

Programme Wednesday - Thursday

Wednesday 02 May	
17.00 - 20.00	REGISTRATION
18.30 - 21.00	WELCOME RECEPTION AT THE MAERSK TOWER (included in the registration fee) Address: 15th floor, Blegdamsvej 3, 2200 Copenhagen
18.30	Welcome by Lars Bogø Jensen and Egon Bech Hansen (chairs)
18.45	"Crafted By, a nano brewery with customized portfolio" Presentation by Jon Bonne Eriksen, head brewer at Carlsberg's microbrewery "Crafted By"
19.15	Beers, snacks & networking

Wednesday 02 May	

Wednesday 02 May	

Thursday 03 May	
Room. Niels K. Jerne	
08.30	REGISTRATION & COFFEE
09.30 - 09.45	Welcome - Opening ceremony Chairs: Egon Bech Hansen (Chair), Technical University of Denmark, National Food Institute Lars Bogø Jensen (Chair), Technical University of Denmark, National Food Institute
09.45 - 10.30	Keynote presentation Brave new world of food functionality, - <i>What can we learn from the past</i> - Wim Saris , Maastricht University, The Netherlands
10.30 - 11.00	COFFEE BREAK & EXHIBITION

Thursday 03 May	

Thursday 03 May	

Room. Auditorium Niels K. Jerne	
11.00 - 12.05	Microbiome human Chair. Gisèle LaPointe, University of Guelph, Canada
11.00	Introduction
11.05	Understanding the impact of food ingredients through in vitro modelling of the fecal microbiome Gisèle LaPointe, University of Guelph, Canada
11.25	Mining the microbiome for novel anti-infectives for food and feed Colin Hill, University College Cork, Ireland
11.45	Immune suppression after stroke. Evidence of bacterial translocation Dragana Stanley, Central Queensland University, Australia
11.55	Fecal virome transplantation targeting type-2-diabetes and obesity in mice Torben Sølbeck Rasmussen, University of Copenhagen, Denmark
12.05 - 13.00	LUNCH & EXHIBITION
12.15 - 13.00	
13.00 - 14.00	POSTER SESSION

Room: Auditorium Nielsine Nielsen	
Direct fed microbials Chair. Karoline Sidelmann Brinch, Novozymes, Denmark	
Introduction	
In situ delivery of beneficial compounds by Bacilli Mette Dines Cantor, Chr. Hansen, Denmark	
Formulation of Bacillus probiotics is key to product performance Karoline Sidelmann Brinch, Novozymes, Denmark	
Fermented canola meal product. Prebiotics, Probiotics and Bioactives Søren Kjærulff, FermBiotics, Denmark	
Microbial solutions for sustainable health and production of ruminants Giuseppe Copani, Chr. Hansen, Denmark	
LUNCH & EXHIBITION	
POSTER SESSION	

Room: Auditorium Holst	
Innovation workshop: The future ingredients – opportunities and challenges Chair. Anders Permin, Saxocon, Denmark	
Panelists: Eleni Ntokou, Unibio, Denmark Adam Hillestrøm, DACOFI, Denmark Jan Boeg Hansen, Tapperiet, Denmark Jens Legarth, Fermentationexperts, Denmark	
LUNCH & EXHIBITION	
INDUSTRY SYMPOSIA Industrial fermentation solutions by Lallemand. Danish roots with a global vision. David Guerrand, Biotech Business Director, Lallemand Bio-Ingredients Rune Engell-Hansen, Plant Manager, De Danske Gærfabrikker	
POSTER SESSION	

Thursday 03 May	
Room: Auditorium Niels K. Jerne	
14.00 - 15.05	Microbial Food Cultures Chair: Egon Bech Hansen, DTU Food - National Food Institute, Denmark
14.00	Introduction
14.05	Product-yield selection in water-in-oil emulsions Rinke van Tatenhove-Pel, Vrije Universiteit Amsterdam, The Netherlands
14.25	Identification of efficient vitamin-secreting lactic acid bacteria through the droplet-based high-throughput screening Jun Chen, DTU Food - National Food Institute, Denmark
14.45	Microbial polysaccharides for texture improvement Vera Kuzina Poulsen, Chr. Hansen, Denmark
14.55	Lactobacillus helveticus: Spice up its life! Ineke Van Boeijen, CSK food enrichment, The Netherlands
15.05	Viability of microencapsulated Akkermansia muciniphila and Lactobacillus plantarum during freeze-drying, storage and in vitro upper gastrointestinal tract passage Martin Marcial-Coba, University of Copenhagen, Denmark

Room: Auditorium Nielsine Nielsen	
Microbiome animals Chair: Alexander Sulakvelidze, Intralytix, Inc., USA	
Introduction	
Bacteriophages for Healthier Foods. Safety by Nature Alexander Sulakvelidze, Intralytix, Inc., USA	
Ultra-high-resolution exploration of the microbiome Henrik Bjørn Nielsen, Clinical-Microbiomics, Denmark	
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 Skjøet-Rasmussen, Chr. Hansen, Denmark	
New probiotic Bacillus strains to improve gut health in piglets Bea Nielsen, Chr. Hansen, Denmark	

Room: Auditorium Holst	
Workshop. From innovative student to entrepreneurial employee Chair: Lars Bogø Jensen, Technical University of Denmark - National Food Institute, Denmark	
Panelists: Lars Bogø Jensen, Technical University of Denmark "Using real life scenarios in modern university teaching"	
Nanna Viereck, University of Copenhagen, Denmark "Industrial collaboration into courses and student projects enabling innovative & entrepreneurial alumni"	
Dorthe Lynnerup, University of Copenhagen, Denmark "SCIENCE Innovation Hub – how to support students from idea to business"	
Marie Louise M. Pollmann-Larsen, Technical University of Denmark "Connecting students and industry in hacks, spinout courses, food labs and open innovation challenge competitions"	
Peder Fode, Confederation of Danish Industry, Denmark "The importance of a close collaboration between knowledge institutions and industry"	
Harry Barraza, Arla Foods, Denmark "Collaborating with startups to scale innovation"	

15.15 - 15.30	COFFEE BREAK & EXHIBITION
15.30 - 16.30	Keynote presentation CRISPR-Cas systems: From humble beginnings to today's headlines Sylvain Moineau, Laval University, Canada
16.30 - 17.15	Networking Reception with fermented beverages Exhibition area
18.30	Conference Dinner at Carlsberg Museum (not included in the registration fee.) Carlsberg Museum & Business Centre, Valby Langgade 1, 2500 Copenhagen

COFFEE BREAK & EXHIBITION (15.05 - 15.30)

COFFEE BREAK & EXHIBITION

Friday 04 May	
	Room. Auditorium Niels K. Jerne
09.00 - 10.00	Regulatory affairs. Challenges and opportunities Chair. Svend Laulund, Chr. Hansen, Denmark
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, Denmark
09.30 - 09.45	Challenges facing the Microbial food culture industry Paul Tenning, European Food and Feed Cultures Association (EFFCA)
09.45 - 10.00	Developing science and today's regulations Lisa Jensen, Association of Manufacturers and Formulators of Enzyme Products (AMFEP)
10.00 - 10.30	COFFEE BREAK & EXHIBITION
	Room. Auditorium Niels K. Jerne
10.30 - 11.35	Regulatory affairs: Challenges and opportunities cont. Chair: Svend Laulund, Chr. Hansen, Denmark
10.30	Introduction
10.35	Safety Demonstration of Microbial Food Cultures. The IDF EFFCA Initiative François Bourdichon, Food Safety and Hygiene Consultant, France
10.55	Role of the Qualified Presumption of Safety concept in the EFSA risk evaluations Lieve Herman, Flanders Research Institute for Agriculture, Fisheries and Food, Belgium
11.15	
11.25	Panel discussion
11.35 - 13.00	LUNCH & EXHIBITION

	Room: Auditorium Nielsine Nielsen
	Metabolites and proteins/peptide (enzymes) Chair: Vibe Glitsø, Nozozymes, Denmark
	Introduction
	Hydrolysis of microbial turnover products in the gut: A case study in broiler chickens Mikkel Klausen, Nozozymes, Denmark
	Refining proteins from green crops using lactic acid fermentation and obtaining high quality feed products for animals Mette Lübeck, Aalborg University, Denmark
	Lactic Acid Bacteria for Efficient Delivery of Vitamin K2 Yue Liu, Wageningen University, The Netherlands
	Developing Lactic Acid Bacteria for the conversion of brown macroalgae to green chemicals and fuels Elleke Bosma, The Novo Nordisk Foundation Center for Biosustainability, Technical University of Denmark
	LUNCH & EXHIBITION

	Room: Auditorium Holst
	Fermented beverages Chair. Jochen Förster, Carlsberg Research Laboratory, Denmark
	Introduction
	A systems approach to generating superior industrial yeasts Kevin Verstrepen, University of Leuven, Belgium
	The use of Pichia kluyveri yeast for the production of low alcohol and non-alcoholic beer Sofie Saerens, Chr. Hansen, Denmark
	Bacteriophages for the wine industry: A way to a healthier wine Ifigeneia Kyrkou, Aarhus University, Denmark
	The challenge of lactic acid bacteria to metabolize phenolic compounds in elderberry juice Annalisa Ricci, University of Parma, Italy
	LUNCH & EXHIBITION

12.00 - 13.00	POSTER SESSION
	Room: Auditorium Niels K. Jerne
13.00 - 14.05	Food and feed enzymes Chair. Hans van den Brink Chr. Hansen, Denmark
13.00	Introduction
13.05	Development of novel chymosins for cheese production Christian Jaeckel, Chr. Hansen, Denmark
13.25	Enzymes for Fruit Processing Wolfgang Aehle, BRAIN, Germany
13.45	Cassava non-starch polysaccharide composition & degradation by carbohydrases Larissa Staack, Novozymes, Denmark
13.55	Camel Chymosin for Camel Cheese Making Properties Yonas Hailu, Haramaya University, Ethiopia
14.05 - 15.00	Nordic Food Lab –fermenting for deliciousness Michael Bom Frøst, Nordic Food Lab, Denmark
15.00 - 15.15	CLOSING REMARKS AND POSTER PRIZES

POSTER SESSION
Room: Auditorium Nielsine Nielsen
Food and feed waste - waste upgrade Chair. Nicoletta Ravasio, CNR ISTM, Italy
Introduction
Upgrading of whey and other food supply chain waste Nicoletta Ravasio, CNR ISTM, Italy
Value added products from dairy waste Peter Ruhdal Jensen, Technical University of Denmark, Denmark
Phage Therapy Against Soft Rot Enterobacteriaceae in Potatoes Under Simulated Storage Conditions Amaru M. Djurhuus, Aarhus University, Denmark
Production of nutrient-rich yeast from wood-derived sugars Ricardo Ekmay, Arbiom Inc., USA

POSTER SESSION
Room: Auditorium Holst