

PERSONAL INFORMATION

Michael Beyrer

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Professional records

09/07 - UAS Professor

University of Applied Sciences Western Switzerland, Institute of Life Technologies

- Food process engineering, Food physics, Food technology
- Supervisor of more than 50 BSc and MSc thesis, 2 PhD thesis, 1 Post Doc

02/99 – 08/07 Assistant lecturer

University of Applied Sciences Neubrandenburg, Institute of Food Technology

- PhD Thesis at Technical University Berlin, Food process engineering
- Lecturer in Food physics, Food process engineering, Disposal engineering
- Scientific leader of R&D projects

02/98 – 01/99 Scientific collaborator

Centre for Food Technology Mecklenburg-Vorpommern GmbH

- Head of Rheological Laboratory and Pilot Plant

10/93 – 01/96 Scientific collaborator

Friedrich-Schiller-University of Jena

- Biotechnological soil rehabilitation

02/92 – 09/93 Business manager

Bildungs- und Beschäftigungs-Contor Stralsund

- Project acquisition and management
- Organisation of an international conference of Baltic neighbouring countries

09/83 – 06/85 Collaborator

Berliner Kindl-Brauerei, Weissensee¹; Tierpark Berlin²

- Production worker, brewery and malt house (1)
- Nursery and landscape work (2)

Academic records

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- 01/03-09/06 **PhD on Food process engineering**
Technical University of Berlin

 - Cold denaturation and freeze structuring of protein

 - 10/93 – 01/96 **Master degree on Environmental sciences**
Friedrich-Schiller-University Jena

 - International program of advanced studies 'EcoTechnie'

 - 09/90 – 10/91 **Master degree on Food and Biotechnology**
Humboldt-University of Berlin

 - Food and Biotechnology

 - 08/89 – 08/90 **Internship**
State University of St. Petersburg

 - Biotechnological laboratory

 - 09/85 – 07/89 **Bachelor degree on Food technology**
Humboldt-University of Berlin, Friedrich-Schiller-University of Jena

 - Food technology

Research projects

(recorded for projects with
> 1 year run time, role:
project leader)

- **Cold plasma applications** for decontamination of food powder (several projects since 3 y., running SCIEX program, Post doc mentor, collaboration with EPF Lausanne, Prof. I. Furno and others)
- **Fibration and flavouring of pea protein** by a high moisture extrusion cooking process (2 y., implementation by industrial partner)
- **Micro-particulation of whey protein** by a re-designed tubular heat exchanger (3 y., implementation by industrial partner)
- Structure induced thermal inactivation of microorganisms on the surface of fine particle food systems by a **vacuum-steam-vacuum process** (CTI, 3 y., PhD supervisor and examiner, collaboration with ETH Zurich Prof. E. J. Windhab and others)
- **Prediction and optimization of the performance of encapsulated flavours** in food processing (CTI, 3 y., PhD supervisor, collaboration with University Wageningen, Prof. R. M. Boom)
- **Extrusion of biopolymers for encapsulation** of pharmaceutical products (University of Applied Sciences and Arts Western Switzerland and industrial partners)
- **Edible coatings** for improvement of the shelf life of multi-phase foods (2 y., University of Applied Sciences and Arts Western Switzerland)
- **Cold denaturation and freeze structuring of fish protein** (AIF, 3 y., Technical University Berlin, Prof. W. Fleischer)
- Oxidative degradation of **polycyclic aromatic carbon dioxides** by fungi and synthesis of humic macromolecules (F. Schiller University Jena, Prof. W. Fritsche, Prof. M. Kästner)
- Heterologic transformation of *Penicillium janthinellum* for **cellulase production** (Technical University Berlin)
- Transformation of *Saccharomyces* spec. (University St. Petersburg, F. Schiller University Jena)