



# MIFFI 2018 PROGRAMME

<b>Wednesday 02 May</b>					
17:00-20:00 REGISTRATION					
18:30-21:00 WELCOME RECEPTION AT THE MAERSK TOWER (included in the registration fee)					
<b>Thursday 03 May</b>					
08:30 REGISTRATION & COFFEE					
09.30 - 09.45	Welcome - Opening ceremony		Chairs: Egon Bech Hansen (Chair), DTU Food - National Food Institute, Denmark Lars Bogø Jensen (Chair), DTU Food - National Food Institute, Denmark		
09.45 - 10.30	Keynote presentation: Brave new world of food functionality, - <i>What can we learn from the past</i> -		Wim Saris, Maastricht University, The Netherlands		
10.30 - 11.00 COFFEE BREAK & EXHIBITION					
11:00-12:05		Parallel sessions		Parallel sessions	
Room: Auditorium Niels K. Jerne		Room: Auditorium Nielsine Nielsen		Room: Auditorium Jens Holst	
Microbiome human		Chair: Gisèle LaPointe, University of Guelph, Canada		Direct fed microbials	
				Chair: Karoline Sidelmann Brinch, Novozymes, Denmark	
11:00	Introduction		Introduction		
11:05	Understanding the impact of food ingredients through in vitro modelling of the fecal microbiome		In situ delivery of beneficial compounds by Bacilli		Mette Dines Cantor, Chr. Hansen, Denmark
11:25	Mining the microbiome for novel anti-infectives for food and feed		Formulation of Bacillus probiotics is key to product performance		Karoline Sidelmann Brinch, Novozymes, Denmark
11:45	Immune suppression after stroke: Evidence of bacterial translocation		Fermented canola meal product: Prebiotics, Probiotics and Bioactives		Søren Kjærulff, FermBiotics, Denmark
11:55	Fecal virome transplantation targeting type-2-diabetes and obesity in mice		Microbial solutions for sustainable health and production of ruminants		Giuseppe Copani, Chr. Hansen, Denmark
<b>Panelists:</b> Adam Hillestrøm, DACOFI, Denmark Jan Boeg Hansen, Tapperiet, Denmark Jens Legarth, Fermentationexperts, Denmark					

12:05-13:00

LUNCH & EXHIBITION

12:15-13:00	<b>INDUSTRY SYMPOSIA:</b> Industrial fermentation solutions by Lallemand : Danish roots with a global vision Industrial fermentation solutions by Lallemand : Danish roots with a global vision <b>David Guerrand</b> , Biotech Business Director, Lallemand Bio-Ingredients <b>Rune Engell-Hansen</b> , Plant Manager, De Danske Gærfabrikker		
-------------	---	--	--

13:00-14:00	POSTER SESSION		
-------------	----------------	--	--

14:00-15:05	Parallel sessions	Parallel sessions	Parallel sessions
	Room: Auditorium Niels K. Jerne	Room: Auditorium Nielsine Nielsen	Room: Auditorium Jens Holst

	Microbial Food Cultures	<b>Chair:</b> <b>Egon Bech Hansen</b> , DTU Food - National Food Institute, Denmark	Microbiome animals	<b>Chair:</b> Alexander Sulakvelidze, Intralytix, Inc., USA	Workshop: From innovative student to entrepreneurial employee	<b>Chair:</b> <b>Lars Bogg Jensen</b> , DTU Food - National Food Institute, Denmark
--	-------------------------	---	--------------------	--	---	---

14:00	Introduction		Introduction		<b>Panelists:</b>  <b>Lars Bogg Jensen</b> , Technical University of Denmark "Using real life scenarios in modern university teaching"  <b>Nanna Viereck</b> , University of Copenhagen, Denmark "Industrial collaboration into courses and student projects enabling innovative & entrepreneurial alumni"  <b>Dorthe Lynnerup</b> , University of Copenhagen, Denmark "SCIENCE Innovation Hub – how to support students from idea to business"  <b>Marie Louise M. Pollmann-Larsen</b> , Technical University of Denmark "Connecting students and industry in hacks, spinout courses, food labs and open innovation challenge competitions"  <b>Peder Fode</b> , Confederation of Danish Industries, Denmark  <b>Harry Barraza</b> , Arla Foods, Denmark "Collaborating with startups to scale innovation"	
14:05	Product-yield selection in water-in-oil emulsions	<b>Rinke van Tatenhove-Pel</b> , Vrije Universiteit Amsterdam, The Netherlands	Bacteriophages for Healthier Foods: Safety by Nature	<b>Alexander Sulakvelidze</b> , Intralytix, Inc., USA		
14:25	Identification of efficient vitamin-secreting lactic acid bacteria through the droplet-based high-throughput screening	<b>Jun Chen</b> , DTU Food - National Food Institute, Denmark	Ultra-high-resolution exploration of the microbiome	<b>Henrik Bjørn Nielsen</b> , Clinical-Microbiomics, Denmark		
14:45	Microbial polysaccharides for texture improvement	<b>Vera Kuzina Poulsen</b> , Chr. Hansen, Denmark	Confirmation of the presence of Enterococcus faecium M74 in the gut of 1-day-old and 7-day-old chickens using PFGE-typing after in ovo application	<b>Line Skjoet-Rasmussen</b> , Chr. Hansen, Denmark		
14:55	Lactobacillus helveticus: spice up its life!	<b>Ineke Van Boeljen</b> , CSK food enrichment, The Netherlands	New probiotic Bacillus strains to improve gut health in piglets	<b>Bea Nielsen</b> , Chr. Hansen, Denmark		

15:05	Viability of microencapsulated Akkermansia muciniphila and Lactobacillus plantarum during freeze-drying, storage and in vitro upper gastrointestinal tract passage	<b>Martin Marcial-Coba</b> , University of Copenhagen, Denmark	COFFEE BREAK & EXHIBITION (15:05-15:30)			
-------	--	---	---	--	--	--

15:15-15:30	COFFEE BREAK & EXHIBITION				
-------------	---------------------------	--	--	--	--

15:30-16:30	<b>Keynote presentation:</b> <b>CRISPR-Cas systems: from humble beginnings to today's headlines</b>	<b>Sylvain Moineau</b> , Laval University, Canada			
16:30-17:15	<b>Networking Reception with fermented beverages</b>	Exhibition area			
18:30	<b>Conference Dinner at Carlsberg Museum</b> (not included in the registration fee. Tickets can be purchased online)	Carlsberg Museum, Gamle Carlsberg Vej 11, 1799 København			

Friday 04 May						
09:00-10:00	Regulatory affairs: Challenges and opportunities		Chair: Svend Laulund, Chr. Hansen, Denmark			
09:00-09:10	Introduction					
09:10-09:30	Effect of the Nagoya protocol on future access to industrial lactic acid bacteria cultures		Eric Johansen, Chr. Hansen, Denmark			
09:30-09:45	Challenges facing the Microbial food culture industry		Paul Tenning, European Food and Feed Cultures Association (EFFCA)			
09:45-10:00	Developing science and today's regulations		Lisa Jensen, Association of Manufacturers and Formulators of Enzyme Products (AMFEP)			
10:00-10:30	COFFEE BREAK					
10:30-11:35	Parallel sessions		Parallel sessions		Parallel sessions	
	Room: Auditorium Niels K. Jerne		Room: Auditorium Nielsine Nielsen		Room: Auditorium Jens Holst	
	Regulatory affairs: Challenges and opportunities cont.	Chair: Svend Laulund, Chr. Hansen, Denmark	Metabolites and proteins/peptide (enzymes)	Chair: Vibe Glitsø, Nozozymes, Denmark	Fermented beverages	Chair: Jochen Förster, Carlsberg Research Laboratory, Denmark
10:30	Introduction		Introduction		Introduction	
10:35	Safety Demonstration of Microbial Food Cultures. The IDF EFFCA Initiative	François Bourdichon, Food Safety and Hygiene Consultant, France	Hydrolysis of microbial turnover products in the gut: a case study in broiler chickens	Mikkel Klausen, Nozozymes, Denmark	A systems approach to generating superior industrial yeasts	Kevin Verstrepen, University of Leuven, Belgium
10:55	Role of the Qualified Presumption of Safety concept in the EFSA risk evaluations	Lieve Herman, Flanders Research Institute for Agriculture, Fisheries and Food, Belgium	Refining proteins from green crops using lactic acid fermentation and obtaining high quality feed products for animals	Mette Lübeck, Aalborg University, Denmark	The use of Pichia kluyveri yeast for the production of low alcohol and non-alcoholic beer	Sofie Saerens, Chr. Hansen, Denmark
11:15	Panel discussion		Lactic Acid Bacteria for Efficient Delivery of Vitamin K2	Yue Liu, Wageningen University, The Netherlands	Bacteriophages for the wine industry: a way to a healthier wine	Ifigenia Kyrkou, Aarhus University, Denmark
11:25			Developing Lactic Acid Bacteria for the conversion of brown macroalgae to green chemicals and fuels	Elleke Bosma, The Novo Nordisk Foundation Center for Biosustainability, Technical University of Denmark	The challenge of lactic acid bacteria to metabolize phenolic compounds in elderberry juice	Annalisa Ricci, University of Parma, Italy
11:35-13:00	LUNCH & EXHIBITION					
13:00-14:00	POSTER SESSION					
13:00-14:05	Parallel sessions		Parallel sessions			
	Room: Auditorium Niels K. Jerne		Room: Auditorium Nielsine Nielsen			
	Food and feed enzymes	Chair: Hans van den Brink, Chr. Hansen, Denmark	Food and feed waste - waste upgrade	Chair: Nicoletta Ravasio, CNR ISTM, Italy		
13:00	Introduction		Introduction			
13:05	Development of novel chymosins for cheese production	Christian Jaeckel, Chr. Hansen, Denmark	Upgrading of whey and other food supply chain waste	Nicoletta Ravasio, CNR ISTM, Italy		
13:25	Enzymes for Fruit Processing	Wolfgang Aehle, BRAIN, Germany	Value added products from dairy waste	Peter Ruhdal Jensen, Technical University of Denmark, Denmark		
13:45	Cassava non-starch polysaccharide composition & degradation by carbohydrases	Larissa Staack, Nozozymes, Denmark	Phage Therapy Against Soft Rot Enterobacteriaceae in Potatoes Under Simulated Storage Conditions	Amaru M. Djurhuus, Aarhus University, Denmark		
13:55	Camel Chymosin for Camel Cheese Making Properties	Yonas Hallu, Haramaya University, Ethiopia	Production of nutrient-rich yeast from wood-derived sugars	Ricardo Ekmay, Arbiom Inc., USA		
14:05-15:00	Nordic Food Lab –fermenting for deliciousness	Michael Bom Frøst, Nordic Food Lab, Denmark				
15:00-15:15	CLOSING REMARKS AND POSTER PRIZES					
15:15 - 15:45	RECEPTION WITH FERMENTED BEVERAGES					