

Monday, October 6, 2014

13:00-14:00	Registration and Coffee
14:00-14:30	Welcome Address Gerhard Reckemmer, President Max Rubner-Institut
<b>Session 1</b>	<b><i>Current and Projected Food Application of Enzymes</i></b>
14:30-15:10	<b>Recent Development in Enzyme Biocatalysis for Food</b> Hans Peter Heldt-Hansen, Novozymes, Bagsvaerd, Denmark
15:10-15:50	<b>Enzymes in Dairy Technology</b> Lutz Fischer, Universität Hohenheim, Hohenheim, Germany
15:50-16:30	<b>Enzymes in Baking Technology</b> Klaus Lösche, ttz Bremerhaven, Bremerhaven, Germany
16:30-17:00	Coffee Break
17:00-17:40	<b>Use of Lipases in Inter and Trans Esterification of Lipids</b> Marek Adamczak, University of Warmia and Mazury, Olstyn, Poland
17:40-18:20	<b>Application of Transglutaminases in Food Processing</b> Arash Sadeghi-Mehr, Max Rubner-Institut, Kulmbach, Germany
19:00	Get-together

09:00-09:40	<b>Enzymatic Modification of Polysaccharides</b> Sabine Flitsch, University of Manchester, Manchester,UK
09:40-10:20	<b>Applications of Cold-Adapted Enzymes in the Food Industry</b> Elisabeth Helmke, Alfred-Wegener-Institut, Bremerhaven
10:20-10:50	Coffee Break
10:50-11:30	<b>Potential Application of Phytases in Food Processing</b> Ralf Greiner, Max Rubner-Institut, Karlsruhe, Germany
<b>Session 2</b>	<b><i>Screening, Improvement, Production, Downstream Processing</i></b>
11:30-12:10	<b>Enzymes from Basidiomycetes for Food Applications</b> Ralf Berger, Universität Hannover, Hannover, Germany

12:10-12:50	<b>Immobilised Enzyme Technology for Food Applications</b> Marie Walsh, Utah State University, Logan, USA
12:50-13:50	Lunch Break
13:50-14:30	<b>Improving Enzyme Performance in Food Applications</b> Pedro Fernandes, Technical University of Lisboa, Lisbon, Portugal
14:30-15:10	<b>Metagenomic Approach for New Enzymes for Food Applications</b> Wolfgang Aehle, Brain AG, Zwingenberg, Germany
15:10-15:40	Coffee Break
15:40-16:20	<b>Production of Industrial Enzymes for Food Application</b> Patrick Lorenz, AB Enzymes, Darmstadt, Germany
16:20-17:00	<b>Modern Downstream Processing for Protein Isolation and Fractionation</b> Steffen Hartwig, Universität Hannover, Hannover, Germany
17:00	Departure for Dinner

Session 3	Legal and Health Aspects
09:00-09:40	<b>Risk Assessment of Food Enzymes by EFSA: First Experiences</b> Anne Theobald, EFSA, Parma, Italy
09:40-10:20	<b>Enzyme-induced Allergies and Strategies to Avoid Exposure in the Food Industry</b> Ingrid Sander, University of Bochum, Bochum, Germany
10:20-10:50	<b>Tenderizing Enzymes in Meat Technology</b> Per Ertbjerg, University of Helsinki, Helsinki, Finland
10:50-11:30	Coffee Break

# Max Rubner Conference 2014

Title \_\_\_\_\_

Last Name \_\_\_\_\_

First Name \_\_\_\_\_

Organisation \_\_\_\_\_

\_\_\_\_\_

Address \_\_\_\_\_

\_\_\_\_\_

Phone \_\_\_\_\_

E-Mail \_\_\_\_\_

Fax \_\_\_\_\_

Vegetarian Meal for Lunch                      yes ☐          no ☐

Registration for Complimentary Dinner        yes ☐          no ☐

Vegetarian Meal for Dinner                    yes ☐          no ☐

Privacy Statement: I hereby consent storage of my personal data for future information about MRI events. I can withdraw this consent any time to stop further mailings.

yes ☐

Signature \_\_\_\_\_

**Registration is complete upon receipt of payment.**

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## Enzymes in Food Processing

We are pleased to announce the Max Rubner Conference 2014 to be held from 6 to 8 October 2014, at the Max Rubner-Institut, the German Federal Research Institute of Nutrition and Food, in Karlsruhe, Germany.

Food processing through the use of biological agents is historically a well-established approach. The earliest applications go back to 6,000 BC or earlier, with the brewing of beer, baking of bread and producing cheese and wine. In those days the biological agents were unknowingly used. In more modern days, in the late 19th century the food industry started to produce enzymes for food processing.

Enzymes are useful biotechnological processing tools whose action can be controlled in the food matrix to produce higher quality food products. These include enzymes used in baking, beverages and brewing, dairy, dietary supplements, as well as fats and oils. Even if the integration of enzymes in food and feed processes is a well-established approach, evidence clearly shows that dedicated research efforts are consistently being made as to make this application of biological agents more effective and/or diversified. In recent years, significant advances in enzyme engineering and biocatalyst design have fastened the pace of such developments.

The conference aims to provide an updated overview on the applications of enzymes in the food sector, and of progresses made in respect to exploit more efficient biocatalysts, through screening, structural modification, and immobilization of enzymes. Targeted improvements aim at enzymes with enhanced thermal and operational stability, improved specific activity, modification of pH-activity profiles, and increased product specificity, among others. Besides technological aspects, legal and health issues are also addressed.

We invite you to participate in this inspiring conference, to meet colleagues from other institutions and countries, to discuss common problems, and to inform yourself about the latest developments in the area of enzymes in food processing. We are looking forward to meeting you in Karlsruhe!

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### Accommodation

A link to hotels in Karlsruhe: [www.karlsruhe-tourismus.de](http://www.karlsruhe-tourismus.de)

### Conference Language

All contributions will be in English.

### Conference Venue

The conference will be held at the Max Rubner-Institut, Federal Research Institute of Nutrition and Food, Haid-und-Neu-Straße 9, Karlsruhe, Germany.

### Evening Event – Dinner

There will be a complimentary dinner on October 7, 2014, for 60 guests. Separate registration is required (see registration form). Seats will be assigned to the first 60 participants (date of receipt of registration applies).

### Payment

All payments should be made in Euro by bank transfer. Sorry, no credit card payments. Please indicate your name!

#### International Bank Transfer

IBAN: DE08 7500 0000 0075 0010 07  
BIC: MARKDEF 1750

Reason for transfer:  
1063 1001 7427 BEW 03037309

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BLZ: 750 000 00  
Konto-Nr.: 750 010 07  
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1063 1001 7427 BEW 03037309

### Registration Fee

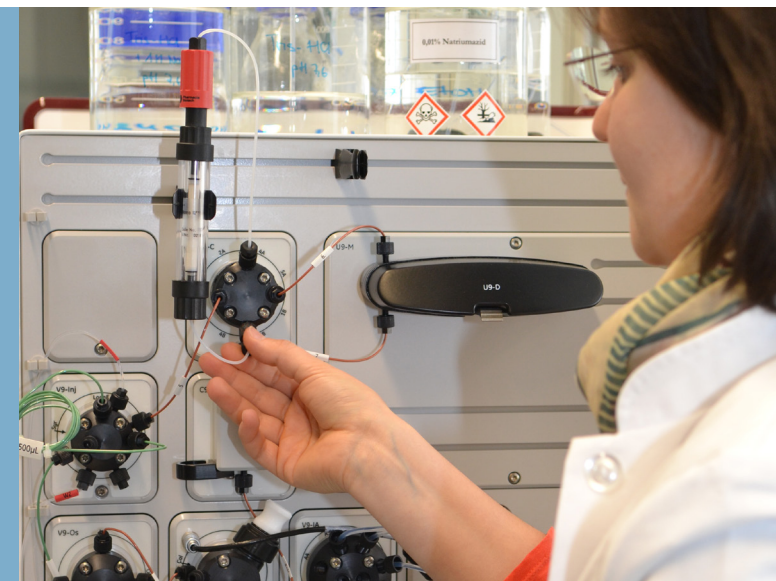
The fee covers participation in the sessions of the conference, abstract book, meals and drinks at the get-together, at lunch, and during coffee breaks.

	Before Sept 7	After Sept 7
Academia	230 EUR	250 EUR
Industry	400 EUR	450 EUR
Students*	90 EUR	120 EUR

(\* Please fax or mail a copy of student ID)

### Cancellation Policy

Registration fees will be refunded, if written cancellation is received before September 7, 2014. No refunds will be made after this date.



## Programme

## Max Rubner Conference 2014 Enzymes in Food Processing

October 6-8, 2014  
Karlsruhe, Germany

Max Rubner-Institut  
Federal Research Institute of Nutrition and Food