

PROGRAMME

27 – 30 September 2022
Frankfurt am Main · Germany

Bioflavour 2022

**Biotechnology of Flavours, Fragrances
and Functional Ingredients**

www.dechema.de/en/bioflavour2022



SCIENTIFIC COMMITTEE

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Matthias Wüst	University of Bonn/D
Holger Zorn	University of Giessen/D (Chair)

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Tuesday, 27 September 2022

14:30 Registration

15:30 WELCOME ADDRESS

H. Zorn, University of Giessen/D

Chair: C. von Wallbrunn, Hochschule Geisenheim University/D

15:40 KEYNOTE LECTURE

Bioactive aroma compounds – more than just taste and smell

V. Somoza¹; ¹ Leibniz Institute for Food Systems Biology at the Technical University of Munich (LSB), Freising/D

Fermentation for advanced foods and beverages I

Chair: C. von Wallbrunn, Hochschule Geisenheim University/D

16:20 GM wine yeast for aroma improvement

N. van Wyk¹; F. Kiene²; H. Kroukamp³; M. Espinosa-Gomez³; J. Wendland²; D. Rauhut²; I. Pretorius³; C. von Wallbrunn²; ¹ Macquarie University, Sydney/AUS & Hochschule Geisenheim University/D; ² Hochschule Geisenheim University/D; ³ Macquarie University, Sydney/AUS

16:40 Aroma yeasts: Interactions and implications in coffee fermentation aroma profiles

E. Peterson¹; A. Thong¹; X. Chin¹; S. Ho¹; N. Basri¹; M. Teo¹; G. Chan¹; ¹ Agency for Science, Technology and Research (A*STAR), Singapore/SGP

17:00 Coffee break and poster viewing

17:30 Nature goes natural: A novel chemo-enzymatic one-pot reaction for the synthesis of fragrance & flavour compounds

S. Giparakis¹; M. Winkler²; F. Rudroff¹; ¹ TU Wien/A; ² TU Graz/A

17:50 Poster Flash Talks I (Po1, Po2, Po4, Po6, Po7, Po9, P16, P18)

Chair: C. Vickers, Eden Brew, Sydney/AUS & Queensland University of Technology, Brisbane/AUS

18:30 WELCOME RECEPTION

20:15 End of day 1

Wednesday, 28 September 2022

08:00 Registration

Microbial production and cell factories

Chair: M. Wüst, University of Bonn/D

09:00 KEYNOTE LECTURE

A sustainable route to Ambrofix® – with the power of biocatalysis
 B. Schilling¹; ¹ Givaudan Schweiz AG, Kempththal/CH

09:40 **Corynebacterium glutamicum as microbial cell factory for production of value-added terpenoids/carotenoids**

N. Henke¹; F. Meyer¹; V. Göttl¹; P. Peters-Wendisch¹; V. Wendisch¹; ¹ Bielefeld University/ CeBiTec/D

10:00 **A microbial platform of monoterpenoids – high-yield bioproduction of rose monoterpenoids, enantiopure (R)-linalool and more**

C. Zhang¹; X. Chen¹; S. Shukal¹; N. Tan¹; L. Ong¹; C. Lim¹; R. T¹; ¹ Agency for Science, Technology and Research, Singapore/SGP

10:20 Coffee break and poster viewing

Chair: J. Beekwilder, Wageningen Plant Research/NL

11:00 **Production of indole by Corynebacterium glutamicum microbial cell factories for flavor and fragrance applications**

M. Mindt¹; A. Beyraghdar Kashkooli²; M. Suarez-Diez²; L. Ferrer³; T. Jilg³; D. Bosch²; V. Martins dos Santos²; V. Wendisch³; K. Cankar²; ¹ Axxence Aromatic GmbH, Emmerich am Rhein/D; ² Wageningen University and Research/NL; ³ Bielefeld University/D

11:20 **Development of a yeast platform strain for production of volatile thiols**

F. Graf¹; M. Buchhaupt¹; ¹ DECHEMA-Forschungsinstitut, Frankfurt/D

11:40 **Triterpenoid production with a minimally engineered Saccharomyces cerevisiae chassis**

B. Ebert¹; ¹ The University of Queensland, Brisbane/AUS

12:00 **Engineering the yeast Kluyveromyces marxianus for production of aromatic flavours and fragrance molecules**

J. Akinola¹; A. Rajkumar¹; J. Morrissey¹; ¹ University College Cork/IRL

12:20 Lunch break

Wednesday, 28 September 2022

Bioprocess engineering, downstream processing

Chair: M. Buchhaupt, DECHEMA-Forschungsinstitut, Frankfurt/D

14:15 **Tracking the yeast Bioflavour online in real-time from the off-gas using novel SESI-Orbitrap MS technology**

H. Mengers¹; M. Zimmermann¹; L. Blank¹; ¹ RWTH Aachen University/D

14:35 **A novel fermentation – distillation pipeline for agarwood oil production: Chronicling a journey in bioprocess development towards technology commercialization**

S. Sen¹; ¹ Assam Don Bosco University, Sonapur/IND

14:55 **Asymmetric functionalization of symmetric metabolite: monohydroxylation of the β -carotene using cytochrome P450 in Escherichia coli.**

T. Lautier¹; D. Smith²; X. Chen²; C. Zhang²; G. Truan³; N. Lindley²; ¹ CNRS, Singapore/SGP; ² Singapore Institute of Food and Biotechnology Innovation (SIFBI), Singapore/SGP; ³ Toulouse Biotechnology Institute/F

15:15 **Poster Flash Talks II (P27, P29, P33, P34, P35, P38)**

Chair: C. Vickers, Eden Brew, Sydney/AUS & Queensland University of Technology, Brisbane/AUS

15:45 Coffee break and poster viewing

Systems and synthetic biology

Chair: W. Schwab, TU München, Freising/D

16:25 **Synthetic biology tools to understand and control metabolic flux**

C. Vickers¹; ¹ Eden Brew, Sydney/AUS & Queensland University of Technology, Brisbane/AUS

16:45 **Proteome constraints and the trade-offs between growth and flavor formation in Lactococcus cremoris**

A. Nugroho¹; B. van Olst¹; S. Li¹; A. Guiso¹; M. Starrenburg²; M. Kleerebezem¹; H. Bachmann³; ¹ Wageningen University and Research/NL; ² NIZO Food Research, Ede/NL; ³ Vrije Universiteit Amsterdam/NL

17:05 **Enzymatically synthesized natural and new-to-nature phenolics from a library of coenzyme A conjugates**

M. Dippe¹; S. Manoilenko¹; A. Porzel¹; T. Fuchs¹; E. Funke¹; D. Eisenschmidt-Bönn¹; J. Ziegler¹; L. Wessjohann¹; ¹ Leibniz Institute of Plant Biochemistry, Halle/D

17:25 **Novel biobased product opportunities in the flavor & fragrance market**

A. Schirmer¹; ¹ Genomatica, San Diego, CA/USA

17:45 POSTER PARTY

sponsored by Hessen Trade & Invest GmbH, Wiesbaden/D

20:30 End of day 2

LECTURE PROGRAMME

Thursday, 29 September 2022

Olfaction and taste perception

Chair: V. Somoza, Leibniz Institute for Food Systems Biology at the Technical University of Munich (LSB), Freising/D

- 09:00 **KEYNOTE LECTURE**
Tongue on a chip – a microfluidic application of rezeptomics
M. Jongasma¹; ¹ Wageningen University and Research/NL
- 09:40 **Assessing and modifying bitterness by integration of experimental data in computational tools**
E. Margulis¹; F. Fierro¹; L. Peri¹; M. Niv¹; ¹ The Hebrew University of Jerusalem, Rehovot/IL
- 10:00 **Investigation of nasal metabolism with two complementary methods**
N. Kornbausch¹; R. Reynaud²; F. Neiers²; T. Thomas-Danguin²; J. Le-Quere²; S. Hackenberg³; M. Steinke⁴; A. Buettner¹; H. Loos¹; J. Heydel²; ¹ Friedrich-Alexander-Universität Erlangen-Nürnberg (FAU), Erlangen/D; ² Université Bourgogne Franche-Comté, Dijon/F; ³ Uniklinik RWTH Aachen/D; ⁴ Universitätsklinikum Würzburg/D
- 10:20 Coffee break and poster viewing

Enzymes and biocatalysis I

Chair: H. Zorn, University of Giessen/D

- 11:00 **Salt-taste enhancing L-Arginyl dipeptides produced by the L-amino acid ligase RizA coupled with ATP regeneration**
S. Bordewick¹; T. Mast¹; R. Berger¹; F. Ersoy¹; ¹ Leibniz Universität Hannover/D
- 11:20 **Enzyme assisted routes to flavor aldehydes and nitriles**
M. Winkler¹; ¹ ACIB GmbH and Graz University of Technology/A
- 11:40 **Biocatalytic oxidations to manufacture F&F products at pilot plant scale with pure oxygen: safe, selective and efficient**
J. Brummund¹; D. Mink¹; M. Schürmann¹; ¹ InnoSyn B.V., Geleen/NL
- 12:00 Lunch break
- 13:30 Bus transfer into Rhine Valley
- 15:00 Guided tour in Eberbach Monastery
- 17:30 **SHIP TOUR WITH EVENING LECTURE AND DINNER BUFFET**
EVENING LECTURE
Wine aroma – contributors to the amazing diversity of wine flavour
U. Fischer, Dienstleistungszentrum Ländlicher Raum (DLR) Rheinpfalz, Neustadt/D
- 21:30 Bus transfer to DECHEMA and end of day 3

LECTURE PROGRAMME

Friday, 30 September 2022

Enzymes and biocatalysis II

Chair: R. Berger, Leibniz Universität Hannover/D

- 09:00 **KEYNOTE LECTURE**
Recent advances in the enzymatic synthesis of flavonoids
U. Bornscheuer¹; ¹ Universität Greifswald/D
- 09:40 **Biotechnological generation of odour-active fatty aldehydes by means of single or coupled enzyme applications**
A. Hammer¹; J. Kanter²; P. Honold²; U. Bornscheuer³; J. Ley⁴; M. Fraatz⁵; H. Zorn⁵; ¹ Fraunhofer IME-BR, Giessen/D; ² Justus Liebig University, Giessen/D; ³ University of Greifswald/D; ⁴ Symrise AG, Holzminden/D; ⁵ Justus Liebig University and Fraunhofer IME-BR, Giessen/D
- 10:00 **Unlock new biocatalysis – Oxyfunctionalization via unspecific peroxygenases**
H. Braß¹; D. Schönauer¹; ¹ Aminoverse B.V., Nuth/NL
- 10:20 Coffee break and poster viewing
- 11:10 **POSTER PRIZE AWARDS**

Fermentation for advanced foods and beverages II

Chair: M. Wüst, University of Bonn/D

- 11:20 **Flavour generation of coffee microorganisms and its contribution to post-harvest processing**
S. Zhang¹; F. Mestdagh²; M. Bordeaux³; P. Pollien¹; N. Page-Zoerker¹; A. Genevaz¹; C. Roubaty¹; A. Rodriguez²; C. Moccand⁴; A. Glabasnia¹; ¹ Nestlé Research, Lausanne/CH; ² Nestlé Nespresso S.A., Romont/CH; ³ NicaFrance Foundation, Matagalpa/NIC
- 11:40 **Towards near future food: Perspectives of basidiomycetes-mediated fermentation in flavor innovation and sustainability**
Y. Zhang¹; M. Rigling¹; F. Stöppelmann¹; A. Nedele¹; ¹ University of Hohenheim, Stuttgart/D
- 12:00 **Biogenesis of aroma-active bicyclic benzofuran derivatives by *Cystostereum murrayi***
F. Brescia¹; W. Pitelas¹; M. Koch¹; M. Fraatz¹; R. Wende¹; H. Zorn¹; F. Popa²; ¹ Justus Liebig University, Giessen/D; ² Black Forest National Park, Seebach/D
- 12:20 **CLOSING REMARKS**
H. Zorn, University of Giessen/D
- 12:30 Lunch to go and end of conference

POSTER PROGRAMME

- P01 **Biosynthesis of 3-Isobutyl-2-Methoxypyrazine in bell pepper fruits (*Capsicum annuum L.*)**
F. Zamolo¹; M. Wüst¹; ¹ University of Bonn/D
- P02 **Elimination of the bitter tasting sesquiterpene lactones in chicory by inactivation of the germacrene A synthase genes by CRISPR/Cas9**
K. Cankar¹; P. Bundock²; R. Sevenier²; S. Häkkinen³; J. Hakker¹; J. Beekwilder¹; I. van der Meer¹; M. de Both²; D. Bosch¹; ¹ Wageningen University and Research/NL; ² Keygene N.V., Wageningen/NL; ³ VTT Technical Research Centre of Finland Ltd., Espoo/FIN
- P03 **Insect-microbe-plant continuum in Agarwood aroma formation: Analyzing the role of the insect *Neurozerra conferta* in the unique trilogy**
S. Sen¹; A. Khakhlari¹; ¹ Assam Don Bosco University, Sonapur/IND
- P04 **Metabolic engineering of *Pseudomonas putida* for fermentative production of LTheanine**
L. Benninghaus¹; T. Jilg²; M. Mindt³; J. Risse¹; V. Wendisch¹; ¹ Bielefeld University/D; ² Osnabrück University/D; ³ Wageningen University & Research/NL
- P05 **Modulating prolonged metabolic persistence and flavor accumulation through manganese supplementation in translationally-blocked *Lactococcus cremoris***
A. Nugroho¹; B. van Olst¹; S. Bachtiar¹; S. Boeren¹; M. Starrenburg²; M. Kleerebezem¹; H. Bachmann³; ¹ Wageningen University and Research/NL; ² NIZO Food Research, Ede/NL; ³ Vrije Universiteit Amsterdam/NL
- P06 **Development of *Fusarium fujikuroi* as a novel microbial cell factory for the production of flavor and fragrance compounds**
Y. Liu¹; S. Shukal¹; C. Zhang¹; X. Chen¹; ¹ Singapore Institute of Food and Biotechnology Innovation (SIFBI), Agency for Science, Technology and Research (A*STAR), Singapore/SGP
- P07 **Proof of concept for cell-based coffee**
E. Kärkkäinen¹; H. Aisala¹; I. Jokinen¹; H. Rischer¹; ¹ VTT Technical Research Centre of Finland Ltd., Espoo/FIN
- P08 **Co-culture of *Kluyveromyces marxianus* and *Meyerozyma guilliermondii* with *in situ* product recovery of 2-phenylethanol and 2-phenylethylacetate**
E. Peterson¹; B. Lukito¹; N. Basri¹; A. Thong¹; ¹ Singapore Institute of Food and Biotechnology Innovation (SIFBI), A*STAR, Singapore/SGP
- P09 **A bolder flavor: How biotechnology enables the production of high purity flavor compounds**
J. Beekwilder¹; A. Coenen¹; E. Delgado¹; F. Fluitman¹; E. Melillo¹; W. Roverts¹; S. Schmitz¹; R. Trokowski¹; C. Vossen¹; N. Willems¹; W. Wisselink¹; M. Styles¹; ¹ Isobionics, Geleen/NL
- P10 **CRISPRi-library guided target identification for engineering carotenoid production by *Corynebacterium glutamicum***
V. Göttl¹; I. Schmitt¹; P. Peters-Wendisch¹; V. Wendisch¹; N. Henke¹; ¹ Bielefeld University/D
- P11 **Mediating oxidative stress enhances α -ionone biosynthesis**
C. Huang¹; C. Zhang¹; X. Chen¹; X. Lim¹; L. Ong¹; C. Lim¹; ¹ Singapore Institute of Food and Biotechnology Innovation (SIFBI), A*STAR, Singapore/SGP
- P12 **Application of α -terpineol emulsion to control sour rot and other post-harvest diseases**
R. Moreira¹; G. Martins¹; J. Bicas¹; ¹ University of Campinas/BR

POSTER PROGRAMME

- P13 **Transient expression of raspberry ketone in *Nicotiana benthamiana***
M. Laurel¹; K. Oksman-Caldentey¹; H. Rischer¹; ¹ VTT Technical Research Centre of Finland Ltd., Espoo/FIN
- P14 **Synthesis of aroma compounds as a function of different nitrogen sources in fermentations of non-*Saccharomyces* yeasts**
J. Badura¹; M. Medić¹; S. Brezina¹; D. Rauhut¹; C. von Wallbrunn¹; ¹ Hochschule Geisenheim University/D
- P15 **Fungal enzyme mixtures to improve the yield of Vanillin extracts**
M. Garbe¹; L. Abedin¹; R. Berger¹; F. Ersoy¹; ¹ Gottfried Wilhelm Leibniz Universität, Hannover/D
- P16 **Technical feasibility of using supercritical CO₂ as a reaction medium for the biotransformation of R-(+)-limonene into R-(+)- α -terpineol**
R. Moreira¹; R. de Melo¹; J. Martínez¹; G. Pastore¹; J. Bicas¹; ¹ University of Campinas/BR
- P17 **Generation of mono- and multiproduct sesquiterpene cyclases from *Cerrena unicolor***
N. Püth¹; F. Ersoy¹; U. Krings¹; R. Berger¹; ¹ Gottfried Wilhelm Leibniz Universität, Hannover/D
- P18 **Biosynthesis of non-canonical C₆, C₇ and C₈ terpenoid precursors via IPP / DMAPP methyltransferases**
L. Drummond¹; P. Haque¹; B. Gu²; J. Jung¹; H. Schewe¹; S. Sommer³; L. Lang³; M. Fraatz³; J. Dickschat²; H. Zorn³; M. Buchhaupt¹; ¹ DECHEMA-Forschungsinstitut, Frankfurt/D; ² University of Bonn/D; ³ Justus Liebig University, Giessen/D
- P19 **Automated online flow cytometry as a tool for wine production monitoring**
A. Joran¹; K. Schiessl²; G. Klein¹; M. Besmer²; H. Alexandre¹; M.C. Montealegre²; ¹ UMR PAM Université de Bourgogne/AgroSup Dijon/F; ² onCyt Microbiology AG, Zurich/CH
- P20 **Separation of limonene and α -terpineol using supercritical CO₂ technology**
R. de Melo¹; L. do Santos¹; R. Moreira¹; G. Pastore¹; J. Bicas¹; J. Martinez¹; ¹ University of Campinas/BR
- P21 **A quantitative approach toward integrating pervaporation with (trans)esterification for enzymatic production of flavours and emollient esters**
W. Van Hecke¹; Y. Satyawali¹; ¹ Flemish Institute for Technological Research (VITO), Mol/B
- P22 **Using continuous steady-state separation technology with precision fermentation processes**
A. Mukherjee¹; ¹ Tojo Vikas Biotech Pvt Ltd., New Delhi/IND
- P23 **A robust basidiomycete-mediated fermentation process for natural chocolate-like flavor generation**
M. Rigling¹; F. Heger¹; M. Graule¹; Y. Zhang¹; ¹ University of Hohenheim, Stuttgart/D
- P24 **Generation of a fried beef patty-like flavor via *Laetiporus sulphureus* mediated fermentation of onions**
F. Stöppelmann¹; Y. Zhang¹; ¹ University of Hohenheim, Stuttgart/D
- P25 **Biotransformation of phenolic compounds in apple pomace by Basidiomycota**
H. Helfmeier¹; L. Moos¹; G. Maheshwari¹; A. Schieber¹; ¹ University of Bonn/D

POSTER PROGRAMME

- P26 **Qualitative, quantitative, and organoleptic analysis of ginger pulp and ginger peel by DI-SBSE-GC-MS-O**
J. Liang¹; Y. Zhang¹; ¹ University of Hohenheim, Stuttgart/D
- P27 **Tailoring apple wine flavour by modification of the fermentation strategy**
V. Lingardo-Ruppert¹; G. Innerhofer²; J. Voit³; P. Hiden³; B. Siegmund¹; ¹ Graz University of Technology/A; ² School of Fruit Growing & Viticulture, Silberberg, Leibnitz/A; ³ Research Centre for Fruit Growing & Viticulture, Graz/A
- P29 **Strategies to increase thiol release and esterification in wine and other beverages**
F. Kiene¹; I. Pretorius²; D. Rauhut¹; C. von Wallbrunn¹; N. van Wyk¹; ¹ Hochschule Geisenheim University/D; ² Macquarie University, Sydney/AUS
- P30 **Productivity improvement of de-novo 2-phenylethanol production by continuous extractive fermentation**
A. Brewster¹; K. Steinbusch¹; E. van den Berg¹; M. Luttkik²; J. Daran²; A. Oudshoorn¹; ¹ DAB.bio, Delft/NL; ² Delft University of Technology/NL
- P31 **Polygenic analysis of tolerance to carbon dioxide inhibition of isoamyl acetate “banana” flavor production in yeast reveals MDS3 as major causative gene**
S. Holt¹; ¹ University of Copenhagen, Frederiksberg/DK
- P32 **Aroma profile of submerged cultivated *Laetiporus montanus***
S. Yalman¹; F. Popa²; M. Fraatz¹; H. Zorn¹; ¹ Justus Liebig University Giessen/D; ² Black Forest National Park, Seebach/D
- P33 **Trimethylamine removal in salmon protein hydrolysates by a novel monooxygenase strategy**
M. Goris¹; P. Puntervoll¹; D. Almendral²; M. Ferrer²; G. Bjerga¹; ¹ NORCE Norwegian Research Centre, Bergen/N; ² El Consejo Superior de Investigaciones Científicas (CSIC), Madrid/E
- P34 **Effect of ensilage on taste, and sensory properties of Ulva**
W. Dejonghe¹; L. Cauwenberghs¹; B. Coleman²; P. De Rechter¹; R. Twijnstra³; W. Van Hecke¹; L. Blommaert³; K. Timmermans³; L. Colson²; J. Robbens²; ¹ Flemish Institute for Technological Research (VITO), Mol/B; ² Flanders Research Institute for Agriculture and Fisheries (ILVO), Oostende/B; ³ Royal Netherlands Institute for Sea Research (NIOZ), Yerseke/NL
- P35 **Harnessing the rose NUDIX hydrolase for the biosynthesis of rose aromas from sugars**
S. Shukal¹; C. Zhang¹; R. T¹; L. Ong¹; C. Lim¹; X. Chen¹; ¹ Astar, Singapore/SGP
- P36 **Sensory and GC-olfactometric evaluations to identify volatile drivers of on- and off-flavours in plant-based proteins**
A. Thong¹; G. Chan¹; V. Tan¹; C. Forde²; ¹ Agency for Science, Technology and Research (A*STAR), Singapore/SGP; ² Wageningen University and Research/NL
- P37 **De novo production of *t*-cinnamaldehyde using solvent-tolerant and redox-neutralized *P. taiwanensis* VLB120**
T. Lechtenberg¹; B. Wynands¹; N. Wierckx¹; ¹ Forschungszentrum Jülich/D
- P38 **Total enzymatic synthesis of enantiopure cis- α -irone from a simple carbon source**
X. Chen¹; R. T¹; J. Esque²; S. Zhang¹; S. Shukal¹; C. Lim¹; L. Ong¹; D. Smith¹; I. André²; ¹ Agency for Science, Technology and Research (A*STAR), Singapore/SGP; ² National Institute of Applied Sciences of Toulouse/F

POSTER PROGRAMME

- P39 **Basidiomycete-mediated fermentation of plant-based substrates to produce vegan cheese flavors: sensory studies, aroma analysis and molecular interaction of key odorants**
T. Wagner¹; Y. Zhang¹; ¹ University of Hohenheim, Stuttgart/D
- P41 **Key aroma precursors in Brassica vegetables and oilseeds: An overview of enzyme and thermally induced generation of odorants from glucosinolates**
Y. Zhang¹; ¹ University of Hohenheim, Stuttgart/D
- P42 **Understanding the influence of different fractions of a peptide-rich by-product of the yeast extract production on the growth behavior of *Lactobacillus helveticus* and *Streptococcus thermophilus***
C. Kleist¹; D. Sahar¹; A. Malvis Romero¹; D. Spickermann²; R. Levesque²; A. Liese¹; ¹ Hamburg University of Technology/D; ² Ohly GmbH, Hamburg/D
- P43 **Towards fast and automated analysis coupled with intelligent data evaluation for coffee bean aroma**
L. Friedrich¹; S. Singh¹; H. Haug²; A. Grasskamp¹; ¹ Fraunhofer Institute for Process Engineering and Packaging IVV, Freising/D; ² FAU Erlangen-Nuremberg, Erlangen/D

GENERAL INFORMATION

REGISTRATION FEES¹⁾

Participants from:	Member ²⁾	Non-Member
Academia	520 €	535 €
Industry	745 €	760 €
(PhD) Student ³⁾	340 €	355 €

¹⁾ No VAT requested according to § 4.22 UStG

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³⁾ Proof of status

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Editorial deadline for the list of participants is **5 September 2022**.

The registration fees include the conference ticket, programme booklet, list of participants, book of abstracts as PDF, lunch/coffee breaks as well as all social programmes. Printed documents will be handed out on-site.

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Please find details about cancellation dates and fees in the general terms and conditions. In case of no-show the conference fees won't be refunded and fees not yet paid still have to be paid.

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ORGANISER & CONTACT

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