

THE SCIENCE AND CULTURE OF FERMENTATION

**THE CHAIR OF
FOOD LAW IN
COOPERATION
WITH THE
BAYREUTH-
KULMBACH
ALT PROTEIN
PROJECT
INVITES YOU
TO A GUEST
LECTURE AS
A PART OF
ALT
PROTEINS:
POLICIES AND
REGULATION
COURSE**



**Adam Leman, Ph.D. is
a Lead Scientist,
Fermentation at GFI
and is focused on the
development of
biomass
fermentation and
precision
fermentation
biotechnology for
food protein. He
earned a B.S. in
Molecular Genetics
from the University
of Rochester and a
Ph.D. from Drexel
University College of
Medicine in
Molecular Biology.
Adam's postdoctoral
studies concentrated
on fungal genetics
and systems biology.**

18 JANUARY

2-4PM

[HTTPS://UNI-BAYREUTH.ZOOM.US/J/63417369570?](https://uni-bayreuth.zoom.us/j/63417369570?pwd=S2TYB09YYMURVF02RLNQBSTAV2LOZZ09)
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