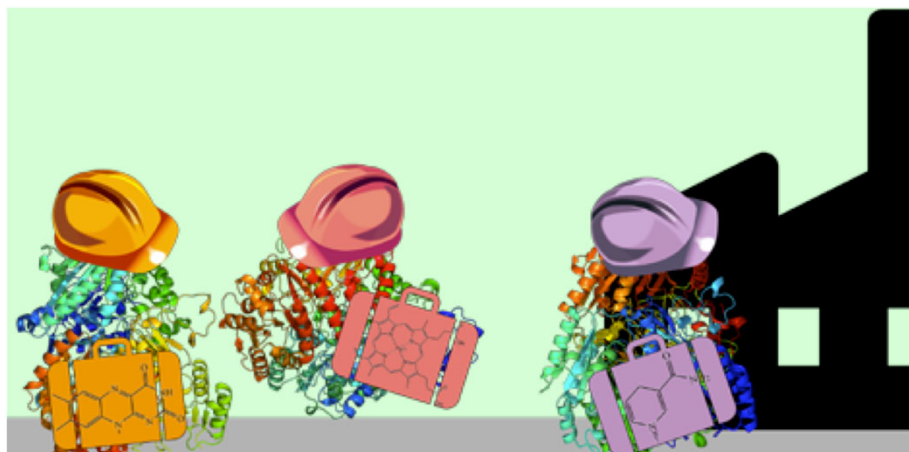




Postgraduate course Applied Enzymology

Wageningen, The Netherlands, 21-25 February 2022



BACKGROUND

Enzymes are used in various industrial processes ranging from the ton scale conversion of starch to the gram scale synthesis of active pharmaceutical ingredients. The enzymes used in these industrial processes need to be robust, cheap and work under varying conditions. This course will provide detailed information on the basic principles of enzymes, their engineering and immobilisation, and on industrial enzymatic conversion processes. Also issues relevant to industrial practice such as intellectual property will be presented.

COURSE DESIGN AND PROGRAMME TOPICS

The postgraduate course consists of a number of lectures given by experts from academia and industry, a session with poster presentations and possibly an excursion. The course will provide ample opportunity to exchange knowledge with the experts as well as the participants.

Attention will be paid to:

- Basic principles of enzymes including structure, function, kinetics, stability and inhibition
- Enzyme immobilisation
- Enzyme engineering
- Enzyme discovery & computational approaches
- Industrial production and downstream processing
- Enantioselectivity and promiscuity of enzymes
- Biomass-valorizing enzymes
- Enzymes in the food industry

PARTICIPANTS

The course will be valuable for those who are working with enzymes in academia and industry, or are considering to do so, in the fields of biocatalysis, food and feed science, bioprocess engineering, and similar areas.

COURSE LECTURERS & ORGANIZERS

Lecturers:

Prof. G.J. Poelarends, **Dr H.J. Wijma**, **Dr E. Jurak**, University of Groningen, NL
Dr C.E. Paul, TU Delft, NL
Dr S. Lutz, Codexis, US
Dr I. Drienovská, VU Amsterdam, NL
Dr M.F. Lucas, Zymvol, ES
Prof. M. Moracci, University of Naples 'Federico II', IT
Prof. R.P. de Vries, Utrecht University/ CBS-KNAW, NL
Prof. S. Kara, Aarhus University, DK
Prof. M.H.M. Eppink, **Prof. H.A. Schols**, Wageningen University & Research, NL
Dr R. Ludwig, BOKU, AT
Dr A. Toplak, Fresenius Kabi iPSUM, I&D Center EnzyPep B.V, NL
Dr J.W. Agger, DTU, DK
Prof. V.G.H. Eijsink, Norwegian University of Life Sciences, NO
Dr M.A. van den Berg, DSM Biotechnology Center, NL
Dr A. Bekkers, Heineken, NL

Organization:

Wageningen University & Research:

Dr M.A. Kabel, Food chemistry
Dr M.C.R. Franssen, Organic Chemistry
Prof. W.J.H. van Berkel, Food Chemistry
Yvonne Smolders, MSc, The Graduate School VLAG

University of Groningen:

Prof. M.J.E.C. van der Maarel, Aquatic Biotechnology and Bioprocess Engineering
Prof. M.W. Fraaije, Faculty of Science and Engineering

COURSE FEE ¹

VLAG / WUR PhD candidates	€325
All other PhD candidates, VLAG Postdocs and staff	€550
Postdocs, and other academic staff	€825
Participants from the private sector	€2000

¹includes digital course materials, lunches/tea/coffee and one dinner.

REGISTRATION AND INFORMATION

<https://www.vlaggraduateschool.nl/en/courses/course/AE22.htm>

For information contact:

Yvonne Smolders

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