Lallemand Lecture Series

Webinar presented by Lallemand and McGill University

Wednesday, April 30th, 9-10:30 am EDT
Online through Zoom
Presentation will take place in English

PLATFORMS FOR A NEW ERA OF FOOD BIOSCIENCES

In vitro food digestion models for different age groups: advantages, opportunities and limits

Dr. André Brodkorb
Teagasc Food Research Centre Moorepark, Ireland

Dr. André Brodkorb is a Principal Research Officer in the Teagasc Food Research Centre Moorepark, Ireland. His research interest covers the structure/function relationship of food and food ingredients, proteins and hydrocolloids. In particular, changes are monitored from "from source to delivery" i.e. processing, food production, storage all the way to consumption and gastro-intestinal transit in vitro and in vivo. Research on structuring of food components is also applied for the development of encapsulation devices for the delivery of bioactives or cells in protein-based aggregates or micro-gels.

Andre Brodkorb is the lead author of the international consensus Infogest in vitro digestion method for food. He also hosted 15 digestion-related webinars by international expert, all available on the Infogest YouTube channel.

Versatile high-throughput microbioreactor platforms for bridging bacterial discovery, screening, and bioprocess development

Prof. Benjamin Horemans
Department of Earth and Environmental Sciences, KU Leuven

Benjamin Horemans is an assistant professor at the Department of Earth and Environmental Sciences, Faculty of Bioscience Engineering, and the Department of Chemical Engineering, Faculty of Engineering Science at KU Leuven. His research focuses on the microbial ecology in natural and engineered ecosystems as a part of the biobased circular economy. By studying interactions and ecological processes in microbiomes, he aims to engineer microbiomes for water treatment, nutrient recovery, and the biorefinement of biomass waste. The creation of sustainable biorefinery platforms in a circular economy will be the core objective of his research and will be achieved through discovering and shaping microbiomes for the design of multiproduct value chains. His research group started with the engineering of microbiomes for the valorisation of residual biomass towards the production of carboxylates and aromatics starting from beetle gut microbiomes with lignocellulolytic activity. To study the function of microbiomes in general, facilitate microbiome engineering, and test ecological theories, he invests in methods that tell us 'who does what and where' in these microbiomes. Both functional microbiome analysis and high-throughput synthetic microbiome construction, cultivation and testing are essential for the engineering of microbiomes and key aspects in his research.

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