

FOOD BIOTECH: WHAT CAN MICROORGANISMS DO?

AN INDUSTRIAL BIOTECHNOLOGY SEMINAR

Monday the 12th of December 2022 at 11.00 to 15.00

Aarhus University, Department of Biological and Chemical Engineering
Gustav Wieds Vej 10 8000 Aarhus, building 3130. 3rd floor, meeting room 3130-303

Advanced food biotechnology can be the step stone to understand and develop new food products.

We invite you to a seminar for inspiration and bridging collaborations to exchange knowledge using microorganisms for developing sustainable food, ingredients, and materials for food storage.

The seminar is free – but please register below.
Presentations will be in English.



Program for the seminar

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| 11.00 | Arrival and welcome |
| 11.20 | The fascinating world and unlimited potential of food microbes by Associate Professor and Head of Section Clarissa Schwab, Aarhus University |
| 11.50 | Developing new flavors and ingredients based on a domestic and sustainable approach by Morten Pfeiffer Rastad, Domestic Restaurant and lab |
| 12.10 | Break and sandwiches |
| 12.40 | Raw culture – The Kombucha Brewing StartUp by Tomáš Ševčík |
| 13.00 | Mycorena - Fungi based alternative proteins by Chief Innovation Officer and PhD. Paulo Teixeira |
| 13.20 | Cellugy – Developing game changing alternatives to plastic by Marketing Coordinator Rasmus Walsted |
| 13.40 | Coffee break |
| 14.10 | Enzymatic synthesis of novel phospholipids derivatives for food and pharmaceutical application, by PhD. student at Industrial Biotechnology Oliver Bogojevic, Aarhus University |
| 14.30 | Current research topics using microorganisms for food purpose at Biological and Chemical Engineering |
| 14.50 | Recap of the seminar |
| 15.00 | Thank you for today |

Register here before the 5th of December:

<https://tilmeld.events/microorganisms>

When you participate in this event your time will be used as co-financing on the project INNOVATIONSKRAFT 2022 supported by the Danish Agency for Higher Education and Science.