Young Scientists Conference

Food Biotechnology

Summer School 2023
20.09 - 22.09.23

in Geisenheim
supported by
DECHEMA

www.hs-geisenheim.de
Summer School
Current Topics in Food Biotechnology

Invitation
Discussing “hot topics” in food biotechnology, learning from experts and from each other – that’s the aim of this Summer School for PhD students and early stage post-docs. Expert lectures will give a thorough introduction to all fields of food biotechnology. Young scientists are invited to present and discuss their current work, fostering the exchange of experiences and ideas.

Who should attend?
The target audience of the Summer School are PhD students from all fields of food biotechnology, but also post-docs at an early stage of their scientific carrier are welcome.
Please note that the number of participants is limited, and early registration is recommended.

Short presentations
To stimulate active discussions across research areas, all participants should present the key results of their research, either as a short lecture or as a poster. Therefore, it is mandatory that all applicants submit a one-page abstract (150-300 words). The selection of presentations is based on the review of the submitted abstracts by the scientific board of the Summer School.
Date
20 September 2023 to 22 September 2023

Venue and Accommodation
Hochschule Geisenheim University,
Hörsaal 10, Villa Monrepos,
Rüdesheimer Straße 5, 65366 Geisenheim

You can find a wide range of accommodation in nearby Rüdesheim.

For further questions and assistance please contact us via email: summerschool@hs-gm.de

Fee
250 € (including meals)

Registration and Abstract Submission
Deadline: 22 June 2023
via email: summerschool@hs-gm.de

Local Organiser and Contact
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https://www.hs-geisenheim.de/aromaplus/
Wednesday, 20. September 2023 (DAY 1)
18:00 Get-Together and Wine Tasting

Thursday, 21 September 2023 (DAY 2)
09:00 Welcome and introduction
Dr. Christian von Wallbrunn, Hochschule Geisenheim

SESSION 1: Functional Foods
09:15 tba
09:45 Short presentations by young scientists
11:00 Coffee break
11:30 Power to the Plants - Plant-based Functionality from Colors to Health
Prof. Dr. Ralf Schweiggert, Hochschule Geisenheim
12:00 Short presentations by young scientists
13:00 Lunch

SESSION 2: Food Fermentation
13.45 tba
14:15 Short presentations by young scientists
14:55 Coffee Break
15:30 Fungal biotechnology
Priv.-Doz. Dr.-Ing. Katrin Ochsenreither, Technikum Laubholz
16:00 Short presentations by young scientists
17:20 Poster Show and Get-Together PhD-Students and Industry
19:30 Conference Dinner in Rüdesheim (Hotel Lindenwirt)
Friday, 22 September 2023 (DAY 3)

SESSION 3: Flavours
9:00 Biotechnological production processes of microbial flavours
Prof. Dr. Jürgen Rabenhorst, TH OWL
9:30 Short presentations by young scientists
10:30 Coffee break

SESSION 4: Food Enzymes
11:00 Enzymes for Food Industry
Priv.-Doz. Dr. Timo Stressler and Dr. Miriam Kaltenbach, AB Enzymes GmbH
11:30 Short presentations by young scientists
12:30 Lunch
13:00 Principles of the safety evaluation of food enzymes by EFSA
Dr. Yi Liu, Head of enzymes team at EFSA
13:30 Short presentations by young scientists
14:30 Discussion and closing remarks
Dr. Christian von Wallbrunn, Hochschule Geisenheim
14:45 Wrap-up and closing remarks
Contact

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