Imre Blank

Lecture:

Decoding Flavor Complexity - Making Sense Out of What We Measure and Perceive

Bio: Imre Blank studied Food Chemistry in Germany and holds a PhD in Flavor Chemistry from the Technical University of Munich (group of Prof. Werner Grosch). He joined the Nestlé Research Center (NRC) in 1991 in Lausanne, Switzerland, and worked for Nestlé Research for 28 years. He was first in charge of Flavor Science in NRC and then switched to product development (2005-2015) leading Science & Technology in Orbe (Switzerland), York (UK), and Singen (Germany). In 2015 he was nominated the very first Nestlé Fellow (Food Chemistry and Flavor Generation) and was active as Head of the Global Nestlé R&D Networks until retirement. In 2019, Dr Blank has taken up a new challenge as Chief Scientific Officer leading R&D in the Zhejiang Yiming Food company until 2024, being awarded High-level Talent in 2021. He also started his own company (IBK Food & Beverage Consulting) providing expert advice to food and flavor companies worldwide. Dr Blank's dual career is motivated by "*Connecting West and East in Food & Flavor Research (industry & academia) contributing to a better global understanding*".

Since 2010 he is lecturing Food Technology at the TU Munich and Chemistry of Food Processes at the École Polytechnique Fédéral Lausanne (EPFL), Switzerland. He has been Adjunct Professor (2021-2022) at the EWHA Womans university, Seoul, Korea, since 2020 Guest Professor at the Beijing Technology & Business University, and recently nominated Visiting Professor at the Ningxia University, China, working in the group of Prof. Yuan Liu. In 2024 he has been nominated Associate Editor of the Journal of Agricultural and Food Chemistry.

Dr Blank's areas of interest are food science and technology with focus on flavor science, molecule-triggered perception, aroma & taste analytics, thermal and bio-induced flavor generation by Maillard-type reactions and lipid oxidation, rection mechanisms, formation and mitigation of food-borne process contaminants, applied to all food categories such as culinary, coffee, beverages, confectionery, cereals, dairy, and pet food. He has participated in more than 100 international conferences. His research resulted in ca. 200 publications and patents, of which 140 peer-reviewed articles, in total cited more than 9300 times with an h-index of 50 (Research Gate).