



International Research Network for Food Quality and Health

Seminar the 16th of May

from 9.00-10.00 am CET online at Zoom

**Sugar reformulation in German organic fruit
yoghurt**

with Dipl.-Ing. Kirsten Buchecker,

Hochschule Bremerhaven (University of applied science)

Susanne Gjested Bügel is inviting you to a scheduled Zoom
meeting. Join:

[https://ucph-
ku.zoom.us/j/69148801141?pwd=GKscwrujXhUNbGeNczaN
ENluh8idb5.1](https://ucph-ku.zoom.us/j/69148801141?pwd=GKscwrujXhUNbGeNczaNENluh8idb5.1)

Meeting ID: 691 4880 1141

Passcode: 859694

The workshop is free of charge.

Program:

09.00-09.05 am: Welcome by FQH Carola Strassner

09.05-09.35 am: Seminar presentation by Kirsten Buchecker

09.35-09.55 am: Discussion in plenum or break-out rooms
(dependent on the number of attendants)

09.55-10.00 am: Wrap up, presentation of the next workshop
and goodbye!

The speaker of this workshop:



Dipl.-Ing. Kirsten Buchecker

Educaton: Dipl-Ing. Foodtechnology

Professional experience:

30 years research experience in food technology (mainly organic Food), sensory science and children health

Lecturer for sensory science and sensory marketing

Member of German Society of Food Technology, German Scociety of Sensory Science, Association of German Engineers

Abstract:

The research project "Refomulation strategies for organic food (ReformBIO)" foundet by the "Federal organic farming programme" of the German ministry of nutirition an agriculture aimed to a 30 % sugar reduction concerning the EU-Health-Claims Regulation and the objective of achieving a Nutriscore A in four product groups. The product group with the most influences and technical and sensory hurdles was the fruit yoghurt, that will be pointet out in this presentation.