VH Berlin

Conference registration on our weblink:

https://www.vh-berlin.org/1st-vhoyc/?lang=en

Conference fee:

VH Members:	1 day	500 Euros
VH Members:	2 days	750 Euro
Industry (non-members):	1 day	650 Euro
Industry (non-members):	2 days	975 Euro
Academia/Students:	2 days	150 Euro
Presenter/Co-Author:	free of	charge

"BlueJeans ®" event App access:

You will receive a "BlueJeans ®" event invitation link in advance by email, which will contain all relevant information on how to join the conference. (no individual app(lication) installation required)

Technical aspects:

In order to communicate with lecturers and the audience, you need the following hardware:

PC & webcam or laptop with integrated webcam; choice of microphone & speaker or headset is up to you.

We are at your disposal for any questions:

Office Ms. Herr, Ms. Podzihun:

contact@vh-berlin.org

General Manager VH Berlin Dr. Michael Quantz:

michael.guantz@vh-berlin.org

Technical questions Dr. Erik Pollmann:

erik.pollmann@vh-berlin.org

VH Online Yeast Conference September 14-15, 2020





Conference program

"yeast production challenges"

Advances in Applied Research and Industrial Production of Baker's Yeast







Deutscher Verband der Hefeindustrie e.V.

Picture references: www.cmswire.com: virtual conference www.vh-berlin.org: rem yeast cells, yeast bloc mirror

VH Berlin e.V. - Research Institute for Baker's Yeast www.vh-berlin.org - contact@vh-berlin.org

Conference program

The **1st VH Online Yeast Conference** 2020 provides you with lectures and presentations on current topics in the fields of markets & quality, applied yeast research and process innovations in yeast production. Rising customer market demands on sustainable products and climate friendly production evoke new challenges to the feed/food industry, even to well adjusted yeast productions.

The focus is on **"yeast production challenges"** and solutions to apply. While we usually appreciate our face-to-face conferences with the lively exchange of our members, clients and partners from industry as well as science, this year everything is changed. We look forward to share our lecturers' and presenters' insights with you in the different format of an <u>online conference</u> this year!

M. Eng. Sc. Antoine Chagnon,
Dr.-Ing. Michael Quantz,President of VHGeneral manager of VH

Online "BlueJeans ®" conference day I, all times in CEST = UTC +2h

Monday, September 14, 2020

	ilday, Ocpt	
	03:00 p.m.	Conference opening and welcome
		President Antoine Chagnon, Lallemand Inc. (CAN)
	03:15 p.m.	Bread: yeast & enzymes, a strong successful relationship
-		Lutz Popper, Alexander Rohde, SternEnzym (GER)
IV	03:45 p.m.	Sustainable concepts in industrial baker's yeast production
		Josipa Lisičar Vukušić, TH Köln (GER)
	04:15 p.m.	World sugar market in turmoil:
		Consequences for the molasses supplies to the yeast industry
		Michael Kühnel, Pfeifer & Langen (GER)
	04:45 p.m.	Brief break
_	05:00 p.m.	Decreasing operational costs with innovative Filtration and
P		Packaging Machinery
		Martin Dannenberg, Van Mourik Yeast & Packaging (NED)
	05:15 p.m.	AquaSparkTM – A novel chemiluminescent detection method for
		on-site detection of foodborne pathogens
		Mario Hupfeld, Nemis Technologies (CHE)
	05:45 p.m.	NTP Screening Workstation – applying fully-automated
II		microfluidic strain optimization for better yeast performance
		Martin Mitchell, Efficient Robotics (USA)
	06:15 p.m.	Brief break
	06:30 p.m.	Data-Driven Cell Factory Design
		Nicolaus Sonnenschein, DTU/Biosustain (DEN)
_	07:00 p.m.	Evaluation and optimization of effluent treatment from Baker's
P		yeast production unit
		Mohsen Parhizkar, Razavi yeast Co. (IRI)
Р	07:15 p.m.	Bioengineering studies of Δ 9-tetrahydrocannabinolic acid
		production in yeast
		Christina Schmidt, TU Dortmund (GER)
	07:30 p.m.	End of day I

Online "BlueJeans ®" conference day II, all times in CEST = UTC +2h

Tuesday, September 15, 2020

	· · · · , , · · ·	
	03:00 p.m.	Challenges and opportunities of yeast as a major protein
		source in meat alternatives
		Leonardo Marcovitz, Florian Wild, More Foods (ISR)
	03:30 p.m.	EFRE project: Model-predictive control (MPC) application in
		industrial scale fermentations
		Sven Wegerhoff, TU Dortmund (GER)
	04:00 p.m.	Challenges in the assessment of yeast viability during the
		preparation of dried starter cultures
		Martin Senz, VLB Berlin (GER)
	04:30 p.m.	Brief break
	04:45 p.m.	Recent results of the DFG/AiF Cluster: Physically based
		management of disruptive foams in production plants:
		Prevention, inhibition and destruction
		Christopher McHardy, TU Berlin (GER)
	05:15 p.m.	Impact of stress conditions on age related population dynamics
	-	Marco Eigenfeld, TU Munich (GER)
	05:45 p.m.	About a new process for encapsulating flavours in yeast cells
Р		and testing the stability of the capsules
		Cornelia Errenst, Ruhr-Uni Bochum (GER)
	06:00 p.m.	Brief break
	06:15 p.m.	MTP – Communication 4.0
		Michael Heising, GEA Westfalia (GER)
V	06:45 p.m.	Ash2Phos: Phosphorus recycling and products from
		incinerated sewage sludge
		Christian Kabbe, EasyMining (SUI)
Р	07:15 p.m.	YeastForce – Raising Power & gas retention measurement
	•	Holger Müller, BlueSens gas sensor GmbH/VH Berlin
	07:30 p.m.	End of conference
	= Markets	

- I = Markets
- II = Analytics / Quality
- III = Applied research
- IV = Production
- V = Process
- P = Posters, available as bluejeans ® upload