

2nd International Conference on Microbial Food & Feed Ingredients

16-18 November 2021 · Copenhagen · Denmark



Tuesday, 16 November

17:00-20:00	REGISTRATION
17:30-20:00	WELCOME RECEPTION AT THE MARBLE HALL

Wednesday, 17 November

08:30	REGISTRATION & COFFEE			
	Plenary session I			
09.30	Welcome - Opening ceremony		Chair: Egon Bech Hansen , Technical University of Denmark, Denmark	
09.45	Synthetic Biology of Yeast		Jens Nielsen , Chalmers University, Sweden	
10.30	COFFEE BREAK & EXHIBITION			
	Parallel sessions		Parallel sessions	
	Room A2-81.01		Room A2-70.04	
	Session 1: Pro-prebiotics and the microbiome		Session 2: Yeast	
11:00	Introduction	Chair: Dennis Sandris Nielsen , University of Copenhagen, Denmark	Introduction	Chair: John Morrissey , University College Cork, Ireland
11:05	Selection of specific microbial consortia for future probiotics	Kaarel Adamberg , Competence Center of Food and Fermentation Technologies, Taltech, Estonia	Health benefits of foodborne and probiotic yeasts – traits that determine their biological functions	Lene Jespersen , University of Copenhagen, Denmark
11:25	The three pillars of probiotics: Documentation, Manufacturing & Application	Arthur Constantijn Ouwehand , Iff, Finland	TBA	TBA

11:45	Mining the gut microbiome of elite athletes for novel probiotics	Laura Wosinska, Cork Institute of Technology, Ireland	Can community-based signalling behaviour in <i>Saccharomyces cerevisiae</i> be called quorum sensing? A critical review of the literature	Michela Winters, University of Melbourne, Australia
11:55	TBA	TBA	TBA	TBA
12:05	LUNCH & EXHIBITION			
12:30-13:00	INDUSTRY SYMPOSIA: Lallemand			
13:05-13:35	INDUSTRY SYMPOSIA: Chr Hansen			
13:35	POSTER SESSION			
	Parallel sessions		Parallel sessions	
	Room A2-81.01		Room A2-70.04	
	Session 3: Whole genome sequencing		Session 4: Metabolic models	
14:00	Introduction	Chairs: Jørgen Schlundt, Denmark & Frank Møller Aarestrup, Denmark	Introduction	Chair: Bas Teusink, Vrije University, The Netherlands
14:05	Metagenomics for food authenticity, disease, health and surveillance	Frank Møller Aarestrup, Aarestrup Lab, Denmark	Modeling approaches for understanding food fermentations	Bas Teusink, Vrije University, The Netherlands
14:25	In Silico prediction of application-relevant phenotypes based on whole-genome sequences	Kristian Jensen, Chr. Hansen A/S, Denmark	Revisiting a classic biological phenomenon - The microbial lag phase	Kevin Verstrepen, KU Leuven, Belgium

14:45	Decoding the EFSA requirements for microbial safety and the technical challenges	Adalberto Costessi, BaseClear BV, The Netherlands	Understanding the influence of Fermentation Nutrients and (short) Peptides is critical for developing effective Food Cultures and Probiotics industrial Manufacturing	Alain M. Sourabié, Procelys Lesaffre, France
14:55	Phaeobacter inhibens, a probiotic to control bacterial infections in aquaculture	Eva Sonnenschein, Technical University of Denmark, Denmark	Constraint-based metabolic modelling in microbial food biotechnology: Streptococcus thermophilus as a case study	Martin Holm Rau, Chr. Hansen A/S, Denmark
15:05	COFFEE BREAK & EXHIBITION			
	Plenary session II			
15:30	Key lecture: Domestication of yeast in nature and for biotechnology	John Morrissey, University College Cork, Ireland		
16:10	Networking Reception with fermented beverages, Exhibition area			
17:30	BREAK			
19:00	CONFERENCE DINNER (Copenhagen food space)			

Thursday, 18 November

Plenary session III				
Future trends and regulatory affairs: Challenges and opportunities				
09:00	Introduction		Chair: Svend Laulund	
09:05	Food conservatists: regulatory status assessment of food microorganisms?		Bernd van der Meulen , European Institute for Food Law	
09:20	Getting back to the roots of Fermentation: Preserving Food and Extending Shelf Life		Francois Bourdichon , UIDF - SCM	
09:35	Title TBA		Inge Tetens , KU-NEXS	
09:50	Discussion			
10:00	COFFEE BREAK			
Parallel sessions		Parallel sessions		
Room A2-81.01		Room A2-70.04		
Session 5: Enzymes for food and feed applications		Session 6: Microbially derived bioactive compounds		
10:30	Introduction	Chair: Karsten Kragh , Iff, Denmark	Introduction	Chair:
10:35	Enzyme application in food	Jens Frisbæk Sørensen , Iff Denmark	Biotic family - the possibilities for bioactive microbiota modulation components	Seppo Salminen , University of Turku, Finland
10:55	Enzyme application in feed	Albert van Dijk , Schothorst Feed Research, The Netherlands	Engineering yeasts for feed and food ingredients	Irina Borodina , The Novo Nordisk Foundation Center for Biosustainability, Denmark
11:15	Substrate specificity of Extracellular serine proteinases from Lactic Acid Bacteria	Egon Bech Hansen , Technical University of Denmark, Denmark	Microbial proteins: Moving from feed to food applications aided by proteomics and bioinformatics	Simon Gregersen , Aalborg University, Denmark

11:25-11:35	Characterizing patatin specific protease activity by high-throughput homo-FRET assay and mass spectrometry	Lise Friis Christensen, Technical University of Denmark, Denmark	Postbiotics impact microbiota, host behaviour and colitis - an example using heat-treated lactobacilli	Alicja Warda, APC Microbiome, Ireland
11:40	INDUSTRY SYMPOSIA: TBC			
12:10	LUNCH & EXHIBITION			
12:40	INDUSTRY SYMPOSIA: TBC			
13:10	POSTER SESSION & EXHIBITION			
	Parallel sessions		Parallel sessions	
	Room A2-81.01		Room A2-70.04	
	Session 7: Microbiome/Animal & Human Health		Session 8: Enrichment of plant-based foods via fermentation	
14:00	Introduction	Chair: Filip Van Immerseel, U Gent, Belgium	Introduction	Chair: Dennis Sandris Nielsen, University of Copenhagen, Denmark
14:05	Steering of the intestinal microbiota composition in production animals, to reduce Salmonella in humans	Filip Van Immerseel, U Gent, Belgium	Enrichment of plant based foods by fungi	Han Wösten, Utrecht University, The Netherlands
14:25	Investigation and manipulation of gut bacterial functions – the example of glycerol/diol dehydratase activity	Clarissa Schwab, Aarhus University, Denmark	Metabolic response of lactic acid bacteria strains during brewers' spent grain fermentation (10 min)	Marta Acin Albiac, Free University of Bozen Bolzano, Italy
			Brewers' spent grain as substrate for synthesis of dextran by lactic acid bacteria: regulation of dextransucrases and fermentation performance (10 min)	Prabin Koirala, University of Helsinki, Finland

14:45	Evaluation of humic acids as functional feed additive on performance, metabolic parameters and gut microbiota of weaned piglets	Matteo Dell'Anno , Università degli Studi di Milano, Italy	Low carb, high protein, and high dietary fibre fermented flours produced from fruit and vegetable by-products	Ninna Granucci , Green Spot Technologies, France
14:55	High Throughput in vitro characterization of Pectins for Pig(let) Nutrition and Health	Maria Wiese , TNO, The Netherlands	Evidencing fermented rapeseed meal using lactic acid bacteria is an alternative for discarding high dose of zinc oxide in piglet production	Ninfa Rangel Pedersen , Fermentation Experts, Denmark
15:05	CLOSING SESSION			
16:00-16:15	CLOSING REMARKS AND POSTER PRIZES			