Martin Steinhaus

Lecture:

Challenges in Food Aroma Analysis

Bio: Martin Steinhaus heads the “Aroma Chemistry” group of the Leibniz Institute for Food Systems Biology at the Technical University of Munich in Freising, Germany, a research group that has repeatedly provided important impetus in the field of food odorant research for several decades.

Martin studied chemistry and food chemistry at the Ludwig Maximilian University of Munich and received a Ph.D. and the *venia legendi* in food chemistry from the Technical University of Munich. In addition to his main role at the Leibniz Institute for Food Systems Biology, Martin is a lecturer in food chemistry, cosmetics chemistry, and molecular sensory science at the Technical University of Munich and chair of the German Chemical Society's “Flavorings” working group.

Martin’s research focuses on the identification of key food odorants and their changes along the value chain, as well as on the molecular decoding of off-flavors and their mitigation. He is also interested in the molecular background of food contact material odors and strategies for reducing them. Martin is a renowned expert in gas chromatography–olfactometry (GC-O) and committed to the continuous improvement of the methods used in odorant research, with a particular focus on avoiding artifacts during workup and analysis.