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1ST FORUM ON FERMENTED FOODS - May, 25th - 26th, 2023

## Program of the forum

Rédacteur | 23 May 2023

*Three sessions will be organized including presentations and a round table:*

**25<sup>th</sup> of May, 13.45-14.00**

**Christophe Chassard** (Chair of the COST Action 20128 Pimento): *organization and objectives of the COST Action and Forum on Fermented Foods*

### **Session 1: Diversity and safety of Fermented Foods**

**25<sup>th</sup> of May, 14.00 – 18.00**

Session Chair: **Effie Tsakalidou** (Agricultural University of Athens, Greece)

14.00 – 14.20 **Effie Tsakalidou** (Agricultural University of Athens, Greece) and **Michail Syrpas** (Kaunas University of Technology, Lithuania). *Cartography of Fermented Foods: Update on WG2 and FFFQ activities*

14.20 – 14.40 **Céline Delbes** (INRAE, France): *MetaPDOcheese: investigation of the drivers of microbial communities from French PDO milks and cheeses*

14.40 – 15.00 **Konstantinos Papadimitriou** (Agricultural University of Athens, Greece): *Microbial diversity of the traditional Halitzia cheese produced in Cyprus*

15.00 – 15.20 **Elisa Salvetti** (University of Verona, Italy): *Exploring Antimicrobial resistance in lactic acid bacteria: opportunities from Verona University Culture Collection (VUCC-DBT)*

15.20 – 15.40 **Christian Coelho** (VetagroSup, France): *Evaluation of pesticide residues and copper biosorption potential by lactic bacteria biomass isolated from cheese and wine*

15.40 – 16.00 **Victoria Caballero** (Technological University Dublin, Ireland): *Lactic Acid Bacteria and its Contribution to Fermented Food Safety Assesed by Mathematical Modelling*

16.00 – 16.45

*Refreshment/Session 1 posters/networking*

16.45 – 18.00 Round Table – Diversity and Safety of Fermented Foods

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**Chair: Michail Syrpas** (Kaunas University of Technology, Lithuania) Introductory talk (15 min)

**Panel discussion: Juana Frias** (Instituto de Ciencia y Tecnología de Alimentos y Nutrición, Spain), **Marta Laranjo** (University of Evora, Portugal), **Antonia Matalas** (Harokopio University, Greece), **Victoria Caballero** (Technological University Dublin, Ireland), **Christophe Chassard** (INRAE, France). Discussion (60 min)

**Session 2: Health benefits and risks of fermented foods**

**26th May, 08:30-12:30**

**Session Chair: Guy Vergères** (Agroscope, Switzerland)

08:30 – 08:50 **Smilja Todorovic** (University of Belgrade, Serbia). Health benefits and risks of fermented foods – Update on WG3 activities

08:50 – 09:20 **Seppo Salminen** (University of Turku, Finland). Fermented foods and the human microbiota

09:20 – 09:50 **Stéphane Chaillou** (INRAE, France). DOMINO – Harnessing the microbial potential of fermented foods for healthy and sustainable food systems

09:50 – 10:10 **Cornelia Bär** (Agroscope, Switzerland). Polyfermenthealth – Linking bacterial diversity in fermented food to metabolic health

10:10 – 10:30 **Christèle Humblot** (IRD, France) Cereal based fermented foods as a source of vitamin B12

10:30 – 11:15 Refreshment/Session 2 posters/networking

11:15 – 12:30 Round table – Assessing the health benefits and risks of fermented foods

**Ricardo Assunção** (Egas Moniz School of Health & Science, Portugal): Introductory talk (15 min)

**Panel discussion: Ricardo Assunção** (Egas Moniz School of Health & Science, Portugal), **Christophe Chassard** (INRAE, France), **Guy Vergères** (Agroscope, Switzerland), **Juana Frias** (Instituto de Ciencia y Tecnología de Alimentos y Nutrición, Spain), **Corinne Lesens** (Lesaffre

Institute of Science & Technology, France).

Discussion (60 min)

### ***Session 3: Innovation and industrial topics for Fermented Food***

*26th May, 14:00-18:00*

Session Chair: **Antonio Del Casale/Marie-Christine Champomier-Verges** (Microbion, Italy and INRAE, France)

14:00 – 14:20 **Antonio Del Casale/Marie-Christine Champomier-Vergès** (Microbion, Italy and INRAE, France)

Federating scientists and Fermented Food producers to boost innovation for society – Update on WG4 activities

14:20 – 14:40 **Damien Paineau** (Ferments of the Future Grand Challenge, France)

*Ferments du Futur: a new program to accelerate research & innovation on ferments, fermented foods and biopreservation*

14:40 – 15:00 **Vittorio Capozzi** (Inst. of Sciences of Food Production, National Research Council ISPA-CNR, Italy)

Green R&D approaches to promote sustainable food processing: the potential of DIMS to speed up innovation in fermentation

15:00 – 15:20 **Corinne Lesens** (Lesaffre Institute of Science and Technology, France)

Impact of cereal milling products on sourdough signatures

15:20 – 15:40 **Hélène Briand** (Bon Vivant, France & Food Fermentation Europe, Belgium)

Fermentation 2.0: From challenges to opportunities

15:40 – 16:10

Refreshment/Session 3 posters /networking

16:10 – 16:30 **Luca Cocolin** (Dep. Agricultural, Forest and Food Sciences, Turin University, Italy) Bioprotection role of bacteria in early stage of wine fermentation

16:30 – 18:00 Round table – “Challenges for new fermented foods and fermented ingredient”

**Introduction talk: Fabienne Verté** (Puratos, Belgium)

**Panel discussion: Kevin Camphuis\*** (Shakeup-Factory, France), **Nour Akbaraly** (Les Nouveaux Affineurs, France), **Sofia Morais** (Puratos, Belgium), **Damien Paineau** (Ferments of the Future Grand Challenge, France), **Sebastien Louvion** (Standing Ovation, France & Food Fermentation Europe, Belgium)