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International Conference on

Microbial Food and Feed Ingredients

3 - 4 May 2018 · Copenhagen · Denmark

MiFFI 2018 International Conference on Microbial Food and Feed Ingredients

Congress Venue The Maersk Tower

Important dates

Open abstracts submission	1 October 2017
Abstract Submission Deadline	1 December 2017
Confirmation of Abstract Acceptance	15 January 2018
Early Registration Deadline	1 March 2018

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.

Organizing Committee

Lars Bogø Jensen, DTU Food
Fergal P. Rattray, Dept. of Food Science, Univ. of Copenhagen
Peder Fode, Confederation of Danish Industry
Anders Permin, DTU
Anemette Hansen, Danish Agriculture and Food Council
Jochen Förster, Carlsberg A/S

Scientific Committee

Egon Bech Hansen, DTU Food
Dennis Sandris Nielsen, Dept. of Food Science, Univ. of Copenhagen
Svend Laulund, Chr. Hansen A/S
Rodolphe Barrangou, NC State University
Christel Thea Jørgensen, Novozymes A/S
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