Christian Doppler Laboratory for Taste Research

Opening Ceremony
1 October 2018
The Christian Doppler Laboratory for Taste Research applies sensory science, in vitro and in silico approaches, as well as human intervention trials to investigate the molecular basics of sweet taste signaling in different tissues and its influence on energy metabolism.

In Christian Doppler Laboratories, application-oriented basic research is pursued at a high level, and expert scientists cooperate with innovative companies. The Christian Doppler Research Association is an international best practice example for promoting this collaboration.

Christian Doppler Laboratories are financed jointly by the public purse and the participating companies. The most important public sponsor is the Federal Ministry of Digital and Economic Affairs.
Program

2:00 p.m.
Welcome

Heinz W. Engl
Rector of the University of Vienna

Hans Irschik
Chair of the CDG Scientific Board
Christian Doppler Research Association

Bernhard Keppler
Dean of the Faculty of Chemistry, University of Vienna

Jakob Ley
Director Research Biobased Ingredients, Symrise AG

Barbara Lieder
Head of the CDL for Taste Research

3:00 p.m.
Reception

3:45 p.m.
Mini-Symposium

3:45 p.m.
Decoding and engineering of our foods’ taste for flavor and health innovations
Thomas Hofmann
Senior Vice President for Research and Innovation, Technical University of Munich
Chair of Food Chemistry and Molecular Sensory Science, Technical University of Munich
Director of the Leibniz-Institut of Lebensmittel-Systembiologie at the Technical University of Munich

4:30 p.m.
Gingival solitary chemosensory cells serve as immune sentinels to protect against periodontitis
Robert Margolskee
Director and President, Monell Chemical Senses Center, Philadelphia

5:15 p.m.
Taste and Beyond: Novel functions of extraoral chemoreceptors
Veronika Somoza
Vice Dean Faculty of Chemistry, University of Vienna
Chair of Department of Physiological Chemistry and Christian Doppler Laboratory of Bioactive Aroma Compounds, Faculty of Chemistry, University of Vienna

6:00 p.m.
Closing remarks
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