



VLB
BERLIN

Versuchs- und Lehranstalt für Brauerei in Berlin e.V.

2ND VLB SYMPOSIUM ON ACIDIC FERMENTED NON-ALCOHOLIC BEVERAGES (SAFB)

– SCIENCE MEETS INDUSTRY –

25 to 27 May 2021, VLB Virtual Campus (Online Event)

Topics

- + New & Traditional Acidic Fermented Non-Alcoholic Beverages such as Kombucha, Water Kefir & Co.
- + Trends, Innovations & Packaging
- + Microbiology, Safe and Controlled Processes & Technology
- + Regulations & Health
- + For Scientists, Industry & Start-Ups

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Live Programme: May 25 – 27, 2021

Access to the event site (and its content):

Monday, May 25, 2021, 10:00 (MESZ/CEST) until Wednesday, June 2, 24:00 (MESZ/CEST)

 www.vlb-berlin.org/en/SAFB2021

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Registration:
[www.vlb-berlin.org/en/
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Tuesday, May 25, 2021

Registration:
www.vlb-berlin.org/en/SAFB2021

CONFERENCE OPENING

- 13:30 **Conference opening**
Dr. Martin Senz (VLB Berlin, Research Institute for Biotechnology and Water)

SESSION 1: KEFIR, KOMBUCHA & BEVERAGE PRODUCTION

- 13:45 **Healthy acid fermentation with complex communities: from homemade kefir to an industrial product**
*Prof. Dr. Peter Neubauer, Fatemeh Nejati Ph.D.
(Technische Universität Berlin, Department of Biotechnology)*
- 14:15 **Converting a lager beer brewery to kombucha production – challenges and lessons learnt**
Dr. Soki Choi (Swedish HealthLab AB)
- 14:50 **Technical aspects for large-scale production of aerobically fermented acidic beverages**
Dr. Frank Emde (Heinrich Frings GmbH & Co. KG)
- 15:25 **Break: “Meet the supplier” – Virtual exhibition & networking at the VLB Virtual Campus**
Visit our Expo Area A+B and our Chatrooms

SESSION 2: ACIDIC BEVERAGES, NON-THERMAL PRESERVATION, LACTIC ACID BACTERIA, PACKAGING

- 16:10 **Current developments in the field of sour fermented beverage**
Dr. Martin Senz (VLB Berlin, Research Institute for Biotechnology and Water)
- 16:40 **Possible uses of non-thermal preservation processes for beverage production**
Dr. Robert Sevenich (Leibniz-Institut für Agrartechnik und Bioökonomie e.V. (ATB) & Technische Universität Berlin)
- 17:15 **Beverage & Package Quality – Two inseparable key parameters in the modern quality control on bottled beverages**
Johannes Angres (Steinfurth Mess-Systeme GmbH)
- 17:40 **Lactic acid bacteria in fermented cereal beverages**
Prof. Dr. Michael Gänzle (University of Alberta, Faculty of Agricultural, Life and Environmental Science)
- 18:15 **Break: “Meet the supplier” – Virtual exhibition & networking at the VLB Virtual Campus**
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Wednesday, May 26, 2021

SESSION 3: : BUSINESS DEVELOPMENT, KOMBUCHA, YEAST EXTRACT, FUNCTIONALITY

- 14:00 **How passion becomes a business model: the story behind Fairment**
Paul Seelhorst (Fairment GmbH)
- 14:30 **Impact of yeasts-acetic acid bacteria interactions on the composition of kombucha beverage**
Thierry Tran (PAM Lab Food & Wine Sciences and Technology, Univ. of Burgundy / Biomère)
- 15:00 **Understanding yeast extract and its application for the development of fermented beverages**
Dr. Abhishek Somani (Ohly GmbH), Sarah Koehler (VLB Berlin, Research Institute for Biotechnology and Water)
- 15:30 **Development of an innovative fermented drink enriched with D-lactate to support mitochondrial fitness**
Dr. Tim Friedrichson (Cerefort GmbH)
- 16:00 **Break: "Meet the supplier" – Virtual exhibition & networking at the VLB Virtual Campus**
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SESSION 4: GLUCONIC FERMENTATION, CO-CULTURES, KOMBUCHA

- 16:45 **Design of a strawberry drink by gluconic fermentation**
Prof. Dr. María del Carmen García Parrilla (Universidad de Sevilla, Department Nutrition and Food Science, Toxicology and Legal Medicine)
- 17:15 **Novel yeasts for novel beers: sourdough as a reservoir of yeasts for low-alcohol brewing**
Prof. Dr. Brian Gibson (TU Berlin)
- 17:45 **The Kombucha Code of Practice**
Hannah Crum (Kombucha Brewers International – KBI)
- 18:25 **Break: "Meet the supplier" – Virtual exhibition & networking at the VLB Virtual Campus**
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Prices full conference ticket:

Brewery, Beverage Producer, Academia (B)	150 € (+VAT)
Supply Industry, Service Provider, Consultant, others	500 € (+VAT)
Students	100 € + VAT

PROGRAM OF LECTURES SUBJECT TO CHANGE / ALL TIMES MESZ/CEST



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Thursday, May 27, 2021

SESSION 5: PROBIOTICS, BIOREACTORS, WATER KEFIR, NOVEL FOOD

- 14:00 **State of knowledge about fermented food and probiotics (working title)**
Dr. Bruno Pot (Institut Pasteur de Lille; Yakult Europe BV)
- 14:30 **Bioreactors for the knowledge-based development of complex beverage fermentations**
Ingo Schaller (Sartorius Stedim Biotech GmbH), Maximilian Schmacht (VLB Berlin, Research Institute for Biotechnology and Water)
- 15:00 **Practical aspects of water kefir fermentation process**
Dr. ir. David Laureys (Ghent University, Innovation center for Brewing & Fermentation – IBF)
- 15:30 **Traditional or novel from a European point of view – regulatory aspects of Novel Foods**
Dr. Marcel-Antoine Duhs (Federal Office of Consumer Protection and Food Safety (BVL) / Germany)
- 16:15 **Break: "Meet the supplier" – Virtual exhibition & networking at the VLB Virtual Campus**
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SESSION 6: SOUR BEER, CIP, KEFIR, CLOSING WORDS

- 17:00 **Combining Lactic Acid Bacteria and Active Dry Yeasts for Sour Beer Production**
Evelyne Fonchy Penot Ph.D. & Olivier Caille Ph.D. (Fermentis by Lesaffre)
- 17:30 **After production is before production – what craft beverage producers have to consider for the cleaning in place (CIP) process**
Philipp Zeuschner (VLB Berlin, Research Institute for Beer and Beverage Production)
- 18:00 **Better replicating traditional kefir with pitched methods to support health outcomes**
Prof. Dr. Ben Willing (University of Alberta, Canada Research Chair in Microbiology of Nutrigenomics, Department of Agricultural, Food and Nutritional Science)
- 18:30 **Closing words / Award "Most Active Participants"**
- 18:45 **Break: "Meet the supplier" – Virtual exhibition & networking at the VLB Virtual Campus**
Final virtual toast with your drink of choice in our video chatroom

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