

# 2<sup>nd</sup> 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	
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:	<i>Introduction</i>	Chair: John Morrissey
11:05	<i>Selection of specific microbial consortia for future probiotics</i>	<b>Kaarel Adamberg</b> , Competence Center of Food and Fermentation Technologies, Taltech, Estonia	Health benefits of foodborne and probiotic yeasts – traits that determine their biological functions	<b>Lene Jespersen</b> , University of Copenhagen
11:25	Title TBC	<b>Arja Laitila</b> , DuPont, Finland	<i>Challenges and opportunities for exploiting yeast diversity</i>	<b>John Morrissey</b> , University College Cork, Ireland
11:45	<i>Mining the gut microbiome of elite athletes for novel probiotics</i>	<b>Laura Wosinska</b> , Cork Institute of Technology	<i>Can community-based signalling behaviour in <i>Saccharomyces cerevisiae</i> be called quorum sensing? A critical review of the literature</i>	<b>Michela Winters</b> , University of Melbourne

11:55	<i>Timely germination of Bacillus probiotics is key to product performance</i>	<b>Karoline Sidelmann Brinch</b> , Novozymes A/S	<i>Identification and quantification of yeast species in milk kefir by multiplex TaqMan qPCR</i>	<b>Fatemeh Nejati</b> , Technische Universität Berlin, Institute of Biotechnology
12:05	<b>LUNCH &amp; EXHIBITION</b>			
12:30-13:00	<b>INDUSTRY SYMPOSIA: Lallemand</b>			
13:05-13:35	<b>INDUSTRY SYMPOSIA: Chr Hansen</b>			
13:35	<b>POSTER SESSION</b>			
	<b>Parallel sessions</b>		<b>Parallel sessions</b>	
	<b>Room A2-81.01</b>		<b>Room A2-70.04</b>	
	<b>Session 3: Whole genome sequencing</b>		<b>Session 4: Metabolic models</b>	
14:00	<i>Introduction</i>	Chair: <b>Jørgen Schlundt/Frank Møller Aarestrup</b>	<i>Introduction</i>	Chair: <b>Bas Teusink</b>
14:05	<i>Metagenomics for food authenticity, disease, health and surveillance</i>	<b>Frank Møller Aarestrup</b> , Aarestrup Lab	<i>Understanding metabolic strategies from evolutionary principles</i>	<b>Bas Teusink</b> , Vrije University
14:25	<i>In Silico prediction of application-relevant phenotypes based on whole-genome sequences</i>	<b>Kristian Jensen</b> , Chr. Hansen A/S, Denmark	<i>Revisiting a classic biological phenomenon - The microbial lag phase</i>	<b>Kevin Verstrepen</b> , KU Leuven
14:45	<i>Decoding the EFSA requirements for microbial safety and the technical challenges</i>	<b>Adalberto Costessi</b> , BaseClear BV	<i>Understanding the influence of Fermentation Nutrients and (short) Peptides is critical for developing effective Food Cultures and Probiotics industrial Manufacturing</i>	<b>Alain M. Sourabié</b> , Procelys Lesaffre

14:55	<i>Phaeobacter inhibens, a probiotic to control bacterial infections in aquaculture</i>	Eva Sonnenschein, Technical University of 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>Tasting the terroir of wine yeast innovation</i>	Sakkie Pretorius, Macquarie University		
16:30	Networking Reception with fermented beverages, Exhibition area			
17:30	BREAK			
19:00	CONFERENCE DINNER (Copenhagen food space)			
<b>Thursday, 18 November</b>				
	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>		Jaime Aguilera, EFSA	
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 &amp; the Food Industry</i>		Bernd van der Meulen, European Institute for Food Law	
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	<i>Introduction</i>	Chair: Mansel Griffiths
10:35	<i>Enzyme application in food</i>	Jens Frisbæk Sørensen, DuPont, Denmark	<i>Potential of bacteriocins as antimicrobial tools to sculpt microbiomes for food and health applications</i>	Paul Ross, Cork University, Ireland
10:55	<i>Enzyme application in feed</i>	Albert van Dijk, Schothorst Feed Research, NL	<i>Postbiotics improve human and animal health</i>	Mansel Griffiths, University of Guelph, Canada
11:15	<i>Exogenous xylanase improves broiler growth performance by increasing the rate of digestion</i>	Adam Christian Storm, Animal Health and Nutrition - Novozymes A/S	<i>Engineering Saccharomyces cerevisiae for the production of the nutraceutical L-(+)-ergothioneine</i>	Steven van der Hoek, The Novo Nordisk Foundation Center for Biosustainability
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	<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	Introduction	Chair: Pekka Varmanen
14:05	<i>Steering of the intestinal microbiota composition in production animals, to reduce Salmonella in humans</i>	Filip Van Immerseel, U Gent, Belgium	<i>Vitamin B12 fortification by fermentation with Propionibacterium freudenreichii</i>	Pekka Varmanen, University of Helsinki, Finland
14:25	<i>Investigation and manipulation of gut bacterial functions – the example of glycerol/diol dehydratase activity</i>	Clarissa Schwab, Czech University of Life Sciences, Prague, Czech Republic	<i>Metabolic response of lactic acid bacteria strains during brewers' spent grain fermentation (10 min)</i>	Marta Acin Albiac, Free University of Bozen Bolzano
			<i>Brewers' spent grain as substrate for synthesis of dextran by lactic acid bacteria: regulation of dextransucrases and fermentation performance</i>	Prabin Koirala, University of Helsinki
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	<i>Low carb, high protein, and high dietary fibre fermented flours produced from fruit and vegetable by-products (10 min)</i>	Silas Villas-Boas, Green Spot Technologies
14:55	<i>High Throughput in vitro characterization of Pectins for Pig(let) Nutrition and Health</i>	Maria Wiese, Leiden University Medical Centre	<i>Evidencing fermented rapeseed meal using lactic acid bacteria is an alternative for discarding high dose of zinc oxide in piglet production</i>	Søren Kjærulff, Fermentation Experts

15:05	CLOSING SESSION
16:00-16:15	CLOSING REMARKS AND POSTER PRIZES