

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

Room: Auditorium Niels K. Jerne

Microbiome human

Chair: Gisèle LaPointe

11:00 Introduction

11:05 Understanding the impact of food
ingredients through in vitro modelling of
the fecal microbiome
Gisèle LaPointe

11:25 Mining the microbiome for novel anti-
infectives for food and feed
Colin Hill

11:45 Abstract presentation

11:55 Abstract presentation

12:05-13:00 Lunch & exhibition

13:00-14:00 Poster session

Room: Auditorium Henrik Dam

Direct fed microbials

Chair:

11:00 Introduction

11:05 Title TBA

11:25 Title TBA

11:45 Abstract presentation

11:55 Abstract presentation

Room: Auditorium Jens Holst

Innovation workshop: the future
ingredients – opportunities and challenges
Chair: Anders Permin

Panelists: Adam Hillestrøm, DACOFI & Jan Boegh Hansen, Tapperiet,
more TBA

14:00-15:55		Parallel sessions						
		Room: Auditorium Niels K. Jerne		Room: Auditorium Henrik Dam		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		Panelists: Harry Barraza, Arla Foods; Nanna Viereck, Copenhagen Univeristy; Peder Fode, Confederation of Danish Industries		
14:05	Title TBA			Bacteriophages for Healthier Foods: Safety by Nature	Alexander Sulakvelidze			
14:25	Title TBA			Ultra-high-resolution exploration of the microbiome	Henrik Bjørn Nielsen			
14:45	Abstract presentation			Abstract presentation				
14:55	Abstract presentation			Abstract presentation				
15:55-16:30		Coffee break and exhibition						
15:30-16:30	Keynote presentation: CRISPR-Cas systems: from humble beginnings to today's headlines	Sylvain Moineau						
16:30	Reception with fermented beverages - networking							
18:30	Conference Dinner at Carlsberg Museum (not included in the registration fee. Tickets can be purchased online)							

Friday 04 May

09:00-10:00	Panel debate - regulatory aspects (food safety, waste)				
10:00-10:30	Coffee break				
10:30-11:35	Parallel sessions				
	Room: Auditorium Niels K. Jerne		Room: Auditorium Henrik Dam		Room: Auditorium Jens Holst
	Fermented beverages	Chair: Jochen Förster	Metabolites and proteins/peptide (enzymes)	Chair: Vibe Glitsø	Regulatory affairs workshop: Challenges and opportunities
10:30	Introduction		Introduction		
10:35	A systems approach to generating superior industrial yeasts	Kevin Verstrepen	Hydrolysis of microbial turnover products in the gut: a case study in broiler chickens	Mikkel Klausen, Novozymes	
10:55	The use of Pichia kluyveri yeast for the production of low alcohol and non-alcoholic beer	Sofie Saerens	Title TBA	TBA	TBA
11:15	Abstract presentation		Abstract presentation		
11:25	Abstract presentation		Abstract presentation		
11:35-12:00	Lunch & exhibition				
13:00-14:00	Poster session				
13:00-14:05	Parallel sessions				
	Room: Auditorium Niels K. Jerne		Room: Auditorium Henrik Dam		
	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 in Fruit Juice Production	Wolfgang Aehle	Value added products from dairy waste	Peter Ruhdal Jensen	
13:45	Abstract presentation		Abstract presentation		
13:55	Abstract presentation		Abstract presentation		
14:05-15:00	Novel and Traditional Fermentation in Gastronomy	Hosted by Nordic Food Lab			
15:00-15:30	Closing remarks and fermented beverages				