

Prof. Dr. Thomas Henle

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Thomas Henle holds a chair of Food Chemistry at Technische Universität Dresden and is currently Dean of the Faculty of Chemistry and Food Chemistry. He received his PhD in 1991 and his habilitation in 1996 from Technische Universität München. Since 1998, he is full professor and head of the Institute of Food Chemistry, TU Dresden, Germany. Thomas was president of the German Society of Food Chemistry from 2005 to 2010 and acts as Editor-in-Chief of the journal "European Food Research and Technology". His research group is working on chemical reactions of proteins, carbohydrates and lipids (glycation and lipation reactions) and related bio- and technofunctional consequences. Further research interests are nanoscaled materials in foods (e.g. casein micelles), bioactive compounds and high-pressure treatment of food. Together with his co-workers, Thomas has authored and co-authored ca. 200 peer-reviewed papers. Being responsible for the most part of organizing and teaching within the course of study in food chemistry at TU Dresden, Thomas has supervised ca. 400 master and 30 PhD thesis up to now.