

JOIN US FOR THE FIRST THEMATIC
EVENT OF THE FOOD RESEARCH &
INNOVATION CENTER !

Hosted by the Department of Chemistry



UNIVERSITÉ DE FRIBOURG
UNIVERSITÄT FREIBURG

FOOD RESEARCH &
INNOVATION CENTER

SPOTLIGHTS ON
**SUSTAINABLE FOOD
MATERIALS**

FRIDAY MAY 24 2024

Starting at 13h30 @ Department of Chemistry, University of Fribourg

PROGRAM



UNIVERSITÉ DE FRIBOURG
UNIVERSITÄT FREIBURG

FOOD RESEARCH &
INNOVATION CENTER

- 13h30 Arrival, coffee & welcome
- 14h00 **Prof. Alexander Mathys** (ETHZ, Sustainable Food Processing Lab) "Food-nutrition technologies for more sustainable foods : from emerging microalgae production to innovative bioprocessing"
- 14h30 **Dr. Philipp Erni** (DSM-Firmenich) "Food materials science in industry : from soft matter to delivery systems"
- 15h00 Coffee break
- 15h30 **Dr. Hans-Jörg Limbach** (Nestlé Research) "Soft microgel coating to improve the sensory perception of fiber-rich food products"
- 16h00 **Dr. Cornelia Bär & Dr. Remo Schmidt** (Agroscope) "How to produce fermented foods with specific characteristics"
- 16h30 **Prof. Stefan Salentinig** (UniFR, FRIC) " Physico chemistry of food : why do cheese fondue and schnapps go so well together ?"
- 17h00 Apéro

Organizers: Prof. Stefan Salentinig (Dpt. Chemistry & FRIC), Nadine Lacroix Oggier & Laura Besana Uwera (FRIC)

DETAILS &
REGISTRATION

