

# Biocatalysis in the Food and Drinks Industries

3rd International Conference

24-26 SEPTEMBER 2006

Wageningen, The Netherlands

The Graduate School



MAXFUN

*The Graduate School VLAG (Advanced studies in Food Technology, Agrobiotechnology, Nutrition and Health Sciences) is a cooperative endeavour of Wageningen University, Maastricht University, Utrecht University, Radboud University Nijmegen, Agrotechnology & Food Innovations, RIKILT-Institute of Food Safety, NIZO Food Research, TNO Quality of Life, and the National Institute of Public Health and the Environment (RIVM), The Netherlands*

## Introduction

Mankind has used biocatalysts since thousands of years for the production of bread, cheese and wine, without knowing what was going on on a molecular level. Research in recent times has led to a tremendous increase in the knowledge about the functioning of the microbial cells and enzymes that are responsible for the reactions which are so important for the production of tasty food and drinks. This knowledge opened the possibilities to optimise the 'old' processes by the introduction of novel enzymes during the processing, in order to increase the yield of desired flavours, to improve the texture of the product, and the like. In addition, the fact that enzymes and microbial cells are Nature's own catalysts makes them the preferred systems for the production of compounds like flavours and vitamins, which can be added to food and drinks to improve their taste and nutritional value.

This international symposium aims to give an overview of the latest developments of the use of biocatalysts for the production of tastier and healthier food and drinks. An international panel of renowned speakers from industry, academia and research institutions has been invited to lecture about their most recent findings. Short lectures will be given based on submitted abstracts of the participants, and there will be a poster session. In addition, a special session will report results of a recently completed EU-project MAXFUN, where use of enzyme-aided technologies were developed to increase levels of phenolic compounds in berry and wine processing. Wageningen University has been chosen as the venue for this symposium because it has a long tradition in biocatalysis research, especially for food applications. The mission of the university is to develop and disseminate the scientific knowledge needed to sustainably supply society's demand for sufficient, healthy food and a good environment for humans, animals and plants.

## Programme

In this third international conference, organized by Wageningen University and Research Centre, the Graduate School VLAG and ESAB, leading scientists will present lectures. There will be six sessions and a poster session. All posters will be displayed from Sunday afternoon through Tuesday afternoon. In the last session the EC-funded project MAXFUN "Novel enzyme-aided extraction technologies for maximized yield and functionality of bioactive components of consumer products and ingredients from by-products" will disseminate its results.

## Programme topics

- Functional ingredients
- Enzymes from extremophiles
- Novel and tailor-made biocatalysts
- Enzyme based analysis in food science
- Novel industrial processes
- Novel enzyme-aided process technologies

## Invited speakers

Keynote lecture

Egon Bech Hansen (Danisco, Denmark)

David Clark (DMV International, The Netherlands)

Jan Delcour (KU Leuven, Belgium)

Albert Doderer (Heineken, The Netherlands)

Lutz Fischer (Hohenheim University, Germany)

Jeroen Hugenholtz (NIZO food research, The Netherlands)

Scott Power (Genencor/Danisco, Denmark)

Jens Schrader (DECHEMA, Germany)

## Organisation

This conference is organised by Wageningen University and Research Centre, the Graduate School VLAG and the Section on Applied Biocatalysis of the European Federation of Biotechnology (ESAB, see [www.esabweb.org](http://www.esabweb.org)) and the Maxfun project (see [maxfun.vtt.fi](http://maxfun.vtt.fi)).

## Programme committee

Willem van Berkel (Wageningen University)

Carmen Boeriu (Agrotechnology & Food Innovations)

Maurice Franssen (Wageningen University)

Johan van Hylckama Vlieg (NIZO food research)

Anja Janssen (Wageningen University)

Henk Schols (Wageningen University)

## Scientific committee

Johanna Buchert (VTT, Finland)

Lutz Fischer (Hohenheim University, Germany)

Pierre Monsan (INSA Toulouse, France)

Ab van Ooyen (Wageningen University, The Netherlands)

Stanislaw Veillet (Danone, France)

Fons Voragen (Wageningen University, The Netherlands)

Keith Waldron (BBSRC, United Kingdom)

## Secretariat

The Graduate School VLAG

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## Call for abstracts

Participants are invited to submit abstracts (maximum length 300 words) for short oral presentations (30 minutes) or for posters which will describe recent advances in the study and application of biocatalysts in the food and drinks industry. Electronic submission of abstracts is required (see the example at the website).

## Rules for abstract submission

- Abstracts must not exceed 300 words below the heading. Include any Reference or Acknowledgement in the word count.
- Do not include Tables or Figures.
- Omit professional and official titles.
- Do not use indenting.

Abstracts should be submitted before 1 May 2006. Authors will be notified about the allocation of their contribution by 15 June 2006. Abstracts submitted for consideration as oral papers, for which there is no space in the programme of lectures, will automatically be considered for poster presentation. All selected abstracts will be collected in an abstract book, which will be available at the registration desk.

## Poster prize

A poster prize will be available for young scientists. The prize will be awarded for the best three posters in which results are presented in a clear and attractive way, and therefore stimulate discussion.

## Call for exhibition

There will be a limited number of exhibition stands for companies and related organisations who may wish to exhibit. For further information please contact the conference secretariat.

## Duration / language

The conference will be held from 24-26 September 2006. The conference language will be English.

## Accommodation

The conference will take place in the Wageningen International Conference Centre (WICC). Wageningen is located 5 kms from the railway station of Ede-Wageningen. The conference centre can be reached by train (railway station Ede-Wageningen) and bus/taxi in less than two hours from Amsterdam Schiphol Airport (see for train schedules: [www.ns.nl](http://www.ns.nl)).

The organising committee has blocked a sufficient number of hotel rooms at the WICC. The costs of bed/breakfast are € 71 (WICC, single room) or € 83.50 (WIR, single room). Participants have to book their own room. Hotel reservation is handled by WICC-WIR, see [www.wicc.nl](http://www.wicc.nl). Please mention booking code BFDI. Reservation after 1 August 2006 will not guarantee accommodation.

## Registration / Course fee

The preferred way to register is by completing the electronic reply form available at [www.wau.nl/vlag/bfdi](http://www.wau.nl/vlag/bfdi). Or complete the registration form and return it by fax or postal mail to The Graduate School VLAG. Registration will be accepted in the order in which registration form (and payment) is received.

## Fee

Fee (Excl. hotel accommodation)	Registration before / later than 15 June 2006
Industry participant	600 / 650 Euro
Univ Staff/Postdoc/Non profit	400 / 450 Euro
PhD students	250 / 300 Euro

The course fee includes abstract book, welcome buffet, coffee/tea during breaks, lunches and a conference dinner on Monday.

For participants from East European countries, a limited number of grants is available. These grants include the conference fee and accommodation costs.

Applicants will be notified on acceptance of their registration and will receive instructions for payment and further information after 15 June 2006.

Cancellations may be made free of charge until 24 August 2006. After this date the charge will be 25 % of the fee paid or due. Substitutions may be made at any time.

## Key dates

1 May 2006	Deadline for submission of abstracts
15 June 2006	Notification about assignment of oral/poster presentations
1 August 2006	Deadline for guaranteed accommodation at the Conference Centre

3rd International Conference on Biocatalysis in the Food and Drinks Industries  
24-26 September 2006  
Wageningen International Conference Centre (WICC)  
Wageningen, The Netherlands

Please complete this form and return it to:  
The Graduate School VLAG, P.O. Box 8129, 6700 EV WAGENINGEN, the Netherlands,  
fax: + 31 (0)317 483342; or use the reply form at [www.wau.nl/vlag/bfdi](http://www.wau.nl/vlag/bfdi)

**Participant**

Family name \_\_\_\_\_ Title \_\_\_\_\_ male/female

First name \_\_\_\_\_

Institution/company \_\_\_\_\_

Website \_\_\_\_\_

Postal address \_\_\_\_\_

Postal code/city/state/country \_\_\_\_\_

Phone \_\_\_\_\_ Fax \_\_\_\_\_

E-mail \_\_\_\_\_

VAT number \_\_\_\_\_

Diet requirements \_\_\_\_\_

**Poster presentation:**

I would like to present a poster, (abstract electronically submitted by abstract form)

I would like to give an oral presentation (abstract electronically submitted by abstract form)

**Fee:**

Industry participant fee

Non-profit organisations/University staff/ Postdocs

PhD student fee

**Registration before / later than 15 June 2006**

600 Euro

400 Euro

250 Euro

650 Euro

450 Euro

300 Euro

**Method of payment:**

By bank transfer. An invoice will be sent to you.

By credit card (we can only accept VISA or Eurocard/Mastercard), please return this form by fax or postal mail!

All payments must be made in Euros, and all bank costs should be covered by the participant.

**Signature for registration:**

**Date:**

I HEREWITH AUTHORIZE THE CONFERENCE SECRETARIAT TO USE MY CREDIT CARD INFORMATION TO CHARGE THE TOTAL AMOUNT DUE FOR PARTICIPATION IN THIS COURSE

Credit card number: \_\_\_\_\_ Expiry date: \_\_\_\_\_

Name card holder: \_\_\_\_\_ Security code: \_\_\_\_\_

Card holder's signature: \_\_\_\_\_

**The Graduate School VLAG**

The Graduate School VLAG offers an extensive post-graduate training programme at PhD level. PhD students come from a wide range of disciplinary backgrounds: chemistry and molecular sciences, bioprocess technology, food science, human nutrition, biology, medical biology and health sciences. In addition to their research projects, all PhD students follow a specially designed training programme. Courses are tailored to individual needs to develop knowledge and skills in research methods, and in publishing results in international journals. The scientific training programme includes a series of advanced courses with duration of one or more weeks.

For 2006 the following courses ([www.wau.nl/vlag/eduvlco.html](http://www.wau.nl/vlag/eduvlco.html)) are available:

- Regulation of Food Intake in Relation to Nutrition and Obesity (Wageningen, 10-13 April 2006)
- Bio-reactor Design (Wageningen, 15-18 May 2006)
- Summer Course Glycosciences (Wageningen, 6-9 June 2006)
- Macromolecules (Wageningen, 19-21 June 2006)
- Management of Microbiological Hazards in Foods (Wageningen, 18-22 September 2006)
- Nutrition & Sports, (Papendal & Wageningen, 5-6 & 9-10 October 2006)
- Industrial Proteins (Wageningen, 6-9 November 2006)
- Reaction Kinetics (Wageningen, 11-15 December 2006)

