



Microbiome-based Foods for Health and Sustainability



Date: 23rd February 2016

Venue : Thon Hotel EU, Rue de la Loi / Wetstraat 75, B-1040 Brussels, Belgium

08.00: Registration & coffee

08.45: Welcome address

Session 1: Meeting the Food Demands in a Changing World: Ageing population, health, consumer demands

Chair: TBC

09.05: Kathleen d'Hondt, (OECD, France)- Global demographics, challenges & opportunities

09.20: Prof. Paulo Arruda, (University of Campinas, Brazil), - Outcomes of Plant microbiome workshop (22nd Feb)

09.35: Pamela Byrne, (JPI, FSAI, Ireland) - JPI:HDHL & FACCE perspective

09.50: Colette Shorrt, (ILSI), ILSI perspective

10.05: Yolanda Sanz, (CSIC, EFSA, FP7: MyNewGut, Spain), - EFSA Guidance on immune & gut related claims

10.20: Coffee Break

Session 2: The Value Chain from Farm to Fork: quality, safety and sustainability

Chair: TBC

11.05: Stephan DeClerck, (Université catholique de Louvain, Belgium)- Biological control/sustainable crop production

11.20 Ralf-Udo Ehlers, (e-nema, Germany) Sustainable crop production regulation & policy

11.35: Marjeta Čandek Potokar, (Agriculture Institute Slovenia & H2020: TREASURE)- Sustainable Pig production

11.50: Johan van Hylckama Vlieg, (Chr-Hansen, Denmark) – Therapeutic microbes & ecosystem engineering

12.05: Karl Fraser, (AgResearch, New Zealand), - Metabolomics & the microbiome

12.20: Ciaran Mangan, DG Bioeconomy, policy perspective

12.45: Lunch



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Session 3: Future food design: towards personalised nutrition

Chair: Helen Roche, University College Dublin, Ireland

14.05: Joan Vermeiren, (Cargill, Belgium), - Ingredients & Functional Foods

14.20: Guus Roeselers, (Nutricia Danone Research. The Netherlands) - Early life nutrition

14.35: Paul O' Toole, (APC Microbiome Institute, Ireland) – Diet, the gut microbiota and healthy ageing

14.50: Lihi Segal (Day Two, Israel), -Personalized nutrition & the microbiome - developments and challenge

15.05: Keith Baker, (Phillips, The Netherlands) - Food innovation & technology

15.20: Panel Discussion: Europe as a leader in Next Generation Food & Nutrition

(resource efficiency, biodiversity, adding value, circular economy exploiting microbiomes, personalised medical nutrition)

Panel Chair: TBC

Barend Verachtert DG Bioeconomy

Helen Roche, UCD

Colette Shorrt, ILSI

Colin Hill, APC Microbiome Institute

Jordi Estelle, INRA

Keith Baker, Phillips

John Benzie, CGIAR

John T O' Sullivan, BioAtlantis

Close: TBC

16.30- 17.30: Networking/Coffee

Close