

Resume Peter Koehler

Peter Koehler is professor for Food Chemistry at Technische Universität München. Currently, he is chairman of the Working Group on Prolamin Analysis and Toxicity. His research was focused on basic and applied topics in cereal science. Typical examples are structure and functional properties of wheat gluten and other cereal proteins as well as enzymes and emulsifiers in breadmaking. In the field of gluten hypersensitivities he worked on gluten analysis and gluten detoxification by means of enzymes. He developed a novel reference material for competitive ELISAs for gluten quantitation and coordinated collaborative studies on the validation of ELISA kits. Koehler was awarded with the Scientific Award of the German Bread Industry in 1994, Fellow of the ICC (International Association for Cereal Science and Technology) Academy in 2013, 'Bread Senator' of the German Association of Industrial Bakers in 2013 and Fellow of AACC International (now: Cereals & Grains Association). In 2017, Koehler changed to industry and joined biotask AG, an analytical laboratory specialized in cereals and cereal products.

Link to the website of biotask AG:

<http://www.biotask.de/index.php/ueber-uns/das-team>