



**23rd EUROPEAN YOUNG CEREAL SCIENTISTS AND
TECHNOLOGISTS WORKSHOP**

Budapest, Hungary

April 8-10, 2026



Call for abstract

Cereals & Europe, in collaboration with the **Budapest University of Technology and Economics (BME)**, invites abstract submissions for oral presentations at the **23rd European Young Cereal Scientists and Technologists Workshop (EYCSTW)**, to be held from **April 8–10, 2026**, in **Budapest, Hungary**.

Join the vibrant cereal and grain science community to present your research, network with peers, and gain insights from academic and industry experts. This year, the workshop will be hosted by the **Department of Applied Biotechnology and Food Science at BME**, a prestigious institution recognized across Europe for excellence in food and cereal science, biotechnology, and engineering education and research.

The **EYCSTW** covers a broad range of topics within cereal and grain sciences, including cereal processing, product quality, analytical techniques, sensory science, nutrition and health, and novel ingredients. The workshop provides a unique platform for PhD students and postdoctoral researchers to exchange ideas, share results, and engage in stimulating discussions about the latest developments in cereal and grain research.

Over the years, EYCSTW has successfully combined educational sessions with social and networking events, including keynote lectures from senior scientists, industrial visits, and social gatherings. We warmly encourage young scientists to submit abstracts showcasing their innovative work and contributions to the cereal and grain science community.

Abstracts are due by February 10th, 2026.

Abstracts should be sent to f.boukid2021@gmail.com .





The Host institution

The **Budapest University of Technology and Economics (BME)**, located in the heart of Hungary's capital, is one of Central Europe's leading universities for science, engineering, and technology. Established in 1782, BME has a longstanding tradition of excellence in education, research, and innovation. The university's mission is to foster scientific advancement and technological progress through interdisciplinary collaboration and strong partnerships with industry, academia, and research organizations. BME is internationally recognized for its contributions to sustainable development, digital transformation, and the promotion of knowledge-based innovation.

Within BME, the **Department of Applied Biotechnology and Food Science**, part of the **Faculty of Chemical Technology and Biotechnology**, is a center of excellence in biotechnology, food science, and bioprocess engineering. The department's research focuses on biochemistry, molecular biology, food science, industrial biotechnology and related frontier areas, including development of sustainable and innovative solutions across the food and bioeconomy sectors, addressing key areas such as cereal and grain science, enzyme technology, fermentation, and the production of novel biobased and functional ingredients. Its scientific work contributes to the improvement of food quality, safety, and sustainability, aligning with global efforts to support resilient and resource-efficient food systems.

The department hosts a dynamic community of researchers, postdoctoral fellows, and PhD students engaged in national and international collaborations. Its teams work closely with industrial and academic partners to translate research into practice, fostering innovation and technology transfer. Researchers at BME actively participate in European projects and publish in leading scientific journals, reinforcing the university's position as a major contributor to global scientific progress.

As a hub for advanced research and interdisciplinary education, the Budapest University of Technology and Economics—together with its Research Group of Cereal Science and Food Quality at the Department of Applied Biotechnology and Food Science—embodies the spirit of innovation and collaboration that defines the European scientific community. Its commitment to excellence and sustainable innovation makes it a fitting host for the **23rd European Young Cereal Scientists and Technologists Workshop (EYCSTW)**.



Routine Content
Laboratory

Separation
Laboratory

Food Allergen
Laboratory

Rheology and
Technology Laboratory



Registration fees

The registration fee is set at €300 for students and €375 for senior academics and industry professionals. This fee includes accommodation, local transportation during the event, a book of abstracts, meals, and access to all social events.

Organizing committee

- Peter Weegels, Chair of Cereals&Europe, Sonneveld, Netherlands
- Fatma Boukid, Senior board member of Cereals&Europe, Clonbio group, Dublin, Ireland
- Sándor Tömösközi, Head of Department & Associate Professor, Department of Applied Biotechnology and Food Science, BME, Hungary
- Edina Jaksics, Assistant professor, Department of Applied Biotechnology and Food Science, BME
- Marietta K. Juhasz-Szentmiklóssy, Department of Applied Biotechnology and Food Science, BME
- Gabriella Muskovics, PhD Candidate, Department of Applied Biotechnology and Food Science, BME

