

Chenyang Albert studied Food Chemistry at the Universität Hamburg, beginning in 2017. His bachelor thesis 'Entwicklung eines Plasmids für den Gen-Knockout von yxeH in *Bacillus subtilis*' was awarded with a prize as the best food chemistry bachelor degree in 2020. He completed his master's degree in Hamburg in 2022 with the master's thesis 'Application of the CRISPR-Cpf1 based DETECTR method for detecting species varieties in food'. Parts of this master thesis were published in the *Food Analytical Methods* journal. Since 2023 he is conducting researches at the working group of Prof. Markus Fischer at the Hamburg School of Food Science in order to write his PhD thesis. The current main topic is about riboflavin and its analogues especially demethyl-riboflavins.