



Webinar

# Food Innovations with Biotech

17 March 2022

- 09:30**      **Greetings**  
*Dr Katharina Gräfe & Dr Jasmin Schubert, BIO.NRW*  
*Dr Oliver Bonkamp, BioIndustry e.V.*
- 09:40**      **QOA: Future-proof, sustainable chocolate without the bean**  
*Anna-Lena Krug & Kevin Schmitz, QOA*
- 10:00**      **Plant cell cultures as food – concept and applications**  
*Dr Heiko Rischer, VTT Technical Research Centre of Finland*
- 10:20**      **Polyfoods – a mycelium based protein source**  
*Dr Oliver Bonkamp, BioIndustry e.V.*  
*Alexander Kolf, Quh-Lab Lebensmittelsicherheit*
- 10:40**      **Sweet Biotechnology – The sustainable production of prebiotics and sugar substitutes**  
*Dr Marcel Hövels, University of Bonn*
- 11:00**      **Karotec: Production of natural carotenoids with *Corynebacterium glutamicum***  
*Dr Florian Meyer, CeBiTec, Bielefeld University*
- 11:20**      **The innovation space NewFoodSystems and the Protein Layers project**  
*Prof. Dr Sabine Kulling, Max Rubner-Institut*  
*Dr Alexander Stephan, VAN HEES*

*The event is organized by*



*In cooperation with*

**BioIndustry**

**Please register at:**

**<https://bio.nrw.de/events/webinar-food-innovations-with-biotech/>**

**Or here:**

