

Wednesday 02 May

17:00-20:00 Registration

18:30-21:00 Welcome reception at Maersk Tower
(included in the registration fee)

Thursday 03 May Room: Niels K. Jerne

08:30 Registration and coffee

09.30 - 09.45 Welcome - Opening ceremony
Chairs:
Egon Bech Hansen &
Lars Bogø Jensen

09.45 - 10.30 Keynote presentation:
Brave new world of food functionality,
- What can we learn from the past -
Wim Saris

10.30 - 11.00 Coffee break, posters and exhibition

11:00-12:05 Parallel sessions		11:00-12:05 Parallel sessions		11:00-12:05 Parallel sessions	
Room: Auditorium Niels K. Jerne		Room: Auditorium Nielsine Nielsen		Room: Auditorium Jens Holst	
Microbiome human Chair: Gisèle LaPointe		Direct fed microbials Chair: Karoline Brinch		Innovation workshop: the future ingredients – opportunities and challenges Chair: Anders Permin	
11:00	Introduction	Introduction		<p>Panelists: Adam Hillestrøm, DACOFI Jan Boegh Hansen, Tapperiet Anders Sebastian Rosenkrans Ødum, DTU Søren Kjærulff, Fermbiotics</p>	
11:05	Understanding the impact of food ingredients through in vitro modelling of the fecal microbiome Gisèle LaPointe	In situ delivery of beneficial compounds by Bacilli Mette Dines Cantor			
11:25	Mining the microbiome for novel anti-infectives for food and feed Colin Hill	Formulation of Bacillus probiotics is key to product performance Karoline Sidelmann Brinch			
11:45	84: Viability of microencapsulated Akkermansia muciniphila and Lactobacillus plantarum during freeze-drying, storage and in vitro upper gastrointestinal tract passage Martin Marcial-Coba	Fermented canola meal product: Prebiotics, Probiotics and Bioactives Søren Kjærulff			
11:55	Fecal virome transplantation targeting type-2-diabetes and obesity in mice Torben Sølbeck Rasmussen	Microbial solutions for sustainable health and production of ruminants Giuseppe Copani			

12:05-13:00	Lunch & exhibition		Lunch & exhibition		Lunch & exhibition	
13:00-14:00	Poster session		Poster session		Poster session	
14:00-15:55	Parallel sessions		Parallel sessions		Parallel sessions	
	Room: Auditorium Niels K. Jerne		Room: Auditorium Nielsine Nielsen		Room: Auditorium Jens Holst	
	Microbial Food Cultures	Chair: Egon Bech Hansen	Microbiome animals	Chair: Alexander Sulakvelidze	Workshop: From innovative student to entrepreneurial employee	Chair: Lars Bogø Jensen
14:00	Introduction		Introduction		<p>Panelists:</p> <p>Harry Barraza, Arla Foods Nanna Viereck, Copenhagen University Peder Fode, Confederation of Danish Industries Dorthe Lynnerup, Copenhagen University Sannie Fisker, DTU</p>	
14:05	Product-yield selection in water-in-oil emulsions	Rinke van Tatenhove-Pel	Bacteriophages for Healthier Foods: Safety by Nature	Alexander Sulakvelidze		
14:25	Identification of efficient vitamin-secreting lactic acid bacteria through the droplet-based high-throughput screening	Jun Chen	Ultra-high-resolution exploration of the microbiome	Henrik Bjørn Nielsen		
14:45	Microbial polysaccharides for texture improvement	Vera Kuzina Poulsen	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	Line Skjoet-Rasmussen		
14:55	Lactobacillus helveticus: spice up its life!	Ineke Van Boeijen	New probiotic Bacillus strains to improve gut health in piglets	Bea Nielsen		
15:55-16:30	Coffee break and exhibition		Coffee break and exhibition		Coffee break and exhibition	
15:30-16:30	Keynote presentation: CRISPR-Cas systems: from humble beginnings to today's headlines		Sylvain Moineau			
16:30-17:15	Networking Reception with fermented beverages		<i>Exhibition area</i>			
18:30	Conference Dinner at Carlsberg Museum (not included in the registration fee. Tickets can be purchased online)		<i>Carlsberg Museum, Gamle Carlsberg Vej 11, 1799 København</i>			

Friday 04 May					
09:00-10:00	Regulatory affairs: Challenges and opportunities		Chair: Svend Laulund, Chr. Hansen		
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		
09:30-09:45	Title TBA		Paul Tenning, European Food and Feed Cultures Association (EFFCA)		
09:45-10:00	Title TBA		Lisa Jensen, Association of Manufacturers and Formulators of Enzyme Products (AMFEP)		
10:00-10:30	Coffee break		Coffee break		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	Metabolites and proteins/peptide (enzymes)	Chair: Vibe Glitsø	Fermented beverages Chair: Jochen Förster
10:30	Introduction		Introduction		Introduction
10:35	IDF inventory	François Bourdichon, Food Safety and Hygiene Consultant	Hydrolysis of microbial turnover products in the gut: a case study in broiler chickens	Mikkel Klausen, Novozymes	A systems approach to generating superior industrial yeasts Kevin Verstrepen
10:55	Role of the Qualified Presumption of Safety concept in the EFSA risk assessment process'	Lieve Herman, Flanders research institute for agriculture, fisheries and food	Refining proteins from green crops using lactic acid fermentation and obtaining high quality feed products for animals	Mette Lübeck, AAU	The use of Pichia kluyveri yeast for the production of low alcohol and non-alcoholic beer Sofie Saerens
11:15	Panel discussion		Lactic Acid Bacteria for Efficient Delivery of Vitamin K2	Yue Liu	Bacteriophages for the wine industry: a way to a healthier wine Ifigeneia Kyrkou
			Developing Lactic Acid Bacteria for the conversion of brown macroalgae to green chemicals and fuels	Elleke Bosma	The challenge of lactic acid bacteria to metabolize phenolic compounds in elderberry juice Annalisa Ricci
11:35-12:00	Lunch & exhibition		Lunch & exhibition		Lunch & exhibition
13:00-14:00	Poster session		Poster session		Poster session
13:00-14:05	Parallel sessions		Parallel sessions		Parallel sessions
	Room: Auditorium Niels K. Jerne		Room: Auditorium Nielsine Nielsen		
	Food enzymes	Chair: Hans van den Brink	Food and feed waste - waste upgrade	Chair: Nicoletta Ravasio	
13:00	Introduction		Introduction		
13:05	Development of novel chymosins for cheese production	Christian Jaeckel	Upgrading of whey and other food supply chain waste	Nicoletta Ravasio	
13:25	Enzymes for Fruit Processing	Wolfgang Aehle	Value added products from dairy waste	Peter Ruhdal Jensen	
13:45	Cassava non-starch polysaccharide composition & degradation by carbohydrases	Larissa Staack	Phage Therapy Against Soft Rot Enterobacteriaceae in Potatoes Under Simulated Storage Conditions	Amaru M. Djurhuus	
13:55	Camel Chymosin for Camel Cheese Making Properties	Yonas Hailu	Production of nutrient-rich yeast from wood-derived sugars	Ricardo Ekmay	
14:05-15:00	Novel and Traditional Fermentation in Gastronomy	Michael Bom Frøst, Nordic Food Lab			
15:00-15:15	Closing remarks				
15:15 - 15:45	Reception with fermented beverages				