



# **Program of the 100<sup>th</sup> Anniversary Ceremony – 15 June 2018**

#### Venue

Lecture hall HS14, Building 4214 Maximus-von-Imhof-Forum 6, 85354 Freising/Germany See attached map

8:30 am | Entry

9:00 am | Welcome Address

Prof. Dr. Thomas Hofmann

Director of the Leibniz-Institute for Food Systems Biology at the Technical University of Munich

**Musical Intermission** 

9:30 am | Addresses

State Minister Franz Josef Pschierer

Bavarian State Ministry of Economic Affairs, Energy and Technology

Prof. Dr.-Ing. Matthias Kleiner

President of the Leibniz Association

Prof. Dr. Dr. h. c. mult. Wolfgang A. Herrmann

President of the Technical University of Munich

Prof. Dr. Monika Pischetsrieder

Chair of the Executive Board of the Society of Food Chemistry, Gesellschaft Deutscher Chemiker

**Musical Intermission** 

10:20 am | Coffee Break

11:00 am | Scientific Key Notes

50 Years of aroma chemistry: Lessons learned, myths busted, challenges and opportunities ahead

Dr. Markus Herderich

The Australian Wine Research Institute, Glen Osmond, AU

Fixing flavor in food plants: The chemical world linking plant genomes to consumer preferences

Prof. Dr. Harry J. Klee

Department of Horticultural Sciences, University of Florida, USA Our daily bread: An exciting and socially relevant research object

Prof. Dr. Jan Delcour

Food Chemistry and Biochemistry, University of Leuven, BE

What new knowledge is needed to tackle the grand challenges and unlock new opportunities in the food industry?

Sean Westcott

Head NPTC Food, Nestlé Research, Singen, DE

01:00 pm | Lunch Reception

02:00 pm | Scientific Key Notes

WHEAT – Good for most, bad for some: Composition, sensitivities & intolerances

Prof. Dr. Fred Brouns

Department of Human Biology, Maastricht University, NL

Modifying perception via the odorant receptors

Prof. Dr. Tim McClintock

College of Medicine, University of Kentucky, USA

The taste of disease prevention: Bitter molecules in nutrition and medicine

PD Dr. Evelyn Lamy

Institute for Infection Prevention and Hospital Epidemiology, Molecular Preventive Medicine, Medical Center – University of Freiburg, DE

03:30 pm | Celebration Party at the Leibniz-Institute

04:00 pm Coffee & Cake

05:00 pm Science Slam

07:30 pm Dinner Reception

10:00 pm End of the Event

Live Music in the Evening | Dolce Vita

We are looking forward to meeting you soon!

Leibniz-Institute for Food Systems Biology at the Technical University of Munich

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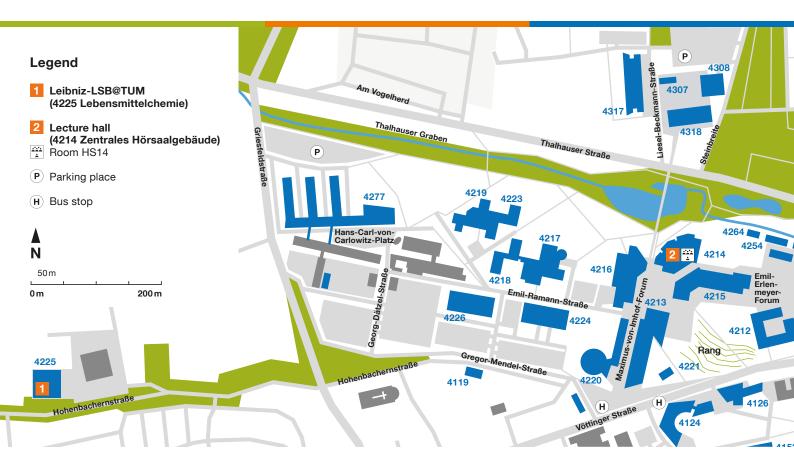












# Transportation options to Weihenstephan Campus

#### BY TRAIN

Munich central station - Freising station

It takes approximately 45 minutes by S-Bahn (suburban train) from Munich central station to Freising station using line "S1". Please enter the front part of the train. It takes approximately 35 minutes by local train from Munich central station to Freising station (directions Munich-Regensburg, Munich-Passau).

When leaving the station via the main entrance, you will find the city bus lines on the right-hand side. Lines 638 and 639 will take you to Weihenstephan Campus.

### BY PLANE

Freising is located close to Munich airport with direct connection to >200 destinations. It takes approximately 25 minutes by city bus line 635 (stops at each terminal) to Freising station.

## BY BUS

From Freising station you can reach the campus by city bus lines 638 and 639 (stop Weihenstephan, ①) within approximately 10 minutes travel time. The conference venue is in walking distance (~ 250 m) from stop Weihenstephan.

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