

1st International Conference on

Microbial Food & Feed Ingredients

New trends in academia, industry and regulatory affairs

Important dates

Early Registration Deadline 1 March 2018

Main topics

- ▶ Microbial Food Cultures for the dairy, meat, and wine industry
- ▶ Probiotic cultures for food and dietary supplements
- ▶ Direct Fed Microbials
- ▶ Yeast and yeast extracts
- ▶ Proteins and peptide ingredients produced by fermentation e.g. enzymes
- ▶ Metabolites produced by fermentation used as ingredients in food and feed e.g. vitamins, acids, alcohols, and flavors.
- ▶ Fermented beverages

2 - 4 May 2018
Copenhagen · Denmark

www.miffi.org

First speakers announced

Sylvain Moineau (keynote speaker)
Université Laval (Quebec city, Canada)

Wim Saris (keynote speaker)
International Life Sciences Institute

Alexander Sulakvelidze
Intralytix, Baltimore, USA

Colin Hill
University College Cork, Ireland

Egon Bech Hansen
Technical University of Denmark

Gisèle LaPointe
University of Guelph, Canada

Hans van den Brink
Chr. Hansen, Denmark

Henrik Bjørn Nielsen
Clinical Microbiomics, Denmark

Kevin Verstrepen
University of Leuven, Belgium

Nicoletta Ravasio
National Research Council of Italy (CNR)

Peter Ruhdal Jensen
Technical University of Denmark

Sofie Saerens
Chr. Hansen, Denmark

Wolfgang Ahle
Brain Biotechnology Research &
Information Network, Germany

More to be announced soon

