

## Curriculum Vitae

Personal information **Jürgen van de Lagemaat**

Work experience

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Start date: 01-01-2025

End date: Present

Position held: Senior inspector GMP

Employer's name: Health and Youth Care Inspectorate (IGJ)

Country of employment: Netherlands

Main activities in the position: Conducting GMP & GDP inspections and related activities

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Start date: 01-05-2023

End date: 31-12-2024

Position held: Head of Manufacturing Sciences and Technology Germany

Employer's name: WuXi Biologics Germany GmbH

Country of employment: Germany

Main activities in the position: Senior Director managing the upstream, downstream and drug product MSAT teams for WuXi Germany.

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Start date: 01-11-2019

End date: 30-04-2023

Position held: Director Process Development and Commercialization

Employer's name: Xenikos BV

Country of employment: Netherlands

Main activities in the position: Managing and executing late-stage process development and commercialization activities for Phase 3 immunotoxin drug T-Guard and/or other potential future biologics

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Start date: 01-04-2006

End date: 31-10-2019

Position held: Upstream Processing Technology Lead and Senior Principal Scientist mAb Drug Substance Manufacturing

Employer's name: MSD Netherlands

Country of employment: Netherlands

Main activities in the position: Managing a team of senior scientists covering multiple programs focused on cell culture process development for biotherapeutic proteins, including mAbs and gonadotropins

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Start date: 01-09-2004

End date: 31-03-2006

Position held: Postdoctoral Researcher Food Chemistry

Employer's name: CSIC Research Institute of Industrial Fermentations

Country of employment: Spain

Main activities in the position: Postdoctoral researcher investigating the synthesis of bioactive peptides via the Maillard reaction (soy protein with small sugars) combined with enzymatic hydrolysis

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Start date: 01-02-2002

End date: 31-08-2004

Position held: Scientist Fermentation  
Employer's name: Wageningen University and Research Centre, Agrotechnology and Food Innovations (ATO)  
Country of employment: Netherlands  
Main activities in the position: Scientist with project management responsibilities for (submerged) fermentation related projects

## Education and training

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Start date: January 1998  
End date: January 2002  
Degree/qualification: PhD  
Institution: University of Reading, School of Food Biosciences  
Country of Institution: United Kingdom  
Subjects/skills: The development of a continuous solid-state fermentation process for the production of fungal tannase

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Start date: October 1996  
End date: September 1997  
Degree/qualification: MSc Food and Agricultural Biotechnology  
Institution: University of Reading, School of Food Biosciences  
Country of Institution: United Kingdom  
Subjects/skills: Chemical and processing engineering, Microbiology, Bioreactor design and enzymology, Food biotechnology and agricultural biotechnology

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Start date: September 1992  
End date: July 1996  
Degree/qualification: BSc (Hons) Food Technology  
Institution: Higher Agricultural College Delft  
Country of Institution: Netherlands  
Subjects/skills: Product development, Beverages, General food technology subjects

## Additional information

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### Publications

Van de Lagemaat, J., Silván, J.M., Moreno, F.J., Olano, A. and Del Castillo, M.D. (2007) In vitro glycation and antigenicity of soy proteins. *Food Research International* 40, 153-160.

Miralles, B., Martínez-Rodríguez, A., Santiago, A., Van de Lagemaat, J. and Heras, A. (2007) The occurrence of a Maillard-type protein-polysaccharide reaction between  $\beta$ -lactoglobulin and chitosan. *Food Chemistry* 100, 1071-1075.

Silván, J.M., Van de Lagemaat, J., Olano, A. and Del Castillo, M.D. (2006) Analysis and biological properties of amino acid derivate formed by Maillard reaction in foods. *Journal of Pharmaceutical and Biomedical Analysis* 41, 1543-1551.

Van de Lagemaat, J. and Pyle, D.L. (2005) Modelling the uptake and growth kinetics of *Penicillium glabrum* in a tannic acid-containing solid-state fermentation for tannase production. *Process Biochemistry* 40, 1773-1782.

Van de Lagemaat, J. and Pyle, D.L. (2004) Solid-state fermentation: A continuous process for fungal tannase production. *Biotechnology and Bioengineering* 87, 924-929.

Van de Lagemaat, J. and Pyle, D.L. (2004) Microbial tannase: retrospect and current developments. In *Enzyme technology* ed. Pandey, A., Webb, C., Soccol, C.R. and Larroche, C. New Delhi: Asiatech Publishers, Inc.

Timón, M.L., Carrapiso, A.I., Jurado, A. and Van de Lagemaat, J. (2004) An aroma study of fried bacon and fried pork loin. *Journal of the Science of Food and Agriculture* 84, 825-831.

Van de Lagemaat, J. and Pyle, D.L. (2001) Solid-state fermentation and bioremediation: development of a continuous process for the production of fungal tannase. *Chemical Engineering Journal* 84, 115-123.

Van de Lagemaat, J., Augur, C. and Pyle, D.L. (2000) Screening of filamentous fungi for the production of extracellular tannase in solid-state fermentation. In *Coffee Biotechnology and Quality* ed. Serra, T., Soccol, C.R., Pandey, A. and Roussos, S. Dordrecht: Kluwer Academic Publisher.

Van de Lagemaat, J., Giyarto and Pyle, D.L. (2000) Development of a continuous solid-state fermentation process for the production of fungal tannase. In *Proceedings (part 1) of the 14th Forum for Applied Biotechnology*, Brugge, Belgium, 243-249.

### Projects

### Memberships

### Other Relevant Information