



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

4TH VLB SYMPOSIUM ON ACIDIC FERMENTED NON-ALCOHOLIC BEVERAGES (SAFB)

– SCIENCE MEETS INDUSTRY –

May 7 & 8, 2024, Berlin, Germany

Topics

- + Beverage Production, Regulation, Claims, Categorization, Reproducibility & Shelf Life
- + Ingredients, Filtration, Kombucha
- + Business Development, Sour NABLAB, Sensory
- + Water Kefir, R&D, Sweetening Alternatives, SCOBY, Microbiome
- + Stabilization, Trends, Probiotics, Bacilli, Mineralization

For Scientists, Industry & Start-ups/ With Evening Event & Exhibition



Fermentis
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Conference language: English

Participation fees: 490 € (excl. tax)

Included in the participation fee:

- + Participation in the lecture program and the trade exhibition on Tuesday and Wednesday
- + Participation in the Wilfried-Rinke Pilot Brewery tour and in the get-together on Tuesday evening
- + Various drinks during breaks and lunch on Tuesday and Wednesday
- + Conference documents

Tuesday, May 7, 2024

10:00 *Begin registration*

SESSION 1: OPENING, REGULATION, CLAIMS, BEVERAGE DEVELOPMENT, REPRODUCIBILITY & SHELF LIFE

11:30 **Conference opening**

Dr. Josef Fontaine, Dr. Martin Senz (VLB Berlin, Germany)

11:45 **Categorization of sour fermented beverages and how to produce**

Dr. Christian von Wallbrunn (Hochschule Geisenheim University, Germany)

12:15 **Regulatory landscape for product innovation in acidic fermented non-alcoholic beverages: Comprehensive insights on claims and beyond**

Dr. Annegret Nielsen (Analyze & Realize GmbH, Germany)

12:45 **Identify key fermentation factors to improve reproducibility and shelf life of kombucha**

Dr. Thierry Tran (University of Burgundy, L'Institut Agro Dijon / Transverse Consulting, France)

13:40 *Break: Networking, sour fermented drinks and snacks at the exhibition area*

SESSION 2: INGREDIENTS, FILTRATION, KOMBUCHA

14:40 **The world of Hop as beverage ingredient**

Markus Ernst (BarthHaas GmbH & Co. KG, Germany)

15:10 **A tool for quality – filtration**

Dr. Ilona Schneider (Eaton Technologies GmbH, Germany)

15:40 **Current research on the development of stable kombucha beverages**

Prof. Dr. Leif-Alexander Garbe (Hochschule Neubrandenburg, ZELT gGmbH, Germany)

16:10 *Break: Networking, sour fermented drinks and snacks at the exhibition area*

SESSION 3: SOUR NABLAB, BUSINESS DEVELOPMENT, SENSORY

16:50 **Sour NABLAB through fermentation: A technical approach to mitigate wort notes**

Stefan Luppich (Fermentis by Lesaffre, Germany)

17:20 **From the windowsill to a professional kombucha brewery – the story behind Erfrischerling Kombucha**

Monique Heberling (Erfrischerling GmbH & Co. KG, Germany)

17:40 **Exploring kombucha diversity: A tasting journey through wild fermentation, acidified base, and defined co-culture products**

Gayatri Mehta (VLB Berlin, Germany)

18:10 **Followed by a live tasting of different sour fermented beverages**

18:10 *Break: Networking, sour fermented drinks at the exhibition area*

19:00 *Buffet & get-together; Wilfried-Rinke Pilot Brewery tour*

22:00 *End of Day 1*



Wednesday, May 8, 2024

SESSION 4: KEFIR, R&D, KOMBUCHA, SWEETENING ALTERNATIVES, SCOBY MICROBIOME

- 9:00 **Water kefir: What is it and why people drink it – a microbiological and sociological approach**
Christophe Lavelle, PhD, CNRS (National Museum of Natural History, Sorbonne University, France)
- 9:30 **From brew to biome: Unveiling the journey of kombucha from production to health effects**
Prof. Inês Brandão & Mário Cristóvão (Centro de Apoio Tecnológico Agro-Alimentar, Portugal)
- 10:10 **Current trends in sweetening alternatives for beverages**
Prof. Dr. Jens Mäder (Berliner Hochschule für Technik, Germany)
- 10:40 *Break: Networking, sour fermented drinks at the exhibition area*

SESSION 5: BEVERAGE TRENDS, STABILIZATION

- 11:15 **Trends in the kombucha industry and what concerns the manufacturers – a KBI perspective**
Kendra Sepulveda (Kombucha Brewers International, Spain)
- 11:45 **Microbiological stabilization of kombucha with natural glycolipids**
Dr. Jens Bitzer (Lanxess Deutschland GmbH, Germany)
- 12:20 *Break & Lunch*

SESSION 6: WATER KEFIR & KOMBUCHA, PROBIOTICS, BACILLI, WATER QUALITY, OUTLOOK

- 13:20 **Water kefir and kombucha – a critical approach**
Prof. Dr. Luc de Vuyst (Vrije Universiteit Brussel, Belgium)
- 13:55 **Probiotics for beverages for RTD beverages – the gut's to stand out**
Nathalia Edwards (Novonosis, Denmark)
- 14:25 **Investigation of the influence of water mineral content on the production process of fermented beverages: Enhancing quality and sensory perception**
Marie Ludszuweit (VLB Berlin, Germany)
- 14:50 **Summary & Outlook**
Dr. Martin Senz (VLB Berlin, Germany)
- 15:05 *Break: Networking, sour fermented drinks and snacks at the exhibition area*
- 16:00 *End of conference*

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