

„Scientific Talks of Food Chemistry“

Organization: Chair of Food Chemistry and Molecular Sensory Science
Chair of Analytical Food Chemistry
Associate Professorship of Biotechnology of Natural Products
Leibniz Institute for Food Systems Biology at TUM

Supported by the Graduate Center Weihenstephan

Dates: Each Monday, not 6 June

Time: 4 – 5.30 pm

Location: HS 17, Campus TUM School of Life Sciences Weihenstephan

Language: English

Status: Registration for external attendants: corinna.dawid@tum.de

Details: The weekly talks provide a platform for the graduates, post-graduates, habilitands and master students of the research groups of food chemistry and of the Leibniz Institute for Food Systems Biology at the Technical University of Munich to present their results to a larger peer group. Furthermore, the talks offer the opportunity to get informed about a broad field of recent research results in food chemistry on the Campus Weihenstephan, including molecular sensory as well as toxicological aspects. The knowledge of these results and the creative and informal atmosphere of the talks support the interdisciplinary academic discourse. Ultimately, the talks present the chance for new cooperations between the involved work groups and enhance the benefits of mutual food chemistry oriented research at our site.

Additionally, external speakers from academia or industry are invited at least once a period to give fascinating insights into different topics of research and development in food chemistry.

„Scientific Talks of Food Chemistry“ – Dates summer 2022

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Date	Speaker	Research group	Topic
2 May 2022	Dr. Gerhard Bytof	Tchibo	Coffee Postharvest - A processing step for mere maintaining - or also for building up green coffee quality?
9 May 2022	Dr. Jade Phillips	Jacobs Douwe Egberts	Coffee processing from bean to cup – <i>online event</i> -
16 May 2022	Benedikt Stiglbour	TUM, AK Dawid	Flavor modulation of onion (<i>Allium cepa</i> L.) by process optimization
23 May 2022	Daniela Hartl	TUM, AK Dawid	Novel umami taste enhancers generated through next-generation culinary chemistry in natural deep eutectic solvents (NADES)
30 May 2022	Dr. Timothy Hoffmann	TUM, Experimentelle Bioinformatik	Genetic optimisation of bacteria induced calcite precipitation for application in self-healing concrete
6 June 2022	- no talk -	---	---
13 June 2022	Eva Bauersachs	LSB@TUM	Differentiation of variously preserved orange and apple juices on the basis of the volatile meta- and sensobolome
20 June 2022	Prof. Dr. Franz Hagn (TUM)	TUM, Strukturelle Membranbiochemie	Probing the activation pathway of a GPCR by high-resolution NMR spectroscopy
27 June 2022	Andrea Spaccasassi	TUM, AK Dawid	Screening of microbial culture's performances fermenting plant-based protein emulsions
4 July 2022	Susanne Wudy	TUM, AK Dawid	Metabotyping in early infancy after exposure to obesity in pregnancy
11 July 2022	Nadine Weber	TUM, AK Rychlik	Bioavailability of folates assessed by a dual isotope human study
18 July 2022	Dr. Melanie Köhler	LSB@TUM	Mouthfeel – How texture makes flavor