

MIFFI 2020 PRELIMINARY PROGRAMME



Wednesday 15 April				
17:00-20:00	REGISTRATION			
17:30-20:00	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	Chair:
11:00	Introduction		Introduction	
11:05	Selection of specific microbial consortia for future probiotics	Kaarel Adamberg, Taltech, Estonia	Talk 1	
11:25	Title TBC		Challenges and opportunities for exploiting yeast diversity	John Morrissey, University College Cork
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:	Lallemand		
13:10 - 13:30	INDUSTRY SYMPOSIA:	Chr Hansen		
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	Chair:
14:00	Introduction		Introduction	
14:05	Talk 1		Title TBC	
14:25	Title TBC	Frank Møller Aarestrup, Aarestrup Lab	Title TBC	
14:45	Talk 3 - based on abstracts		Talk 3 - based on abstracts	Kevin Verstrepen, KU Leuven
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 by Sakkie Pretorius, Macquarie University			
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 5: Enzymes for food and feed applications	Chair:	Session 6: Microbially derived bioactive compounds	Chair:
10:30	Introduction	Jens Frisbæk Sørensen, DuPont, Denmark	Introduction	Paul Ross, Cork University Mansel Griffiths, University of Guelph,
10:35	Enzyme application in food		Title TBA	
10:55	Talk 2		Postbiotics improve human and animal health	
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: TBC			
12:40 - 13:00	INDUSTRY SYMPOSIA: TBC			
13:00-14:00	POSTER SESSION & EXHIBITION			
14:00-15:05	Parallel sessions		Parallel sessions	
	Room A2-81.01		Room A2-70.04	
	Session 7: Microbiome/Animal & Human Health	Chair:	Session 8: Enrichment of plantbased foods via fermentation	Chair:
14:00	Introduction	Filip Van Immerseel, U Gent, Belgium	Introduction	Pekka Varmanen, University of Helsinki
14:05	Steering of the intestinal microbiota composition in production animals, to reduce Salmonella in humans		Vitamin B12 fortification by fermentation with Propionibacterium freudenreichii	
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 (TBA)			
16:00-16:15	CLOSING REMARKS AND POSTER PRIZES			