**LABIP Expert Workshop**

***“Bio-preservation through fermentation, a natural and sustainable process? Opportunities, Risks and Regulation”***

**27 – 28 September 2021**

**Brugge**



The aim of our LABIP Expert Workshop September 27-28 2021, is to discuss the opportunities, risks and regulation that are involved in using fermentation as a way to a natural bio-preservation of foods. The different aspects involved will be presented by invited experts, each of who will shed her/his light on this old traditional technique which have gained a lot of attention in the public space during the recent years. The presented point of views will be open for discussion during the workshop.

We intent to prepare a consensus document with the outcome of the expert workshop and which is due to be publish in a scientific journal.

The full program of the meeting can be found below. We welcome you in the beautiful city of Bruges and wish you a very inspiring meeting. We feel extremely happy as for many of you this might also be one of the first face-to-face meetings again after a long period of computer screen meetings.

We like to thank the speakers for their willingness to travel to Bruges, and LABIP for logistical and financial support.

*The organizing committee.*

**Programme**

**Monday September 27**

12.00-13.30 Arrival, registration and lunch

13.30-14.00 Welcome and introduction

Esben Laulund, Charmain LABIP

14.00-14.30 Holistic introduction –The effect of the LAB fermentation process for the global food production chain and Human well-being

Christophe Chassard, INRA

14.30-15.00 Bio-preservation feeds the world

Christoph Lacroix. ETH Zurich

15.00-15.30 Regulatory issues in relation to the application of LABs in food production

Bernd van der Meulen, University of Copenhagen and Renmin University of China (Beijing)

15.30-16.00 Coffee/Tea break

16.00-16.30 What can be learned from traditional fermentation?

Jeroen Hugenholtz, Wageningen Food & Biobased Research

16.30-17.00 How can fermentation outcompete chemical preservation methods in modern food production?

Michael Callanan, Cork Institute of Technology

17.00-17.30 New trends in fermentation: safety and risks of homemade fermentation

John Leech, TEAGASC, Ireland

17.30-18.00 Potential of bacteriophages or other phage-based means of Biopreservation Beatriz Martinez, Ipla-Csic, Spain

18.00-19.00 LABIP General Assembly – LABIP representatives only

19.00-22-00 Drinks and Diner

**Tuesday September 28**

9.00-9.30 A perspective on trends in natural fermentation at restaurants, artisanal producers and for private consumption

Michael Bom Frost, University of Copenhagen

9.30-10.00 Economic benefits – reducing food waste

Peter Thoeysen, Chr. Hansen

10.00-10.30 Fermentation of plant proteins: Influence on flavor, texture and bio-preservation

Herwig Bachmann, NIZO

10.30-11.00 Coffee/Tea break

11.00-12.30 Wrap up session

12.30-13.30 Lunch and departure

**Organising Committee**

Aat Ledeboer LABIP Secretary

Arjen Nauta LABIP Treasure / FrieslandCampina

Bruno Pot Yakult

Esben Laulund LABIP Chairman / Chr. Hansen

Patrick Boyaval IFF

Sophie Legrain Lesaffre

Stéphane Duboux Nestlé

**The Venue**

A picture containing outdoor, train, track, sitting

Description automatically generated

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| --- | --- | --- |
| **Name** | **Company** | **E-mail** |
| Alain Sourabié | Procelys by Lesaffre | [a.sourabie@procelys.lesaffre.com](mailto:a.sourabie@procelys.lesaffre.com) |
| Arjen Nauta | FrieslandCampina | [arjen.nauta@frieslandcampina.com](mailto:arjen.nauta@frieslandcampina.com) |
| Bruno Pot | Yakult | [BPot@yakulteurope.com](mailto:BPot@yakulteurope.com) |
| Daniella Lucena | Arla | [DANLU@arlafoods.com](mailto:DANLU@arlafoods.com) |
| Esben Laulund | Chr. Hansen | [DKEL@chr-hansen.com](mailto:DKEL@chr-hansen.com) |
| Ingeborg Haagsma | Westland Kaas b.v. | [Ingeborg.Haagsma@Westland-Kaas.nl](mailto:Ingeborg.Haagsma@Westland-Kaas.nl) |
| Jean-Michel Faurie | Danone | [Jean-Michel.FAURIE@danone.com](mailto:Jean-Michel.FAURIE@danone.com) |
| Mariella Kuilman | DSM | [Mariella.Kuilman@DSM.COM](mailto:Mariella.Kuilman@DSM.COM) |
| Markus Brandt | Ernst Böcker | [markus.brandt@sauerteig.de](mailto:markus.brandt@sauerteig.de) |
| Morten Thybo | Arla | [MOTHY@arlafoods.com](mailto:MOTHY@arlafoods.com) |
| Patrice Antoine | THT | [patrice.antoine@tht.be](mailto:patrice.antoine@tht.be) |
| Patrice Laforce | Lallemand | [plaforce@lallemand.com](mailto:plaforce@lallemand.com) |
| Patrick Boyaval | IFF | [Patrick.Boyaval@dupont.com](mailto:Patrick.Boyaval@dupont.com) |
| Sofia Dashko | DSM | [Sofia.Dashko@dsm.com](mailto:Sofia.Dashko@dsm.com) |
| Sophie Legrain | Gnosis by Lesaffre | [s.legrain@lhc.lesaffre.com](mailto:s.legrain@lhc.lesaffre.com) |
| Svend Laulund | Chr. Hansen | [dksl@chr-hansen.com](mailto:dksl@chr-hansen.com) |
| Tadhg O'Sullivan | Heineken | [Tadhg.OSullivan@heineken.com](mailto:Tadhg.OSullivan@heineken.com) |
| Aat Ledeboer | LABIP | [aat.ledeboer@hetnet.nl](mailto:aat.ledeboer@hetnet.nl) |

**Participants**

|  |  |  |
| --- | --- | --- |
| **Speakers/Experts** | **Affiliation** | **E-mail** |
| Beatriz Martinez | Ipla Csic, Spain | [bmf1@ipla.csic.es](mailto:bmf1@ipla.csic.es) |
| Bernd van der Meulen | University of Copenhagen and Renmin University of China | [Bernd.vanderMeulen@food-law.nl](mailto:Bernd.vanderMeulen@food-law.nl) |
| Christoph Lacroix | ETH Zurich | [christophe.lacroix@hest.ethz.ch](mailto:christophe.lacroix@hest.ethz.ch) |
| Christophe Chassard | INRA | [christophe.chassard@inrae.fr](mailto:christophe.chassard@inrae.fr) |
| Herwig Bachmann | NIZO | [Herwig.Bachmann@nizo.com](mailto:Herwig.Bachmann@nizo.com) |
| Jeroen Hugenholtz | Wageningen Food & Biobased Research | jeroen.hugenholtz@wur.nl |
| John Leech | Teagasc, Ireland | John.leech@teagasc.ie |
| Michael Bom Frost | University of Copenhagen | [mbf@food.ku.dk](mailto:mbf@food.ku.dk) |
| Michael Callanan | Cork Institue of Technology | [Michael.Callanan@cit.ie](mailto:Michael.Callanan@cit.ie) |
| Peter Thoeysen | Ch. Hansen | [dkpetr@chr-hansen.com](mailto:dkpetr@chr-hansen.com) |
| **Name** | **Company** | **E-mail** |
| Biljana Bogicevic | Nestlé | [Biljana.Bogicevic@rdko.nestle.com](mailto:Biljana.Bogicevic@rdko.nestle.com) |
| Stéphane Duboux | Nestlé | [Stephane.Duboux@rdls.nestle.com](mailto:Stephane.Duboux@rdls.nestle.com) |
| Simon Pedersen | Arla | [simpe@arlafoods.com](mailto:simpe@arlafoods.com) |
| Jan Willem Sanders | Unilever Research | [Jan-Willem.Sanders@unilever.com](mailto:Jan-Willem.Sanders@unilever.com) |