



Food & Bio Cluster  
Denmark



Danish Agency for Higher  
Education and Science

DTU National Food Institute



CONFERENCE  
ON HEALTH  
PROMOTION  
AND DISEASE  
PREVENTION

# PRO- GRAMME

# WELCOME

## Part one - Building 107, Oticon Hall

**8.30 Registration**

Tea and coffee

**9.00 Welcome**

Head of DTU National Food Institute Tine Rask Licht

### PROMOTING HEALTH: DIET AND DIETARY COMPONENTS

**9.10 Keynote: Dietary health and environmental impact - current status and future possibilities**

Professor Elinor Hallström, DTU National Food Institute

**New strategies to prevent obesity**

Senior Researcher Gitte Ravn-Haren and Senior Researcher Rikke Andersen, DTU National Food Institute

**Probiotic intake during pregnancy modulates offspring neurodevelopment and behavior**

Professor Ioannis S. Chronakis, DTU National Food Institute

**Substrate availability and dietary fibre regulate tryptophan metabolism by gut microbes**

Researcher Anurag Kumar Sinha, DTU National Food Institute

**Plants achieved by new genomic techniques: the benefits, the concerns, and the regulation**

Senior Officer Agnieszka Podolska-Charlery, DTU National Food Institute

**10.30 Break**

**11.00 Keynote: Food cultures in meat and other ready to eat food products: latest innovation**

Director Applied R&D Veronique Zuliani, Novonosis

### PREVENTING DISEASES: MINIMIZING DIETARY RISKS

**Should we rotate between biocides in the food industry?**

Researcher Martin Laage Kragh, DTU National Food Institute

**Monitoring and prediction of antibiotic resistance in animals in Denmark**

Associate Professor Håkan Vigre, DTU National Food Institute

**Chemicals and sex differentiation: not always a good mix**

Professor Terje Svingen, DTU National Food Institute

**12.10 Keynote: Innovative support of risk-based control**

Veterinary Officer Jacob Gade, Danish Veterinary and Food Administration

## Part two - Building 202, Biosphere

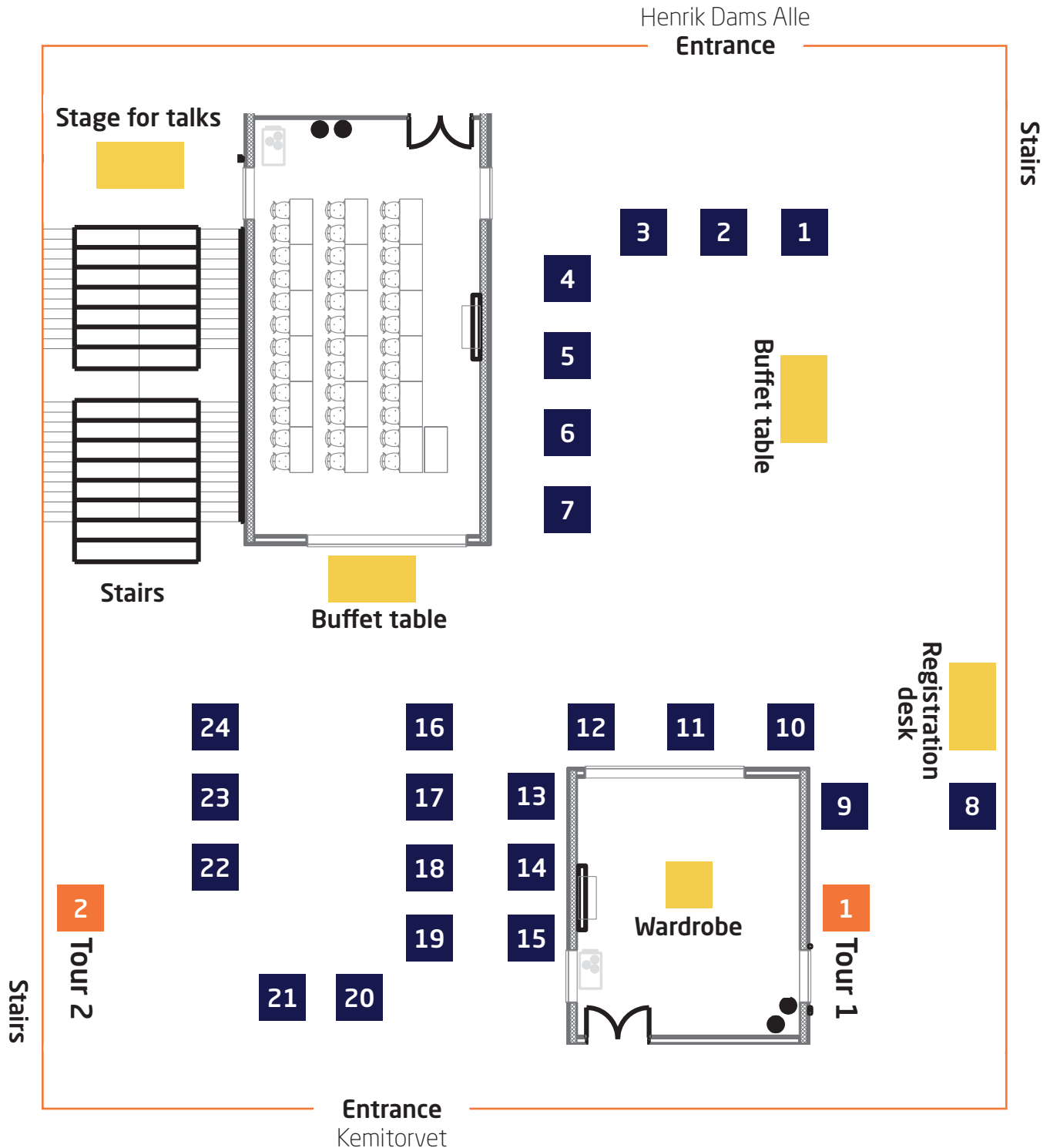
**12.30 Lunch and networking**

**13.00 Health Fair**

Stands, tours and talks

**16.00 End of conference**

# MAP OF HEALTH FAIR



# STANDS

- 1** **New sustainable food for the future**  
Research Group for Food Allergy
- 2** **Prevention and treatment of food allergy**  
Research Group for Food Allergy
- 3** **How many snacks can you stomach? Test your snack-knowledge**  
Research Group for Nutrition, Sustainability and Health Promotion
- 4** **Plant-based food ingredients**  
Research Group for Bioactives – Analysis and Application
- 5** **Vitamins**  
Research Group for Bioactives – Analysis and Application
- 6** **Functional nano-micro structures for healthy food and bioengineering applications**  
Research Group for Food Production Engineering
- 7** **Probiotics in prenatal mice: importance of the gut-brain axis in neurodevelopment**  
Research Group for Food Production Engineering
- 8** **DTU National Food Institute - the forefront of healthy, safe and sustainable food**
- 9** **FOODHAY - research infrastructure for developing healthy and sustainable foods of the future**
- 10** **When is a chemical an endocrine disruptor?**  
Research Group for Molecular and Reproductive Toxicology
- 11** **Reproductive health and endocrine disruptors**  
Research Group for Molecular and Reproductive Toxicology
- 12** **What has metabolism to do with IQ, testes and ovaries?**  
Research Group for Molecular and Reproductive Toxicology
- 13** **Cell Toxicology**  
Cell Toxicology team
- 14** **In-field rapid diagnostics of pathogens using sequencing**  
Research Group for Genomic Epidemiology
- 15** **Online bioinformatics, epidemiology and visualization**  
Research Group for Genomic Epidemiology
- 16** **Assessing E. coli antimicrobial resistance detection proficiency**  
Research Group for Global Capacity Building
- 17** **Sequencing with Bento lab**  
Research Group for Global Capacity Building
- 18** **Surveillance of food-borne diseases and antibiotic resistance for better health**  
Research Group for Foodborne Pathogens and Epidemiology
- 19** **Interventions for safer food products**  
Research Group for Food Microbiology and Hygiene
- 20** **Assessing the effect of gastrointestinal transit time on the gut microbiome and its activity**  
Research Group for Gut, Microbes and Health
- 21** **Using feces to save lives**  
Research Group for Gut, Microbes and Health
- 22** **Analytical toolbox to spot key contaminants affecting health and food safety**  
Research Group for Analytical Food Chemistry
- 23** **New genomic techniques in focus: regulation update**  
Research Group for Chemical Risk Assessment and GMO
- 24** **QSAR predictions of potential hazardous effects of plant constituents**  
Research Group for Chemical Risk Assessment and GMO



# TOURS

## TOUR 1

**13.15 Molecular biology labs for studies of cell cultures and tissue cultures, and analysis of animal tissue**

Research Group for Molecular and Reproductive Toxicology

**13.50 See TIM2 - the dynamic in vitro model of the large intestine- and also learn about studies in food allergy - a combined tour**

Research Group for Gut, Microbes and Health and Research Group for Food Allergy

**14.40 Analytical infrastructure for chemical food analysis**

Research Group for Analytical Food Chemistry

**15.15 Biotech lab focused on developing and optimizing processes for food fermentation and biorefining**

Research Group for Microbial Biotechnology and Biorefining

## TOUR 2

**13.10 See TIM2 - the dynamic in vitro model of the large intestine- and also learn about studies in food allergy - a combined tour**

Research Group for Gut, Microbes and Health and Research Group for Food Allergy

**14.00 Molecular biology labs for studies of cell cultures and tissue cultures, and analysis of animal tissue**

Research Group for Molecular and Reproductive Toxicology

**14.35 Biotech lab focused on developing and optimizing processes for food fermentation and biorefining**

Research Group for Microbial Biotechnology and Biorefining

**15.10 Analytical infrastructure for chemical food analysis**

Research Group for Analytical Food Chemistry

# TALKS

- 13:15 From industry to endocrine disruptors: the potential effects of chlorinated paraffins**  
PhD Student Mikala Melchior, Research Group for Molecular and Reproductive Toxicology
- 13:22 Chemicals and genitals: endocrine disruption in male reproduction**  
PhD Student Emilie Elmelund, Research Group for Molecular and Reproductive Toxicology
- 13:29 Testicular health at risk: the role of thyroid hormone disruption**  
PhD Student Ida Strand, Research Group for Molecular and Reproductive Toxicology
- 13:36 Extraction of bioactive peptides from seaweed and their use in food emulsions**  
Postdoc Sakhi Ghelichi, Research Group for Bioactives – Analysis and Application
- 13:43 Antiobesity effects of peptides**  
Guest PhD Student Mona Hajfathalian, Research Group for Bioactives – Analysis and Application
- 13:50 Are the food proteins that we consume in the largest amounts the ones we get allergic to?**  
PhD Student Sim Ray Yue, Research Group for Food Allergy
- 13:57 Developing an in vivo model to predict allergenicity of novel food**  
PhD Student Behnaz Shafie, Research Group for Food Allergy
- 14:04 Pathogenicity prediction with deep learning models**  
PhD Student Alfred Ferrer Florensa, Research Group for Genomic Epidemiology
- 14:11 Using sewage to monitor the spread of antimicrobial resistance**  
Postdoc Hannah-Marie Martiny, Research Group for Genomic Epidemiology
- 14:18 A novel approach for predicting human infection cases using metagenomic source attribution**  
PhD Student Cecilie Amalie Neijendam Thystrup, Research Group for Risk Benefit
- 14:25 BREAK**
- 14:50 Estimating Campylobacter transmission from chicken skin to meat for risk modelling**  
PhD Student Cristina Calvo Fernández, Research Group for Foodborne Pathogens and Epidemiology
- 14:57 Decontamination of Campylobacter on chicken carcasses using slurry ice**  
Researcher Nao Takeuchi-Storm, Research Group for Food Microbiology and Hygiene
- 15:04 The golden microbiome**  
PhD Student Emmelie Joe Freudenberg Rasmussen,  
Research Group for Microbial Biotechnology and Biorefining
- 15:11 Nannochloropsis oceanica as a future, non-animal source of vitamin D3**  
PhD Student Emil Gundersen, Research Group for Bioactives – Analysis and Application
- 15:18 Exploring the links between intestinal transit time and the gut microbiota**  
PhD Student Anna Pii Hjørne, Research Group for Gut, Microbes and Health
- 15:25 Are forever chemicals changing your gut microbiome?**  
Postdoc Matthew Robert Carey, Research Group for Gut, Microbes and Health



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