

INTERNATIONAL CONFERENCE ON FERMENTED FOODS

PROGRAMME

NOI TECHPARK
BOLZANO, ITALY

27-30TH
OF OCTOBER
2025

ANIMAL FERMENTED FOODS

Unravelling the complexities of traditional and novel animal-based fermented products

- Alan Kelly
University College Cork (UCC), Ireland
IMPACT OF COAGULANT SELECTION ON THE FLAVOUR, TEXTURE AND FUNCTIONALITY OF CHEESE
- Effie Tsakalidou
Department of Food Science and Human Nutrition, Agricultural University of Athens, Athens, Greece
DAIRY FOODS – FROM OLD TRADITIONS TO NEW CHALLENGES
- Luca S. Cocolin
Department of Agricultural, Forest and Food Sciences, University of Torino, Italy
THE CHALLENGE OF MICROBIOME BIOBANKING AND STORAGE: THE CASE OF THE FERMENTED SAUSAGES.

FOOD MICROBIOMES

Understanding the intricate relationship between microorganisms and food, with implications for flavour, texture, and health

- Nicholas Bokulich
Dept. of Health Sciences and Technology ETH Zürich, Switzerland
MULTI-OMICS INTERROGATION OF FERMENTED FOOD MICROBIOMES
- Jyoti P. Tamang
Department of Microbiology, Sikkim University, Sikkim, India
UNVEILING THE ETHNO-MICROBIOLOGY OF CERTAIN ASIAN FERMENTED SOYBEAN FOODS BY MULTI-OMICS APPROACHES
- Danilo Ercolini
Department of Agricultural Sciences, University of Naples Federico II, Italy
FOOD MICROBIOMES: THEIR IMPORTANCE FOR FOOD QUALITY AND THE CONNECTION TO THE GUT ECOSYSTEM
- Luc De Vuyst
Vrije Universiteit Brussel, Belgium
FERMENTED FOOD MICROBIOTA: COMPLEX INTERRELATIONSHIPS VERSUS OPPORTUNISTIC INVADERS

ALTERNATIVE FERMENTED FOODS

Pioneering new frontiers in food production with a focus on hybrid, insect, single-cell, precision, and space food applications

- Shao Quan Liu
Department of Food Science and Technology, National University of Singapore, Singapore
MICROALGAE AS ALTERNATIVE PROTEIN-RICH MICROBIAL BIOMASS
- Eddy J. Smid
Laboratory of Food Microbiology, Wageningen University, The Netherlands
SOLID-STATE FUNGAL FERMENTATION OF PLANT-BASED SUBSTRATES IMPROVES THE OVERALL PROTEIN QUALITY
- Emanuele Zannini
Department of Environmental Biology, Sapienza University of Rome, Italy
CRAFTING FUTURE FOODS: THE TRANSFORMATIVE ROLE OF FOOD FERMENTATION
- Carlo G. Rizzello
La Sapienza University of Rome, Italy
UPCYCLING OF AGRI-FOOD SIDE STREAMS VIA FERMENTATION: ADVANCING TOWARDS “ZERO-WASTE” SUPPLY CHAINS

PLANT FERMENTED FOODS

Showcasing plant-derived fermented foods' diversity and nutritional benefits

- Nam Soo Han
Chungbuk National University, South Korea
KIMCHI AND ITS INDUSTRIAL PRODUCTION
- Jian Zhao
School of Chemical Engineering, the University of New South Wales, Sydney, Australia
FERMENTATION OF COFFEE BEANS AND ITS IMPACT ON THE FLAVOR OF COFFEE

FERMENTED FOODS AND HEALTH

Exploring the scientific evidence supporting the health benefits of fermented foods

- Christophe Courtin
Laboratory of Food Chemistry and Biochemistry at KU Leuven, Belgium
GRAIN-BASED FOOD FERMENTATIONS AS A TOOL TO PRODUCE HEALTH-PROMOTING FOODS
- Alfonso D.R. Lazaro
Research Centre for Emerging Pathogens and Public Health at the University of Burgos, Spain
THE GOOD, THE BAD AND THE UGLY: STORY OF FERMENTED FOODS AND (GLOBAL) HEALTH
- Maria Marco
Department of Food Science and Technology The University of California, Davis CA, USA
DECONSTRUCTING THE COMPLEXITY OF HEALTH BENEFITS FROM FERMENTED FOODS
- Douwe Van Sinderen
School of Microbiology University College Cork, Ireland
BIFIDOBACTERIA AS BENEFICIAL MICROBES DURING EARLY LIFE: WHERE, WHAT AND HOW?