

Seminars delivered by Dr. Shukun Yu, BioVinnova AB. Former Adjunct Professor at Lund University (Sweden), Principal Senior Scientist at DuPont, and Technical Fellow at International Flavors & Fragrances (IFF).

These 30 seminars are designed for professionals, as well as Master's and PhD students, working in the fields of Food and Feed Science & Technology, Biotechnology, Applied Enzymology, Patenting, and Corporate Culture. Each seminar runs for 30–45 minutes and is followed by an interactive Q&A and discussion session.

 **Food Science & Public Health**

1. Nutrition, Safety and Public Health in Modern Food Science (Livsmedelsnäring, Livsmedelssäkerhet och Folkhälsa)
2. Thriving in Northern Latitudes: Why Vitamin D and K2 MK 7 Matter for Nordic and aged population in Bone, Immune, and Heart Health
3. Probiotics, Prebiotics, and Postbiotics: Action Mechanisms, Health Impacts, and Personalized Application
4. Why Are Today's Children More Allergic? Revisiting the Hygiene Hypothesis in the Microbiome Era
5. Reinventing Sweetness: Sweet Proteins, Allulose, Tagatose, and Erythritol in Modern Food Science
6. Optimizing Enzyme Selection for Food and Vegan Product Processing: Roles of Phytases, Proteases/Peptidases, Xylanases, Amylases, Glucanases, and Lipases
7. Ingredient/Additive Selection for Baking Success: Enzymes and Yeasts That Deliver
8. Enzyme Strategies for Improved Fruit Juice Extraction, Processing Efficiency, and Nutraceutical Enrichment
9. Lipase-Catalyzed Processes in Food Technology and Biodiesel Production: A Comprehensive Review
10. Ensuring Mycotoxin Safety in Food and Feed: EU Regulatory Compliance via Bio- and Enzyme Based Approaches
11. An Overview of Fermented foods in available in Scandinavian Countries, Microbial composition, and Food safety
12. Practical Enzyme Assay Methods for Food: Proteases, Phytases, Amylases, Glucanases, and Lipases—Pitfalls and How to Avoid Them

 **Feed Science & Animal Nutrition**

1. Feed Enzyme Selection Strategies for Poultry and Swine: Phytases, Proteases/Peptidases, Xylanases, Amylases, Glucanases, Galactosidases, Mannanases, and Lipases
2. Overcoming Ruminant Starch Digestion Constraints Through Enzymes, Microbial Additives, and Steam Flaking: A Comparative Analysis of Leading Industry Solutions
3. Enhancing Aquaculture Performance with Feed Enzymes: Species Tailored Selection and Optimal Pre- and Post- Granulation Application Strategies

4. Innovative Gut Health Solutions for Poultry, Swine, and Dairy Cattle: A Toolbox for the Post-Antibiotic Era
5. Ensuring Mycotoxin Safety in Feed: EU Regulatory Compliance via Bio- and Enzyme Based Approaches
6. Review of In vitro Digestion Models for monogastric animals (including humans): Past and Present, and the Introduction of the State-of-the-Art SDS III (Computer-Controlled Simulated Digestion System) for the Evaluation of Feed/food Ingredients, and Feed/Food Enzymes
7. Review of *In vitro*/*In vivo* Digestion Models for ruminants for the evaluation of rumen bypass or rumen protected nutrients (Ankom, Rusitec, *In Situ*, Cannulation and Marker techniques)
8. Optimizing Ruminant Nutrition with Fiber-, Protein-, and Starch-Degrading Enzymes
9. Energy Evaluation of Feed Ingredients for Precision feeding: International Systems and Practical Use in Feed Formulation

Synthetic Biology & Biotechnology

1. Synthetic Biology: Explore cutting-edge approaches to engineering biological systems for innovations in food, feed, agriculture, and bio-industries
2. Synthetic Biology Meets Food Science: Technologies and Mega Trends Transforming our Food System
3. Applied Enzymology: Learn practical applications of enzymes in biomass processing, biorefinery and Biodiesel Production.
4. The Anhydrofructose Pathway in Marine Biotechnology: Discovery, Mechanistic Elucidation, and Application of Its Metabolites in Food, Medicine, and Microbial Control
5. Risk Assessment and Safety Management in Bioscience Labs: Biohazards and Protein/Enzyme Allergens Control
6. Analytical Biochemistry: Gain Insights into Advanced Techniques for Analyzing Biomolecules and Understanding their Structure and Function
7. Comprehensive Insights into Starch: Structural Characterization, Functional Behavior, and Applications Across Food and Non-Food Industries

Patenting, IPR, FTO & Regulatory Affairs

1. Patenting/Intellectual Property Rights (IPR) and Freedom to Operate (FTO): Understand the essentials of protecting innovations and navigating legal landscapes in research and business

Corporate Organization & Culture

1. Corporate Culture: Nordic Countries vs. USA — Compare Organizational Core Values, Leadership Styles, and Workplace Practices Across the Two Cultural Contexts

**For more info: Shukun Yu, PhD, Chief consultant/founder, BioVinnova AB, *the enzyme application expert*.
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