



Friedrich Titgemeyer - FH Münster University of applied Sciences

titgemeyer@fh-muenster.de

The practice-oriented education of the young Oecotrophologie is Prof. Dr. med. Fritz Titgemeyer especially at heart. At Münster University of Applied Sciences, he will be able to provide students with up-to-date knowledge in the field of food hygiene and food microbiology and prepare them optimally for starting their careers.

"I am always particularly happy when students are enthusiastic about my research topics," adds the 1959 born in Ostercappeln scientists. It is wonderful to accompany young people through successful joint projects and to help them find their way to work. Titgemeyer would like to set accents in research in our investigation of the "good microorganisms" that are elementary as probiotic cultures for the production of healthy and wholesome foods.

The newly appointed professor studied biology at the University of Osnabrück and received his doctorate there in 1991 in the field of molecular microbiology on nutrient processes in bacteria. During two postdoctoral studies at the University of San Diego (California / USA) and the Rijksuniversiteit Groningen (Netherlands), Titgemeyer devoted himself to the development of new antibiotics and the study of signaling processes in the human brain.

In 1996 he established a working group at the University of Erlangen. In EU and industry-funded projects, he researched the nutrient behavior of bacteria in order to optimize yoghurt products in collaboration with Danone or to research the lifestyle of healthy bifidobacteria (probiotic cultures) in cooperation with Nestlé.

Since his habilitation in 2000 Titgemeyer was active as a university teacher in Erlangen. Before the 49-year-old was appointed to the FH Münster, he also worked as a laboratory manager for the group of companies Böklunder / Plumrose, a leading company in the meat and sausage industry.

Of his publications, a work on the discovery of new antibiotics received the most attention. The underlying procedure was patented in 2007 together with colleagues from the Universities of Liège (Belgium) and Leiden (Netherlands).

It shows a way to stimulate antibiotic-producing bacteria to secrete a variety of previously unknown antibiotic substances. This opens up a promising starting point for medicine in the fight against multidrug-resistant bacterial strains, explains Titgemeyer.

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