



Poznań University of Life Sciences  
Uniwersytet Przyrodniczy w Poznaniu



**Chair of Food Chemistry and Instrumental Analysis**  
Faculty of Food Science and Nutrition  
**Poznań University of Life Sciences (PULS)**

Invites for a seminar:

**Challenges in food flavour  
and volatile compounds analysis**

**October 9, 2019**

09 <sup>00</sup> - 10 <sup>00</sup>	Registration of participants	
10 <sup>00</sup> -10 <sup>15</sup>	Opening of the seminar	
10 <sup>15</sup> – 11 <sup>00</sup>	State-of-the-art aroma analysis – more than just key odorants	Prof. Michael Granvogl, Univ. Hohenheim, Hohenheim
11 <sup>00</sup> – 11 <sup>45</sup>	Sensomics mapping of taste stimuli	Dr. Corinna Dawid, TUM, Freising
11 <sup>45</sup> – 12 <sup>15</sup>	Coffee break	
12 <sup>15</sup> – 13 <sup>00</sup>	Characterization of odorant patterns by comprehensive two dimensional chromatography: challenges, strategies and pleasure behind chemistry	Prof. Chiara Cordero, Univ. Torino, Torino
13 <sup>00</sup> – 13 <sup>45</sup>	Recent developments in LC-MS: unified flavour quantitation, differential mobility spectrometry and SWATH/MS	Dr. Andreas Dunkel, TUM, Freising
13 <sup>45</sup> – 14 <sup>30</sup>	Lunch break	
14 <sup>30</sup> - 15 <sup>00</sup>	Comprehensive 2D gas chromatography in investigation of alcoholic beverages flavour	Prof. Henryk Jeleń, PULS, Poznań
15 <sup>00</sup> - 15 <sup>30</sup>	Influence of fermentation microflora and baking on the formation of key aroma compounds in regular and low gluten pumpernickel bread	Univ. Prof. Małgorzata Majcher, PULS, Poznań
15 <sup>30</sup> - 15 <sup>45</sup>	Flavour compounds of Brassica vegetables and their relation to sensory impressions	Martyna Wieczorek, PULS, Poznań
15 <sup>45</sup> - 16 <sup>00</sup>	Biosynthesis of aroma compounds from buttermilk and whey by <i>Galactomyces geotrichum</i> mold	Kamila Szudera – Kończal, PULS, Poznań
16 <sup>00</sup> - 16 <sup>15</sup>	Authenticity testing of Baijiu using quasi-electronic nose	Xi He, PULS, Poznań
16 <sup>15</sup> - 16 <sup>30</sup>	Profiling volatiles in cold pressed oils – what answers we get?	Anna Gaca, PULS, Poznań
16 <sup>30</sup> - 17 <sup>30</sup>	Lab tour	
18 <sup>00</sup> - 20 <sup>00</sup>	Seminar dinner – MERIDIAN restaurant (sponsored by Perlan Technologies)	

### For whom?

For all academia scientists young and experienced, R&D researchers, PhD students interested in latest developments in chromatography and hyphenated techniques to investigate the phenomenon of volatile and flavour (aroma and taste) compounds in food.

### How much?

The participation in seminar is free of charge

### Where?




**Kolegium Rungego**  
Ul. Wojska Polskiego 52  
60-627 Poznań

### Participation details

- All lectures will be given in English, no translation provided.
- No accommodation provided.
- Number of participants limited
- For technical reasons all participants should declare about the following:
  - ✓ I **will/will not** take part in the lab tour
  - ✓ I **will/will not** take part in seminar dinner

Please confirm your participation in the seminar until September 24, 2019 sending your confirmation to: [majchem@up.poznan.pl](mailto:majchem@up.poznan.pl)

  
Prof. Henryk Jeleń  
Organizers

  
Univ. Prof. Małgorzata Majcher

In case more information is needed do not hesitate to contact us:  
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Welcome to Poznań, the city with unique flavour 😊