



Corinna Dawid

Lecture:

Strategies to Reduce Off-Taste in Plant-Based Proteins

Bio: Prof. Dr. Corinna Dawid is the scientific director of the Leibniz Institute for Food Systems Biology at the Technical University of Munich (Leibniz-LSB@TUM) and full professor for Chemosensory Food Systems, deputy head of the Chair of Food Chemistry and Molecular Sensory Science and deputy director of the Bavarian Centre for Biomolecular Mass

Spectrometry at the Technical University of Munich in Germany. Prof. Dawid is a food chemist by training and an expert for metabolomics and sensomics. She develops stable isotope dilution assays for accurate (flavor active) metabolite quantitation, and performs activity-guided fractionations, synthesis as well as structure identification. Prof. Dawid's research has been published in > 120 scientific articles in peer-reviewed journals articles and numerous national and international conferences

Lecture:**Next-Generation Flavour Analytics: The Impact of developments in Chromatography, Mass Spectrometry and Data Sciences**

Hans-Gerd Janssen, Oscar Dofferhoff, Herralld Steenbergen and Roelant Hilgers

Bio:

Prof. Hans-Gerd Janssen obtained his MSc and PhD degree in analytical chemistry from the Eindhoven University of Technology. After having worked at this university for another 8 years as an assistant/associate professor, he moved to Unilever R&D in 1999 and currently holds the position of science leader Food Compositional Analysis. From 2004 to 2019 he was a part-time professor at the University of Amsterdam. In 2019 he moved to Wageningen University where he now holds a part-time professor position in 'recognition-based analytical chemistry'.

Prof. Janssen has published more than 230 papers including six patents and seven book chapters. He is a member of the editorial advisory board of several scientific journals. He has been, or is, a member of the board of the Analytical Chemistry division of the Dutch Chemical Society and of the working group Separation Methods. He also is a member of the scientific or organizing committee of several symposia. Prof. Janssen was awarded the 2020 GC×GC scientific achievement award in recognition of his contribution to the field. In 2023 he was awarded the H.J. Dutton Award from the American Oil Chemist's Society.

In his research he focuses on the development of chromatographic methods and theories for the reliable, rapid and automated analysis of complex samples. Much of his work was on edible oils and fats, but also other food related samples including packaging materials and food processing got his attention. More recently his work focusses on food flavour analysis and understanding sensory perception from detailed chemical analyses.