The Future of Bread: Takeaways from the 2017 and 2018 International Symposium on Bread

The Symposium (nicknamed "On the Rise") has featured 20 speakers during its first two years, all addressing the subject, The Future of Bread, from various angles. These presentations, similar to TED Talks, explore bread in its cultural, technical, commerce, historical, and scientific dimensions. In this presentation, Peter will aggregate and present the key ideas and themes that emerged from these two symposia in order to provide the audience with emerging themes, trends, and discoveries. Examples include: polycrop and local/regional planting and milling; "just-in-time milling;" the concept of "craft to scale;" bread as a tool for healing, therapy, and community building via groups like "Bakers Without Borders" and the Bread Houses Network; bread a social signifier; debunking baking myths; new gluten-free technologies and the sprouted grain movement.

Learning Objectives

- Trend awareness
- Next wave forecasting
- To provide context and connectedness for the current evolutionary phase in which the bread community currently finds itself

Presenter
Peter Reinhart, Johnson & Wales University

Presentation Time
Tuesday, February 26, 2019
12:45 pm - 1:20 pm

Session
Breakout 4
## Day Two
**Friday, April 27**

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
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<tbody>
<tr>
<td>7:30-8:30 AM</td>
<td>Breakfast provided by 300 East</td>
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<tr>
<td>9 AM</td>
<td>Welcome to Day Two</td>
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<tr>
<td>9:15 AM</td>
<td>Karl De Smidt, <em>Sourdough: The Future of Bread Lies in its Past</em></td>
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<tr>
<td>10 AM</td>
<td>Break</td>
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<tr>
<td>10:15 AM</td>
<td>E.A. McKenney, <em>Citizen Science Leavens Sourdough Research</em></td>
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<td>11 AM</td>
<td>Dr. Nathan Novakova-Novakova and Stefan De Smidt, *Sourdough</td>
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<tr>
<td>12:30 PM</td>
<td>Lunch (The Farmhouse)</td>
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<td>1:30 PM</td>
<td>Dr. Anne McEwen, <em>New Microorganisms from Strange Places for Better Bread</em></td>
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<tr>
<td>12:30 PM</td>
<td>Break</td>
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<tr>
<td>1:30 PM</td>
<td>Break</td>
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<tr>
<td>2 PM</td>
<td>Tom Gumpel, <em>Innovation, Compromise, and Real Life—Finding the Proper Balance in a Multi-Unit, Growing Company</em></td>
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**Note:** The hands-on workshops on Day Three begin at 9 AM in labs 254 and 255, for those who are registered. They will end at 5 PM.
Emerging Themes

• The future of bread lies in it’s past (In both sourdough and grains)
• Microbiology and “Citizen Science”
• “Just in time” milling
• Bread as a societal, cultural, and historical signifier
• Innovation (Technology and Wellness)
• The farmer/miller/baker coalition

Sourdough Into The Future

• Puratos Sourdough Library
• North Carolina State University “Citizen Science” and the Rob Dunn lab
• Opportunity Areas; Impacts the “gluten and digestibility issue” (research ongoing)
  • Flavor Development
  • Overlaps with Wellness
Grain

• New grain and seed development, polycrop, ancient and landrace grains
• Regionally specific seed development
• Ancient and landrace recovery programs
• Reemergence of Rye
• Polycrop (the word of the year!)

Future Symposium Plans

• More “application” via hands-on workshop intensives
• Increase focus on “Good Bread is Good for You/Wellness” (pre-biotic and microbiome emphasis)
• Increase focus on future technologies