European Diversity Cereal Festival
26 - 28 June 2019

World class inspiration for production of new cereals, heritage varieties and cereal products.
European Diversity Cereal Festival

The European Diversity Cereal Festival in Denmark combine parallel sessions of baking workshops, beer workshops, field demonstrations, poster sessions and lectures. If you aim to produce quality cereal and cereal products, this is the place to be.

At the festival there will be 500 different plots, that contain varieties and populations from all over Europa.

The festival theme is cultivation, heritage varieties, landraces, heterogeneous populations and varieties bred for organic farming. The festival aims to inspire farmers and producers to develop new productions of these varieties.

You will meet and network with experienced farmers, advisors, producers, processors and scientists from all over Europe.

The European Diversity Cereal Festival will be held at Kalø Organic Agriculture College 26 - 28 June 2019. (www.kalo.dk)

Sign up at: www.edcf2019.com
You can choose between these exciting sessions and topics.

<table>
<thead>
<tr>
<th>Session</th>
<th>Description</th>
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<td><strong>Field demonstrations:</strong></td>
<td>500 plots with different heritage varieties from all over Europe.</td>
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<td><strong>Cultivation, diseases and storage:</strong></td>
<td>Cultivation of different varieties focusing on breeding, diseases and storage of the grain. There will also be a poster session.</td>
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<td><strong>Flour, baking, bread and porridge:</strong></td>
<td>Processing of cereals for bread, flour and porridge. Focus on taste, nutritional content, diversity and various products.</td>
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<td><strong>Grain and health:</strong></td>
<td>Focus on health, nutritional content and gluten intolerance.</td>
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<td><strong>Brewing and distilling:</strong></td>
<td>Brewing and distillation properties of the grain. Focusing on malt, taste and fermentation.</td>
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<td><strong>Grain traditions and trends:</strong></td>
<td>Markets trends and local trends (Pasta). There will also be a dating session where farmers can meet restaurants and bakers.</td>
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<td><strong>Market and political conditions:</strong></td>
<td>Lectures on legislation, organisations and cooperation on how to develop heritage varieties.</td>
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In addition, you can choose between 5 exciting visits around Denmark, where you can meet Danish companies and producers with that focus on the quality of grain. You can read about the visits here www.edcf2019.com.
The festival organisers are:

**CERERE**
Cerere is a thematic network that brings scientists and practitioners together. It aims to raise awareness about the value of good food, to identify cereal supply chains which use low inputs, to empower farmers and those actors who work with alternative food systems.

**Nordic Heritage Cereal network**
The network aims to strengthen the Nordic network between professionals, scientists and practitioners in cereal breeding, growing, milling, baking and other processing methods.

**European Coordination – Let’s Cultivate Diversity**
The European Coordination for Let’s Liberate Diversity! (EC-LLD). EC-LLD draws its origins and inspiration from the annual gatherings of the European movement on agricultural biodiversity known as the Let’s Liberate Diversity! Forums.

Sign up at www.edcf2019.com

The festival organisers are:
European Diversity Cereal Festival, organised within the framework of the EU CERERE project, is bringing together two different types of events, previously held separately.

The event Let’s Cultivate Diversity on cereal diversity has been held three times during the past 10 years: France in 2009, Italy in 2013 and Belgium in 2017.

The Nordic Heritage Cereal Meetings have been organised since 2008 in different Nordic countries.

**For further information about the festival please feel free to contact:**

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