

Organisation & Directions

Veranstaltungsort/Venue

Zentrales Hörsaalgebäude (ZHG)
Maximus-von-Imhof-Forum 6
85354 Freising-Weihenstephan
Deutschland

Veranstalter/Host

World Agricultural Systems Center
Hans Eisenmann-Forum für Agrarwissenschaften
der Technischen Universität München
Liesel-Beckmann-Straße 2
85354 Freising-Weihenstephan Germany
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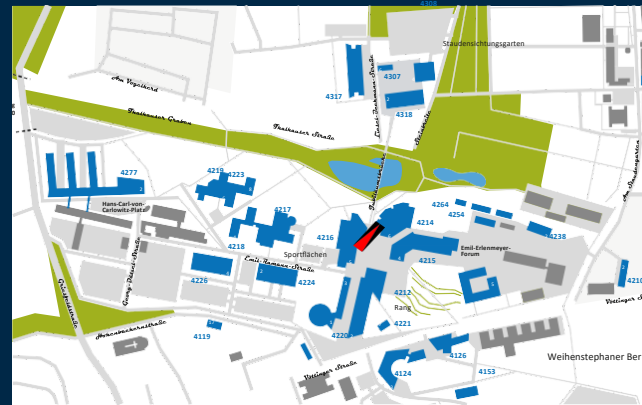


In cooperation with:



Redaktion: C.R. Luksch
Hans Eisenmann-Forum/TUM
Grafik: Eliza Salman (created on Canva)

Veranstaltungsort / Venue:



ZHG | Maximus-von-Imhof-Forum 6 | 85354 Freising

Arriving by public transport

From Munich airport: Take the bus 635 to Freising train station.

From Munich main station: Take the train or the S-Bahn (S1) to Freising train station.

From Freising train station busline 639 will take you to the campus.

Arriving by car:

From the autobahn A9 exit "Allershausen" or from the autobahn A92 exit "Freising Mitte" and follow the signs to Freising. In Freising, follow directions to Weihenstephan/Universität.

Parking is available at Liesel-Beckmann-Straße.

Technische Universität München

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Technischen Universität München

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Hans Eisenmann-Forum for Agricultural Sciences

14. HEF AgriScience Symposium
October 12 & 13, 2023

The World Needs New Proteins
Exploring Innovations in Agricultural Sciences

featuring "TFoodS Germany"



The World Needs New Proteins - Exploring Innovations in Agricultural Sciences

Program | October 12 & 13, 2023

While food demand continues to increase with a growing global population, climate change, and soil degradation have made it already difficult to ensure food security in some regions. Hence, producing more food in a more sustainable way constitutes a central agricultural challenge.

The symposium provides a unique platform for experts, researchers, and professionals in the field of agricultural sciences to explore the latest developments and innovations in food production. We will delve into the challenges and opportunities of the ever-changing global food landscape.

This year, the HEF AgriScience Symposium also hosts the TFoodS conference together with TUMCREATE. TUMCREATE is a research platform affiliated with the Technical University of Munich's Singapore Campus. Its flagship project, 'Proteins4Singapore,' focuses on developing alternative non-animal protein sources using innovative processing and extraction methods and reverse food engineering.

The conference includes a product fair and a start-up pitch event for groundbreaking food ideas.

DAY 1 | October 12

(in German, English translation available)

08:50 - 09:05

Prof. Dr. Gerhard Kramer

*Vizepräsident für Forschung und Innovation
Technische Universität München (TUM)*

Eröffnung (Opening words)

09:05 - 09:20

Prof. Dr. Senthold Asseng, Claudia Luksch TUM
Moderation: Petra Bindl

Willkommen & organisatorische Hinweise
(Welcome & organizational remarks)

09:20 - 10:10

Prof. Dr. Hannelore Daniel ex TUM

Wie alternativlos sind alternative Proteine?
(How Alternative are Alternative Proteins?)

10:10 - 10:40

Dr. Volker Hahn Universität Hohenheim

Pflanzliche Proteine für die Zukunft der Ernährung- Anbau und Züchtung

(Plant Protein for the Future of Nutrition - Cultivation and Breeding)

10:40 - 11:10

Prof. Dr. Ute Weisz TUM

Potential und Herausforderungen pflanzlicher Proteine als funktionelle Zutaten für die Lebensmittelherstellung

(Potential and Challenges of Plant Proteins as Functional Ingredients for Food Production)

11:10 - 11:40 Kaffeepause

11:40 - 12:10

PD Dr. Peter Eisner Fraunhofer IVV

Macauba-Palme: Neuer Rohstoff für die Gewinnung von pflanzlichen Ölen, Proteinen und Ballaststoffen

(The Macauba Palm: a New Raw Material for the Extraction of Vegetable oils, Proteins, and Dietary Fibers)

12:10 - 12:40

Prof. Dr. Marius Henkel TUM

Cellular Agriculture: Herausforderungen und Wege zu einer nachhaltigen Ernährung

(Cellular Agriculture: Challenges and Pathways to Sustainable Nutrition)

12:35 - 13:05

Kristal Golan BayWa AG

Challenge accepted: Trends und Herausforderungen in der Proteinversorgung von Morgen

(Challenge accepted: Trends and Challenges in the Protein Supply of Tomorrow)

13:10 - 14:40 Mittagspause und Ausstellung

14:40 - 15:15 Podiumsdiskussion (Panel discussion)

15:15 - 16:05

Start-Up Pitch Event: Pitches Booster grant event

TUM Venture Labs & EIT Food

16:05 - 16:35 Kaffeepause

16:35 - 17:00

Start-Up Pitch Event (International)

TUM Venture Labs & TUMCREATE

17:00 - 17:35

Prof. Dr. Katrin Zander Universität Kassel

Konsumentenperspektiven auf Ernährungsinnovationen

(Consumer Perspectives on Nutrition Innovations)

17:35 - 17:45

Start-Up Pitch Event: Preisverleihung/Awards

TUM Venture Labs, TUMCREATE & EIT Food

17:45 - 18:00

Prof. Dr. Senthold Asseng, Claudia Luksch TUM

Schlussworte

18:00 Netzwerken bei Bier & Brezen

DAY 2 | October 13

(in English): featuring TFoodS

9:00 - 9:15

Prof. Dr. Senthold Asseng, Claudia Luksch

Moderation: Petra Bindl

Opening

9:15 - 09:25

Prof. Dr. Thomas Hofmann President | Technical University of Munich

Welcoming Address

09:25 - 09:35

Prof. Dr. Ho Teck Hua President | Nanyang Technological University

Opening Address, Introducing NTU

09:35 - 09:45

Prof. Dr. Peter Preiser NTU

Overview: Proteins4Singapore

09:45 - 10:05

Dr. Vanesa Calvo-Baltanas TUMCREATE

Controlled Environment Agriculture to Maximize Soybean Production

10:05 - 10:25

Prof. Dr. Thomas Brück TUM

Development of Sustainable Biotechnological Processes for Food Applications

10:25 - 10:50 Coffee break

10:50 - 11:10

Dr. Lee Jia Min NTU

From Petri Dishes to Gourmet Dishes: The Journey of Bioprinting to Food Printing towards Proteins4Singapore

11:10 - 11:30

Prof. Dr. Wang Yulan NTU

Role of Metabolomics in Depicting the Function of Gut Microbiome

11:30 - 11:50

Thekla Alpers TUM

Assessment and Design of Food Structures for Reversed Food Engineering

11:50 - 13:20 Lunch break & exhibition

13:20 - 13:30 SLIDO

Audience activity

13:30 - 13:50

Prof. Dr. Chan Mary Bee Eng NTU

Layer-by-Layer Encapsulation to Protect Beneficial Organisms in Oral Administration

13:50 - 14:10

Prof. Dr. Corinna Dawid TUM

Mitigating Off-Flavor Notes in Rapeseed and Pea Protein Isolates by Means of the SENSOMICS Approach

14:10 - 14:30

Prof. Dr. Dirk Haller TUM

Microbiome in Health and Disease

14:30 - 15:00 Panel Discussion I

Engineering Our Food - Advances in Food Technology

15:00 - 15:30 Tea Break

15:30 - 16:00 Panel Discussion II

Deconstructing Our Food - We are What We Eat

16:00 - 16:20

Prof. Dr. Senthold Asseng, Claudia Luksch, Dr. Stefan Klade

Wrapping up & Closing Words

16:20 - 18:15 Networking with Beer & Pretzels