



**VLB**  
BERLIN

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

# 3<sup>RD</sup> VLB SYMPOSIUM ON ACIDIC FERMENTED NON-ALCOHOLIC BEVERAGES (SAFB)

## – SCIENCE MEETS INDUSTRY –

May 24-25, 2022, Berlin, Germany

### Topics

- + R&D, Business Development, Kombucha
- + Microbiota, Analyses, Tea, Kombucha
- + Market, Production Process, Regulation, X-Biotics
- + Water Kefir, Fermentation Trends, Sour Beer
- + Complex vs Defined Fermentation Processes
- + Microbial Interaction, Phytochemicals, Outlook

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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
- + Free participation at the work shop "Application of flow cytometric methods for quality assurance in beverage production" on Monday, May 23, 13:00-16:00 – in co-operation with Sysmex
- + This event is accredited by the Zertifizierungsstelle für die Fortbildung von Lebensmittelchemiker (ZFL) as advanced training for food chemists (17 credits; Code: ZFL003 VLB)

**Tuesday, May 24, 2022**10:00 *Begin registration***CONFERENCE OPENING & SESSION 1: R&D, BUSINESS DEVELOPMENT, KOMBUCHA****11:30 Conference opening***Dr. Josef Fontaine, Dr. Martin Senz (VLB Berlin)***11:45 Alternative fermentations in beverage technology***Prof. Dr. Christian von Wallbrunn (Hochschule Geisenheim University, Germany)***12:20 From a home kitchen to an industrial production: The story of ROY Kombucha***Fabio Carlucci (ROY Kombucha, Berlin, Germany)***12:45 Impact of yeasts-acetic acid bacteria interactions on the composition of kombucha beverage***Dr. Thierry Tran (University of Burgundy, PAM Lab Food & Wine Sciences and Technology, France)*13:25 *Break: Networking, sour fermented drinks and snacks at the exhibition area***SESSION 2: MICROBIOTA, AUTOMATION, TEA, KOMBUCHA****14:25 Microbiome-based investigations of fermented beverages: kefir and water kefir as case studies***Prof. Paul Cotter (Teagasc Food Research Centre, Ireland)***15:05 Opportunities in automation of the Kombucha production process***Liesa Wilsberg (Cetotec GmbH, Germany)***15:35 All about tea***Simon Gerhard (Martin Bauer Group, Germany)***16:00 Influence of yeast additions to the aroma profile of Kombucha***Dr. Niel van Wyk (Hochschule Geisenheim University, Germany & Macquarie University, Australia)*16:20 *Break: Networking, sour fermented drinks and snacks at the exhibition area***SESSION 3: MARKET, PRODUCTION PROCESS, REGULATION, X-BIOTICS****17:00 The growing kombucha market segments and the technical processes that enable this***Denis Kelleher (Good Culture Kombucha, Ireland)***17:30 Current regulations for acidic fermented beverages: An overview***Jana Thenert (analyze & realize, Germany)***18:00 Use of pro-, pre- and postbiotics in beverage production***Dr. Daniel Ramón Vidal (ADM Biopolis, Spain)***18:35 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 25, 2022

### SESSION 4: WATER KEFIR, FERMENTATION TRENDS, SOUR BEER

- 9:00 **The influence of backslopping and incubation practices on the water kefir fermentation process**  
*Dr. ir. David Laureys (Ghent University, Innovation center for Brewing & Fermentation – IBF, Belgium)*
- 9:40 **No-lo fermented beverages in Denmark – an overview**  
*Maciej Krol (mac.ferments, Denmark)*
- 10:10 **Sour NABLAB: A technical approach trough fermentation**  
*Philippe Janssens (Fermentis by Lesaffre, France)*
- 10:40 **Break: Networking, sour fermented drinks at the exhibition area**

### SESSION 5: COMPLEX VS DEFINED FERMENTATION PROCESSES

- 11:15 **Beverage fermentation, pure or mixed – quo vadis?**  
*Dr. Mathias Hutzler (Technische Universität München, Germany)*
- 11:50 **Still traditional? What are the basics for the classification of acidic fermented beverages – a consideration of the raw materials, the microbiology and the manufacturing process** (followed by a panel disussion and exchange with the audience)  
*Dr. Martin Senz (VLB Berlin)*
- 12:45 **Break: Networking, sour fermented drinks and snacks at the exhibition area**

### SESSION 6: MICROBIAL INTERACTION, PHYTOCHEMICALS, ANALYSES, OUTLOOK

- 13:45 **Microbial Interactions in co-cultures and impact on beverage properties**  
*Fanny Canon PhD (Atelier du fruit, France)*
- 14:20 **Don't forget the raw material: Phytochemicals as valuable components of fermented beverages**  
*Prof. Dr. Sascha Rohn (Technische Universität Berlin, Germany)*
- 14:45 **Microbial analyses of acidic fermented beverages: Current status and applicability in practice**  
*Sophie Lange (VLB Berlin)*
- 15:05 **Summary & Outlook**  
*Dr. Martin Senz (VLB Berlin)*
- 15:20 **Break: Networking, sour fermented drinks and snacks at the exhibition area**
- 16:00 **End of conference**

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