



Wednesday 2 May 2018

17:00-20.00 Registration

18:00 Welcome reception

Thursday 3 May 2018

08:30 Registration & Coffee

09:30 Opening address

09:45 **Keynote presentation - Wim Saris, ILSI**

10:30 Coffee break & exhibition

11:00 Parallel Sessions		Workshops	
Auditorium Niels K. Jerne	Auditorium Henrik Dam	Auditorium Jens Holst	
Microbiome human	Direct fed microbials	Innovation workshop	
11:00 Chair introduction - Gisèle LaPointe	Chair introduction		
11:05 Gisèle LaPointe	TBA		
11:25 Colin Hill	TBA		
11:45 Abstract presentation	Abstract presentation		
11:55 Abstract presentation	Abstract presentation		
12:05 Lunch & exhibition (possible satellite symposia)			
13:00 Poster session			
14:00 Parallel Sessions			
Microbial Food Cultures	Microbiome animals	From innovative student to entrepreneurial employee	
14:00 Chair introduction	Chair introduction		
Egon Bech Hansen	Alexander Sulakvelidze		
14:05 TBA	Alexander Sulakvelidze		
14:25 TBA	Henrik Bjørn Nielsen		
14:45 Abstract presentation	Abstract presentation		
14:55 Abstract presentation	Abstract presentation		
15:05 Coffee & exhibition			
15:30 Keynote presentation - Sylvain Moineau			
16:30 Reception with fermented beverages - networking			
18:30 Conference Dinner at Carlsberg Museum			

Friday 4 May 2018

09:00 Session on regulatory affairs

10.00 Coffee

10:30 Parallel Sessions		Workshops	
Auditorium Niels K. Jerne	Auditorium Henrik Dam	Auditorium Jens Holst	
Fermented beverages	Metabolites and proteins/peptides	Regulatory affairs: Challenges and opportunities	
10:30 Chair introduction	Chair introduction		
Jochen Förster	Vibe Glitsø		
10:35 Kevin Verstrepen	Mikkel Klausen, Novozymes		
10:55 Sofie Saerens	TBA		
11:15 Abstract presentation	Abstract presentation		
11:25 Abstract presentation	Abstract presentation		
11:35 Lunch & exhibition			
12:00 Poster session			
13:00 Parallel Sessions			
Food enzymes	Food and feed waste - waste upgrade	Novel and Traditional Fermentation in Gastronomy	
Chair introduction Hans van den Brink	Chair introduction - Nicoletta Ravasio	Hosted by Nordic Food Lab	
13:05 Hans van den Brink	Nicoletta Ravasio	Pre-registration required.	
13:25 Wolfgang Aehle	Peter Ruhdal Jensen		
13:45 Abstract presentation	Abstract presentation		
13:55 Abstract presentation	Abstract presentation		
14:05 Session on Consumer preferences and food waste			
14:50-15:30 Closing remarks and fermented beverages			