

**VIII INTERNATIONAL SYMPOSIUM ON SOURDOUGH**  
**SOURDOUGH: RESILIENCE, SUSTAINABILITY & WELLNESS**

*NOI TechPark – Bolzano, Italy, June 14-17, 2022*

**Tuesday, June 14<sup>th</sup>**

**11:00 Registration**

NOI TechPark, Bolzano, Italy

**14:00 Welcome and opening of Symposium**

Representative of Free University of Bolzano, Faculty of Science and Technology, Bolzano, Italy

**14:15 Rudi F Vogel - Lehrstuhl für Technische Mikrobiologie, Technische Universität München Freising**

“Odds and ends in decades of sourdough research”

**Session 1 - The sourdough”ome” meta-community: shaping, assembly and functionality**

**14:45 Luc De Vuyst - Research Group of Industrial Microbiology and Food Biotechnology, Department of Bioengineering Sciences, Faculty of Sciences and Bioengineering Sciences, Vrije Universiteit Brussel, Belgium**

“Sourdough production, an interplay of dedicated microbial species”

**15:15 Delphine Sicard - Research Director INRA, INRA, Montpellier, France**

“Yeasts domestication in sourdough: insight from high-throughput genotyping and phenotyping”

**15:45 - 16:15 Coffee break & poster viewing**

**16:15 - 17:45 Oral presentations (15 mins. each)**

**19:00 Evening event (included in the registration fee) “Welcome aperitif” at the NOI TechPark**

**Wednesday, June 15<sup>th</sup>**

**Session 2 - How the sourdough phenome differ and matter?**

**09:00 Michael G Gänzle - University of Alberta, Department of Agriculture, Food and Nutrition Sciences, Edmonton, Canada**

“Do names matter? Phenotypes of sourdough lactobacilli and their effect on bread quality”

**09:30 Kati Katina - Department of Food and Nutrition, University of Helsinki, Helsinki, Finland**

“Flavor design of non-conventional flours with sourdough technology”

**10:00 - 10:45 Oral presentations (15 mins. each)**

**10:45 - 11:15 Coffee break & poster viewing**

**11:15 - 12:00 Oral presentations (15 mins. each)**

**Session 3 - Sourdough as a future proof biotechnology: sustainable side streams upcycling**

**12:00 Carlo G Rizzello - Department of Soil, Plant and Food Sciences, Aldo Moro University of Bari, Bari, Italy**

“Fermentation and zero-waste strategies for the cereal industry: from functional foods to bioplastics”

12:30 **Emanuele Zannini** - *School of Food and Nutritional Sciences, University College Cork, Cork, Ireland*

“Bioprocessed food industries side streams as sustainable ingredients for innovative cereal foods”

13:00 - 14:30 **Lunch & poster viewing**

14:30 - 16:00 **Oral presentations** (15 mins. each)

16:00 - 16:30 **Coffee break & poster viewing**

#### Session 4: The industry and sourdough alliance: how to ensure resilience and performance

16:30 **Karl De Smedt** - *R&D Puratos nv, Brussels, Belgium*

“The quest for sourdough”

16:50 **Markus Brandt** - *Ernst Böcker GmbH & Co. KG, Minden, Germany*

“The current European legislation on sourdough”

17:10 - 18:10 **Oral presentations by main sponsors** (15 mins. each)

19:30 **Evening Event (included in the registration fee) Dinner at a famous South Tyrol restaurant**

#### Thursday, June 16<sup>th</sup>

##### Session 5: Sourdough in tomorrow's menu: role in the consumer dietary shift

09:00 **Furio Brighenti** - *Human Nutrition Unit, Department of Food & Drug, University of Parma, Parma, Italy*

“Health benefits of sourdough through control of postprandial metabolism”

09:30 - 11:30 Bakers from Richmond Association with theoretical and demonstrative applications at the pilot plant of the NOI TechPark

11:30 - 13:00 **Oral presentations** (15 mins. each)

13:00 - 14:30 **Lunch & poster viewing**

14:30 - 15:30 **Best Poster Awards**

16:30 **Departure for South Tyrol Tour and Gala Dinner (not included in the registration fee)**

#### Friday, June 17<sup>th</sup>

##### Session 6: Sourdough and wellness era: the multifaceted value

09:00 **Elke Arendt** - *School of Food and Nutritional Sciences, University College Cork, Cork, Ireland*

“Biotechnological approaches to reduce FODMAPs in cereal products”

09:30 **Raffaella Di Cagno** - *Faculty of Science and Technology, Free University of Bolzano, Bolzano, Italy*

“The overall nutritional significance of the sourdough fermentation”

10:00 - 11:30 **Oral presentations** (15 mins. each)

11:30 - 12:15 **VIII Sourdough Symposium Conclusion and Best Oral Presentation Award**

12:30 **Light Lunch**