

1st International Conference on

Microbial Food & Feed Ingredients

New trends in academia, industry and regulatory affairs

Important dates

Abstract Submission Deadline	31 January 2018
Confirmation of Abstract Acceptance	15 February 2018
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





1st International Conference on Microbial Food and Feed Ingredients

2-4 May 2018 | Copenhagen | Denmark

SPONSOR INVITATION

It is a great pleasure to invite you to participate and contribute to the MiFFI2018 conference. There are three main topics:

- Microbial food ingredients
- Microbial feed ingredients
- Regulatory and consumer aspects

Why attend and support the MiFFI2018?

More than ever the demand for better, healthier and cheaper foods is pivotal to consumers and thus the producers, affiliated industries and research institutions. This affects the entire supply chain from university scientists to commercialization of research in the industry. A forum for this specific area of microbiology is needed in Europe to give voice to the large community working dedicatedly to improve foods and feed for the benefit of health, experience and the economy.

Microbial food and feed ingredients have a growing role both in terms of research, education and industry – as well as from a strategical point of view. Denmark is a leading country in advanced development and sales of bacteria cultures and enzymes worldwide. Furthermore, Denmark and northern Europe have large agricultural sectors, well-developed food industries and a high level of university programmes within microbial ingredients making Denmark a very suitable venue for this conference.

By sponsoring MiFFI you get access to

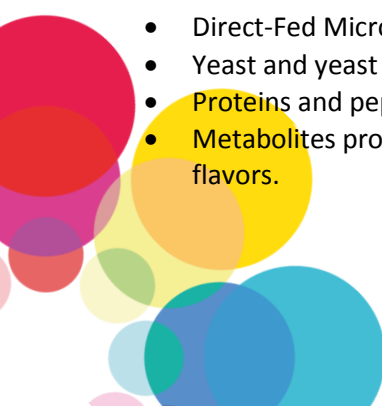
- Leading scientists and decision makers
- Students and early career scientists
- Leading industry opinion leaders
- The newest science and knowledge with in the specific field of Microbial Ingredients

We expect 200-300 participants from both the academia and industry to take part in the congress. The MiFFI conference will offer high-level scientific presentations, networking activities and is an excellent opportunity to exchange knowledge and experiences within microbial food and feed ingredients.

What is understood by Microbial Food and Feed Ingredients?

The term microbial food and feed ingredients, is to be understood in its broadest sense. This means that the congress will encompass e.g.:

- Microbial Food Cultures for the dairy, meat, and wine industry
- Probiotic cultures for food and dietary supplements
- Fermented Beverages
- Direct-Fed Microbials for feed
- 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.



Conference venue

The conference will take place in the newly build high profile science compound at the University of Copenhagen named The Maersk Tower. It is placed centrally in Nørrebro in Copenhagen and features one of the most spectacular settings for scientific events with excellent conditions for exhibition and networking.

We hope you will join us for MiFFI 2018 Conference and look forward to welcoming you to Copenhagen!

Kind regards

On behalf of the Organising Committee,

Lars Bogø Jensen

Chair of the Organizing committee

Past President of the Danish Microbiological Society

DTU National Food Institute

Members of the organizing committee	Members of the scientific committee
Lars Bogø Jensen (Chair) DTU Food - National Food Institute	Egon Bech Hansen (Chair) DTU Food - National Food Institute
Fergal P. Rattray Department of Food Science, University of Copenhagen	Dennis Sandris Nielsen Department of Food Science, University of Copenhagen
Peder Fode Confederation of Danish Industry	Svend Laulund CHR Hansen
Anders Permin Technical University of Denmark	Rodolphe Barrangou North Carolina State University
Anemette Hansen Danish Agriculture and Food Council	Christel Thea Jørgensen Novozymes A/S
Jochen Förster Carlsberg Research Laboratory	Philippe Horvath DuPont

First speakers announced

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 Aehle, Brain Biotechnology Research & Information Network, Germany



SPONSOR OPPORTUNITIES

Below, we have listed some attractive opportunities to sponsor and exhibit at MiFFI2018. **If you have any specific ideas or wishes beyond these, please do not hesitate to get in touch.**

Platinum sponsor – 100,000 DKK (13,500 EUR)

- Satellite symposium
- A choice of either welcome reception or dinner sponsorship (see next page for details)
- 10 free delegates
- 12m2 exhibition stand/ roll-ups placed at the entrance of the main meeting room
- Back cover of programme
- Company logo in final programme and on the congress website
- 25% discount on additional delegate registration fees
- Delegate list

Gold sponsor + satellite symposium – 50,000 DKK (7,000 EUR)

- 10 m2 exhibition stand/ roll-ups placed at the entrance of the main meeting room
- 5 free delegates
- 1 satellite symposium
- Sponsorship of 2 sessions
- Advert in final programme
- Company logo in final programme and on the congress website
- 25% discount on additional delegate registration fees
- Delegate list

Gold sponsor – 25,000 DKK (3,500 EUR)

- 6m2 exhibition stand/ roll-ups placed at the entrance of the main meeting room
- 5 free delegates
- Sponsorship of 2 sessions
- Advert in final programme
- Company logo in final programme and on the congress website
- 25% discount on additional delegate registration fees
- Delegate list

Silver Sponsor – 12,000 DKK (1,500 EUR)

- 6m2 exhibition stand/ roll-ups placed at the entrance of the main meeting room
- 1 free delegate
- Sponsorship of a session
- Advert in final programme
- Company logo in final programme and on the congress website
- 15% discount on additional delegate registration fees
- Delegate list

Supporter – 6,000 DKK (750 EUR)

- 1 free delegate
- Company logo in final programme and on the congress website
- Delegate list



OTHER SPONSORSHIP OPPORTUNITIES

Conference dinner – 15,000+ DKK (2,000+ EUR)

Sponsor the dinner and help make sure the delegates have an exquisite and entertaining evening thanks to your support. Your company logo will be placed on the menu cards on each table and your company will be promoted as sponsor of the gala dinner in all congress materials and on the congress website.

Welcome reception – 15,000 DKK (2,000 EUR)

Sponsor the welcome reception, where the delegates will have welcome drinks and great finger food in a pleasant atmosphere made for networking. Your company's support will be mentioned in the welcome speech and your company will be promoted as sponsor of the welcome reception in all congress materials and on the congress website.

Adverts in final programme/abstract book – 3,700 DKK (500 EUR)

The final programme will be distributed to all participants. The price includes 1 full page A4 advert in colours. Placement of adverts is decided by the congress secretariat on a first come first served basis.

Congress Bags – 7,500 DKK (1,000 EUR)

The congress bags contain all the congress materials and will be distributed to all participants. The sponsorship does not include production costs, which are paid by the sponsor.

Lanyards – 7,500 DKK (1,000 EUR)

All participants will have to wear their badge all the time during the course. The Lanyards will be handed out to all participants together with the badge. The sponsorship does not include production costs, which are paid by the sponsor.

Pen & Paper – 7,500 DKK (1,000 EUR)

Your branded Pen & Notepads will be handed out to all participants. The sponsorship does not include production costs, which are paid by the sponsor.

MORE INFORMATION

Please visit the conference website
www.miffi.org





TERMS OF PAYMENT

All prices quoted are net prices. The legal value added tax will be included upon billing. Due dates: For orders over 7,500 DKK, 25% of the total amount will be invoiced upon ordering, and is due 14 days after ordering. The remaining amount will be invoiced in January 2018, and is due within 14 days. Orders under 7,500 DKK and orders after January 1st, 2018 will be invoiced for the full amount immediately upon ordering.

CANCELLATION POLICY & NON-PARTICIPATION ON THE PART OF THE EXHIBITOR

Following receipt of the order confirmation the order is binding and the exhibitor is committed to pay as follows: Any cancellation of stand, symposia and other bookings before December 31st 2017 will not be refunded for the 25 % prepayment. If a pre-payment has not been made 25% of the full amount will be charged as a cancellation fee. Cancellations after January 1st 2018 are non-refundable and requires a 100% payment of the amount stated in the order confirmation. The above apply if the exhibitor withdraws from the contract or does not participate in the event.

MiFFI 2018 Conference Secretariat

Please contact the congress secretariat for all information about sponsorships and exhibition and for all other enquiries about the congress:

Niels Fibæk Bertel, Project Manager

Tel. +45 3326 5649 | nfb@cap-partner.eu | www.MiFFI.org



Wednesday 2 May 2018

17:00-20.00 Registration

18:00 Welcome reception

Thursday 3 May 2018

08:30 Registration & Coffee

09:30 Opening address

09:45 **Keynote presentation - Wim Saris, ILSI**

10:30 Coffee break & exhibition

11:00 Parallel Sessions

Auditorium Niels K. Jerne

Microbiome human

11:00 Chair introduction - Gisèle LaPointe

11:05 Gisèle LaPointe

11:25 Colin Hill

11:45 Abstract presentation

11:55 Abstract presentation

Auditorium Henrik Dam

Direct fed microbials

Chair introduction

TBA

TBA

Abstract presentation

Abstract presentation

Workshops

Auditorium Jens Holst

Innovation workshop

12:05 Lunch & exhibition (possible satellite symposia)

13:00 Poster session

14:00 Parallel Sessions

Microbial Food Cultures

14:00 Chair introduction

Egon Bech Hansen

14:05 TBA

14:25 TBA

14:45 Abstract presentation

14:55 Abstract presentation

Microbiome animals

Chair introduction

Alexander Sulakvelidze

Alexander Sulakvelidze

Henrik Bjørn Nielsen

Abstract presentation

Abstract presentation

From innovative student to entrepreneurial employee

15:05 Coffee & exhibition

15:30 **Keynote presentation - Sylvain Moineau**

16:30 Reception with fermented beverages - networking

18:30 Conference Dinner at Carlsberg Museum

Friday 4 May 2018

09:00 Session on regulatory affairs - Focus on new microbes on the QPS list and CRISPR

09:00 Pen&Tec Consulting

Crispr & QPS

09:20 Frans Verstraete, EC (TBC)

Novel food and enzymes

09:35 Manuela Tiramani (TBC)

EFSA update of guideline on feed additives

09:50 Questions

10:00 Coffee

10:30 Parallel Sessions

Auditorium Niels K. Jerne

Fermented beverages

10:30 Chair introduction

Jochen Förster

10:35 Kevin Verstrepen

10:55 Sofie Saerens

11:15 Abstract presentation

11:25 Abstract presentation

Auditorium Henrik Dam

Metabolites and proteins/peptides

Chair introduction

Vibe Glitsø

Mikkel Klausen, Novozymes

TBA

Abstract presentation

Abstract presentation

Workshops

Auditorium Jens Holst

Regulatory affairs: Challenges and opportunities

Moderator: Svend Laulund

Panelists: Pen&Tec,

Frans Verstraete, EC (TBC)

Manuela Tiramani (TBC)

and repr. from other firms (5 mins)

11:35 Lunch & exhibition

12:00 Poster session

13:00 Parallel Sessions

Food enzymes

Chair introduction Hans van den Brink

13:05 Hans van den Brink

13:25 Wolfgang Aehle

13:45 Abstract presentation

13:55 Abstract presentation

Food and feed waste - waste upgrade

Chair introduction - Nicoletta Ravasio

Nicoletta Ravasio

Peter Ruhdal Jensen

Abstract presentation

Abstract presentation

Novel and Traditional

Fermentation in Gastronomy

Hosted by Nordic Food Lab

Pre-registration required.

14:05 **Session on Consumer preferences and food waste**

14:50-15:30 **Closing remarks and fermented beverages**

PLATINUM SPONSOR



GOLD SPONSORS



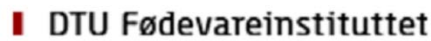
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Danish Agriculture & Food Council



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