

AGENDA: Thursday 27<sup>th</sup> of February

TIME	TOPIC/ACTIVITY	Speaker
10:00 – 11:00	Opening of the symposium Network set-up, introduction of the project beneficiaries and partners	Aleksander Poreda, <i>Project Coordinator</i> University of Agriculture in Krakow
11:00-11:15	Break	
11:15-12:00	Project management <i>(development stage)</i>	Aleksander Poreda <i>Project Coordinator</i> University of Agriculture in Krakow
12:00-12:10	Break	
12:10-13:00	Project management – organization of training for Early Stage Researchers  Project management – organization of research in the network <i>(implementation stage)</i>	David Cook, <i>Executive Committee Member</i> University of Nottingham  Gert De Rouck, <i>Executive Committee Member</i> KU Leuven
13:00 – 14:00	Lunch break	
14:00– 15:00	Early Stage Researches Panel Discussion - PhD candidates share their experience of the project and answer the questions	ESRs of the EJDFoodSci
15:00-15:15	Break	
15:15 – 16:00	Project management – deliverables, reporting, evaluation <i>(evaluation stage)</i>	Aleksander Poreda <i>Project Coordinator</i> University of Agriculture in Krakow
16:00	Networking, discussion, opportunity for individual talk with consortium members – coffee break	

**AGENDA: Friday 28th of February**

TIME	TOPIC	PRESENTER
10:00 – 10:30	Identification of critical factors in malt production related to beer flavour (in)stability	Weronika Filipowska, KU Leuven
10:30 – 11:00	Pilot scale brewing trials using 100 % green malt – process development and key quality indicators	Celina Dugulin, University of Nottingham
11:00 – 11:15	Break	
11:15 – 11:45	Malt's impact on trace elements with pro-oxidative effects during the brewing process and in finished beer	Marcus Pagenstecher, University of Copenhagen
11:45 – 12:15	Improving beer flavour stability by removal of transition metals during mashing	Tuur Mertens, Technical University of Berlin
12:15 – 13:00	Lunch	
13:00 – 13:30	Beer flavour instability - investigating the staling aldehydes	Maciej Ditrych, KU Leuven
13.30- 14:00	Green Lentils - an innovative raw materials suitable for production of high quality malt and beer	Jonas Trummer, University of Agriculture in Krakow
14:00 – 14:15	Break	
14:15 – 14:45	Ale yeast proteomics during beer fermentation: a study of yeast enzymes quantification and assimilation of substrates and production of metabolites	Magda Costa, Ghent University
14:45 – 15:15	Closing of the symposium	Aleksander Poreda, University of Agriculture in Krakow