### Programme  Wednesday - Thursday

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<td>Wednesday</td>
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<tr>
<td>17.00 - 20.00</td>
<td><strong>REGISTRATION</strong></td>
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| 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 Bøge 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                                                                           |
| Thursday   |                                                                                                       |
| 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 Bøge Jensen (Chair), Technical University of Denmark, National Food Institute                  |
| 09.45 - 10.30 | **Keynote presentation**  
Brave new world of food functionality, - What can we learn from the past  
Wim Saris, Maastricht University, The Netherlands                                                   |
<p>| 10.30 - 11.00 | <strong>COFFEE BREAK &amp; EXHIBITION</strong>                                                                        |</p>
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| 11.00 - 11.05 | Room: Auditorium Niels K. Jerne  | **Microbiome human**  
Chair. Gisèle LaPointe, University of Guelph, Canada |
| 11.00      | Room: Auditorium Nielsine Nielsen | **Direct fed microbials**  
Chair. Karoline Sidelmann Brinch, Novozymes, Denmark |
| 11.05      | 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 |
| 11.05      | Room: Auditorium Holst            | **Introduction**  
In situ delivery of beneficial compounds by Bacilli  
Mette Dines Cantor, Chr. Hansen, Denmark |
| 11.25      | Room: Auditorium Holst            | **Formulation of Bacillus probiotics is key to product performance**  
Karoline Sidelmann Brinch, Novozymes, Denmark |
| 11.45      | Room: Auditorium Holst            | **Fermented canola meal product. Prebiotics, Probiotics and Bioactives**  
Søren Kjærulf, FermBiotics, Denmark |
| 11.45      | Room: Auditorium Holst            | **Immune suppression after stroke. Evidence of bacterial translocation**  
Dragana Stanley, Central Queensland University, Australia |
| 11.55      | Room: Auditorium Holst            | **Fecal virome transplantation targeting type-2-diabetes and obesity in mice**  
Torben Solbeck Rasmussen, University of Copenhagen, Denmark |
| 12.00 - 12.05 | Room: Auditorium Holst            | **Microbial solutions for sustainable health and production of ruminants**  
Giuseppe Copani, Chr. Hansen, Denmark |
| 12.15 - 13.00 | Room: Auditorium Holst            | **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 |
<p>| 13.00 - 14.00 | Room: Auditorium Holst            | <strong>POSTER SESSION</strong> |
| 13.00 - 14.00 | Room: Auditorium Holst            | <strong>POSTER SESSION</strong> |</p>
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<th>Time</th>
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<tr>
<td>14.00</td>
<td>Introduction</td>
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<tr>
<td>14.05</td>
<td><strong>Microbial Food Cultures</strong></td>
<td>Chair: Egon Bech Hansen, DTU Food - National Food Institute, Denmark</td>
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<td>14.05</td>
<td><strong>Product-yield selection in water-in-oil emulsions</strong></td>
<td>Rinke van Tatenhove-Pel, Vrije Universiteit Amsterdam, The Netherlands</td>
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<td>14.25</td>
<td><strong>Identification of efficient vitamin-secreting lactic acid bacteria through the droplet-based high-throughput screening</strong></td>
<td>Jun Chen, DTU Food - National Food Institute, Denmark</td>
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<td>14.45</td>
<td><strong>Microbial polysaccharides for texture improvement</strong></td>
<td>Vera Kuzina Poulsen, Chr. Hansen, Denmark</td>
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<td>14.55</td>
<td><strong>Lactobacillus helveticus: Spice up its life!</strong></td>
<td>Ineke Van Boeijen, CSK food enrichment, The Netherlands</td>
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<td>15.05</td>
<td><strong>Viability of microencapsulated Akkermansia muciniphila and Lactobacillus plantarum during freeze-drying, storage and in vitro upper gastrointestinal tract passage</strong></td>
<td>Martin Marcial-Coba, University of Copenhagen, Denmark</td>
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<td><strong>Microbiome animals</strong></td>
<td>Chair: Alexander Sulakvelidze, Intralytix, Inc., USA</td>
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<td><strong>Bacteriophages for Healthier Foods. Safety by Nature</strong></td>
<td>Alexander Sulakvelidze, Intralytix, Inc., USA</td>
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<td><strong>Ultra-high-resolution exploration of the microbiome</strong></td>
<td>Henrik Bjørn Nielsen, Clinical-Microbiomics, Denmark</td>
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<td><strong>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</strong></td>
<td>Line Skjøet-Rasmussen, Chr. Hansen, Denmark</td>
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<td><strong>New probiotic Bacillus strains to improve gut health in piglets</strong></td>
<td>Bea Nielsen, Chr. Hansen, Denmark</td>
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**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"
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<tr>
<td>15.15 - 15.30</td>
<td><strong>COFFEE BREAK &amp; EXHIBITION</strong></td>
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<tr>
<td>15.30 - 16.30</td>
<td><strong>Keynote presentation</strong>&lt;br&gt;Crispr-Cas systems: From humble beginnings to today's headlines&lt;br&gt;Sylvain Moineau, Laval University, Canada</td>
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<td>16.30 - 17.15</td>
<td><strong>Networking Reception with fermented beverages</strong>&lt;br&gt;Exhibition area</td>
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<td>18.30</td>
<td><strong>Conference Dinner at Carlsberg Museum</strong>&lt;br&gt;(not included in the registration fee.)&lt;br&gt;Carlsberg Museum &amp; Business Centre,&lt;br&gt;Valby Langgade 1, 2500 Copenhagen</td>
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<tr>
<td>09.00 - 10.00</td>
<td>Regulatory affairs. Challenges and opportunities</td>
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<tr>
<td>09.00 - 09.10</td>
<td>Introduction</td>
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<tr>
<td>09.10 - 09.30</td>
<td>Effect of the Nagoya protocol on future access to industrial lactic acid bacteria cultures</td>
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<tr>
<td>09.30 - 09.45</td>
<td>Challenges facing the Microbial food culture industry</td>
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<td>09.45 - 10.00</td>
<td>Developing science and today’s regulations</td>
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<td>COFFEE BREAK &amp; EXHIBITION</td>
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<tr>
<td>10.30 - 11.35</td>
<td>Regulatory affairs: Challenges and opportunities cont.</td>
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<tr>
<td>10.30</td>
<td>Introduction</td>
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<tr>
<td>10.35</td>
<td>Safety Demonstration of Microbial Food Cultures. The IDF EFFCA Initiative</td>
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<td>10.55</td>
<td>Role of the Qualified Presumption of Safety concept in the EFSA risk evaluations</td>
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<tr>
<td>11.15</td>
<td>Panel discussion</td>
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<td>11.15 - 13.00</td>
<td>LUNCH &amp; EXHIBITION</td>
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**Room: Auditorium Holst**

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<tr>
<td>10.30 - 11.35</td>
<td>Metabolites and proteins/peptide (enzymes)</td>
<td>Chair: Vibe Glitsø, Novozymes, Denmark</td>
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<tr>
<td>10.30</td>
<td>Introduction</td>
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<tr>
<td>10.35</td>
<td>Hydrolysis of microbial turnover products in the gut:</td>
<td>Mikkel Klausen, Novozymes, Denmark</td>
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<tr>
<td>10.55</td>
<td>Refining proteins from green crops using lactic acid fermentation and obtaining high quality feed products for animals</td>
<td>Mette Lübeck, Aalborg University, Denmark</td>
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<tr>
<td>11.15</td>
<td>Lactic Acid Bacteria for Efficient Delivery of Vitamin K2</td>
<td>Yue Liu, Wageningen University, The Netherlands</td>
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<td>11.25</td>
<td>Developing Lactic Acid Bacteria for the conversion of brown macroalgae to green chemicals and fuels</td>
<td>Elleke Bosma, The Novo Nordisk Foundation Center for Biosustainability, Technical University of Denmark</td>
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<tr>
<td>10.30 - 11.35</td>
<td>Fermented beverages</td>
<td>Chair: Jochen Förster, Carlsberg Research Laboratory, Denmark</td>
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<tr>
<td>10.30</td>
<td>Introduction</td>
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<tr>
<td>10.35</td>
<td>A systems approach to generating superior industrial yeasts</td>
<td>Kevin Verstrepen, University of Leuven, Belgium</td>
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<td>10.55</td>
<td>The use of Pichia kluiveri yeast for the production of low alcohol and non-alcoholic beer</td>
<td>Sofie Saerens, Chr. Hansen, Denmark</td>
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<td>11.15</td>
<td>Bacteriophages for the wine industry: A way to a healthier wine</td>
<td>Ifigeneia Kyrkou, Aarhus University, Denmark</td>
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<td>11.25</td>
<td>The challenge of lactic acid bacteria to metabolize phenolic compounds in elderberry juice</td>
<td>Annalisa Ricci, University of Parma, Italy</td>
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<td>11.35 - 13.00</td>
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<td>13.00 - 14.05</td>
<td><strong>Food and feed enzymes</strong></td>
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<td>Chair. Hans van den Brink Chr. Hansen, Denmark</td>
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<td>13.05</td>
<td><strong>Development of novel chymosins for cheese production</strong></td>
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<td>Christian Jaeckel, Chr. Hansen, Denmark</td>
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<td>13.25</td>
<td><strong>Enzymes for Fruit Processing</strong></td>
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<td>Wolfgang Aehle, BRAIN, Germany</td>
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<td>13.45</td>
<td><strong>Cassava non-starch polysaccharide composition &amp; degradation by carbohdrases</strong></td>
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<td>Larissa Staack, Novozymes, Denmark</td>
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<td>13.55</td>
<td><strong>Camel Chymosin for Camel Cheese Making Properties</strong></td>
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<td>Yonas Hailu, Haramaya University, Ethiopia</td>
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<td>14.05 - 15.00</td>
<td><strong>Nordic Food Lab – fermenting for deliciousness</strong></td>
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<td>Michael Born Frøst, Nordic Food Lab, Denmark</td>
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<td>15.00 - 15.15</td>
<td>CLOSING REMARKS AND POSTER PRIZES</td>
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<td><strong>Food and feed waste - waste upgrade</strong></td>
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<td>Chair. Nicoletta Ravasio, CNR ISTM, Italy</td>
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<td><strong>Upgrading of whey and other food supply chain waste</strong></td>
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<td>Nicoletta Ravasio, CNR ISTM, Italy</td>
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<td><strong>Value added products from dairy waste</strong></td>
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<td>Peter Ruudal Jensen, Technical University of Denmark, Denmark</td>
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<td><strong>Phage Therapy Against Soft Rot Enterobacteriaceae in Potatoes Under Simulated Storage Conditions</strong></td>
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<td>Amaru M. Djurhuus, Aarhus University, Denmark</td>
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<td><strong>Production of nutrient-rich yeast from wood-derived sugars</strong></td>
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<td>Ricardo Ekmay, Arbiom Inc., USA</td>
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