



FOOD OF LIFE

The Science of Animal-Derived Foods

EMFOL ALUMNI CONFERENCE PROGRAMME



Erasmus
Mundus



Overview Programme for EMFOL Alumni Conference

Monday 8th August

18.00- 20.00	Welcome Dinner: RizRaz restaurant, St. Kannikestræde 19
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Tuesday 9th August

08.30- 09.00	Registration and coffee, croissants
09.00- 09.15	Welcome <i>Chris Knight, Academic Chair, EMFOL</i>
09.15- 10.45	Session 1: Scientific presentations <i>EMFOL Student Alumni</i>
10.45- 11.15	Coffee
11.15- 12.45	Session 2: Scientific presentations <i>EMFOL Student Alumni</i>
12.45- 13.30	Sandwich Lunch
13.30- 15.00	Session 3: Career and Commercial presentations <i>EMFOL Student Alumni</i>
15.00- 15.30	Coffee
15.30- 17.00	Session 4: MSc Thesis Defences <i>Dragana Lazović and Michael O Wellington</i>
18.15	Conference Dinner: Dalle Valle, Fiolstræde 3

Overview Programme for EMFOL Alumni Conference

Wednesday 10th August

08.30-09.00	Coffee, croissants
09.00-10.30	Session 5: Scientific presentations <i>EMFOL Student Alumni</i>
10.30-11.00	Coffee
11.00-12.45	Session 6: Scientific presentations <i>EMFOL Student Alumni</i>
12.45-13.30	Lunch
13.30-14.45	Graduation Celebration <i>Chris Knight, Academic co-ordinator, EMFOL</i>
14.45-15.45	Reception and photographs
15.45-16.30	In celebration of international students <i>EMFOL Teachers</i>
16.30	Close of Conference, free evening

Session 1
Scientific Presentations

Tuesday 9th August

09.15- 09.30	<p>Metabolic regulation of type III secretion system in <i>Pseudomonas aeruginosa</i> <u>Yassmin Abdelhamid</u> and Martin Welch <i>University of Cambridge, UK</i></p>
09.30- 09.45	<p>Bifidobacterial stimulation of intestinal tight junctions <u>Pankaj Arora</u>, Thomas Dyrman Leser and Dennis Sandris Nielsen <i>Technical University of Denmark, Denmark</i></p>
09.45- 10.00	<p>Influence of porcine fat saturation on water-and fat-holding capacities of cooked sausage <u>Bernice Atakora-Amaniampong</u>, Eero Puolanne and Marita Ruusunen <i>University of Helsinki, Finland</i></p>
10.00- 10.15	<p>Multidimensional evaluation of the efficacy of an agroecological fertility amendment used in the production of maize in Ahuazotepec, Mexico. Martha E. Dominguez-Hernandez, Angela Sanchez-Martinez and <u>Elisa Dominguez-Hernandez</u> <i>School of Higher Studies Cuautitlan UNAM, México</i></p>
10.15- 10.30	<p>Genetic diversity of Mexican cattle Lidia breed and its relationships with Spanish populations through the analysis of bovine SNP 50K bead chip <u>Pauline G Eusebi</u>, O Cortés, S Dunner, and J Canon <i>Universidad Complutense de Madrid, Spain</i></p>
10.30- 10.45	<p>Polysaccharide aerogels for food packaging: a continuing story <u>Bojana Gračanac</u> and Abdul Ghafar <i>University of Helsinki, Finland</i></p>

Session 2
Scientific Presentations

Tuesday 9th August

11.15- 11.30	<p>Vitamin B12 synthesis and protein production in <i>Propionibacterium freudenreichii ssp. freudenreichii</i>: the effect of 5,6-dimethylbenzimidazole</p> <p><u>Tatiana Ishchenko</u> <i>Mars LCC, Stupino-1, Moscow Region, Russia</i></p>
11.30- 11.45	<p>Proteoglycans and collagen in wooden breast</p> <p><u>Manisha Kolakshyapati</u>, Eero Puolanne and Per Ertbjerg <i>Nepal Agricultural Research Council , Kathmandu, Nepal</i></p>
11.45- 12.00	<p>Can <i>Lactobacillus acidophilus La-5</i> peptides help weaned piglets against <i>Escherichia coli K88</i> challenge?</p> <p><u>Zlatko Kovac</u> <i>Lima, Perú</i></p>
12.00- 12.15	<p>Evaluating vacuum level during milking</p> <p><u>Dragana Lazović</u>, Jörgen Enickl and Sigrid Agenäs <i>Sarajevo, Bosnia and Herzegovina</i></p>
12.15- 12.30	<p>Milk metabolomics of dairy goats with mammary inflammation under heat stress conditions</p> <p><u>Samantha Love</u>, Ahmed Salama, Nabil Mehaba and Gerardo Caja¹ <i>Universitat Autònoma de Barcelona, Spain</i></p>
12.30- 12.45	<p>CRISPR genome editing: Opportunities and challenges in animal agriculture</p> <p><u>Gus McFarlane</u> <i>University of Copenhagen, Denmark</i></p>

Session 3
Career and Commercial Presentations

Tuesday 9th August

13.30- 13.45	Freezing and cryo-conservation methods <u>Jorge de Miguel Lopez</u> <i>Kings Lynn, UK</i>
13.45- 14.00	Comparison of fat testers for ground beef at the retail level <u>Princess Marie C Lorilla</u> <i>Fortune Management Company Inc, Pomona, USA</i>
14.00- 14.15	My career life after EMFOL <u>Panchanit Sangsuwan</u> <i>Dumex Limited, Samutprakarn, Thailand</i>
14.15- 14.30	The role of application scientists in the evolution of fermented dairy products <u>Jingxian Gao and Maria E. Sundberg</u> <i>Chr. Hansen A/S, Hørsholm, Denmark</i>
14.30- 14.45	My international career- next steps after EMFOL <u>Anna Talach</u> <i>Amsterdam, The Netherlands</i>
14.45- 15.00	STAT-Diagnostica & Innovation S.L. – Fully integrated molecular and immunoassay diagnostic system for near patient testing <u>Katariina Vara</u> <i>STAT-Diagnostica & Innovation S.L, Barcelona, Spain</i>

**Session 5
Scientific Presentations**

Wednesday 10th August

09.00- 09.15	<p>Mechanisms behind coagulated high pressure milk curd <u>Khaled Nassar, Petar Mladenovic</u>, Vibeke Orlien and Jes Knudsen <i>Damanhour University, Egypt and University of Belgrade, Serbia</i></p>
09.15- 09.30	<p>European regulations and traditional salumi production: the case of northern Italy <u>Elisabeth Paul</u> <i>Costa Vescovato, Italy</i></p>
09.30- 09.45	<p>Influence of fermentation conditions on separability of fermented milk <u>Hasitha Priyashantha</u>, Thilo Heinz Alexander, Patrizia Buldo, Christian Gilleladden and Richard Ipsen <i>University of Copenhagen, Denmark</i></p>
09.45- 10.00	<p>Metagenomic sequencing of eukaryotic microbiota in human stool samples <u>Vanesa Rocha Martín</u>, Josue Leonardo Castro-Mejia and Dennis Sandris Nielsen <i>University of Copenhagen, Denmark</i></p>
10.00- 10.15	<p>Effect of ultra-high pressure homogenization on cream: Shelf life and technological application <u>Daniela Rodarte Sanchez</u> <i>Universitat Autònoma de Barcelona, Spain</i></p>
10.15- 10.30	<p>Employing non-invasive measures in assessing pork belly softness <u>Philip O Soladoye</u>, Bethany Uttaro, Sophie Zawadski, Jennifer L Aalhus, Claude Gariépy, Phyllis Shand and Manuel Juárez <i>University of Saskatchewan, Canada</i></p>

Session 6	
Scientific Presentations	
Wednesday 10th August	
11.00- 11.15	<p>Effects of microalgae supplements on different characteristics of bovine milk fat</p> <p><u>Matthias Stamm</u> University of Helsinki, Finland</p>
11.15- 11.30	<p>Investigating the anti-virulent activity of probiotic bioactives on <i>Clostridium perfringens</i></p> <p><u>Marie-Luise Troll</u> University of Guelph, Canada</p>
11.30- 11.45	<p>Blub/CobT2 fusion gene is crucial for the production of cobalamin (active form of vitamin B12) by <i>Propionibacterium freudenreichii subsp. freudenreichii</i>. Attempt to deactivate it by insertional mutagenesis</p> <p><u>Ermolaos Ververis</u> University of Helsinki, Finland</p>
11.45- 12.00	<p>Allometric growth and morphometrics of five different commercial broiler hybrids and their relationship with wooden breast presentation</p> <p><u>Karla Verastegui</u> University of Helsinki, Finland</p>
12.00- 12.15	<p>Effects of dietary oregano supplementation on growth performance and lipid oxidation in guinea pig muscle. A model for slaughter pigs</p> <p><u>Michael O Wellington</u>, Christopher H Knight, Anders H Karlsson and Peter Damborg University of Copenhagen, Denmark</p>
12.15- 12.30	<p>Whole grain cereals, from concentrate feed to health food</p> <p><u>Huaxing Wu</u> Swedish University of Agriculture Science, Sweden</p>
12.30- 12.45	<p>The effect of diet on the meat quality of dairy bulls</p> <p><u>Sibhekiso Siphambili</u> University of Helsinki</p>