



INSECTA 2019

September 5-6, 2019 in Potsdam

CONFERENCE PROGRAM

jointly organized by



ACKNOWLEDGEMENTS

We would like to thank the following persons for their support, creating INSECTA 2019 as a successful event:

ORGANIZING TEAM

Sara Bußler, Julia Durek, Helene Foltan, Antje Fröhling, Jessica Lietze, Thomas Piofczyk, Oliver Schlüter, Beate Spehr

SCIENTIFIC COMMITTEE

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PROGRAM – September 05, 2019

- 07:55 a.m.** Bus shuttle from “Kongresshotel Potsdam” to conference venue “Neues Palais”
- 08:10 a.m.** Bus shuttle from “Luisenplatz” to conference venue “Neues Palais”
- 08:00 a.m.** Registration Foyer
- 09:00 a.m.** Welcome – Opening remarks Room 1.12
- 09:30 a.m.** **KEYNOTE:** Room 1.02: video broadcast
Prof. Dr. Ir. Arnold van Huis, The Netherlands
Progress and prospects of insects as food and feed
- 10:00 a.m.** **KEYNOTE:**
Heinrich Katz, Germany
EU Guidance document on best hygiene practices for the insect sector
- 10:30 a.m.** Coffee break and poster session

Parallel sessions from 10:50 a.m. – 6:20 p.m. in rooms 1.12 and 1.02

- | Session 1 | Room 1.12 | Session 2 | Room 1.02 |
|---|-----------|---|-----------|
| Safety and environmental aspects
Chair: <i>Andreas Vilcinskas</i> | | Insect rearing and production systems
Chair: <i>Arnold van Huis</i> | |
| 10:50 a.m.
Safety of insect based food and feed
<i>Winnie Nyakerario Akara, Germany</i> | | 10:50 a.m.
Evaluating different organic by-products as rearing diet for <i>Acheta domesticus</i>
<i>Costanza Jucker et al., Italy</i> | |
| 11:10 a.m.
Regulatory environment of edible insects in the EU: What have the past two years looked like, what does the future hold?
<i>Nicolas Carbonnelle, Belgium</i> | | 11:10 a.m.
Self-selection of foods and by-products by the yellow mealworm (<i>Tenebrio molitor</i>) and impact of nutrient intake on biomass gain
<i>Juan Morales-Ramos et al., USA</i> | |
| 11:30 a.m.
Consumer acceptance of deep-fried, cornmeal-based fritters with 10 % meal of <i>Gryllus assimilis</i>, <i>Locusta migratoria</i>, and <i>Tenebrio molitor</i> in comparison to ordinary German food-stuffs
<i>Nils Th. Grabowski et al., Germany</i> | | 11:30 a.m.
Development of efficient feeds for production of black soldier fly larvae derived from industrial by-products
<i>Anton Gligorescu et al., Denmark</i> | |
| 11:50 a.m.
Readiness to adopt insects as food in the Czech Republic: Preliminary results
<i>Martin Kulma et al., Czech Republic</i> | | 11:50 a.m.
Influence of moisture content of feeding substrate on growth and composition of <i>Hermetia Illucens</i> larvae
<i>Lotte Frooninckx et al., Belgium</i> | |
| 12:10 p.m.
Research in Myanmar's edible insect sector: Rapid knowledge growth as Myanmar emerges
<i>David Allan et al., Myanmar</i> | | 12:10 p.m.
Insects are what they eat: Impact of organic waste substrate on growth performance and nutritional status of <i>Hermetia illucens</i> larvae
<i>Chrysantus M. Tanga et al, Kenya</i> | |

12:30 p.m. Coffee break and poster session

Session 3

Room 1.12

Insect rearing and production systems

Chair: Heinrich Katz

12:50 p.m.

Simulation of multi-stage air-separation of insects, faeces, and feed residues in a Zigzag-separator

Andreas Baur et al., Germany

01:10 p.m.

Designing a cage for *Hermetia illucens*

David Deruytter et al., Belgium

01:30 p.m.

G × E interactions: Larval performance of distinct black soldier fly genotypes grown on different feed substrates

Christoph Sandrock et al., Switzerland

01:50 p.m. Lunch break and poster session

Session 4

Room 1.02

Insect processing for food and feed

Chair: Shikha Ohja

12:50 p.m.

Effect of sex and developmental stage on nutritional quality of insects

Lenka Kouřimská & Martin Kulma, Czech Republic

01:10 p.m.

The different forms of vitamin B₁₂ in edible insects – Sources and causes

Anatol Schmidt et al., Austria

01:30 p.m.

Crickets from farm to fork: farming, composition, safety and use

Laura Gasco et al., Italy

Session 5

Room 1.12

Safety and environmental aspects

Chair: *Sergiy Smetana*

03:00 p.m.

The microbial community of *H. illucens* larvae: What do we know so far?

Jeroen De Smet, Belgium

03:20 p.m.

Will insect pathogens be a risk for black soldier fly (*Hermetia illucens*) production? Advancing research for reliable production

Ward Tollenaar et al., The Netherlands

03:40 p.m.

Pressed organic waste and sewage sludge for black soldier fly: Preliminary data on larvae rearing and safety evaluation

Marco Meneguz et al., Italy

04:00 p.m.

Rapid authentication of edible insect powders by means of infrared spectroscopy and multivariate analysis

Jorge Mellado-Carretero et al., Spain

04:20 p.m.

Attenuated total reflected infrared spectroscopy combined with multivariate analysis. A novel tool for insect food product design

Sílvia de Lamo-Castellví et al., Spain

4:40 p.m.

Coffee break and poster session

Session 6

Room 1.02

Insect processing for food and feed

Chair: *Thomas Piofczyk*

03:00 p.m.

Edible insects in a traditional value chain: Consumption patterns and the effect of domestic cooking on nutrition security

Catriona Lakemond et al., The Netherlands

03:20 p.m.

Alternative solvents for lipid recovery from BSF and evaluation of the protein quality

Harish Karthikeyan Ravi et al., France

03:40 p.m.

Proteins from black soldier fly (*Hermetia illucens*) as emulsifiers in oil-in-water emulsions produced by premix emulsification

Junjing Wang et al., Spain

04:00 p.m.

Enrichment in $\omega 3$ of *Hermetia illucens* prepupae from oilseed co-products

Bertrand Hoc et al., Belgium

04:20 p.m.

From the larva to the feed: Safety and nutritional aspects

Verena Böschén, Germany

Session 7

Room 1.12

Insect rearing and production systems

Chair: *Christoph Sandrock*

05:00 p.m.

Cost-effective insect rearing through automation and side-stream valorization

Filip Wouters et al., Belgium

05:20 p.m.

Where do the larvae come from? Morpho-physiological and behavioral reproductive aspects of black soldier fly adults and their industrial applications

Aline Malawey et al., USA

05:40 p.m.

Intraguild predation and cannibalism among adult *Ruspolia differens*: towards overcoming challenges for mass-rearing

Forkwa Fombong et al., Belgium

06:00 p.m.

Modularity of insect production and processing as a path to efficient and sustainable food waste treatment

Sergiy Smetana et al., Germany

06:30 p.m.

Bus shuttle from conference venue to evening event at Biosphere Potsdam

07:00 p.m. –

12:00 a.m.

Conference dinner at Biosphere Potsdam

Session 8

Room 1.02

Insect processing for food and feed

Chair: *Marco Dalla Rosa*

05:00 p.m.

Insects as food – A pilot study for industrial production

Johan Berg et al., Sweden

05:20 p.m.

Physical functionality of *Tenebrio molitor* and using this knowledge to improve food applications

Simon Hvid et al., Denmark

05:40 p.m.

Effect of temperature and insect:meat ratio on structure formation in hybrid batters

Jana Scholliers et al., Belgium

06:00 p.m.

Volatile profile and odor attributes of mealworm, grasshopper, and silkworm dried by different methods and incorporated into cookies

Maryia Mishyna et al., China

PROGRAM – September 06, 2019

08:00 a.m.	Bus shuttle from “Kongresshotel Potsdam” to conference venue “Neues Palais”	
08:00 a.m.	Bus shuttle from “Luisenplatz” to conference venue “Neues Palais”	
08:00 a.m.	Registration	Foyer
08:30 a.m.	KEYNOTE: <i>Dr.-Ing. Volker Heinz, Germany</i> Impact of insects on food and feed value chains	Room 1.12 Room 1.02: video broadcast
09:00 a.m.	KEYNOTE: <i>PD Dr. Thomas Holzhauser, Germany</i> Edible insects – Assessment of allergenic potential and management of allergenicity	

Parallel sessions from 09:30 a.m. – 12:40 p.m. in rooms 1.12 and 1.02

Session 9	Room 1.12	Session 10	Room 1.02
Safety and environmental aspects <i>Chair: Leen van Campenhout</i>		Non-food applications of insects <i>Chair: Brijesh Tiwari</i>	
09:40 a.m. Allergenicity assessment of edible insects and their protein hydrolysates <i>Giulia Leni et al., Italy</i>		09:40 a.m. The potential of the black soldier fly bioconverted rearing substrate as a plant growth enhancer <i>Inbar Shouster-Dagan et al., Israel</i>	
10:00 a.m. Feeding study for the mycotoxin zearalenone in yellow mealworm (<i>Tenebrio molitor</i>) larvae – Investigation of biological impact and metabolic conversion <i>Nina Kröncke et al., Germany</i>		10:00 a.m. Insects as an alternative source for chitin or chitosan <i>Lise Soetemans et al., Belgium</i>	
10:20 a.m. Pathogens of farmed insects: Detection and environmental risk <i>Andreas Vilcinskas, Germany</i>		10:20 a.m. INFACT: From insect to surfactant <i>Sabine van Miert et al., Belgium</i>	
10:40 a.m. Insect digestion does not generate active oxygen compounds, demonstrating a nutritional advantage over meat consumption <i>Adi Jonas-Levi, Israel</i>		10:40 a.m. Novel polycistronic expression systems for specialized protein production <i>Marc F. Schetelig et al., Germany</i>	
11:00 a.m.	Coffee break and poster session		

Session 11	Room 1.12	Session 12	Room 1.02
Industrial perspectives		Insect processing for food and feed	
Chair: <i>Marc Schetelig</i>		Chair: <i>Rosalba Lanciotti</i>	
11:20 a.m.		11:20 a.m.	
Industrial bioconversion of meat waste by larvae of <i>Lucilia Caesar</i> L. (<i>Diptera Calliphoridae</i>) flies		Biorefinery approach for conversion of organic side-streams into multiple marketable products using insects – InDIRECT project	
<i>Mikhail Smahliuk & Mikhail Zhuravlev, Russia</i>		<i>Leen Bastiaens et al., Belgium</i>	
11:40 a.m.		11:40 a.m.	
Sustainable business model patterns – An integral part of insect-based business models		Impact of different meat starter cultures on pH reduction, microbial community dynamics, and glutamic and aspartic acid production during mealworm fermentation	
<i>Maria Real, Germany</i>		<i>An Borremans et al., Belgium</i>	
12:00 p.m.		12:00 p.m.	
Insect welfare in food and feed production		Effect of high hydrostatic pressure (HHP) processing on colour and textural properties of mealworm species <i>T. molitor</i> and <i>Z. morio</i>	
<i>Andreas Baumann, Switzerland</i>		<i>Philippa Victoria Grylls & Richárd Pintér, Hungary</i>	
12:20 p.m.		12:20 p.m.	
Edible insects in the German market – From online niche to retail mainstream		Evaluation of storage stability of dehydrated edible insects: Moisture adsorption isotherms, isosteric heat, estimated shelf life of flours of <i>Rhynchophorus phoenicis</i> and <i>Imbrasia truncata</i> larvae	
<i>Timo Bäcker & Christopher Zeppenfeld, Germany</i>		<i>Aymar Rodrigue Fogang Mba et al., Cameroon</i>	
12:50 p.m.	Closing remarks		Room 1.12
	VDI BEST YOUNG SCIENTIST'S PRESENTATION AWARD Sponsor: VDI – Magdeburger Bezirksverein		Room 1.02: video broadcast
01:15 p.m.	Refreshments for farewell		
01:45 p.m.	Bus shuttle from conference venue to ATB		
02:00 p.m.	Visit ATB (optional)		
03:00 p.m.	End of conference		
	Bus shuttle from ATB to "Potsdam Main Station", "Luisenplatz" and "Kongresshotel Potsdam"		

POSTER LIST

Poster session: Insect rearing and production systems

Poster no.	Title, Authors	Abstract page no.
0.01	Biofortification of zinc and manipulation of its overall quantity in mealworm (<i>Tenebrio molitor</i>) larvae by using zinc-enriched substrate <i>Sebastian Demtroeder et al., Germany</i>	76
0.02	Growing conditions and morphotypes of African palm weevil (<i>Rhynchophorus phoenicis</i>) larvae influence their lipophilic nutrient but not their amino acid compositions <i>Aymar Rodrigue Fogang Mba et al., Cameroon</i>	77
0.03	Attributional and consequential life cycle assessment of industrial production of <i>Hermetia illucens</i> insect biomass for feed and food <i>Sergiy Smetana et al., Germany</i>	78
0.04	Greenhouse gas emissions of black soldier fly larvae grown on different feed substrates throughout larval development <i>Christoph Sandrock et al., Switzerland</i>	79
0.05	Challenges and opportunities for insect rearing in Myanmar <i>Sarah Nischalke et al., Germany</i>	80
0.06	Modeling temperature, airflow and CO₂ distribution in insect production setups using Computational Fluid Dynamics <i>Anton Gligorescu et al., Denmark</i>	81
0.07	Optimization of black soldier fly reproduction using new odour attractant and egg collectors <i>Anton Gligorescu et al., Denmark</i>	82
0.08	Effect of light regime on fitness parameters of farmed <i>Ruspolia differens</i> fed on a novel artificial diet <i>Forkwa Fombong et al., Belgium</i>	83
0.09	Combining entomophagous tradition with modern farming and innovative, yet traditional foodstuffs in Thailand and Cambodia (IFNext project presentation) <i>Nils Th. Grabowski et al., Germany</i>	84
0.10	Optimal rearing of <i>Alphitobius diaperinus</i> on organic side-streams in the InDIRECT project <i>Leen Bastiaens et al., Belgium</i>	85
0.11	Mini incubators for grasshopper eggs <i>Adi Jonas-Levi et al., Israel</i>	86
0.12	Producing black soldier fly larvae (<i>Hermetia illucens</i>) with commom Western European horticultural residues <i>David Deruytter et al., Belgium</i>	87
0.13	Influence of artificial light on the reproduction of black soldier fly (<i>Hermetia illucens</i>) <i>Meggie Van Peer et al., Belgium</i>	88
0.14	Enzyme activities in the digestive tract of locusts (<i>Schistocerca gregaria</i>) express cellulolytic potential <i>Brigitte R. Paulicks et al., Germany</i>	89

Poster session: Insect rearing and production systems

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0.16	Impact of side-stream based feed on the composition of the lesser mealworm larvae <i>Lise Soetemans et al., Belgium</i>	92
0.17	Lipid content in house crickets (<i>Acheta domesticus</i>) fed different diets formulated with by-products <i>Guadalupe Rojas et al., USA</i>	93
0.18	Heat treatment inhibits anti-protease activity of black soldier fly meal and could improve protein digestibility in fish <i>Bakary Diarra et al., Canada</i>	94

Poster session: Insect processing for food and feed

0.19	Insect oil as an alternative of palm oil and poultry fat in broiler chicken nutrition <i>Krzysztof Dudek et al., Poland</i>	95
0.20	Insects full-fat meals as functional feed additives affect broiler chickens' growth performance and immune system traits <i>Krzysztof Dudek et al., Poland</i>	96
0.21	Replacement of soybean oil by <i>Hermetia illucens</i> fat in young turkey nutrition <i>Paola Gobbi et al., Poland</i>	97
0.22	The effect of soybean oil replacement by <i>Hermetia illucens</i> oil on broilers growth performance and nutrients digestibility <i>Paola Gobbi et al., Poland</i>	98
0.23	Influence of processing methods on the nutritional and physicochemical quality of <i>Acheta domesticus</i> and <i>Gryllus assimilis</i> <i>Habiba Khatun et al., Belgium</i>	99
0.24	Bioaccessibility and cellular uptake of iron from processed yellow mealworms <i>Anna-Kristina Marel et al., Germany</i>	100
0.25	Reduction of off-flavor in <i>Allomyrina dichotoma</i> larva using a combined method of extraction and filtration process <i>Su Jin Bae et al., Corea</i>	101
0.26	Ensiling <i>Hermetia illucens</i> larvae for storage purposes <i>Kristina Kube et al., Austria</i>	102
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1.01	Target marketing of the entomophagy with segmentation by food preference <i>Akihiro Iijima & Yuki Takei, Japan</i>	104
1.02	Comparing different defatting methods to extract protein and fat from the lesser mealworm <i>Lise Soetemans et al., Belgium</i>	105

Poster session: Insect processing for food and feed

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1.08	From pilot plant to production – Processing line for protein and fat recovery from insects <i>Dirk Sindermann & Stefan Kirchner, Germany</i>	111

Poster session: Safety and environmental aspects

1.09	Persistence of food-borne bacterial pathogen in house fly (Diptera: Muscidae) <i>Annalisa Grisendi et al., Italy</i>	112
1.10	Dynamic of five food pathogens in <i>Tenebrio molitor</i> and <i>Zophobas morio</i> larvae reared on contaminated substrate <i>Annalisa Grisendi et al., Italy</i>	113
1.11	Promoting insect production and consumption in the central highlands of Madagascar <i>Jochen Dürr et al., Germany</i>	114
1.12	Occurrence of selected human foodborne viruses in industrially produced insects for food <i>Dries Vandeweyer et al., Belgium</i>	115
1.13	Labeling of food insect products in the European Union <i>Laura Schiel & Christine Wind, Germany</i>	116
1.14	Legal status of edible insects in African countries and Haiti <i>Nils Th. Grabowski et al., Germany</i>	117
1.15	A new model for know-how diffusion is needed for the growth of insect industry <i>Susanne Heiska et al., Finland</i>	118
1.16	The state of the art of the insect business in the Netherlands <i>Sonja Floto-Stammen et al., The Netherlands</i>	119
1.17	Analysis of subconscious mind on an entomophagy of Japanese younger generation <i>Ren Sakurai et al., Japan</i>	120
1.18	Novel food-omics: Exploring a fingerprinting approach to insects' species identification <i>Simone Belluco et al., Italy</i>	121
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Poster session: Safety and environmental aspects

Poster no.	Title, Authors	Abstract page no.
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1.21	Processing of cricket flour: Impact on microbial safety <i>Antje Fröhling et al., Germany</i>	124
Poster session: Non-food application of insects		
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1.24	Cloning and expression of an antimicrobial peptide from <i>Hermetia illucens</i> (Diptera: Stratiomyidae) <i>Antonio Moretta et al., Italy</i>	127
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1.26	InsectChitin – Chitin/Chitosan production of insect biomass <i>Christian Spangenberg, Germany</i>	129

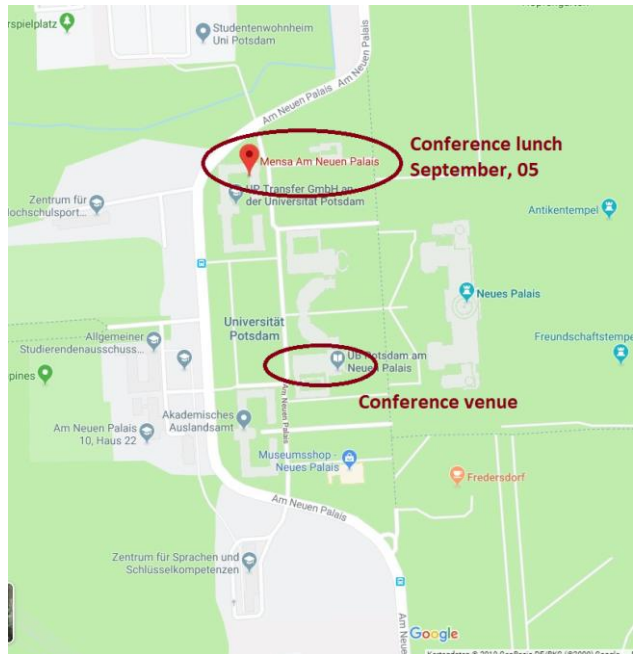
LUNCH BREAK - September 05, 2019

01:50 a.m. – 03:00 p.m.










Mensa Am Neuen Palais

Am Neuen Palais 10, Building 12

14469 Potsdam



Menue at the Mensa Am Neuen Palais

Meal 1	Soya quark with grilled potatoes, served with cucumber salad		Vegan; garlic
Meal 2	Herb quark with grilled potatoes, served with cucumber salad		Vegetarian
Meal 3	Soy pan Toscana style with olives and tomatoes, served with tagliatelle or long grain rice		Vegan
Meal 4	Chicken pan Toscana style with olives and tomatoes, served with tagliatelle or long grain rice		Chicken meat; garlic
Meal 5	Roast suckling pig with stewed seasonal vegetables, served with potato gratin or Macaire potatoes		Pork meat
Meal 6	Wheat tortilla with Mexican vegetables, tomatoes and grated cheese au gratin, served with guacamole and mixed salad		Vegetarian
	Gratinated paprika half with Ajvarcreme, and tender salad mix with roasted sunflower seeds		Vegetarian; garlic
Soup of the day	Pumpkin coconut soup		Vegan
Soup of the day	Brown noodles with fresh herbs		Vegan

CONFERENCE DINNER

The conference dinner will take place at Biosphere Potsdam.

From the conference venue to the dinner



How to get to the dinner event

A **bus shuttle** will be provided from the conference venue to the dinner event.

If you like to come on your own:

<https://www.biosphaere-potsdam.de/en/directions/>

How to get home from the dinner event

You can take the tramline 96 from the tram stop "Volkspark", right in front of the "Biosphäre".

<div><div>Tram</div><div>96</div></div>		Potsdam, Campus Jungfernsee - Potsdam, Bisamkiez / Potsdam, Marie-Juchacz-Str.												
ViP		gültig vom 05.09.2019 bis 06.09.2019												
VNF 96		Montag - Freitag												
Bemerkungen														
Potsdam, Campus Jungfernsee	ab	21:15	21:35	21:55	22:15	22:35	22:40	22:55	23:15	23:35	23:55	00:15	00:35	00:55
Potsdam, Rote Kaserne		21:17	21:37	21:57	22:17	22:37	22:42	22:57	23:17	23:37	23:57	00:17	00:37	00:57
Potsdam, Viereckremise		21:18	21:38	21:58	22:18	22:38	22:43	22:58	23:18	23:38	23:58	00:18	00:38	00:58
Potsdam, Volkspark		21:19	21:39	21:59	22:19	22:39	22:44	22:59	23:19	23:39	23:59	00:19	00:39	00:59
Potsdam, Campus Fachhochschule		21:21	21:41	22:01	22:21	22:41	22:46	23:01	23:21	23:41	00:01	00:21	00:41	01:01
Potsdam, Am Schragen		21:22	21:42	22:02	22:22	22:42	22:47	23:02	23:22	23:42	00:02	00:22	00:42	01:02
Potsdam, Puschkinallee		21:23	21:43	22:03	22:23	22:43	22:48	23:03	23:23	23:43	00:03	00:23	00:43	01:03
Potsdam, Reiterweg/Alleestr.		21:24	21:44	22:04	22:24	22:44	22:49	23:04	23:24	23:44	00:04	00:24	00:44	01:04
Potsdam, Rathaus		21:25	21:45	22:05	22:25	22:45	22:50	23:05	23:25	23:45	00:05	00:25	00:45	01:05
Potsdam, Nauener Tor		21:27	21:47	22:07	22:27	22:47	22:52	23:07	23:27	23:47	00:07	00:27	00:47	01:07
Potsdam, Brandenburger Str.		21:28	21:48	22:08	22:28	22:48	22:53	23:08	23:28	23:48	00:08	00:28	00:48	01:08
Potsdam, Platz der Einheit/West		21:29	21:49	22:09	22:29	22:49	22:54	23:09	23:29	23:49	00:09	00:29	00:49	01:09
Potsdam, Alter Markt/Landtag		21:31	21:51	22:11	22:31	22:51	22:56	23:11	23:31	23:51	00:11	00:31	00:51	01:11
Potsdam, Lange Brücke		21:32	21:52	22:12	22:32	22:52	22:57	23:12	23:32	23:52	00:12	00:32	00:52	01:12
S Potsdam Hauptbahnhof		21:35	21:55	22:15	22:35	22:55	23:00	23:15	23:35	23:55	00:15	00:35	00:55	01:15
Potsdam, Friedhöfe		21:37	21:57	22:17	22:37	22:57	23:02	23:17	23:37	23:57	00:17	00:37	00:57	01:17
Potsdam, Sporthalle		21:38	21:58	22:18	22:38	22:58	23:03	23:18	23:38	23:58	00:18	00:38	00:58	01:18
Potsdam, Kunersdorfer Str.		21:39	21:59	22:19	22:39	22:59	23:04	23:19	23:39	23:59	00:19	00:39	00:59	01:19
Potsdam, Waldstr./Horstweg		21:40	22:00	22:20	22:40	23:00	23:05	23:20	23:40	00:00	00:20	00:40	01:00	01:20
Potsdam, Magnus-Zeller-Platz		21:42	22:02	22:22	22:42	23:02	23:07	23:22	23:42	00:02	00:22	00:42	01:02	01:22
Potsdam, Bisamkiez	an	21:43	22:03	22:23	22:43	23:03	23:08	23:23	23:43	00:03	00:23	00:43	01:03	01:23
Potsdam, Bisamkiez	ab	21:43	22:03	22:23	22:43	23:03	.	23:23	23:43	00:03	00:23	00:43	01:03	01:23
Potsdam, Abzweig Betriebshof ViP		21:44	22:04	22:24	22:44	23:04	.	23:24	23:44	00:04	00:24	00:44	01:04	01:24
Potsdam, Turmstr.		21:46	22:06	22:26	22:46	23:06	.	23:26	23:46	00:06	00:26	00:46	01:06	01:26
Potsdam, Johannes-Kepler-Platz		21:47	22:07	22:27	22:47	23:07	.	23:27	23:47	00:07	00:27	00:47	01:07	01:27
Potsdam, Max-Born-Str.		21:49	22:09	22:29	22:49	23:09	.	23:29	23:49	00:09	00:29	00:49	01:09	01:29
Potsdam, Gaußstr.		21:50	22:10	22:30	22:50	23:10	.	23:30	23:50	00:10	00:30	00:50	01:10	01:30
Potsdam, Hans-Albers-Str.		21:51	22:11	22:31	22:51	23:11	.	23:31	23:51	00:11	00:31	00:51	01:11	01:31
Potsdam, Robert-Baberske-Str.		21:52	22:12	22:32	22:52	23:12	.	23:32	23:52	00:12	00:32	00:52	01:12	01:32
Potsdam, Priesterweg		21:53	22:13	22:33	22:53	23:13	.	23:33	23:53	00:13	00:33	00:53	01:13	01:33
Potsdam, Am Hirtengraben		21:54	22:14	22:34	22:54	23:14	.	23:34	23:54	00:14	00:34	00:54	01:14	01:34
Potsdam, Marie-Juchacz-Str.	an	21:55	22:15	22:35	22:55	23:15	.	23:35	23:55	00:15	00:35	00:55	01:15	01:35

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INFORMATION

ADDRESSES

Conference venue

Universität Potsdam, Campus I – Am Neuen Palais,
Am Neuen Palais 10, 14469 Potsdam, Building 9, Rooms 1.12 and 1.02

Dinner event

Biosphere Potsdam, Georg-Hermann-Allee 99, 14469 Potsdam

PROGRAM UPDATES

The organizers reserve the right for **program changes**.
The **poster presentation** list will also be available on our conference website.

ORGANIZATION

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CONFERENCE LANGUAGE

English

PUBLIC TRANSPORT

Travel service of German Railways: <https://reiseauskunft.bahn.de/bin/query.exe/en>
Transport in Potsdam: <https://www.vbb.de/en/fahrinfo>

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