1st International Conference on
Microbial Food and Feed Ingredients

New trends in academia, industry and regulatory affairs

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Copenhagen · Denmark
www.miffi.org
What is understood by Microbial Food and Feed Ingredients?

Main topics
- Microbial Food Cultures for the dairy, meat, and wine industry
- Probiotic cultures for food and dietary supplements
- Direct Fed Microbials for feed
- Yeast and yeast extracts
- Proteins and peptide ingredients produced by fermentation e.g. enzymes
- Metabolites produced by fermentation used as ingredients in food and feed e.g. vitamins, acids, alcohols, and flavors.
- Fermented beverages

Organizing Committee
Lars Bogø Jensen (Chair), DTU Food - National Food Institute
Fergal P. Rattray, Dept. of Food Science, University of Copenhagen
Peder Fode, Confederation of Danish Industry
Anders Permin, Technical University of Denmark
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