



Food & Bio Cluster
Denmark



Danish Agency for Higher
Education and Science

DTU National Food Institute

CONFERENCE
ON HEALTH
PROMOTION
AND DISEASE
PREVENTION

12 NOVEMBER 2024

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

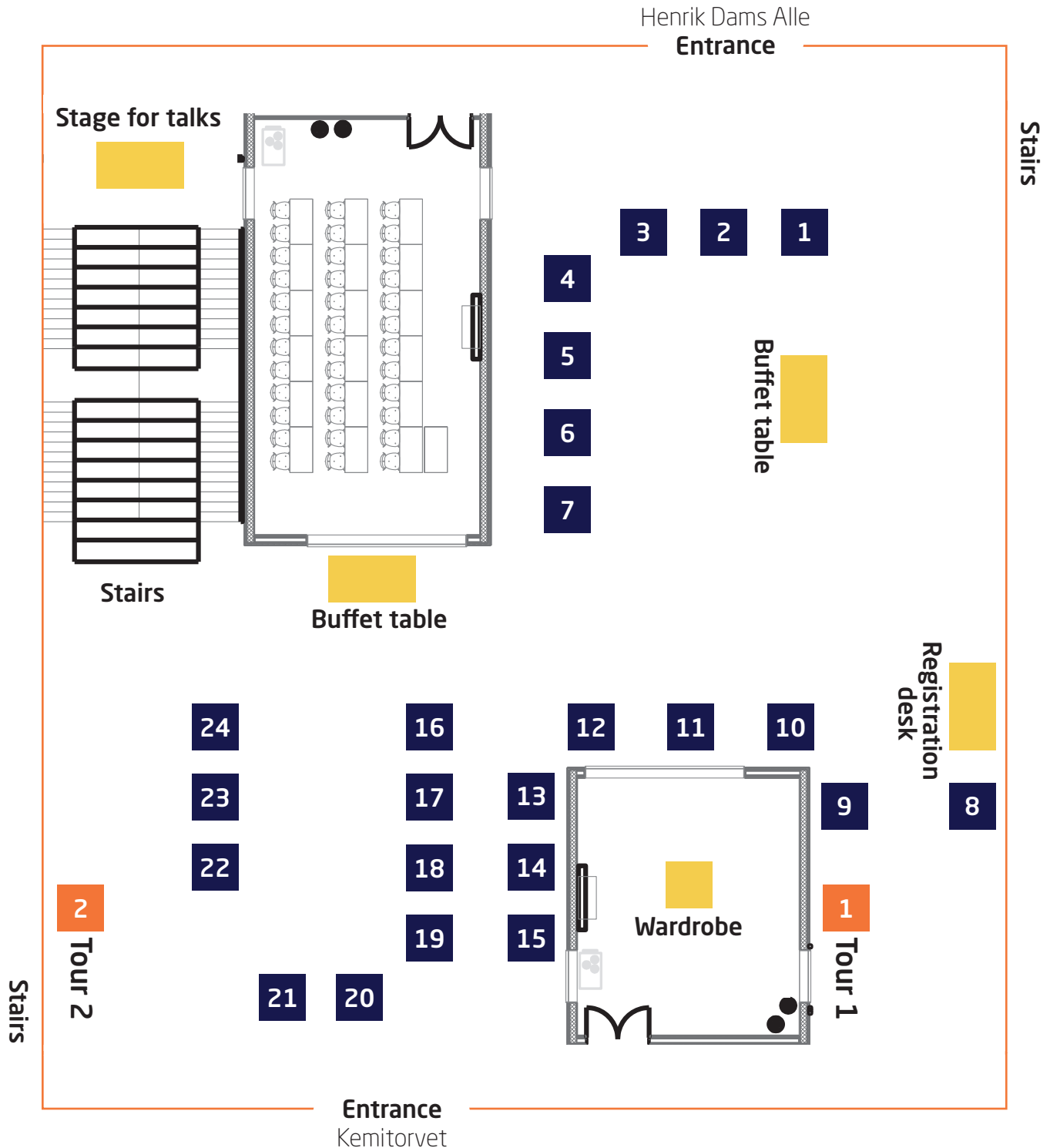
12.30 Lunch and networking

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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