



Vereinigung für
Allgemeine und
Angewandte
Mikrobiologie



17. VAAM Industry-Academia Panel

20.02.2025, 4 pm, online via Zoom

“Enzymes tailored to fit - from nature to industrial application”



Dr. Jessica Rehdorf, AB Enzymes GmbH, Darmstadt
From Sweet to Healthy: Enzymes for Sugar-Reduction in Juices

- * The growing demand for healthier beverages has driven the need for sugar reduction in juices without compromising taste and quality
- * Juices are naturally nutritious, however, their high sugar content raises concerns about potential health impacts
- * Enzymatic solutions offer a natural and efficient approach to reduce sugar during juice production, thus offering a pathway to both delicious and healthy juices



Dr. Thomas Bayer, Institute for Biochemistry, University of Greifswald
Enzyme Discovery & Engineering – Developing Next Generation Biocatalysts

Biocatalysis has evolved into a versatile tool for the chemical synthesis and manufacturing of commodity and fine chemicals, (bio-)materials, and pharmaceuticals. Today, sophisticated tools for the discovery of new proteins, their structural elucidation, and well-established protein engineering techniques cater greatly improved biocatalysts – not only meeting industrial performance metrics but enabling new-to-nature chemistry. This lecture highlights selected methods for the early stage development of biocatalysts and examples for potential biotechnological applications.