

**- DAY 1 -**  
Monday, July 22, 2013

Time	Speaker	Theme
10.00 – 10.30	<b>OPENING / GREETING</b>	
10:30 – 10:55	<b>Grucheattka, Evamaria</b>	Towards a platform organism for terpenoid production – <i>in silico</i> analysis of central pathways of <i>Saccharomyces cerevisiae</i> for pathway optimization
10:55 – 11:20	<b>Etschmann, Marlene / Schrader, Jens</b>	Fungal 2-phenylethanol production beyond yeast
11:20 – 11:45	<b>Bolat, Irina</b>	Functional analysis and transcriptional regulation of two orthologs of <i>ARO10</i> , encoding broad-substrate-specificity 2-oxo-acid decarboxylases, in the brewing yeast <i>Saccharomyces pastorianus</i> CBS1483
11:45 – 12:10	<b>Gibson, Brian</b>	Influence of valine and other amino acids on total diacetyl and 2,3-pentanedione levels during fermentation of brewer's wort
12:10 – 12:35	<b>Querol, Amparo</b>	Correlation between wine aroma profile and gene expression in different <i>Saccharomyces</i> species and their hybrids
12:35 – 13:50	<b>LUNCH</b>	
13:50 – 14:50	<b>POSTER SESSION )</b> *page 3	
14:50 – 15:15	<b>Mantzouridou, Fani</b>	Potential for <i>in situ</i> production of food-grade formulations containing flavour-active compounds by immobilized <i>Saccharomyces cerevisiae</i> grown in orange peel hydrolysate
15:15 – 15:40	<b>Bugarski, Branko / Nedovic, Viktor</b>	Raspberry wine fermentation by suspended and immobilized native microflora
15:40 – 16:05	<b>Safarik, Ivo</b>	Preparation and application of magnetically responsive yeast cells
16:05 – 16:30	<b>Smogrovicova, Daniela</b>	Flavour Stability of Beer Stored at Different Conditions
18:30 – 19:15	<b>Brewery Weihenstephan: guided Tour</b>	
19:30	<b>DINNER BRAUSTÜBERL</b>	

**- DAY 2 -**  
Tuesday, July 23, 2013

Time	Speaker	Theme
09:00 – 10:30	<b>WORKING GROUPS MEETINGS</b>	
10:30 – 11:00	<b>COFFEE / TEA BREAK</b>	
11:00 – 11:25	<b>Weber, Lutz</b>	Automated Identification of Metabolic Pathways in Scientific Documents
11.25 – 11:50	<b>Sandell, Mari</b>	Complexity of Flavour properties and selected Nordic berries
11:50 – 12:15	<b>Schiller, Doreen</b>	Characterisation of a lipoxygenase involved in volatile formation during fruit ripening of <i>Malus x domestica</i>
12:15 – 12:40	<b>Bönisch, Friedericke</b>	Characterization of terpene glycosyltransferases from grapes ( <i>Vitis vinifera</i> )
12:40 – 13:40	<b>LUNCH</b>	
13:40 – 14:05	<b>Laaksonen, Oskar</b>	Factors affecting taste of blackcurrant ( <i>Ribes nigrum</i> ) juice
14:05 – 14:30	<b>Breme, Katharina</b>	Flavour analysis in dairy products
14:30 – 14:55	<b>Yuceer, Yonca / Togay, Sine</b>	Bioflavor Production from Agro-Wastes: Tomato and Red Pepper Pomaces
14:55 – 15:15	<b>Closing Remarks</b>	
15:15 – 15:30	<b>COFFEE / TEA BREAK</b>	
15:30 – 17:00	<b>Management Committee (MC) Meeting (reserved to MC Members)</b>	

## Poster Session

Name	Poster Title
<b>Borrull, Anna</b>	Influence of the yeast strain and grape variety in the aromatic profile of sparkling wine
<b>Breme, Katharina</b>	Lactone formation ability of a chosen <i>Lactococcus lactis</i> subsp. <i>lactis</i> var. <i>diacetylactis</i> strain from the Agroscope Strain Collection during fermentation in cream
<b>Čadež, Neža</b>	Quorum sensing in <i>Saccharomyces cerevisiae</i> through production of aromatic alcohols
<b>Djordjevic, Radovan</b>	Raspberry wine fermentation by suspended and immobilized native microflora
<b>Kregiel, Dorota</b>	Monitoring of Pyruvate Decarboxylase Activity in Industrial Yeasts
<b>Morrissey, John</b>	Title Developing <i>Kluyveromyces marxianus</i> as a Cell Factory
<b>Paraskevopoulou, Adamantini</b>	Limonene microencapsulation by using <i>Acacia</i> gums of different chemical composition and its release characteristics
<b>Romano, Patrizia, Capece, Angela</b>	Influence of coinoculated fermentations with <i>Saccharomyces cerevisiae</i> strains on wine volatile composition
<b>Rysell, Mia</b>	Flavour Compound Production by <i>Debaryomyces hansenii</i> , <i>Yarrowia lipolytica</i> and <i>Saccharomyces cerevisiae</i>
<b>Stribny, Jiri</b>	The effect of <i>ARO10</i> , <i>ATF1</i> and <i>ATF2</i> genes from non-conventional <i>Saccharomyces</i> species on the wine aroma
<b>Van Rijswijck, Irma</b>	Non-conventional yeast species in novel sustainable food fermentation processes: Unravelling the eco-physiological implications of key metabolic pathways.
<b>Yilmaztekin, Murat</b>	Enhanced production of isoamyl acetate via biotransformation with <i>Lindnera saturnus</i> by in situ product removal with macroporous adsorption resins
<b>Yuceer, Yonca, Togay, Sine</b>	Bioflavour Production from Rice Bran by Using <i>Kluyveromyces marxianus</i> and <i>Debaromyces hansenii</i>
<b>Yuceer, Yonca, Togay, Sine</b>	Optimization of Bioflavor Production from Whey by Using <i>Kluyveromyces marxianus</i> : A Response Surface Approach