

March 19 2026		Presentation Title	
9:30-10:00	Registration		
10:00-10:15	Welcome and Opening	J.Kolniak-Ostek, O. Konzock	
10:15-10:30	WG5 Leader Presentation	Petri-Jaan Lahtvee	
10:30-10:45	WG5 discussion		
10:45-11:00	Presentation 1	Fatemeh Nejati	Redefinition of milk kefir
11:00-11:15	Presentation 2	Mary-Liis Kütt	Navigating Global Novel Food Regulations: Strategic Pathways for Market Entry
11:15-11:30	Presentation 3	David Hunt	Current state of the microbial food/alternative protein landscape (science, policy, and industry)
11:30-12:00	COFFEE BREAK		
12:00-12:15	WG6 Leader Presentation	Nino Inasaridze	
12:15-12:30	WG6 discussion		
12:30-12:45	Presentation 4	Bojana Bajić	Strengthening Mic2Food Impact: The Role of Communication and Dissemination in Advancing Microbial Foods
12:45-13:00	Presentation 5	Elena Cherkezia	Dissemination Pathways Targeting Industry, Academia, and Consumers in Mic2Food
13:00-13:15	Presentation 6	Ana Momčilović Ristanović	The Role of Social Media in Communication and Dissemination
13:15-14:15	LUNCH		
14:00-14:15	WG3 Leader Presentation	Mustafa Turker	
14:15-14:30	WG3 discussion		
14:30-14:45	Presentation 7	Nilgün Öncül	Fermentation to Final Product: A Food Microbiology Perspective
14:45-15:00	Presentation 8	Francesco Martelli	Lactic Acid–Fermented Microalgae as a Functional Food: Bioactivity Assessment in Zebrafish
15:00-15:15	Presentation 9	Selin Kalkan	Impact of Downstream Processing on Stability, Safety and Functionality of Microbial Foods
15:30-15:45	COFFEE BREAK		
15:45-16:00	WG4 Leader Presentation	Loreta Basinskiene	
16:00-16:15	WG4 discussion		
16:15-16:30	Presentation 10	Cristian Coelho	Omics Tools for Chemical Characterisation of Microbial Foods
16:30-16:45	Presentation 11	Hyrije Koraqi	Unlocking the Chemical and Functional Potential of Microbial Foods through Advanced Analytics
16:45-17:00	Presentation 12	Chrysafenia Oxynoudi	Investigating pigment and fatty acid composition in Dunaliella strains isolated from Greek saltworks
17:15-17:20	Discussion and wrap-up of Day 1		
19:00-00:00	DINNER		

March 20 2026		Presentation Title	
9:00-9:15	Recap of Day 1		
9:15-9:30	WG1 Leader Presentation	Cecilia Geijer	
9:30-9:45	WG1 discussion		
9:45-10:00	Presentation 13	Lisa Neidhardt	Yarrowia lipolytica as nutrient-rich microbial chassis for sustainable food applications
10:00-10:15	Presentation 14	Myrsini Sakarika	Microbial cultivation conditions impact the quality and techno-functional properties of microbial biomass for food applications
10:15-10:30	Presentation 15	Young Kyoung Park	Bioproduction of value-added molecules in non-conventional yeast
10:30-11:00	COFFEE BREAK		
11:00-11:15	WG2 Leader Presentation	Jose Luis Martinez Ruiz	
11:15-11:30	WG2 discussion		
11:30-11:45	Presentation 16	Juan José Pascual Amorós	Synthetic proteins for sustainable animal feeding with hydrogen-oxidizing bacteria strains
11:45-12:00	Presentation 17	Anneli Ritala	Agri-food side streams as feedstock in SCP production
12:00-12:15	Presentation 18	Grzegorz Pasternak	Bioelectrochemical systems and electrofermentation for microbial synthesis
12:15-12:30	Grants	Luziana Hoxha	Grant Awarding: Key players, Funding Schemes and Application Process
12:30-13:15	Discussion and meeting wrap-up		
13:15-14:15	LUNCH		
14:30-17:00	MC Members meeting		