

Conference venue:

Faculty Club “Convent van Chièvres“

Conference registration on our weblink:
<http://www.vh-berlin.org/vhycreg/>
 Groot Begijnhof 14, B-3000 Leuven
 mobile: + 49 151 50429515
 email: contact@vh-berlin.org

Hotel booking:

You find the reservation form for the following hotels on our website:
www.vh-berlin.org

Begijnhof Hotel Leuven

Booking reference: #8155
 Groot Begijnhof 15, B-300 Leuven
 phone: +32 16 29 10 10, fax: +32 16 29 10 22
 email: info@bchotel.be, www.bchotel.be

Martin's Klooster

Onze-Lieve-Vrouwstraat 18, B-3000 Leuven
 phone: +32 16 21 31 41, fax: +32 16 22 31 00
 email: rj.klooster@martinshotels.com
www.martinshotels.com

Conference dinner and convivial evening:

Restaurant “De Klimop”

Martelarenplein 5, B-3000 Leuven
 phone: +32 16 22 86 21, fax: +32 16 22 04 34

Additional information

Faculty Club

Parking code: 6210

W-Lan: fcguest, 202018161

Photos will be taken at the conference for documentation purposes.

If you object, please let us know, otherwise we will assume consent.

Authorisation will be requested before any publication of the images.

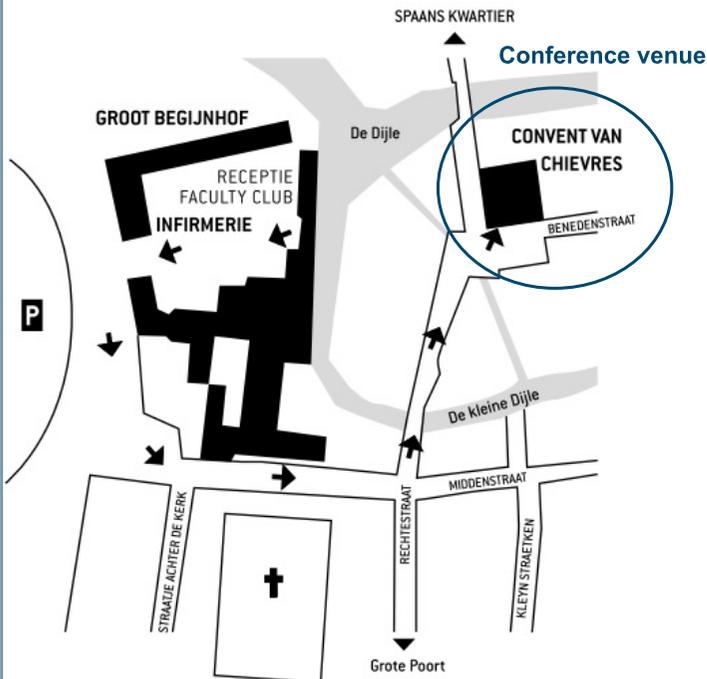
31st VH Yeast Conference April 16th - 17th, 2018



Preliminary Conference Program

“yeast as a cell factory”

**Advances in Science and Industrial
 Production of Baker's Yeast**



Conference program

The International 31st 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.

The focus is on "yeast as a cell factory and its metabolic ambiguities". 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.

We look forward to welcome you in Leuven.

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

President of VH
General manager of VH

Monday, April 16th 2018

08:30 a.m. Registration

09:00 a.m. General Assembly of the VH members (on special invitation)

I 10:00 a.m. **Conference opening and welcome**
President Antoine Chagnon, Lallemand Inc. (CAN)

I 10:30 a.m. **Studying the yeasts of yesterday to generate the industrial yeasts of tomorrow**
Kevin Verstrepen, VIB KU Leuven (BE)

I 11:00 a.m. **AIF/IGF-project: Upcycling of cropped brewer's yeast - production of functional cell wall fragments (YCW)**
Marco Eigenfeld, TU München (GER)

P 11:30 a.m. **EU requirements: residues, toxins and trace analysis**
N.N., COFALEC Tech Com., Michael Quantz, VH Berlin (GER)

P 12:00 a.m. **Poster presentations 3-6 x 5 min**

12:30 p.m. Lunch break

II 02:00 p.m. **Online cell density measurement improves process insight in yeast fermentation**
Marlene Frank, Hamilton (CH)

II 02:30 p.m. **In situ microscopy for the real-time monitoring of budding yeast cultivations**
Anna-Maria Marbà-Ardébol, TU Berlin (GER)

II 03:00 p.m. **Yeast-based strategies to reduce FODMAP levels in whole wheat bread**
Nore Struyf, LForCe (BE)

03:30 p.m. Coffee break

III 04:00 p.m. **Computational modelling of protein constraints in yeast cell factories**
Eduard Kerkhoven, Chalmers (SWE)

04:30 p.m. End of lectures

Convivial evening and visits program

05:30 p.m. Tour: history of Begijnhof and KU Leuven,
to short beer tasting stop

07:30 p.m.

07:30 p.m. Conference dinner at restaurant "De klimop Leuven" and convivial evening (until 11 p.m.)

10:30 p.m. Bus return to the hotels (second bus shuttle 11:00 p.m.)

Tuesday, April 17th 2018

IV 09:00 a.m. **Engineering efficient yeast-based cell factories**
Petri-Jaan Lahtvee, University of Tartu (EST)

IV 09:30 a.m. **Rational design and evolutionary engineering for industrial yeast strain improvement**
Dawn Thompson, Ginkgo Bioworks (USA)

IV 10:00 a.m. **Synthetic transcription amplifier system for orthogonal control of gene expression in *Saccharomyces cerevisiae***
Penttilä Merja, VTT Helsinki (FIN)

10:30 a.m. Coffee break

V 11:00 a.m. **Superior industrial yeast strains for efficient conversion of lignocellulosic biomass into bioethanol.**
Johan Thevelein, KU Leuven (BE)

V 11:30 a.m. **e-Bio Project „YeastScent“ results: IMS / model-predictive control (MPC) fermentations**
Sven Wegerhoff, TU Dortmund (GER)

V 12:00 a.m. **Looking at baker's yeast fermentation through new glasses: The neglected potential of vinasse for biotechnological applications**
Josipa Lisičar, TH Köln (GER)

V 12:30 p.m. **Centrifugal separation as key technology in fermentation industry**
Alexander Piek, GEA Westfalia (GER)

01:00 p.m. Feedback and final remarks

01:15 p.m. Lunch / End of conference

04:30 p.m. End of lectures

I = Markets
II = Analytics/ Quality
III/IV = Applied research
V = Process
P = Poster session