



Foreword

This special issue of *Carbohydrate Polymers* contains the Proceedings of the Workshop on Cereal Polysaccharides held at Le Croisic (near Nantes), 4–5 June, 1992. This workshop was a satellite symposium of the 9th International Cereal and Bread Congress held at Paris, 1–5 June, 1992, organized under the aegis of the International Association for Cereal Science and Technology (ICC).

The purpose of this Workshop was to draw the attention of a large audience to recent developments in numerous aspects dealing with polysaccharides from cereals. It was organized around five consecutive sessions. Each session comprised of invited lectures, selected oral communications and was completed by a poster exhibition. This programme gathered a total of 24 oral communications and 39 posters, and attracted 100 participants from 14 different countries.

The first session was devoted to structural aspects of cereal polysaccharides; H. Chanzy (CERMAV, Grenoble, France) and P.J. Wood (Food Research Centre, Ottawa, Canada) were invited to give lectures on 'the structural and morphological aspects of crystalline polysaccharides from plant origin,' and 'the structure of cereal β -glucans,' respectively. Invited speakers for the second session concerning the functional properties of cereal polysaccharides were L. Slade (Nabisco Brands, East Hanover, USA) on 'water relationships in starch transitions' with a special emphasis on glass transition, and A.M. Hermansson (SIK, Göteborg, Sweden) on 'the rheology of cereal

starch dispersions.' The third session on enzymes comprised of lectures on 'the structure and function of α -amylases' by B. Svensson (Carlsberg Laboratory, Copenhagen, Denmark) and on 'xylan-degrading enzymes' by A.G.J. Voragen (Agricultural University of Wageningen, The Netherlands). In the fourth session on processings and uses of cereal polysaccharides, W. Yacu (Yacu Food Extrusion Inc., Verson Hills, USA) and J.W. van der Kamp (TNO, Wageningen, The Netherlands) were the invited speakers. They gave lectures on 'the thermomechanical processing of cereal polysaccharides,' and on 'the use of thermal analysis and rheology to assess cereal polysaccharides processing,' respectively. In the final session on the nutritional aspects of cereal polysaccharides, the invited lectures focussed on 'the physiological effects of cereal dietary fibre' by N. Asp (University of Lund, Sweden) and on 'the repercussions of technological treatments on physiological properties of starch' by F. Bornet (Beghin-Say Ferruzzi, Paris, France).

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The Organizing Committee