Prof. Dr.-Ing. Alexander Mathys, a food technologist, received a doctoral degree in food processing in 2008. Since 2015, he has been Assistant Professor (Tenure Track) in Sustainable Food Processing at ETH Zurich, Switzerland, where he is focusing on more efficiency and sustainability of value chains in food and feed. His current research focuses on material and energetic utilization of plant based side streams, micro process engineering and extrusion for tailored structure formation and synthesis, innovative multi hurdle technologies for gentle preservation of healthy and high quality food, novel protein sources from algae and insects to improve food security as well as multi indicator sustainability assessment as basic analysis in food processing. Dr. Mathys was Head of the Bioeconomy Department at German Institute of Food Technologies DIL with 10 direct reports in 2012-2015. He was expert in non-thermal preservation and sterilization technologies at the Nestlé Research Centre Lausanne in 2009-2012.

Dr . Mathys is the author of more than 80 publications (60 peer review articles, 10 patent applications, 9 book chapters, 1 book, >30 conference papers) and he has attended more than 100 international conferences. He is President of the Swiss Academy of Sciences (SCNAT) National Committee of the International Union of Food Science and Technology IUFoST (2021-2024) and serves as Governing Council Member (2020-2023) at the International Centre of Insect Physiology and Ecology (icipe), Nairobi, Kenya. Dr . Mathys has won several prestigious research awards from the International Union of Food Science and Technology ((IUFoST); International Congress on Engineering and Food (ICEF); Institute of Food Technologists (IFT); and European High Pressure Research Group (EHPRG). Furthermore Dr. Mathys was selected IFT W.K. Kellogg International Food Security Award Winner 2020; Young Researcher of the 60th Meeting of Nobel Laureates 2010; Einstein Young Scholar 2010; and A.T. Kearney Scholar 2011/2012 at the Falling Walls conferences.