### **DELIVERING SUSTAINABLE WHEAT**

December 2025



We are pleased to present the December 2025 edition of our newsletter. Recent highlights from across DSW include:



technology spurs formation of new agri-tech company - Sugarox



Earlham Institute PhD graduate recognised for excellence in scientific research

## **DSW Trains the Next Generation!**

DSW recently ran its first online course for undergraduates "Green Horizons: Plant Science Careers for a Food-Secure Future". Held over two afternoons over 100 students from 19 UK universities attended.

The aim of the course was to increase student's awareness of wheat research and breeding, and to introduce the range of careers available in plant science. There were talks from Prof. Dick Flavell (IWYP), Dr Susanne Dreisigacker (CIMMYT), and Dr Simon Griffiths (JIC). Dr Carus John-Bejai (Wheat Pre-breeder, KWS) designed an interactive plant breeding activity, and we held a career's panel session with DSW members past and present.

A LinkedIn group has been formed, creating a network of undergraduate students that are interested in pursuing a career in plant science. A huge thank you to the 40 DSW colleagues who contributed! You all did a fantastic job and feedback we've received from students has been positive. If you'd like to help organise the next "Green Horizons" course, please don't hesitate to get in touch.

**DSW Visits Warburtons** 



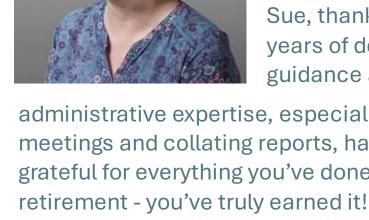


family since 1876, they produce over 2 million products every day at 12 bakeries across the country. At their headquarters, the bakers took us on a tour of their Bolton Bakery where they make one of their most popular products, the

sliced white toastie loaf. About 9,600 loaves are baked every

hour, with over 200,000 loaves shipped from the factory everyday – the scale of the breadmaking operation was incredible! Next was a tour of their Variety Bakery, where they make products like bagels, tea cakes, and breakfast muffins. Our visit concluded with an encouraging meeting and discussion with the company's senior managers about potential future scientific strategies for healthier and more sustainable

A Big Thank You from DSW After 40+ years at Rothamsted, Sue



breadmaking.

Sue, thank you so much for your many years of dedicated support. Your steady guidance and exceptional administrative expertise, especially your help with various meetings and collating reports, has been invaluable. We're grateful for everything you've done and wish you a wonderful

Steele, our Science Administrator, is

retiring. Sue has worked with us for

many years, supporting DSW, DFW,

WISP and previous programmes too.

### RECENT PUBLICATIONS Corrado et al. 2025. Effect of wheat bread with elevated amylose on postprandial glycaemic response: a randomised crossover

trial delivered remotely using continuous glucose monitoring. Shewry et al. 2025. Separating Myths From Facts About Bread and Health.

Tsushima et al. 2025. k-mer-based GWAS reveals a candidate

avirulence gene and structural variation in Puccinia triticina linked to gain of *Lr20* virulence.

Shewry, 2025. Wheat in 2025: Challenges for Sustainable

DATES FOR YOUR DIARY 9-14 January 2026 PAG33 DSW Online Talk -Erika Kroll 29 January 2026

Closing date for BTK nominations 2 March 2026 23-26 March 2026 MONOGRAM

26 February 2026 DSW Annual Meeting

DSW Online Talk – Jessica Hyles 26 March 2026 DSW Online Talk - Renier van der Hoorn 23 April 2026

Production and Consumption.

10-11 June 2026 Cereals

5 February 2026

14 May 2026

8 June 2026

# STAY CONNECTED







DSW Online Talk - Christina Waesch

DSW Online Talk - Chen Ji & Delfi Dorussen

DSW Online Talk - Sajjad Raza

