

# PROGRAMME

WEDNESDAY 6<sup>th</sup> June, 2018

8:00 to 9:00	Early Registration - Kingsley Hotel, Cork, Ireland
9:00 to 9:15	Welcome and Opening of Symposium <b>Paul Ross</b> - Head of College of Science, Engineering and Food Science, University College Cork, Western Road, Cork, Ireland
9:15 to 12:00	<b>Session 1: Nutritional properties of sourdough bakery products</b> <i>Chairperson: Emanuele Zannini, School of Food and Nutritional Sciences, University College Cork, Western Road, Cork, Ireland - Marco Gobbetti, Faculty of Sciences and Technology, Libera Università di Bolzano, 39100 Bolzano, Italy</i>
9:15 to 9:45	<b>Gerard Clarke</b> - Department of Psychiatry, University College Cork, Western Road, Cork, Ireland <b>The Gut Microbiome, Brain Function and Behaviour: Towards a Psychobiotic Revolution? - Keynote lecture</b>
9:45 to 10:15	<b>Elke Arendt</b> - School of Food and Nutritional Sciences, University College Cork, Western Road, Cork, Ireland <b>Sourdough improving the nutritional properties of cereal products- Keynote lecture</b>
10:15 to 10:30	<b>Carlo Rizzello</b> - Department of Soil, Plant and Food Science, University of Bari Aldo Moro, Bari, Italy <b>Sourdough fermentation and bread digestibility: an in vivo perspective</b>
10.30 - 11.00	Coffee break & poster viewing
11:00 - 11:15	<b>Qing Li</b> - University of Alberta, Dept. of Agricultural, Food and Nutritional Science, Edmonton, Canada <b>The effects of glutaminase on acid resistance in host-adapted lactobacilli</b>
11:15 - 11:30	<b>Annabelle Vera</b> - Philibert Savours, Institut R&D, Lyon, France <b>Use of wheat germ sourdough to improve nutritional value of bread and reduce salt intake</b>
11:30 - 11:45	<b>Aylin W. Sahin</b> - School of Food and Nutritional Sciences, University College Cork, Western Road, Cork, Ireland <b>Leuconostoc citreum TR116: In-situ production of mannitol in sourdough and its application to reduce sugar in burger buns</b>
11:45 - 12:00	<b>Jorge Gil-Martinez</b> - Anheuser-Busch InBev nv/sa, Global Innovation & Technical Development, GITEC, Brouwerijplein 2, B-3000 Leuven, Belgium <b>Fermented brewer's spent grains with sourdough and nutritional perspectives</b>
12:00 - 14:30	<b>Section 2: Gluten-free and FODMAP-free sourdough for celiac and IBS patients</b> <i>Chairperson: Luc De Vuyst - Research Group of Industrial Microbiology and Food Biotechnology, Department of Bioengineering Sciences, Faculty of Sciences and Bioengineering Sciences, Vrije Universiteit Brussel, Belgium - Kati Kating, Department of Food and Nutrition, University of Helsinki, Helsinki, Finland</i>
12:00 - 12:30	<b>Muir G. Jane</b> - Department of Gastroenterology, Central Clinical School, The Alfred Centre, Monash University, Melbourne, Australia <b>Gluten free and low FODMAP sourdoughs for celiac and IBS patients: a biomedical prospective - Keynote lecture</b>
12:30 - 12:45	<b>Jussi Loponen</b> , Head of Research, Fazer Group, POB 4, FI-00941 Helsinki <b>Zero-FODMAP sourdough technology</b>
12:45 - 13:00	<b>Lilit Ispiryan</b> - School of Food and Nutritional Sciences, University College Cork, Western Road, Cork, Ireland <b>Impact of sourdough fermentation on the FODMAP profile of whole-wheat bread</b>
13.00 - 14.15	Lunch & poster viewing
14:15 - 14:30	<b>Stefan Horstmann</b> - School of Food and Nutritional Sciences, University College Cork, Western Road, Cork, Ireland

Impact of different *S. cerevisiae* yeast strains on gluten-free dough and bread quality parameters

<b>14:30 - 17:00</b>	<b>Section 3 - Sourdough ecology and sourd-omic</b>
	<i>Chairperson: <u>Rudi Vogel</u> - Lehrstuhl für Technische Mikrobiologie, Technische Universität München Freising - <u>Carlo Rizzello</u> - Department of Soil, Plant and Food Science, University of Bari Aldo Moro, Bari, Italy</i>
14:30 - 15:00	<u>Luc De Vuyst</u> - Research Group of Industrial Microbiology and Food Biotechnology, Department of Bioengineering Sciences, Faculty of Sciences and Bioengineering Sciences, Vrije Universiteit Brussel, Belgium <b>Omics approaches to understand sourdough fermentation processes - Keynote lecture</b>
15:00 - 15:15	<u>Simon Van Kerrebroeck</u> - Research Group of Industrial Microbiology and Food Biotechnology, Faculty of Sciences and Bioengineering Sciences, Vrije Universiteit Brussel Brussels, Belgium <b>A meta-analysis of the sourdough species diversity as a function of the process conditions</b>
15:15 - 15:30	<u>Elisa Michel</u> - Oniris, Laboratoire de Microbiologie Alimentaire et Industrielle, Nantes, France - INRA, SupAgro, Université de Montpellier, France Montpellier <b>Role of agronomic and bread-making practices in sourdough microbial diversity and bread nutritional and organoleptic properties</b>
15:30 - 16:00	<i>Coffee break &amp; poster viewing</i>
16:00 - 16:45	<b>Sourdough bread sensory section</b>
19:00	<b>Evening Event (included in registration fee)</b> <i>"Traditional Irish Evening" at the Aula Maxima at UCC</i>

## THURSDAY 7<sup>th</sup> June 2018

<b>8:30 - 9:30</b>	<b>Section 3: Sourdough ecology and sourd-omic</b>
	<i>Chairperson: <u>Raffaella Di Cagno</u> - Faculty of Sciences and Technology, Libera Università di Bolzano, 39100 Bolzano, Italy - <u>Bernard Onno</u>, Food and Industrial Microbiology Laboratory, Oniris, LUNAM University, Nantes, France</i>
8:30 - 9:00	<u>Rudi F Vogel</u> - Lehrstuhl für Technische Mikrobiologie, Technische Universität München Freising <b>Stories from comparative genomics of <i>Lactobacillus sanfranciscensis</i> and <i>Lactobacillus lindneri</i> - Keynote lecture</b>
9:00 - 9:15	<u>Maria De Angelis</u> - Department of Soil, Plant and Food Science, Via G. Amendola 165/a, 70126 Bari, University of Bari Aldo Moro <b>Bran and particle size of wheat flour drive the microbiome and functional features of wheat sourdoughs</b>
9:15 - 9:30	<u>Erica Pontonio</u> - Department of Soil, Plant and Food Sciences, University of Bari A. Moro, Bari, Italy <b>Quantitative Real Time PCR (qPCR) method to authenticate traditional/typical breads</b>
<b>9:30 - 11:30</b>	<b>Section 4: Industrial production of sourdough - competitiveness and functionality</b>
	<i>Chairperson: <u>Jorge Gil-Martinez</u> - Anheuser-Busch InBev nv/sa, Global Innovation &amp; Technical Development, Leuven, Belgium - <u>Bernard Genot</u>, Puratos, Groot- Bijgaarden, Belgium</i>
9:30 - 9:45	<u>Markus Brandt</u> - Ernst Böcker GmbH & Co. KG, Minden, Germany <b>Specialty sourdoughs for specialty baked goods - Invited speaker</b>
9:45 - 10:15	<u>Michael G. Gänzle</u> - University of Alberta, Dept. of Agricultural, Food and Nutritional Science, Edmonton, Canada <b>Lifestyles of sourdough lactobacilli - implications for competitiveness and functionality of sourdough microbiota - Keynote lecture</b>
10:15 - 10:45	<i>Coffee break &amp; poster viewing</i>
10:45 - 11:00	<u>Gulten Yagmur</u> - Lesaffre International, France <b>Synergy between selected yeast and bacteria couples in stiff sourdough</b>
11:00 - 11:15	<u>Christian Faber</u> - Zeppelin Systems GmbH, Rödermark, Deutschland <b>Further development of a moistening principle as pre-mixer for batch-wise or continuously produced sourdoughs</b>

11:15 - 11:30	<u>Stefanie Hardtmann</u> , Head of Bakery Innovation Center, Bühler AG, Bakery & Ingredient Handling, Uzwil <b>Monitored state-of-the-art solutions with new technologies in baking industries</b>
11:30 - 12:15	<b>Section 5: Improvement of cereal quality through sourdough LAB/yeast fermentation properties</b>  Chairperson: <u>Muir G Jane</u> - Department of Gastroenterology, Central Clinical School, The Alfred Centre, Monash University, Melbourne, Australia - <u>Markus Brandt</u> <u>Ernst Böcker GmbH &amp; Co. KG</u> , Minden, Germany
11:30 - 12:00	<u>Marco Gobetti</u> - Faculty of Sciences and Technology, Libera Università di Bolzano, 39100 Bolzano, Italy <b>Novel insights on the functional/nutritional features of the sourdough fermentation - Keynote lecture</b>
12:00 - 12:15	<u>Karoline Schreiber</u> - Ernst Böcker GmbH & Co. KG, Minden, Germany <b>Sourdough as an optimization tool in baking processes influenced by different flour qualities</b>
12:15 - 13:00	<b>Sourdough bread sensory section</b>
13:00 - 14:30	Lunch & poster viewing
15:00	Departure for Inchydney Island Lodge & Spa (not included in registration fee)
19:00	Gala dinner

## FRIDAY 8<sup>th</sup> June 2018

9:15 - 13:00	<b>Section 5: Improvement of cereal quality through sourdough LAB/yeast fermentation properties</b>  Chairperson: <u>Michael G. Gänzle</u> , University of Alberta, Dept. of Agricultural, Food and Nutritional Science, Edmonton, Canada- <u>Maria De Angelis</u> - Department of Soil, Plant and Food Science, University of Bari Aldo Moro, Bari
9:15 - 9:45	<u>Emanuele Zannini</u> - School of Food and Nutritional Sciences, University College Cork, Cork, Ireland <b>Sourdough LAB as “farm to fork” bio protection system - Keynote lecture</b>
9:45 - 10:00	<u>Bowen Yan</u> - University of Alberta, Department of Agricultural, Food and Nutritional Science, Edmonton, AB, Canada - <u>School of Food Science and Technology, Jiangnan University, Wuxi, China</u> <b>Contribution of <math>\gamma</math>-Glutamyl Cysteine Ligase in <i>Lactobacillus reuteri</i> to <math>\gamma</math>-Glutamyl Dipeptides Biosynthesis in Sourdough Fermentation</b>
10:00 - 10:15	<u>Stephanie Jeske</u> - School of Food and Nutritional Sciences, University College Cork, Cork, Ireland <b>Polyol producing lactic acid bacteria isolated from sourdough and their application to reduce sugar in quinoa-based milk substitutes</b>
10:15 - 10:30	<u>Yan Xu</u> - Department of Food and Nutrition, University of Helsinki, Helsinki, Finland <b>Impact of in situ produced exopolysaccharides on rheology and texture of fava bean protein concentrate</b>
10:30 - 11:00	Coffee break & poster viewing
11:00 - 13:00	<b>Section 5 Improvement of cereal quality through sourdough LAB/yeast fermentation properties</b>  Chairperson: <u>Emanuele Zannini</u> School of Food and Nutritional Sciences, University College Cork, Western Road, Cork, Ireland - <u>Marco Gobetti</u> , Faculty of Sciences and Technology, Libera Università di Bolzano, 39100 Bolzano, Italy
11:00- 11:15	<u>Kati Katina</u> - Department of Food and Nutrition, University of Helsinki, Helsinki, Finland <b>Influence of in situ produced dextran on sensory profile of and texture wheat bread enriched with <i>faba</i> bean flour - Invited speaker</b>
11:15 - 11:30	<u>Héliciane Clément</u> - Biojournal, Le Puiset Doré, Montrevault-sur-Evre, France - Flavor team, Matrix and Food, Process/properties - Oniris, LUNAM University, Nantes, France, INRA, Biopolymères, Interactions & Assemblages (BIA), Nantes, France, Food and Industrial Microbiology Laboratory, Oniris, LUNAM University, Nantes, France

	Can instrumental characterization help predicting sour taste perception in sourdough bread?
11:30 - 11:45	<u>Thibaut Thery</u> - School of Food and Nutritional Sciences, University College Cork, Cork, Ireland
	Design of antimicrobial peptides in a clean label approach to extend the shelf-life of sourdough bread
11:45 - 12:00	<u>Andrea Comasio</u> - Research Group of Industrial Microbiology and Food Biotechnology, Faculty of Sciences and Bioengineering Sciences, Vrije Universiteit Brussel, Belgium
	Fermentation strategies with lemon and apple juices to produce innovative sourdoughs
12:00 - 12:15	<u>Fabio Minervini</u> - Department of Soil, Plant and Food Science, University of Bari Aldo Moro, Bari
	Does tap water affect microbiota of de novo sourdough and/or bread quality?
12:15- 12:30	<u>Michela Palla</u> - Department of Agriculture, Food and Environment, University of Pisa, Italy
	Molecular, pro-technological and functional characterization of yeasts isolated from Tuscan sourdoughs to be used as potential starters
12:30 - 12:45	<u>Miescher Schwenninger Susanne</u> - Zurich University of Applied Sciences, Institute for Food and Beverage Innovation
	Breakfast cereals from milling by-products: Lactic acid bacteria fermentation of barley white bran and low-grade wheat flour
12:45 - 13:00	VII Sourdough Symposium conclusion
13:00	Light lunch
14:00 - 17:00	Optional tour of UCC bakery facilities