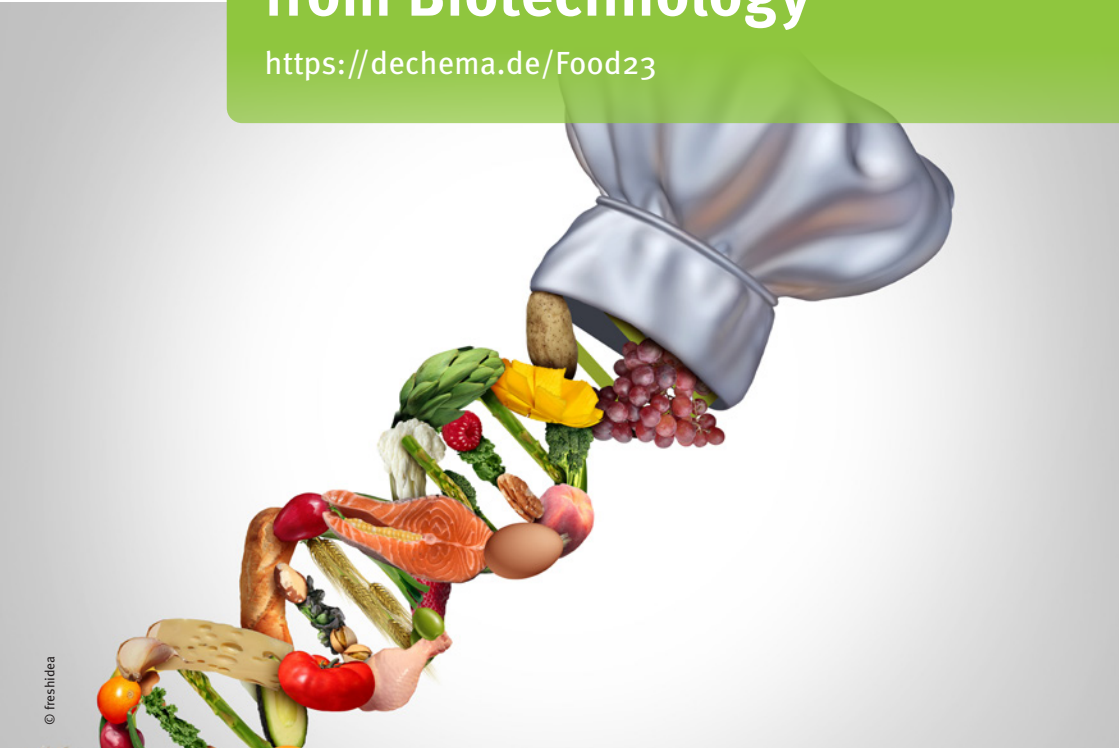
DECHEMA
Gesellschaft für Chemische Technik
und Biotechnologie e.V.

PROGRAMME

30 November 2023 · DECHEMA-Haus · Frankfurt am Main

Infoday – Food Proteins from Biotechnology

https://dechema.de/Food23



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SCAN ME

We want to take a look at the presence and future of food and nutrition. Which food innovations are already available today, what can be expected in future? What is (still) utopia?

Representatives from science and industry will inform about the current state of food biotechnology and new developments. Start-ups and established food tech players present their vision of future nutrition and face critical scientific discussion.

The info day, organized by DECHEMA's food biotechnology division, will cover topics such as cultured meat production, precision fermentation and single cell protein as well as the underlying technologies. Traditional techniques such as fermentation using microorganisms and enzymatic processing to improve taste, digestibility and techno-functional properties of food proteins are still highly relevant and will also be the focus.

How will our diets and food production change in the future? What major transformations are already underway? What opportunities does this open up in terms of food security and a balanced, health-promoting diet while at the same time addressing climate change? Modern food biotechnology can be seen as an opportunity for a sustainable food production. This info day on Food Proteins from Biotechnology seeks to provide a platform that offers opportunities for discussion and exchange between science, industry and society.

COMMITTEE

Prof. Dr. Lutz Fischer	Universität Hohenheim/D
Dr. Martin Gand	Justus-Liebig-Universität Gießen/D
PD Dr. Christian Hertel	DIL Deutsches Institut für Lebensmitteltechnik e.V., Quakenbrück/D
Dr. Thomas Kiy	Lonza AG, Basel/CH
Dr. Patrick Lorenz	BRAIN Biotech AG, Zwingenberg/D
Julia Manhard (chairperson)	optiferm GmbH, Oy-Mittelberg/D

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No proof by DECHEMA.

Thursday, 30 November 2023

10:00	**Welcome and Introduction** Prof. Dr. Lutz Fischer, University Hohenheim/D
10:10	**Food systems in transition** Prof. em. Dr. Hannelore Daniel, formerly Technical University of Munich/D
10:40	**Alternative proteins: What are suitable expression systems?** Dr. Patrick Lorenz, BRAIN Biotech AG, Zwingenberg/D
11:10	Coffee break
	Protein from Precision Fermentation
	Chair: Dr. Thomas Kiy, Lonza AG, Basel/CH
11:40	**From DNA to cheese – what it takes to get there** Dr. Bastian Jöhnk, Formo Bio GmbH, Frankfurt am Main/D
12:10	**Planet A Foods – sustainable solutions for food ingredients leveraging frontier technologies** Kevin Schmitz, Planet A Foods GmbH, Planegg/D
12:40	Lunch break with Poster Session
13:40	**Animal-free structure-forming protein polymers from yeast precision fermentation** Dr. Marc Werten, Wageningen University and Research/NL
14:10	**Designing proteins to create a new wave of high-performing consumer products** Ruben Von Krannichfeldt, Cambrium GmbH, Berlin/D
14:40	Coffee break
	Cultured Seafood and Single Cell Protein
	Chair: Dr. Martin Gand, University Gießen/D
15:10	**BLUU Seafood – Cultivating fish cells for biomass production** Ricco Heinze, BLUU GmbH, Lübeck/D
15:40	**The next generation of sustainable food ingredients: Mycelium production with Kynda plug & play fermentation** PD Dr. Jörg Bormann, Kynda Biotech GmbH, Jelmsdorf/D
16:10	**Closing Remarks** Prof. Dr. Lutz Fischer, University Hohenheim/D

POSTER

P 01 **Continuous Pulsed Electric Fields Treatment for Selective Extraction of Proteins from Microbial Cells**
Felix Schottroff[1]; University of Natural Resources and Life Sciences (BOKU), Vienna/A

P 02 **Screening of Basidiomycota for production of protein-rich mycelia on two different carrot side streams**
Leonie Juhrich[1]; Kai Reineke[2]; Holger Zorn[1]; Martin Gand[1]; [1] Justus Liebig University Giessen/D; [2] GNT Europa GmbH, Aachen/D

P 03 **Flexible software for advanced fermentation process control - BioPC: a case study for food preservative production**
Juris Vanags[1]; Arturs Suleiko[1]; Konstantins Dubencovs[1]; Bioreactors.net AS, Riga/LV

P 04 **Meat Substitutes as a Source of Protein in the Diet – Influence of Altering the pH on the Formation of Fibrous Structures**
Felix Ellwanger[1]; Melanie Fuhrmann[1]; Gabriela Saavedra I.[2]; Heike P. Karbstein[1]; Karlsruhe Institute of Technology (KIT), Karlsruhe/D; [2] Thermo Fisher Scientific, Karlsruhe/D

P 05 **Engineering the future of food: enhancing β-lactoglobulin functionality through precision fermentation**
Sarah Brune[1]; Loes Hoppenreijs[2]; Julia Keppler[2]; Remko Boom[2]; Rebekka Biedendieck[1]; Rainer Krull[1]; TU Braunschweig/D; [2] Wageningen University & Research, Wageningen/NL

P 06 **Development of an evaluation platform for growth factors for the production of cultivated meat**
Marie-Luise Schlieker[1]; Franziska Beck[1]; Thomas Graf[1]; Chantal Treinen[1]; Philipp Noll[1]; Marius Henkel[1]; Technical University of Munich, Freising/D

P 07 **Applied molecular bioprocess control using RNA thermometers for precision fermentation**
Christina Peternell[1]; Philipp Noll[1]; Chantal Treinen[1]; Marius Henkel[1]; Technical University of Munich, Freising/D

P 08 **Life Cycle Assessment of Commercial-Scale Cultured Meat Production: Past, Present, and Future**
Katharina Julia Brenner[1]; Marius Henkel[1]; Philipp Noll[1]; Chantal Treinen[1]; TUM, München/D

P 09 **Determinants of consumer‘s purchase intention for precision fermentation-based cheese in Germany: an exploratory approach**
Jana Kilimann[1]; Jeanette Klink-Lehmann[1]; Janine Macht[1]; Monika Hartmann[1]; Rheinische Friedrich-Wilhelms-Universität Bonn/D

P 10 **Perspectives for complex tissue patterning in cultured meat**
Frea Mehta[1]; Technical University of Munich, Freising/D

P 11 **Investigation of the gel-forming and interface stabilizing properties of yeast cells (Saccharomyces cerevisiae) in food emulsions**
Laura Riedel[1]; Heike P. Karbstein[1]; Ulrike S. van der Schaaf[1]; Karlsruhe Institute of Technology (KIT), Karlsruhe/D

P 12 **SylPlant – build the future of innovative protein production in Europe.**
Heiko Keller[1]; ifeu – Institute for Energy and Environmental Research Heidelberg/D

ORGANISATION AND VENUE

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