



# DECHEMA

Biotechnologie

## ANNOUNCEMENT

18 – 21 September 2018

DECHEMA-Haus · Frankfurt am Main · Germany

# BIOFLAVOUR 2018

Biotechnology of Flavours, Fragrances  
and Functional Ingredients

[www.dechema.de/en/bioflavour2018](http://www.dechema.de/en/bioflavour2018)



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## INVITATION

**Bioflavour 2018** cordially invites scientists from all around to discuss cutting-edge research on biotechnology of flavours, fragrances and functional ingredients, academic and industrial alike. In 2015 we had the first Bioflavour conference with more than 150 participants from over 20 different countries and more than 40% attendees from industry which illustrated the commercial relevance of the conference topic. Let's continue this success story of industrial biotechnology in 2018 in Frankfurt.

We look forward to meeting you for an inspiring BIOFLAVOUR 2018!

### CONFIRMED INVITED SPEAKERS (Status June 2017)

<b>Joerg Bohlmann</b>	University of British Columbia, Vancouver/CDN
<b>Anthony Borneman</b>	The Australian Wine Research Institute, Urrbrae/AUS
<b>Mattheos Koffas</b>	Rensselaer Polytechnic Institute, Troy, MI/USA
<b>Chris Paddon</b>	Amyris, Inc., Emeryville, CA/USA
<b>Charles Spence</b>	University of Oxford/GB
<b>Martin Steinhaus</b>	German Research Centre for Food Chemistry, Freising/D

### PAPER SUBMISSION

You are cordially invited to submit your most recent contributions on any aspect of **biotechnology of flavours, fragrances or functional ingredients**. Topics of the Call-for-Papers include but may not be restricted to:

Plant biosynthetic pathways / Systems biology, metabolic engineering / Genome mining, genome editing / Biodiversity, evolutionary engineering / Microbial cell factories, synthetic biology / Enzymes and biocatalysis / Fermented foods and beverages / Functional food and feed / Valorization of bio-based industrial side streams / Bioprocess design and downstream processing / Confirming "naturalness": authenticity control / Olfaction, receptors, target-ligand interaction

Please visit the conference website for further information, paper submission and registration.

### EXHIBITION AND SPONSORING

The exhibition, integrated in the conference, offers a unique opportunity to promote your technologies, products, and services in the field of biotechnology of flavours, fragrances and functional ingredients. Sponsoring is very welcome. Please contact us for details.

### CONFERENCE SECRETARIAT

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