

MIFFI 2020 PRELIMINARY PROGRAMME



Wednesday 15 April			
17:00-20:00	REGISTRATION		
17:30-21:00	WELCOME RECEPTION AT THE MARBLE HALL (included in the registration fee)		
Thursday 16 April			
08:30	REGISTRATION & COFFEE		
09.30 - 09.45	Welcome - Opening ceremony		Chairs: Egon Bech Hansen & Lars Bogø Jensen, National Food Institute, DTU Food, Denmark
09.45 - 10.30	Keynote presentation Jens Nielsen, Chalmers University, Sweden		
10.30 - 11.00	COFFEE BREAK & EXHIBITION		
11:00-12:05	Parallel sessions Room A2-81.01		Parallel sessions Room A2-70.04
	Session 1: Pro-prebiotics and the microbiome	Chair:	Session 2: Yeast
11:00	Introduction		Introduction
11:05	"Selection of specific microbial consortia for future probiotics"	Kaarel Adamberg, Taltech, Estonia	Talk 1
11:25	Talk 2	Arthur C. Ouwehand, DuPont	Talk 2
11:45	Talk 3 - based on abstracts		Talk 3 - based on abstracts
11:55	Talk 4 - based on abstracts		Talk 4 - based on abstracts
12:05-13:00	LUNCH & EXHIBITION		
12:30-12:50	INDUSTRY SYMPOSIA:		
13:10 - 13:30	INDUSTRY SYMPOSIA:		
13:00-14:00	POSTER SESSION		
14:00-15:05	Parallel sessions Room A2-81.01		Parallel sessions Room A2-70.04
	Session 3: Whole genome sequencing	Chair:	Session 4: Metabolic models
14:00	Introduction		Introduction
14:05	Talk 1		Talk 1
14:25	Talk 2		Talk 2
14:45	Talk 3 - based on abstracts		Talk 3 - based on abstracts
14:55	Talk 4 - based on abstracts		Talk 4 - based on abstracts
15:05-15:30	COFFEE BREAK & EXHIBITION		
15:30-16:30	Keynote presentation		
16:30-17:15	Networking Reception with fermented beverages, Exhibition area		
19:00	Conference Dinner, Venue Copenhagen Food Space (not included in the registration fee. Tickets can be purchased online)		

Friday 17 April				
09:00-10:00	Future trends and regulatory affairs: Challenges and opportunities		Chair:	
09:00-09:10	Introduction			
09:10-09:30	Talk 1 - TBC			
09:30-09:45	Talk 2 - TBC			
09:45-10:00	Talk 3 - TBC			
10:00-10:30	COFFEE BREAK			
10:30-11:35	Parallel sessions		Parallel sessions	
	Room A2-81.01		Room A2-70.04	
	Session 4: Enzymes for food and feed applications	Chair:	Session 5: Microbially derived bioactive compounds Chair:	
10:30	Introduction	Jens Frisbæk Sørensen, DuPont, Denmark	Introduction	Paul Ross, Cork University
10:35	"Enzyme application in food"		Title TBA	
10:55	Talk 2		Talk 2	
11:15	Talk 3 - based on abstracts		Talk 3 - based on abstracts	
11.25	Talk 4 - based on abstracts		Talk 4 - based on abstracts	
11:35-13:00	LUNCH & EXHIBITION			
12:00 - 12:20	INDUSTRY SYMPOSIA:			
12:40 - 13:00	INDUSTRY SYMPOSIA:			
13:00-14:00	POSTER SESSION & EXHIBITION			
14:00-15:05	Parallel sessions		Parallel sessions	
	Room A2-81.01		Room A2-70.04	
	Session 6: Microbiome/Animal & Human Helath	Chair:	Session 7: Enrichment of plantbased foods via fermentation Chair:	
14:00	Introduction		Introduction	
14:05	Talk 1		Talk 1	
14:25	Talk 2		Talk 2	
14:45	Talk 3 - based on abstracts		Talk 3 - based on abstracts	
14:55	Talk 4 - based on abstracts		Talk 4 - based on abstracts	
15:05-16:00	Closing session			
16:00-16:15	CLOSING REMARKS AND POSTER PRIZES			