

# Programme

Wednesday, 19 April 2023

17:00-19:00	<b>Registration</b>	Marble Hall
17:30-18.00	<b>Welcome and introduction</b> by Egon Bech Hansen, Professor at DTU, Denmark and member of MiFFI Scientific Committee Presentation: Tusen Vin – A tale of a Danish Wine and Cider Adventure by co-owner of Tusen Vin, Sofie Saerens, bioengineer and yeast geek!	Room A2-70.02
18.00-19:00	<b>Cider tasting from Tusen Vin and fingerfood</b>	Marble Hall
<b>Thursday, 20 April 2023</b>		
08:30	<b>Registration &amp; Coffee</b>	Marble Hall
09.30-10:30	<b>Plenary session I</b>	Room A2-81.01
09.30	Welcome - Opening ceremony	<b>Chair: Dennis Sandris Nielsen,</b> Department of Food Science, University of Copenhagen, Denmark
09.45	<b>Integration of Multiomics data for Microbiome studies</b>	<b>Morten Arendt Rasmussen,</b> Professor in Computational Food and Health Science, Microbiology and Fermentation, KU-FOOD and COPSAC
10.30	<b>Coffee Break &amp; Exhibition (Poster Mounting )</b>	Marble Hall
11:00-12:05	<b>Parallel sessions</b>	Room A2-81.01
<b>Session 1: Microbially derived bioactive compounds</b>		
11:00	Introduction	<b>Chairs: Dennis Sandris Nielsen,</b> Department of Food Science, University of Copenhagen, Denmark <b>and</b> <b>Rosa Aragão Börner,</b> Nestlé Research, Switzerland
11:05	Gut microbiota-derived metabolites in early life	<b>Henrik Munch Roager,</b> Associate Professor, University of Copenhagen
11:25	Insights into microbial foods as provided by omics approaches	<b>Paul Cotter,</b> professor, Head Food Biosciences, Teagasc and CTO/co-founder SeqBiome Ltd
11:45	Fermentation-based process for the production of red beet color with an improved sustainability profile	<b>Philip Tinggaard Thomsen,</b> Technical University of Denmark
11:55	Water Kefir and Derived Pasteurized Beverages Modulate Gut Microbiota, and promotes immunomodulation	<b>Claire Boulangé,</b> Nestlé Research, Switzerland
12:05-13.00	<b>Lunch &amp; Exhibition</b>	Marble Hall

Wednesday, 19 April 2023

<b>Thursday, 20 April 2023</b>		
11:00-12:05	<b>Parallel sessions</b>	Room A2-70.04
<b>Session 2: Enzymes for food and feed applications</b>		
11:00	Introduction	<b>Chairs: Lotte Bach Larsen,</b> Department of Food Science, Aarhus University, Denmark <b>and</b> <b>Karsten Kragh,</b> FF, Denmark
11:05	Sustainability benefits beyond phosphorus and calcium with a novel phytase feed enzyme	<b>Charlotte Poulsen,</b> Sr. Principal Scientist, IFF Laureate, IFF Health and Biosciences
11:25	Enzymes and microorganisms in baking: Opportunities for synergies targeting processing and health	<b>Christophe Courtin,</b> professor, Laboratory of Food Chemistry and Biochemistry, University of Leuven, Belgium
11:45	Constraint-based metabolic modelling of cyanobacteria for branched-chain amino acids overproduction	<b>Amit Kugler,</b> Uppsala University, Sweden
11:55	Structural characterization of multi-domain, extracellular proteases from lactic acid bacteria	<b>TBA,</b> Technical University of Denmark

<b>12:30-13:00</b>	<b>Industry Symposia LALLEMAND</b>	<b>Room A2-81.01</b>
	Meeting the new needs of the probiotic industry with yeast-based fermentation nutrients	<b>Speaker: David Guerrand,</b> Ph.D, Biotech Business Director, Lallemand Bio-Ingredients
<b>13:00-14:00</b>	<b>Poster Session</b>	
<b>14:00 -15:05</b>	<b>Parallel sessions</b>	<b>Room A2-81.01</b>
	<b>Session 3: Microbial feed ingredients for improved animal performance</b>	
<b>14:00</b>	Introduction	<b>Chair: Christel Thea Jørgensen,</b> Bactolife, Denmark
<b>14:05</b>	Stabilization of the healthy piglet gut microbiome using Binding Proteins	<b>Sandra Wingaard Thrane,</b> Bactolife, Denmark
<b>14:25</b>	Turning sawdust into nutritious feed for aquaculture	<b>Petri-Jaan Lahtvee,</b> Assoc. Professor, Tallinn University of Technology
<b>14:45</b>	Fecal viromes depleted of enveloped viruses efficiently treats Clostridioides difficile-associated diarrhea in a murine model	<b>Torben Sølbeck Rasmussen,</b> University of Copenhagen
<b>14:55</b>	Fermented Spirulina as a potential bioactive and nutritional food ingredient	<b>Polona Jamnik,</b> University of Ljubljana, Biotechnical Faculty
<b>15:05-15.35</b>	<b>Coffee Break &amp; Exhibition</b>	<b>Marble Hall</b>
<b>15:35-17.00</b>	<b>Plenary session II</b>	<b>Room A2-81.01</b>
	<b>Probiotics for today and for the future</b>	
<b>15:35</b>	Introduction	<b>Chairs: Dennis Sandris Nielsen</b> Department of Food Science, University of Copenhagen, Denmark <b>Egon Bech Hansen</b> National Food Institute, Technical University of Denmark
<b>15:40</b>	Reverse translating the ketogenic diet for live biotherapeutic product development for the treatment of developmental epilepsies	<b>Christopher Reyes,</b> PhD, CEO, Bloom Science, USA
<b>16:10</b>	The future of symbiotics. How Microbiome science is playing an important role throughout life	<b>Adam Baker,</b> PhD, Director of Science, Chr Hansen, Denmark
<b>16:40-17.00</b>	<b>Discussion</b>	
<b>19:00-22.00</b>	<b>Conference Dinner: Vandværket, Rabarbervej 2, 2400 Copenhagen NV</b> <i>NB: Conference Dinner ticket must be purchased separately.</i>	

<b>14:00 -15:05</b>	<b>Parallel sessions</b>	<b>Room A2-70.04</b>
	<b>Session 4: The human and animal microbiome and health</b>	
<b>14:00</b>	Introduction	<b>Chair: Dennis Sandris Nielsen</b> Department of Food Science, University of Copenhagen, Denmark
<b>14:05</b>	Transplantation of maternal feces-filtrates to neonatal pigs reduces post-weaning diarrhea	<b>Thomas Thymann,</b> MSc, DVM, PhD, Professor, Section for Comparative Pediatrics and Nutrition, Department of Veterinary and Animal Science, University of Copenhagen
<b>14:25</b>	How micronutrients supplementation indicates improved anaerobicity of the gut lumen	<b>Dr. H.J.M. Harmsen,</b> Associate Professor, Department of Medical Microbiology and Infection prevention, University Medical Center Groningen
<b>14:45</b>	The effect of colonic pH on microbial activity and metabolite production using common prebiotics as substrates: an in vitro study	<b>Zhuqing Xie,</b> University of Copenhagen
<b>14:55</b>	Supplementation with five human milk oligosaccharides changes the microbiome of formula-fed infants and brings microbial development closer to that of breastfed infants	<b>Andrea Holst,</b> Chr Hansen, Denmark

9:00-10:15	Plenary session III	Room A2-81.01
	<b>Regulatory affairs: What does the EU GMO regulation need to be fit for purpose for use of microorganisms?</b>	
09:00	Introduction	<b>Chair: Svend Laulund</b> Chr. Hansen A/S, Denmark
09:05	Opportunities by genome editing technologies for food cultures	<b>Fabio Dal Bello,</b> 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	<b>Jens Litske Petersen,</b> Special Adviser, PhD, Ministry of Food, Agriculture and Fisheries, Danish Veterinary and Food Administration
09:45	The Commission's work on new genomic techniques	<b>Sirkku Heinimaa,</b> Deputy Head of Unit, DG SANTE, European Commission
10:05	<b>Discussion</b>	
10:15-10:45	<b>Coffee Break &amp; Exhibition</b>	<b>Marble Hall</b>
10:45	<b>Parallel sessions</b>	<b>Room A2-81.01</b>
	<b>Session 5: Plant-based fermented foods</b>	
10:45	Introduction	<b>Chairs: Dennis Sandris Nielsen</b> Department of Food Science, University of Copenhagen, Denmark <b>and</b> <b>Herwig Bachmann</b> VU University Amsterdam/NIZO, The Netherlands
10:50	Controlling microbial contaminants in plant-based foods	<b>Dr Marjon Wells-Bennik,</b> NIZO Food Research, Ede, The Netherlands
11:10	Next generation of plant-based food – improved by fermentation	<b>Dr Biljana Bogicevic,</b> Group Leader and Expert, Technical Microbiology, Nestlé Research
11:30	Is there life in plant-based yogurt alternatives?	<b>Ene Viiard,</b> TFTAK, Estonia
11:40	HybPi-Cheese - a possibility for animal protein reduction without losing original product properties	<b>Ueli von Ah,</b> Agroscope, Switzerland

10:45	<b>Parallel sessions</b>	<b>Room A2-70.04</b>
	<b>Session 6: Applications of cultures, enzymes, and metabolites</b>	
10:45-12:20	Introduction	<b>Chair: Egon Bech Hansen</b> National Food Institute, Technical University of Denmark, Denmark
10:50	Designing Microbial Communities for the Dairy Industry using AI: a case study on yogurt	<b>Willi Gottstein,</b> Senior Scientist, DSM
11:10	Microbial modulation of flavour, texture, and nutritional value of plant bases	<b>Vera Kuzina Poulsen,</b> Principal Research Scientist, Chr Hansen, Denmark
11:30	Growth and metabolic profiling of <i>Lactiplantibacillus plantarum</i> in cheap alternative growth media	<b>Sigurd Christensen,</b> Lactobio, Denmark
11:40	Exploring the potential Antihypertensive properties of selected lactic acid bacteria and their incorporation in yoghurt production	<b>Zeynep Ağırbaşı,</b> İzmir Institute of Technology, Turkey

11:50	<b>Industry Symposia SAMPLIX</b>	<b>Room A2-81.01</b>
	<b>High-throughput screening in droplets</b>	<b>Speakers:</b> <b>Dr Peter Mouritzen</b> , VP Application & Market Development at Samplix <b>Dr Volkan Besirlioglu</b> , Schwaneberg Group, RWTH Aachen University <b>Dr Tatyana Eleanor Saleski</b> , DTU – The Novo Nordisk Foundation Center for Biosustainability
12:20-12.50	<b>Lunch &amp; Exhibition</b>	<b>Marble Hall</b>
12:50-13:30	<b>Poster Session</b>	
13:30-14.35	<b>Parallel sessions</b>	<b>Room A2-81.01</b>
	<b>Session 7: Precision fermentation</b>	
13:30	Introduction	<b>Chairs: Lotte Bach Larsen</b> , Department of Food Science, Aarhus University, Denmark <b>and Irina Borodina</b> , Novo Nordisk Foundation Center for Biosustainability, Technical University of Denmark
13:35	Challenges and bottlenecks in precision fermentation of milk proteins	<b>Peter Ruhdal</b> , Professor, Technical University of Denmark
13:55	High-yield production of human milk oligosaccharides using engineered Escherichia coli	<b>Dr Katja Parschat</b> , Head of HMO R&D at the Chr. Hansen HMO GmbH
14:15	Modular metabolic engineering and synthetic coculture strategies for the production of aromatic compounds in yeast	<b>Huadong Peng</b> , The Novo Nordisk Foundation Center for Biosustainability, Technical University of Denmark
14:25	Growth rate and limiting substrate define the nutritional composition and cell size of microbial biomass for food applications	<b>Myrsini Sakarika</b> , Ghent university, Belgium
14:35-14:45	<b>Quick Break – Go to room A2-81.01</b>	
	<b>Closing plenary session III</b>	
	<b>Introduction</b>	<b>Dennis Sandris Nielsen</b> , Department of Food Science, University of Copenhagen, Denmark
14.45-15.15	<b>Trajectories towards sustainable and healthy foods</b>	<b>Olivier Jolliet</b> , Professor of Quantitative Sustainability Assessment, DTU-Sustain department of the Technical University Denmark
15:15-15:25	<b>Closing Session</b>	<b>Room A2-81.01</b>
	<b>Closing Remarks and Poster Prizes</b>	

11:50	<b>Industry Symposia BASE CLEAR</b>	<b>Room A2-70.04</b>
	The Power of Microbial Genomics: Transforming Food and Feed Production through Regulatory Expertise	<b>Speaker: Dennis Kap</b> , Product Manager Regulatory Affairs.
13:30-14.35	<b>Parallel sessions</b>	<b>Room A2-70.04</b>
	<b>Session 8: Microbial foods</b>	
13:30	Introduction	<b>Chair: Rosa Aragão Börner</b> , Nestlé Research, Switzerland
13:35	Fungi fermentation - Creating the next generation food	<b>Ramkumar Nair</b> , PhD, Founder & CEO of Mycorena
13:55	Innovative microalgae production, processing, and food applications	<b>Alexander Mathys</b> , Professor, Sustainable Food Processing, ETH Zurich
14:15	GastronOmics of Pleurotus ostreatus mycelium as a novel food	<b>Loes Van Dam</b> , Technical University of Denmark
14:25	Microbial protein from recovered nitrogen: nutritional quality, safety and feasibility assessment	<b>Lotte Van Peteghem</b> , Ghent university, Belgium