

„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 Dec. 21 – Jan. 4

Time: 4 – 5.30 pm

Location: Digital event (Zoom) at <https://tum-conf.zoom.us/j/92010063879>

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.

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Dates for winter term 2020/2021

Dates: Each Monday in winter term, not Dec. 21 – Jan. 4
Time: 4 – 5.30 pm
Location: Digital event (Zoom) at <https://tum-conf.zoom.us/j/92010063879>
Language: English

Date	Speaker	Research group	Title
Oct. 19	Marina Schopf	AK Scherf	Correlations of structure and functionality of vital gluten
Oct. 26	Caterina Porcelli	AK Steinhaus	Title of the presentation: Elucidation of the molecular background of musty-earthly off-flavors in cocoa
Nov. 2	Tiandan Wu	AK Dawid	Identification of taste-active and taste-enhancing peptides in chicken blood digestions
Nov. 9	Soraya Chebib	AK Schwab	Apple allergen Mal d 1: Integrated approach for unraveling the determinants of apple allergenicity in the search for low allergenic apple cultivars
Nov. 16	Sotaro Tatsu	AK Steinhaus	Title of the presentation: Elucidation of the molecular background of musty-earthly off-flavors in cocoa
Nov. 23	Lisa Ullrich	AK Steinhaus	Odor-active compounds in differently processed chocolates
Nov. 30	Elisabeth Kurze	AK Schwab	A multi-ligand glucosyltransferase is allosterically regulated by (apo)carotenoids
Dec. 7	Stefanie Fischer	AK Dawid	Mobilization of antioxidant metabolites to increase the flavor stability of beer
Dec. 14	Sapna Sharma	AK Dawid	Elucidating the genetic risk of obesity through the human blood plasma proteome
Jan. 11	Karina Hille	AK Dawid	Molecular assessment of metabolome alterations in <i>Hordeum vulgare</i> induced by net blotch
Jan. 18	Kyriaki Antoniadou	AK Dawid	Targeted Salix chemoprofiling for improved medicinal potential of willow bark
Jan. 25	Philip Pirkwieser	AK Somoza	Application of inductively coupled plasma mass spectrometry (ICP-MS) in food systems biology