



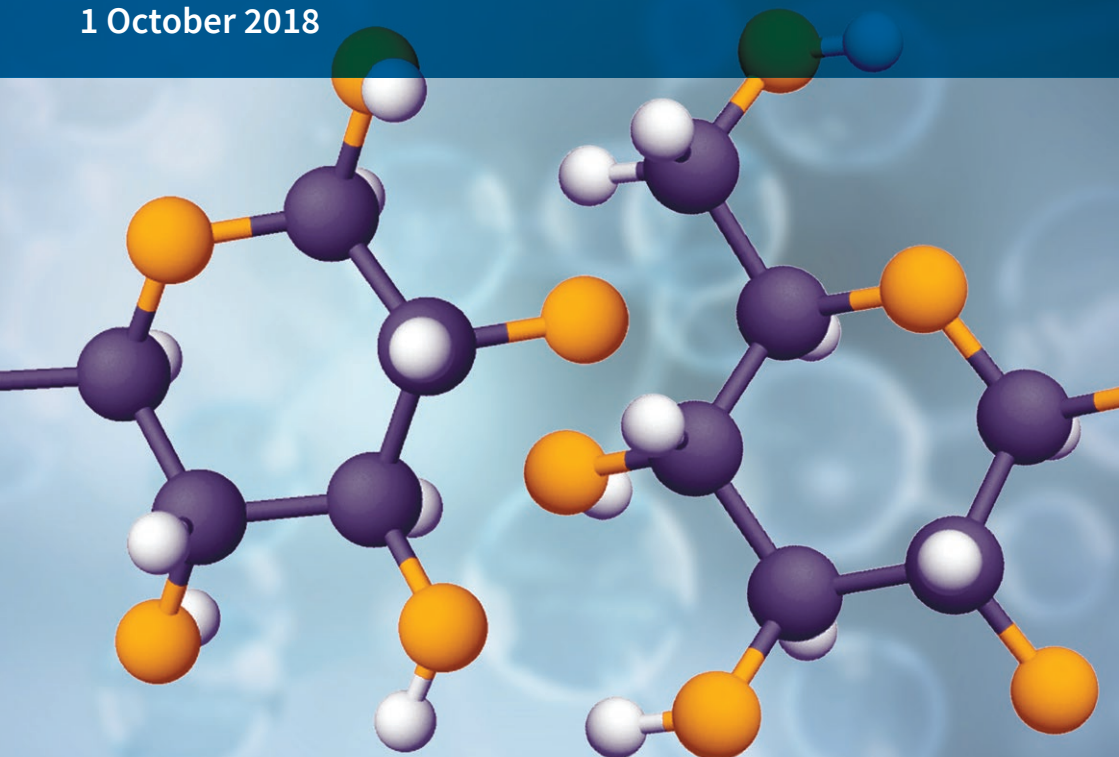
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Christian Doppler  
Forschungsgesellschaft

# Christian Doppler Laboratory for Taste Research

Opening Ceremony  
1 October 2018



**1 October 2018**

**Carl-Auer von Welsbach lecture hall (HS1)  
Faculty of Chemistry  
University of Vienna**

Boltzmannngasse 1, Mezzanine  
1090 Vienna

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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

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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

**Christian Doppler Labor  
für Geschmacksforschung**

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 Federal Ministry  
Republic of Austria  
Digital and  
Economic Affairs

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