



## **Prof. Dr. habil. Thomas J. Simat**

Chair of Food Science and Food and Skin Contact Materials, TU Dresden

### **Education**

Study, PhD (1997) and habilitation (2003) in **Food Chemistry**, University of Hamburg

since 1998: Research in the field of food and skin contact materials

since 2003: *Chair of Food Science and Food and Skin Contact Materials* at the Technische Universität Dresden

### **Area of Research**

- Food Contact Materials
  - + Specific migration  
*from plastics, coatings (components < 1000 Da); elastomers, silicone; adhesives; printing inks; paper and board*
  - + Sensory evaluation of food contact materials  
*olfactory active volatile organic substances (oVOC) in consumer products*

### **Lectures**

- Nutritional Biochemistry
- Food contact Materials / Consumer Products  
chemistry of plastics and additives, construction of packaging, legal regulations, analytics, sustainability
- Statistics  
Data analysis and quality control in analytical chemistry
- Sensory Evaluation Techniques  
Food and Food Contact Materials, methods for quality control

### **Workshops**

- Sensory evaluation of food contact materials (2 day workshop in co-operation with BfR)

### **Memberships**

since 2002: Member of the '*BfR Committee on Consumer Products*', since 2021 chairman

since 2006: Member of the '*GDCh Working Group Consumer Products*'

since 2011: Member of the of the Scientific Advisory Board of the *Bundesverband Naturkost Naturwaren (BNN) Herstellung und Handel e. V.*

since 2013: Chair of the 'Working Group on Sensory Evaluation of Food Contact Materials