

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	<i>Welcome - Opening ceremony</i>		Chair: Egon Bech Hansen , Technical University of Denmark, Denmark	
09.45	<i>Synthetic Biology of Yeast</i>		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	<i>Introduction</i>	Chair: John Morrissey , University College Cork, Ireland
11:05	<i>Selection of specific microbial consortia for future probiotics</i>	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	Title TBC	Arthur Constantijn Ouwehand , Iff, Finland	TBA	TBA

11:45	<i>Mining the gut microbiome of elite athletes for novel probiotics</i>	Laura Wosinska , Cork Institute of Technology, Ireland	<i>Can community-based signalling behaviour in <i>Saccharomyces cerevisiae</i> be called quorum sensing? A critical review of the literature</i>	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	<i>Introduction</i>	Chairs: Jørgen Schlundt , Denmark & Frank Møller Aarestrup , Denmark	<i>Introduction</i>	Chair: Bas Teusink , Vrije University, The Netherlands
14:05	<i>Metagenomics for food authenticity, disease, health and surveillance</i>	Frank Møller Aarestrup , Aarestrup Lab, Denmark	<i>Modeling approaches for understanding food fermentations</i>	Bas Teusink , Vrije University, The Netherlands
14:25	<i>In Silico prediction of application-relevant phenotypes based on whole-genome sequences</i>	Kristian Jensen , Chr. Hansen A/S, Denmark	<i>Revisiting a classic biological phenomenon - The microbial lag phase</i>	Kevin Verstrepen , KU Leuven, Belgium

14:45	<i>Decoding the EFSA requirements for microbial safety and the technical challenges</i>	Adalberto Costessi, BaseClear BV, The Netherlands	<i>Understanding the influence of Fermentation Nutrients and (short) Peptides is critical for developing effective Food Cultures and Probiotics industrial Manufacturing</i>	Alain M. Sourabié, Procelys Lesaffre, France
14:55	<i>Phaeobacter inhibens, a probiotic to control bacterial infections in aquaculture</i>	Eva Sonnenschein, Technical University of Denmark, Denmark	<i>Constraint-based metabolic modelling in microbial food biotechnology: Streptococcus thermophilus as a case study</i>	Martin Holm Rau, Chr. Hansen A/S, Denmark
15:05	COFFEE BREAK & EXHIBITION			
	Plenary session II			
15:30	<i>Key lecture: Challenges and opportunities for exploiting yeast diversity</i>	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	<i>Introduction</i>		Chair: Svend Laulund	
09:05	<i>Present and future of safety assessment of microorganisms: a regulatory perspective</i>		Bernd van der Meulen , European Institute for Food Law - TBC	
09:20	<i>Getting back to the roots of Fermentation: Preserving Food and Extending Shelf Life</i>		Francois Bourdichon , UIDF - SCMH	
09:35	<i>The Legal Status of Microbial Food Cultures in the EU: A Practical Guidance for Research Institutes & the Food Industry*</i>		Jaime Aguilera* , EFSA, Italy	
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	<i>Introduction</i>	Chair:
10:35	<i>Enzyme application in food</i>	Jens Frisbæk Sørensen , Iff Denmark		Seppo Salminen , University of Turku, Finland TBC
10:55	<i>Enzyme application in feed</i>	Albert van Dijk , Schothorst Feed Research, The Netherlands	<i>Engineering yeasts for feed and food ingredients</i>	Irina Borodina, The Novo Nordisk Foundation Center for Biosustainability, Denmark
11:15	<i>Substrate specificity of Extracellular serine proteinases from Lactic Acid Bacteria</i>	Egon Bech Hansen , Technical University of Denmark, Denmark	<i>Microbial proteins: Moving from feed to food applications aided by proteomics and bioinformatics</i>	Simon Gregersen , Aalborg University, Denmark

11:25-11:35	<i>Characterizing patatin specific protease activity by high-throughput homo-FRET assay and mass spectrometry</i>	Lise Friis Christensen , Technical University of Denmark, Denmark	<i>Postbiotics impact microbiota, host behaviour and colitis - an example using heat-treated lactobacilli</i>	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	<i>Steering of the intestinal microbiota composition in production animals, to reduce Salmonella in humans</i>	Filip Van Immerseel , U Gent, Belgium		Han Wösten, Utrecht University, The Netherlands TBC
14:25	<i>Investigation and manipulation of gut bacterial functions – the example of glycerol/diol dehydratase activity</i>	Clarissa Schwab , Aarhus University, Denmark	<i>Metabolic response of lactic acid bacteria strains during brewers' spent grain fermentation (10 min)</i>	Marta Acin Albiac , Free University of Bozen Bolzano, Italy
			<i>Brewers' spent grain as substrate for synthesis of dextran by lactic acid bacteria: regulation of dextransucrases and fermentation performance (10 min)</i>	Prabin Koirala , University of Helsinki, Finland

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