

Conference venue

Hotel-Residence Klosterpforte
Klosterhof 2
33428 Harsewinkel-Marienfeld
phone: +49 5247 708-0 Fax: +49 5247 80484

Arrival on April, 18 - Monday:

Accommodation booking at the Park Hotel Gütersloh

Booking Code: GEA29VHYC

booking:

www.cbooking.de/v4/Login.aspx?id=pgt&allotmentcode=GEA29VHYC&lang=en

email: business@parkhotel-gt.de

Arrival on Conference - Tuesday:

Accommodation booking at Hotel-Residence Klosterpforte

Booking code: GEA29VHYC

email: post@klosterpforte.de

Arrival by plane:

Hannover airport -> Hannover main
train station

Düsseldorf airport -> Düsseldorf
Airport train station

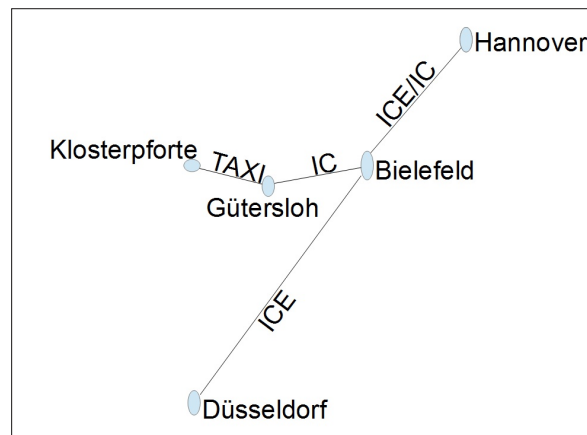
Change to the train:

Take the ICE to Hauptbahnhof
Bielefeld (main train station)
from there continue to Gütersloh

Take the IC/EC train to
Hauptbahnhof Gütersloh
(main train station)

Change to car/TAXI to

Hotel Klosterpforte



29th VH Yeast Conference

April 19th - 20th, 2016

on invitation by GEA Westfalia in Marienfeld, Germany



Conference Program

Advances in Science and Industrial Production of Baker's Yeast

GEA engineering for
a better world



Conference Program

The International 29th VH Yeast Conference provides you with lectures and presentations on current topics in the fields of markets and quality, applied yeast research and process innovations in yeast production.

You are invited to join the interdisciplinary dialogue with experts and partners from applied science and practical experience. VH members are called to invite their partner companies to enable reduced fees for attendants.

We look forward to welcome you in Oelde.

M. Eng.Sc. Antoine Chagnon
Dr.-Ing. Michael Quantz

President of VH
General manager of VH

Tuesday, April 19th 2016

08:00 a.m. Registration

08:30 a.m. General Assembly of the VH members (on special invitation)

P r o d u c t i o n	11:00 a.m.	Welcome and opening "GEA fit for 2020" Executive Vice President Klaus Stojentin, GEA, GER
	11:15 a.m.	Centrifugal separation machines development – pilot and design Jürgen Mackel, GEA, GER
	12:00 p.m.	Multi-position-monitoring of gradients, forming in liquid phase in industrial fermenters Anika Bockisch, TU Berlin, GER
	12:30 p.m.	Short poster presentation (6 x 5 min)

01:00 p.m. Lunch break

C. & M.	02:00 p.m.	Yeast diversity of sourdoughs and associated metabolic properties and functionalities Luc de Vuyst, Vrije Universiteit Brussel, BE
	02:30 p.m.	The first World Sourdough Library Bernard Genot, Puratos NV, BE
	03:00 p.m.	Moderated audience discussion "Health/flavour aspects of yeast and sourdough in bread making" (Moderator: K. Lösche)

03:30 p.m. Coffee break

A n a l y t i c s	03:45 p.m.	Raising Power Probe (RPP) Ann-Maria Dinse, Versuchsanstalt der Hefeindustrie e. V., GER Klaus Lösche, NFT GmbH, GER
	04:15 p.m.	Identification of organic ingredients in complex food samples by Next Generation Sequencing NGS approaches Karsten Liere, SMB - Services in Molecular Biology GmbH, GER
	04:45 p.m.	End of lecture sessions

05:00 p.m. Shuttle transfer to GEA

07:30 p.m. Conference dinner and convivial evening at GEA (until 11 p.m.)

Wednesday, April 20th

A p p l i r e s.	09:00 a.m.	Patent review – genomic engineering of yeast for food applications Erik Pollmann, Versuchsanstalt der Hefeindustrie e. V., GER
	09:30 a.m.	Genomic analysis of the wine yeast <i>Hanseniaspora uvarum</i> / <i>Kloeckera apiculata</i> - what can we learn about glycolysis and aroma production? Christian von Wallbrunn, Hochschule Geisenheim, GER A.-K. Langenberg, J.J. Heinisch, University of Osnabrück, GER
	10:00 a.m.	Production of glutathione enriched yeast: Opportunities for process optimization Martin Senz, VLB Berlin Forschungsinstitut für Biotechnologie und Wasser, GER

10:30 a.m. Coffee break

A p p l i r e s.	11:00 a.m.	Analysis of ion mobility spectrometry data to monitor metabolic processes in yeast and detect change points Sven Rahmann, University of Duisburg-Essen, GER
	11:30 a.m.	Oszillating oxygen and substrate concentration on sterolsynthesis in <i>Saccharomyces cerevisiae</i> fed-batch process Stefan Junne, TU Berlin, GER
	12:00 p.m.	Fast, direct and high-sensitivity profiling of microbe volatome: The potential of PTR-ToF-MS Vittorio Capozzi, University of Foggia, IT

12:30 p.m. Lunch break

P o s t e r s	01:30 p.m.	Results of the study of the sugar mills ESST-Working Group „Nitrite in Feed“ Stefan Frenzel, Südzucker AG, GER
	02:00 p.m.	Investigations in self-digestion and separation of yeast extract Jana Müller, Steffen Hruschka, Joachim Weinekötter GEA, GER
	02:30 p.m.	Phosphorus Recovery via Hydrothermal Carbonization (HTC) - Prospective Applications Dominik Wüst, Universität Hohenheim, GER

03:00 p.m. Feedback and final remarks

03:30 p.m. End of conference