

	<b>CURRICULUM VITAE</b>
<b>Personal Information</b>	<b>von Wallbrunn, Christian</b>
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Position	Scientist and lecturer, Hochschule Geisenheim University, Germany
Academic Degrees	<p>2013 Scientist and lecturer, Hochschule Geisenheim University, Germany</p> <p>2004 Research Scientist , Forschungsanstalt Geisenheim Germany</p> <p>2001 Post-doc, Institute of Pharmacology &amp; Toxicology, Westfälische Wilhelms University, Germany</p> <p>2000 Phd, Institute of Microbiology, Westfälische Wilhelms University, Germany</p> <p>1995 Degree in Biology (Microbiology), Institute of Microbiology, Westfälische Wilhelms University, Germany</p>
<b>Professional experience</b>	<p>2013 Scientist and lecturer, Hochschule Geisenheim University, Germany</p> <p>2004 Research Scientist , Forschungsanstalt Geisenheim Germany</p> <p>2001 Post-doc, Institute of Pharmacology &amp; Toxicology, Westfälische Wilhelms University, Germany</p>
<b>Teaching</b>	<p>Bachelor of Science Viticulture and Enology, Hochschule Geisenheim University, Germany Lectures and practical courses : Microbiology Biotechnology</p> <p>Master of Science Enology, Hochschule Geisenheim University, Germany &amp; Justus Liebig University, Gießen, Germany Lectures and practical courses : Microbiology (of beverages) Biotechnology and GMOs</p> <p>Bachelor of Science Beverage Technology, Hochschule Geisenheim University, Germany Lectures and practical courses : Microbiology Biotechnology</p> <p>Bachelor of Science Food Safety, Hochschule Geisenheim University, Germany Lectures and practical courses : Microbiology Hygiene</p> <p>Study programme Vinifera Euro Master - Second Year in Geisenheim, Germany (Wine) Microbiology Research Project</p>

<p><b>Research: 5 selected recent publications</b></p>	<p>Schenk A, Schulz A, Rosch A, von Wallbrunn C (2017) Less cooling energy in wine fermentation – A case study in mathematical modeling, simulation and optimization. <b>Food and Bioproducts Processing</b> <b>103</b>: 131–138</p> <p>Grangeteau C, Gerhards D, von Wallbrunn C, Alexandre H, Rousseaux S, Guilloux-Benatier M (2016) Persistence of Two Non-Saccharomyces Yeasts (Hanseniaspora and Starmerella) in the Cellar. <b>Frontiers in Microbiology</b> <b>7</b>: 268.doi:10.3389/fmicb.2016.00268. eCollection 2016</p> <p>Grangeteau C, Gerhards D, Terrat S, Dequiedt S, Alexandre H, Guilloux-Benatier M, von Wallbrunn C, Rousseaux S (2016) FT-IR spectroscopy: A powerful tool for studying the inter- and intraspecific biodiversity of cultivable non-Saccharomyces yeasts isolated from grape must. <b>Journal of Microbiological Methods</b> <b>121</b>: 50-58</p> <p>Grossmann M, Kießling F, Singer J, Schoeman H, Schröder MB, von Wallbrunn C (2011) Genetically modified wine yeasts and risk assessment studies covering different steps within the wine making process. <b>Ann Microbiol</b> <b>61</b>: 103-115,</p> <p>Menke M., M. Lederer, J. Muno-Bender, M. Großmann und C. von Wallbrunn (2007) Mikrobielle Qualitätskontrolle im Wein – Eine Erhebung zu in Deutschland gehandelten Weinen. <b>Deutsche Lebensmittelrundschau</b>, <b>103. Jahrgang, Heft 5</b>: 197-202</p>
<p><b>Memberships</b></p>	<p>Peer reviewing : American Journal of Enology and Viticulture Applied Microbiology and Biotechnology Food Microbiology, etc.</p> <p>Scientific Societies :</p> <p>BDO (Bund Deutscher Oenologen) – Vice President IFU (International Fruit Juice Union)- Microbiological Group – Vice Chairman VAAM (Vereinigung für Allgemeine und Angewandte Mikrobiologie) OIV - Oenology Commission Group Microbiology</p>