment manufacturers. He is a world-renowned expert on bread technologies, particularly the Chorlewood bread process, and is particularly active in the development of new processes and innovative products. Stanley Cauvain has also published numerous technical articles and leading books on raw materials, formulation and bread making techno.



Hubert Chiron

Born into a family of artisanal bakers from Nantes, Hubert directed the experimental bakery of INRAE in Nantes from 1977 to 2022. His functions placed him at the interface between the world of academic research and that of milling and baking. Co-author of the book "Les Pains Français", he is frequently called upon for training or consultancy missions in France and abroad. He was president of the AIPF (Association Internationale du Pain Français) from 2007 to 2022 and published the magazine "Alvéoles". His addiction to international baking cultures dates back to 1996, when he organised the exhibition "Around the world in 80 breads"



Alexandre DEPOID

After starting his career in Panama at the Economic Expansion Office, he held various positions of responsibility in the food industry, particularly in fermentation, in France and abroad. He has developed the Lesaffre Group's activities in over 130 countries. He is now Marketing Director for Yeast, in charge of defining the marketing strategy for yeast types with the different countries in the world, analysing market trends, stimulating innovation in new products and services, and developing global brands in all segments with a strong digital focus.



Irfan Hashmi

Originating from Pakistan, he has acquired expertise since 1986 in the field of quality, innovation, milling and baking. He has advised over 150 flour mills around the world and currently divides his time between United Arab Emirates, Saudi Arabia and Australia. He is an expert in flatbread baking techniques, having obtained a PhD related to this subject in Australia in 1997 and also has around 30 publications.



Thomas Kalkhoven

Is a baker since 2005 and has lived in China from 2009 to 2021, where he learned Mandarin. He has successively held several positions: trainer in the Shanghai Young Bakers school programme, manager of the technical assistance team for yeast and bread improvers and steamed breads, and set up the Lesaffre Baking Centres in Beijing and Guangzhou. This 11-year immersion in China has enabled him to appreciate and become a great specialist in steamed breads.



Paul Kitissou

Born in Togo and a graduate of Ensmic, he worked for twenty years in a multinational company, world leader in yeast production. Since 2013, he has been an independent international consultant and works in Africa, Europe and South-East Asia. Since 2016, he has set up his own bread-making laboratory in Lomé, which enables him to offer training to millers and bakers from many African countries.



Heikki Manner

A graduate of the University of Helsinki in food science, he has been a consultant in bread-making processes for 25 years to many Finnish bakeries and to the VTT research institute. He is an excellent connoisseur of Scandinavian breads and is frequently asked to develop sourdough breads, especially pure oat bread. Always on the lookout for innovations, he brings a fresh perspective to the Scandinavian bakery product ranges.



Leïla Marachli

Born to parents from different cultural backgrounds, she has always seen food as a way to create links, dialogue and sharing. In 2016, she was fortuitously introduced to the making of sourdough bread. She instantly saw in the exploration of breads from around the world a powerful lever to produce a social and cultural mix. In addition to her work as an R&D Food consultant, she co-founded the MAPP association (le Monde A Portée de Pain), which organises bread-making workshops led by "pa(in)ssionnés" who want to share their bread-making traditions.



Didier Rosada

Baker since he was fifteen, he obtained his Brevet de maitrise in 1995 at the INBP. He then moved to the United States, where he was entrusted with the position of coach of the American bakers' team that took part in the 1996 Bakery World Cup at the Europain exhibition. In February 1999, under Didier's leadership, the American team won the gold medal at the competition. In January 2002, he was appointed Chief Instructor of the San Francisco Baking Institute. Since March 2005, he has been Vice President of Uptown Bakers in Washington. He is also the director of Red Brick Consulting. Didier Rosada is now one of the leading bread experts in North America.



Karl de Smedt

Since 2013, he has been in charge of the Puratos "Sourdough Library" in the Bread Flavour Centre in Saint-Vith, Belgium, where he preserves more than 130 strains in order to preserve this heritage. There he lists sourdoughs from all over the world in order to maintain their biodiversity. This baker, a tireless traveller, is looking for little-known and remarkable sourdoughs throughout the world for future generations. You can follow his travels on the website: www.questforsourdough.com



Ibán Yarza,

Journalist and food writer, he is one of the best specialists in Spanish artisan breads. His books on traditional and regional breads in Spain and on homemade breads are remarkable and constantly republished. Ibán Yarza has also recently translated into Spanish several American and French books on bread and leavening.

Registration deadline: Thursday 15 September

In case of cancellation of registration in person before this date, a refund will be made

Do not delay, the number of places is limited!

Registration open from 10 July 2022 on the ticketing platform: [Discover the Breads of the World \(painsdumonde.com\)](https://painsdumonde.com)

Registration fees: 70 € per person.

This conference will be simultaneously translated into French and English and will be broadcast live on a streaming platform.

You will be able to follow the conferences remotely after registering on the platform:

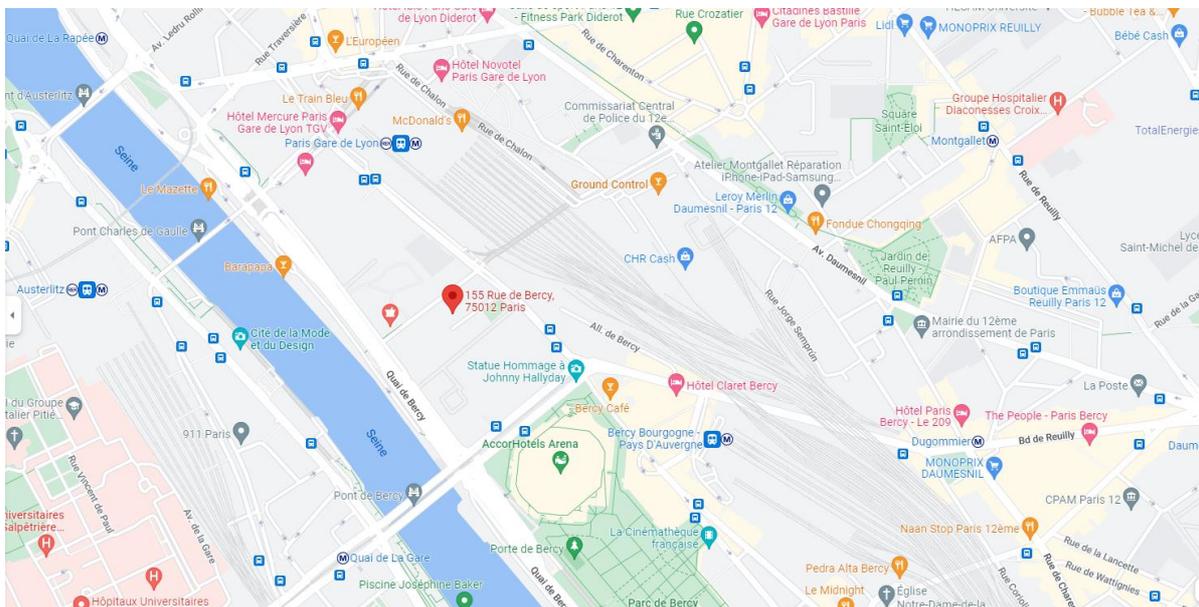
[Discover the Breads of the World \(painsdumonde.com\)](https://painsdumonde.com)

Practical information:

Vivacity / AG2R La Mondiale Auditorium

155 rue de Bercy 75012 Paris

Metro Line 6 or 14: station: Bercy - Metro Line 1 or RER A: station: Gare de Lyon



This event is organised by the EKIP Endowment Fund with the support of the AIPF.

The EKIP Endowment Fund was created in 2014 on the initiative of EKIP, the professional association that federates French manufacturers of equipment for the bakery, pastry, ice cream, confectionery, chocolate, bakery catering and catering industries. The purpose of the Endowment Fund is to support or organise, for its sector, any action of general interest in the following area :

- the dissemination of innovation and technological development;
- the promotion and dissemination of French baking culture through the food industry;
- the conduct of solidarity and humanitarian actions.



The International Association of French Bread (AIPF) was created in 1986 around Professor Calvel friends to facilitate professional exchanges in the wheat-flour-bread sector and to participate in the promotion of French bread throughout the world. It organises professional meetings and promotes the sharing of knowledge and skills in the bakery industry. Today, the AIPF has more than 200 members who are passionate and curious about good bread.

