

1st International Conference on

Microbial Food and Feed Ingredients

New trends in academia, industry and regulatory affairs

2 - 4 May 2018
Copenhagen · Denmark
www.miffi.org

MiFFI 
2018 International Conference on
Microbial Food and Feed Ingredients



Congress Venue

The Maersk Tower

Important dates

Open abstracts submission	1 October 2017
Abstract Submission Deadline	1 December 2017
Confirmation of Abstract Acceptance	15 January 2018
Early Registration Deadline	1 March 2018

What is understood by Microbial Food and Feed Ingredients?

Main topics

- Microbial Food Cultures for the dairy, meat, and wine industry
- Probiotic cultures for food and dietary supplements
- Direct Fed Microbials for feed
- Yeast and yeast extracts
- Proteins and peptide ingredients produced by fermentation e.g. enzymes
- Metabolites produced by fermentation used as ingredients in food and feed e.g. vitamins, acids, alcohols, and flavors.
- Fermented beverages

Organizing Committee

Lars Bogø Jensen (Chair), DTU Food - National Food Institute
Fergal P. Rattray, Dept. of Food Science, University of Copenhagen
Peder Fode, Confederation of Danish Industry
Anders Permin, Technical University of Denmark
Anemette Hansen, Danish Agriculture and Food Council
Jochen Förster, Carlsberg Research Laboratory

Scientific Committee

Egon Bech Hansen (Chair), DTU Food - National Food Institute
Dennis Sandris Nielsen, Dept. of Food Science, University of Copenhagen
Svend Laulund, CHR Hansen
Rodolphe Barrangou, North Carolina State University
Christel Thea Jørgensen, Novozymes A/S
Philippe Horvath, DuPont

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