



3rd International Conference on
Microbial Food and Feed Ingredients



19 - 21 April 2023
 Copenhagen · Denmark

MiFFI 2023 - Preliminary programme

Wednesday, 19 April 2023

17:00-20:00	REGISTRATION
17:30-20:00	WELCOME RECEPTION

Thursday, 20 April 2023

08:30	MARBLE HALL: REGISTRATION & COFFEE			
	Room A2-81.01: Plenary session I			
09.30	Welcome - Opening ceremony		Chair: Dennis Sandris Nielsen	
09.45	Topic: TBD		Speaker: TBC	
10.30	MARBLE HALL: COFFEE BREAK & EXHIBITION			
	Parallel sessions		Parallel sessions	
	Room A2-81.01		Room A2-70.04	
	Session 1: Microbially derived bioactive compounds		Session 2: Enzymes for food and feed applications	
11:00	Introduction	Chairs: Dennis Sandris Nielsen & Rosa Aragão Börner	Introduction	Chairs: Lotte Bach Larsen & Karsten Kragh
11:05	Gut microbiota-derived metabolites in early life	Henrik Munch Roager , Associate Professor, University of Copenhagen	Topic	Speaker
11:25	Topic	Speaker	Topic	Speaker

11:45	Topic abst	Speaker	Topic abst	speaker
11:55	Topic abst	Speaker	Topic abst	Speaker
12:05-13:00	MARBLE HALL: LUNCH & EXHIBITION (& POSTER MOUNTING)			
12:30-13:00	Room A2-81.01: INDUSTRY SYMPOSIA:			
13:00-13:30	Room A2-81.01: INDUSTRY SYMPOSIA:			
13:00-14:00	POSTER SESSION			
	Parallel sessions		Parallel sessions	
	Room A2-81.01		Room A2-70.04	
	Session 3: Microbial feed ingredients for improved animal performance		Session 4: The human and animal microbiome and health	
14:00	Introduction	Chairs: Christel Thea Jørgensen	Introduction	Chairs: Dennis Sandris Nielsen & Ole Højberg
14:05	Topic Stabilization of the healthy pig microbiome using single domain antibodies (title TBC)	Speaker Sandra Wingaard Thrane (Bactolife)	Topic (TBD)	Speaker Thomas Thymann
14:25	Topic Rumen microbiome/methane reduction (title TBC)	Speaker Petri-Jaan Lahtvee, Assoc. Professor, Tallinn University of Technology	Topic	Speaker
14:45	Topic abst	Speaker	Topic abst	Speaker
14:55	Topic abst	Speaker	Topic abst	Speaker
15:05-15.35	MARBLE HALL: COFFEE BREAK & EXHIBITION			

	Room A2-81.01: Plenary session II Probiotics for today and for the future	
15.35	Introduction	Chair: Dennis Sandris Nielsen & Egon Bech Hansen
15:40	Key lecture:	Speaker
16:10	Key lecture:	Speaker
16:40-17.00	Discussion	
19:00	<p style="text-align: center;">CONFERENCE DINNER at Vandværket, Rabarbervej 2, 2400 Copenhagen NV NB: Conference Dinner ticket must be purchased separately in the registration system.</p>	
Friday, 21 April 2023		
	Room A2-81.01: Plenary session III	
	Regulatory affairs: What does the EU GMO regulation need to be fit for purpose for use of microorganisms?	
09:00	Introduction	Chair: Svend Laulund
09:05	Opportunities by genome editing technologies for food cultures	Fabio Dal Bello; PhD, Scientific Director Sacco System, Chair of the regulatory working group of EFFCA
09:25	Need for an update of the EU GMO legislation with regard to microorganisms obtained with new genomic techniques	Jens Litske Petersen, Special Adviser, PhD, Ministry of Food, Agriculture and Fisheries, Danish Veterinary and Food Administration
09.45	Topic (title TBD)	Speaker: Sirku Heinimaa
10:05	Discussion	
10:15-10:45	MARBLE HALL: COFFEE BREAK & EXHIBITION	
	Parallel sessions	Parallel sessions
	Room A2-81.01	Room A2-70.04

	Session 5: Plant-based fermented foods		Session 6: Applications of cultures, enzymes, and metabolites	
10:45	Introduction	Chairs: Dennis Sandris Nielsen & Herwig Bachmann	Introduction	Chair: Egon Bech Hansen
10:50	Topic Plant based fermentation (TBC)	Speaker Marjon Wells-Bennik	Topic	Speaker
11:10	Topic	Speaker	Topic	Speaker
11:30	Topic Abst	Speaker	Topic Abst	Speaker
11:40	Topic Abst	Speaker	Topic Abst	Speaker
11:50	Room A2-81.01: INDUSTRY SYMPOSIA:		Room A2-70.04: INDUSTRY SYMPOSIA:	
12:20-12:50	MARBLE HALL: LUNCH & EXHIBITION			
12:50-13:30	POSTER SESSION			
	Parallel sessions		Parallel sessions	
	Room A2-81.01		Room A2-70.04	
	Session 7: Precision fermentation		Session 8: Microbial foods	
13:30	Introduction	Chairs: Lotte Bach Larsen & Irina Borodina	Introduction	Chairs: Rosa Aragão Börner & Irina Borodina
13:35	Challenges and bottlenecks in precision fermentation of milk proteins	Peter Ruhdal, Professor, Technical University of Denmark	Topic	Speaker Ramkum Nair
13:55	Topic	Speaker:	Topic	Speaker
14:15	Topic abst	Speaker	Topic abst	Speaker
14:25	Topic abst	Speaker	Topic abst	Speaker

14:35-14:45	QUICK BREAK – GO TO ROOM A2-81.01 Room A2-81.01: Closing plenary session IIII	
14.45-15.15	Topic: <i>Life cycles analysis (TBC)</i>	Olivier Jolliet
15:15-15:25	Room A2-81.01: CLOSING SESSION CLOSING REMARKS AND POSTER PRIZES	