



# DECHEMA

Gesellschaft für Chemische Technik  
und Biotechnologie e.V.

**SAVE THE DATE**

30 November 2023 · DECHEMA-Haus · Frankfurt am Main

## Infoday – Food Proteins from Biotechnology

<https://dechema.de/Food23>



**submit your poster until 30 October 2023**

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Zertifizierungsstelle für die Fortbildung  
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Lebensmittelchemiker).



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

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

As of October 2023.

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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, 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/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

## ORGANISATION AND VENUE

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