



**VLB**  
BERLIN

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

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

– SCIENCE MEETS INDUSTRY –

12 & 13 May 2026, Berlin, Germany

## Topics

- + Kombucha, Water Kefir & Co.
- + Beverage Production & Technology, Process Development
- + Health Claims, Probiotics, Consumers
- + Ingredients, Sensory, Analytics
- + R&D, Trends, Business Development

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



**Fermentis**  
by **Lesaffre**

[www.vlb-berlin.org/en/safb2026](http://www.vlb-berlin.org/en/safb2026)



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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
- + Access to the event app; conference documents including presentation handouts
- + Certificate of attendance\*

\* The VLB Berlin is an accredited body according to the Accreditation and Licensing Ordinance Employment Promotion (AZAV).

Participation is recognized as a training or further education measure. In addition, the event is certified by the Zertifizierungsstelle für die Fortbildung in der Lebensmittelchemie (ZFL). Participation corresponds to 17 education points.



**Tuesday, 12 May 2026** (times in CET)10:00 *Registration***CONFERENCE OPENING & SESSION 1: AAB, MALT EXTRACT, ANALYTICS****11:30 Conference opening***Dr. Martin Senz, Dr. Björn Klotzbücher (VLB Berlin, Germany)***11:50 The functional role of acetic acid bacteria in the production of acidified fermented food products***Prof. Dr. ir. Luc De Vuyst (FoodFerment, Belgium)***12:25 Fermented Malt Extract: a key ingredient for healthier beverages***Dr. Jean-Charles Motte (Soufflet Malt Group, France)***12:55 Rapid quality control during kombucha fermentation***Thomas Leo Huber (BrewXpert, Germany / CDR s.r.l., Italy)*13:25 *Break: Networking, sour fermented drinks and snacks at the exhibition area***SESSION 2: INGREDIENTS, NABLAB, CONSUMER****14:25 Plant based ingredients for every scale & production type***Dr. Maximilian Michel (Martin Bauer Group, Germany)***14:55 Sour NABLAB through fermentation (working title)***N.N. (Fermentis by Lesaffre, Germany)***15:25 From early adopters to mainstream: understanding drivers of consumer interest in kombucha, kefir & beyond across Europe***Rieke Sproten (Technische Universität München, Germany)*15:55 *Break: Networking, sour fermented drinks and snacks at the exhibition area***SESSION 3: R&D, SCALE-UP, BUSINESS DEVELOPMENT, KOMBUCHA****17:00 From craft to biotech: scaling knowledge in the nolo beverage industry***Curro Polo (AMA Impossible Pet Nat; Basque Culinary Center, Spain) & Thierry Tran PhD (L'Institut Agro Dijon; Transverse Consulting, France)***17:50 Komeo Kombucha - brewed different: our journey from kitchen counter to industrial scale-up***Fabian Rölli, Glen Lecardonnell (Komeo AG, Switzerland)***18:15 Impact of aeration for the production of kombucha***Dr. Martin Senz (VLB Berlin, Germany)*18:45 *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, 13 May 2026

### SESSION 4: PROBIOTICS, R&D, WATER KEFIR, COSMETICS

9:00 **Probiotics for RTD beverages (working title)**

*N.N. (Novonesis, Denmark)*

9:30 **From global microbial diversity to designed water kefir communities**

*Prof. Dr. Samuel Breselge (Technische Universität München, Germany)*

10:05 **A brief history of skin benefits of sour ferments**

*Dirk Hofmeister (Chemische Labor Richter GmbH, Germany)*

10:30 *Break: Networking, sour fermented drinks at the exhibition area*

### SESSION 5: HEALTH CLAIMS, REGULATORY, INDUSTRY

11:15 **Is your fermented beverage healthy? Prove it to the market!**

*Prof. Dr. Marc Birringer (Hochschule Fulda, Germany)*

11:50 **PANEL DISCUSSION**

*Guiding topic: How does lack of regulation inhibit the go-to-market process & what is needed by the beverage & supplier industry?*

12:50 *Break & Lunch*

### SESSION 6: FERMENTATION PROCESS, WATER KEFIR, KOMBUCHA, RÉSUMÉ

13:50 **Influence of process parameters in water kefir fermentation**

*Christian Labude (VLB Berlin, Germany)*

14:15 **TBA**

*N.N.*

14:45 **Influence of tea variation of back slopped kombucha fermentation //  
An analysis study of commercial kombucha products**

*Marie Ludszuweit (VLB Berlin, Germany)*

15:15 **Résumé**

*Dr. Martin Hageböck (VLB Berlin, Germany)*

15:30 *Break: Networking, sour fermented drinks and snacks at the exhibition area*

16:30 *End of conference*

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