



EXPERTS MEETING

Fungal Production Strains & Industrial Applications

Organized by BaseClear, **Tuesday April 13th, 2022.**

Agenda

9.30	Registration & coffee
10.30	Opening experts meeting by Dr. Derek Butler, CEO BaseClear
10.45	KEYNOTE: Dr. Sharief Barends, Head of Research & Development - IFF Fungal biotechnology, role in sustainability & bioeconomy
11.30	Dr. Ivan Valdes Barrera, Product Manager - BaseClear Working with fungi: opportunities on the fungal kingdom
12.00	Dr. Hans van den Brink, New Product Development and Strategy for Dairy Enzymes - Chr. Hansen Using microbes to produce food ingredients
12.30	Lunch break & networking
13.30	Prof. Dr. Han Wösten, Professor of Microbiology - Utrecht University Materialize Fungi
14.00	Dr. Noel van Peij, Principal Scientist Strain Development and Screening - DSM Fungal enzyme solutions: Something old and something new
14.30	Prof. Dr. Jean-Marc Daran, Professor Biotechnology - Delft University of Technology Engineering vitamin independent growth in <i>Saccharomyces cerevisiae</i> : the example of biotin (vitamin B8)
15.00	Afternoon break
16.00	Prof. Dr. Peter Punt, Distinguished Organism Engineer, Ginkgo Bioworks Making fungal biology easier to engineer
16.30	Dr. Sonja Billerbeck, Assistant Professor for Molecular Microbiology, University of Groningen Engineered and natural yeast killer toxins as novel antifungals and biocontrol agents
17.00	Drinks
18.00	Dinner

Welcome to the BaseClear experts meeting!

We are excited to finally meet you in-person again! We look forward to discuss abouts topics related to de novo fungal strain discovery, fungal characterization & EFSA approval, fungal fermentations & process control, fungal strain engineering for the production of novel enzymes, fungal spoilage, and growing a circular economy with fungal biotechnology. Leading experts from both industry and academia will share their research and latest insights on, amongst others;

- Fungal strain discovery & applications for new enzymes: The rationale behind the selection of fungal species, whole phenotypic and genetic testing, which fungal enzymes are on demand for industrial processes.
- Fungal fermentations: How fungi help the fermentation process from the selection of different matrices to best conditions for fermentation (e.g. new flavours or beverages).
- Spoilage: Fungi can cause spoilage in different parts of the production chain of food products, how to identify such fungi and methods of control.
- Circular economy: How to identify and use fungi to produce new materials, using as base subproducts from other industries / processes.

We are looking forward to an interactive meeting.



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CONTACT US TO DISCUSS YOUR PROJECT WITH OUR SPECIALISTS!

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