Report on Parallel Session II Friday 22 June 2012

Production, Nutrition and Processing

- Production (7)- 4 talks on abiotic and biotic stress,
 1 on chemical composition as animal feed, 1 on physiology and yield potential in oats, 1 using oats in socioeconomic improvement
- Nutrition and processing (7) 1 talk on bakery products, 1 on fermented products, 1 on protein and properties, 1 on new products, 1 on oat milk supplementation, 1 on shower gel development and 1 comparing oat flake quality world wide

- Yield
 - Increase to be competitive to other crops/cereals
- Quality
 - Have reasonable quality for all stakeholders
- Crop management/ cropping systems
 - Improve rise the profit of farmers
 - To become an economic crop better productivity

- Processing
 - Oats have need to be multifunctional (like maize or wheat for feed food biomass biofuel)
- Incorporate into mainstream high volume products
 - Bread
 - Beverages (beer)
 - Pasta (see china)
- Plant based protein especially oat protein
- Also designer oats bred for high sterol etc

- In West (eg USA Europe)look for designer breeding to provide high sterol oats to combat diabetes and other weight related illness
- More "nutritional research"
- Environmental impact
- Expand from traditional areas
- Want likes of MacDonalds and Greenpeace backing oats

- Increase productivity
 - Work as a team "critical mass"
 - Need funding (government and industry)
- Sustainable farming
 - Come closer together and exchange information best practices, web sites, multilingual, advertising campaigns, image

Human Health

nutrition research needed

designer breeding for oats (products) that will aid weight loss and diabetes control

target Celiac market 2%

- Need to maintain "critical mass" oat research and breeding under financed
- Attract new oat workers
 - Suggest competition at Oat Conference for best poster best thesis
- Image want backing of MacDonalds and Greenpeace
- Oats have bright future