Mission statement

« Moving science into practical solutions »

We offer expertise in a unique multidisciplinary environment for research and development with practical applications in the beer, beverage, food & feed industry as well as beyond.

Research topics

- Enzyme & fermentation technology
- Beer flavour & flavour stability
- High-tech hopping
- Controlled mixed fermentation
- Flavour characterisation and development
- Microalgal biotechnology

Team

- 8.3 staff members industrial projects
- 5 PhD students
- 5 post-docs
- 1 assistant professor
- 2 professors
Process Unit Enzyme & Fermentation Technology

Production, application & characterisation of a wide range of enzymes for the food & feed industry;
Full process development of innovative food ingredients based on microbiological/biocatalytic processes; Downstream processing covering a wide range of pilot scale unit operations; Development of starter cultures; Production of bio-ethanol

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Process Unit Pilot Brewery

To enhance and lengthen beer flavour stability by system changes in the pre-processing of ingredients as well as in beer production, that also reduce the total costs of the chain from barley to beer within the limitations and opportunities of clean label technology; Optimization of the quality/stability of commercial beers and development of new beers with innovative flavour profiles

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Process Unit Microalgal Biotechnology

Biochemical analysis of microalgal biomass; Downstream processing of the biomass; Food and feed applications; Special interest for the potential of microalgae as a source of food grade antioxidants, pigments and structure forming components

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Analytical Centre FLAVOUR+

Chemical-analytical and sensory flavour measurements on hops, malts, wort, beer, fermentation products etc., supporting the different process units and aiming at giving specific advice for maintaining/improving product quality in industry; Development and implementation of novel technologies for beer bittering and aromatisation based on hops/hop products; Specialised analytical equipment (GC-MS, UPLC, SIFT-MS, etc.)

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