

Rundvisninger og besøg**Start ved trappe 1**

Guided tour to the facilities for food technology research in building 227 and to the Pilot Plant in building 222 – a test facility that offers the opportunity to work with manufacturing processes on various types of machinery used by the industry, only on a smaller scale. The DTU Centre for Hygienic Design and the DTU Brewery are both integrated into the Pilot Plant.

14.30
15.15
16.15

Visit the institute's sensory laboratories in building 221 and see e.g. the facilities for sensory assessments and consumer surveys - and you can even participate in a taste test *

14.45
15.45
16.30

Start ved trappe 2

Guided tour of the laboratory area in building 202, which is used for research in the area of bioactive substances such as omega-3, antioxidants, proteins and vitamins

14.30
15.30

Rundvisning i DTU Fødevareinstituttet, bygning 201 og 202

14.45
15.45
16.30

Besøg mega-laboratoriet til forskning indenfor mikrobiel bioteknologi og bioraffinering i bygning 202

15.00
16.00

**Program
11. juni 2019****Biosfæren**

14.15 DTU Fødevareinstituttet før, nu og fremover
Instituddirektør Christine Nellemann

Oplæg i rum 8003

- 14.30 FSSP v. 5.0 – a new software to evaluate and document safety for seafood, meat and dairy products
Professor Paw Dalgaard
- 15.00 Valorisation of dairy side streams using bacterial cell factories
Associate Professor Christian Solem
- 15.30 In the search of a perfect diet
Senior Researcher Sara Monteiro Pires
- 16.00 Enhance process efficiency and food quality with novel food processing technologies
Head of Research Group, Associate Professor Amin Mohammadifar
- 16.30 Food allergy may develop through the skin
Senior Researcher/Head of Research Group, Katrine Lindholm Bøgh

Oplæg ved egetræstrappen

- 14.45 Using metagenomic dark matter to find novel organisms and grow the tree of life
Postdoc Patrick Munk
- 15.15 VETPOD - a novel total integrated lab-on-a-chip system for rapid at site detection and identification of pathogens
Postdoc Vinayaka Aaydha Chidambara
- 15.45 Chemical cocktails – can we predict their effects?
Professor Anne Marie Vinggaard
- 16.15 Vores cirkulære fødevarefremtid
Co-founder Emil Buhl Krøll, Circular Food Technology

* Maks 12 per hold ellers ca. 20-25

Stande

- DTU Fødevareinstituttet før, nu og fremover**
Få jubilæumsskrift og handouts om instituttets aktiviteter
- Chemical Risk Assessment and GMO**
Learn about QSAR – model predictions of chemical activities
- Fødevaremikrobiologi og Hygiejne / Kemisk Risikovurdering og GMO**
Hør om instituttets forskning og rådgivning om insekter som fødevarer og foder
- Food Microbiology and Hygiene**
Learn about microbiology - safe food that tastes good
- Museum**
Se historiske klenodier, rapporter og fotos både fra tiden forud for instituttets tilblivelse og fra instituttets unge år
- DTU Bryghus**
Få bæredygtige smagsprøver af øl fra DTU Bryghus
- Nanobio science**
A taste of nano - learn about the institute's research in synthesis and analysis of nanoparticles
- Kemiske EU referencelaboratorier**
Hvad laver EU's kemiske referencelaboratorier?
- Kemisk Fødevareanalyse**
Peber og vanilje – får du hvad du betaler for?
- Kemisk Fødevareanalyse**
Te, er det nu også te – og er der et problem?
- Gut, Microbes and Health**
Learn about delivery of probiotics to the intestines using microcontainers
- Gut, Microbes and Health**
Learn about how bacteria in the gut is able to influence the host's uptake and sensitivity to chemicals from dietary and environmental sources
- Genomic Epidemiology**
Learn about global (meta)genomic monitoring of antimicrobial resistance
- Food Production Engineering**
See how novel processing technologies might be used as tools to tailor foods with enhanced functional properties and how mathematical modelling could be used for optimising production processes and products.
- Molecular and Reproductive Toxicology**
Learn about research in reproductive toxicology and endocrine disruptors and the institute's impact both nationally and internationally in the field of chemical safety
- Studenterinnovation og entreprenørskab**
Mød start up virksomheden Circular Food Technology og innovative studerende, bl.a. vinder af Pitch in Open Innovation og af Ecotrophelia 2018
- Helhedsvurderinger**
Sådan beregner DTU Fødevareinstituttet, hvordan den mad, du spiser, påvirker dit helbred. Se instituttets seneste videnskabelige resultater

Stande

- Chemical Risk Assessment and GMO**
How can seaweed be included in a healthy diet?
- Mikrobiel Bioteknologi og Bioraffinering**
Smag på instituttets forskning i bæredygtige nye fødevarer i form af proteinbarer af græs
- Ernæring og Sundhedsfremme**
Bliv klogere på DTU Fødevareinstituttets forskning i bæredygtig kost - og smag på den.
- NMKL - Nordisk Metodikkomite for Levnedsmidler**
Hør om NMKL - et netværk af eksperter, der tilbyder metoder og symposier
- Bioaktive stoffer – analyse og anvendelse**
See examples from the research and hear about e.g. lotions with seaweed extracts, juice production and the extraction of omega-3 oil from starfish.
- Fødevareallergi / Food Allergy**
Learn about e.g. the primary causes of allergies, the strategies for preventing and treating allergies, how the gut microbiota affects allergies - and try a taste of allergens and new treatment methods.

- Stande
- Oplæg
- Mødested for rundvisning og besøg

