

# 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
- 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?