

Conference program

The International 32nd 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 "baking with yeast(s)". 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 welcoming you in Potsdam-Hermannswerder.

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

President of VH
General manager of VH

Monday, April 15th 2019

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)
	10:30 a.m.	Myths of baking with yeast Jacinthe Côté, Lallemand Baking (CAN)
	11:00 a.m.	Alternative yeasts in a modern bakery Zhou, Nerve, Botswana Int. Uni (BOT)
P	11:30 a.m.	From flour to machinery Florian Paschen, DIOSNA Sourdough (DEU)
	12:00 a.m.	Poster presentations 5 x 5 min

12:30 p.m. Lunch break

II	02:00 p.m.	Impact of freezing conditions on yeast activity, in the case of frozen dough and pre-fermented frozen bread Alain LE BAIL, ONIRIS-GEPEA (FRA)
	02:30 p.m.	Yeast & More Blog Stefanie Herberth, hefe-und-mehr.de (DEU)

03:00 p.m. Coffee break

III	03:30 p.m.	NextFreeze® - Freeze/thaw tolerant yeasts Tzafra Cohen, NextFerm (ISR)
	04:00 p.m.	TAB bacteria and metabolites tracking in sugar mills Christer Bergwall, Nordzucker (SWE)

04:30 p.m. End of lectures

Convivial evening and visits program

05:30 p.m. Alternative 1: City Tour Potsdam

to Alternative 2: Visit TU Berlin /Nutriact

07:30 p.m.

07:30 p.m. Conference dinner at INSELHOTEL restaurant
Convivial evening (until 11 p.m.)

Tuesday, April 16th 2019

IV	09:00 a.m.	Yeast strain improvement strategies for baking applications John Morrissey, University College Cork (IRL)
	09:30 a.m.	Selection and rating of wild type yeasts from environment for baking purposes and performance Pouya Mohammady; Khuzestan Yeast Co (IRA)
	10:00 a.m.	to be determined Dawn Thompson, Ginkgo Bioworks (USA)

10:30 a.m. Coffee break

V	11:00 a.m.	Fermentation mixing behavior and simulation Cornelia Rauh, TU Berlin (DEU)
	11:30 a.m.	Wood juice as additional substrate in yeast fermentation Sonia Tenekam, Andreas Wilke, FH Offenburg (KEN/DEU)
	12:00 a.m.	Novel technologies in proofing wheat dough - the impact of CO2 on process - and product -qualities Klaus Lösche, Northern Food Tec (DEU)
	12:30 p.m.	Conti-Kneader & New MIRA® process control concept nn, Zeppelin Systems; Jens Astfalk, Zeppelin Automation (DEU)

01:00 p.m. Feedback and final remarks

01:15 p.m. Lunch

02:30 p.m. End of conference

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