

8th International Symposium on Sourdough

- 09:55 **Emanuele Zannini** - *University College Cork, Cork, Ireland*
"What's for dinner? Role of sourdough in the food dietary transition"
- 10:20 - 10:50 **Coffee break**
- 10:50 **Viola Galli** - *University of Florence, Florence, Italy*
"Technological characteristics and aromatic profile of bread produced with pepper and blueberry purees fermented by selected autochthonous microorganisms"
- 11:05 **Giacomo Braschi** - *University of Bologna, Bologna, Italy*
"Use of *Yarrowia lipolytica* RO25 cricket-based hydrolysates to produce high quality sourdough"
- 11:20 **Kashika Arora** - *Free University of Bozen, Bolzano, Italy*
"Sourdough performances of the golden cereal *Triticum durum*: dynamics of microbial ecology, biochemical and nutritional features"
- 11:35 **Best Poster Awards**
- 12:05 **Optional tour to Micro4Food Labs**
- 12:50 - 14:00 **Lunch**
- 15:30 **Departure for South Tyrol Tour and Gala Dinner***

- 11:55 **Announcement of 9th International Symposium on Sourdough**
- 12:05 **Acknowledgements**
- 12:15 **Light Lunch**

Organisation and administration

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

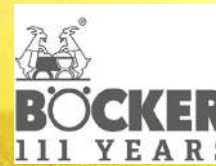
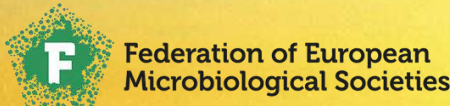


Symposium Venue

NOI Techpark of Bozen, Bolzano, Italy



Sponsors



Friday, June 17th

Section 6 - Sourdough and wellness era: the multifaceted value

Chair: **Delphine Sicard, Raffaella Di Cagno**

- 09:00 **Lilit Ispiryán** - *University College Cork, Cork, Ireland*
"Biotechnological approaches to reduce FODMAPs in cereal products"
- 09:25 **Georgia Chatonidi** - *KU Leuven, Leuven, Belgium*
"Sourdough bakery products may modulate appetite by impacting post-prandial metabolic responses: a systematic review"
- 09:40 **Fred Brouns** - *Maastricht University, Maastricht, Netherlands*
"Resistant starch in sourdough bread: sufficient for reduced glycemia claims?"
- 09:55 **Yuqi Shao** - *University of Alberta, Edmonton, Canada*
"Characterization of the glucan-branching enzyme *glgB* gene from swine intestinal bacteria and potential role in low digestible oligosaccharides production"
- 10:10 - 10:40 **Coffee break**
- 10:40 **Luca Settanni** - *University of Palermo, Palermo, Italy*
"Sourdough as a secretly healthy biotechnology"
- 11:05 **Yamina De Bondt** - *KU Leuven, Leuven, Belgium*
"The techno-functionality of sourdough during wheat breadmaking: a fresh perspective on more than 100 years of research"
- 11:20 **Lauriane Mietton** - *University of Montpellier, Montpellier, France*
"Dynamic of installation of microbial community in sourdough and bread quality: impact of bakers and grain milling"
- 11:35 **Best Oral Presentation Award**
- 11:45 **Concluding remarks**

8th INTERNATIONAL SYMPOSIUM ON SOURDOUGH

Resilience, Sustainability, Wellness



BOZEN, ITALY

14 - 17 June 2022

8th International Symposium on Sourdough - Resilience, Sustainability, Wellness

Tuesday, June 14th

11:00 Registration

NOI Techpark, Bolzano, Italy

14:00 Welcome and Opening of Symposium

Paolo Lugli - Rector of the Free University of Bozen

Marco Gobetti, Emanuele Zannini - Scientific responsables of 8th International Symposium on Sourdough

14:20 **Rudi F. Vogel** - *Technische Universität München, München, Germany*
"Fructi/Lactobacillus sanfrancisc/o/ensis in decades of sourdough research"

Section 1 - The sourdough "ome" meta-community: shaping, assembly and functionality

Chair: **Michael G. Gänzle, Emanuele Zannini**

14:50 **Luc De Vuyst** - *Vrije Universiteit Brussel, Brussel, Belgium*
"Sourdough production, an interplay of dedicated microbial species"

15:15 **Antoine H.P. America** - *Wageningen University and Research, Wageningen, Netherlands*
"Proteomics and metabolomics analysis of flours, doughs and breads from wheat, emmer and spelt and using yeast and sourdough fermentation processes"

15:30 **Olga Nikoloudaki** - *Free University of Bozen, Bolzano, Italy*
"Gut microbiota modulation upon digestion of cereal-based products containing arabinoxylan-oligosaccharides using the Simulator of Human Intestinal Microbial Ecosystem (SHIME)"

15:45 - 16:20 **Coffee break & poster viewing**

16:20 **Delphine Sicard** - *INRA, Montpellier, France*
"Yeasts domestication in sourdough: insight from genomics and high-throughput phenotyping"

16:45 **Víctor González-Alonso** - *Vrije Universiteit Brussel, Brussel, Belgium*
"Microbial ecology and metabolite dynamics of backslopped triticale sourdough productions and the impact of scale"

17:00 **Elisa Salvetti** - *University of Verona, Verona, Italy*
"Lactic acid bacteria in dough fermentations for breadstick production: lessons learned from an industrial setting"

17:15 **Francesco M. Calabrese** - *University of Bari "Aldo Moro", Bari, Italy*
"Sourdough lactic acid bacteria detoxification pathways and metabolism of trace elements"

17:30 **Marco Gobetti** - *Free University of Bozen, Bolzano, Italy*
"Design of synthetic microbial communities to reconstruct a stable and resilient sourdough"

18:30 **Evening event "Welcome aperitif" at the NOI Techpark**

Wednesday, June 15th

Section 2 - How the sourdough phenome differ and matter?

Chair: **Luc De Vuyst, Hassina Ait-Abderrahim**

09:00 **Michael G. Gänzle** - *University of Alberta, Edmonton, Canada*
"Do names matter? Phenotypes of sourdough lactobacilli and their

09:25 **Maria Calasso** - *University of Bari "Aldo Moro", Bari, Italy*
"Microbial ecology dynamics in spontaneous sourdoughs made from native and sprouted wheat and lentil flour"

09:40 **Yohanes R. Wardhana** - *Vrije Universiteit Brussel, Brussels, Belgium*
"Impact of minerals on the microbial species diversity and metabolic kinetics during spontaneous backslopped wheat sourdough productions"

09:55 **Carla Graça** - *University of Helsinki, Helsinki, Finland*
"Development of functional polysaccharide/protein extracts by bioprocessing of cereal side-streams"

10:10 **Fabio Tuccillo** - *University of Helsinki, Helsinki, Finland*
"Influence of fermentation conditions on acidification and dextran production of faba bean concentrate fermented by *Weissella confusa* A16"

10:25 - 11:00 **Coffee break & poster viewing**

11:00 **Kati Katina** - *University of Helsinki, Helsinki, Finland*
"Bioprocessing induced flavour modification of grain based raw materials"

11:25 **Susanne Miescher Schwenninger** - *Zurich University of Applied Sciences, Wädenswil, Switzerland*
"A multifunctional starter culture of indigenous lactic acid bacteria for improved rheological properties and extended shelf life of *Kunzu* - A cereal-based Nigerian fermented beverage"

11:40 **Jin Xie** - *University of Alberta, Edmonton, Canada*
"The role of γ -glutamyl cysteine ligases from *Limosilactobacillus reuteri* in the formation of γ -glutamyl dipeptides during sourdough fermentation"

11:55 **Ömer Şimşek Yıldız** - *Technical University, Istanbul, Turkey*
"Insights of functional features of glucanotransferases from sourdough lactobacilli"

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

Chair: **Christophe Courtin, Stefan Cappelle**

12:10 **Carlo G. Rizzello** - *"Sapienza" University of Rome, Rome, Italy*
"Fermentation and zero-waste strategies for the cereal industry: from functional foods to bioplastics"

12:35 **Emma Neylon** - *University College Cork, Cork, Ireland*
"Fermentation as a tool to revitalise brewers' spent grain and elevate techno-functional properties and nutritional value in high fibre bread"

12:50 - 14:40 **Lunch & poster viewing**

14:40 **Inés Pradal** - *Vrije Universiteit Brussel, Brussel, Belgium*
"Lactic acid bacteria and yeast dynamics in Type 3 sourdoughs"

14:55 **Mikko Immonen** - *University of Helsinki, Helsinki, Finland*
"The potential of dextran and maltosyl-isomalto-oligosaccharides to enable recycling of surplus bread"

15:10 **Erica Pontonio** - *University of Bari "Aldo Moro", Bari, Italy*
"Sourdough fermented hemp: food innovation for an unexploited ingredient"

15:25 **Raimondo Gaglio** - *University of Palermo, Palermo, Italy*
"Reuse of almond by-products: functionalization of traditional semolina sourdough bread with almond skin"

15:40 **Lorenzo Siroli** - *University of Bologna, Bologna, Italy*
"Improvement of functional and technological characteristics of prefermented ingredients obtained from milling by-products fermented by selected consortia of lactic acid bacteria and yeasts"

15:55 **Michela Verni** - *University of Bari "Aldo Moro", Bari, Italy*
"Up-cycling strategies for brewers' spent grain: effect of the lactic acid bacteria metabolism on technological and functional properties and use as food ingredient"

16:10 - 16:40 **Coffee break & poster viewing**

Section 4 - The industry and sourdough alliance: how to ensure resilience and performance

Chair: **Maria De Angelis, Ömer Şimşek**

16:40 **Karl De Smedt** - *R&D Puratos nv, Brussels, Belgium*
"The Quest for Sourdough, a unique discovery of sourdough in the world"

17:00 **Oana Iacob-Le Roy** - *Federation of European Manufacturers and Suppliers of Ingredients to the Bakery, Confectionery and Patisseries Industries, Brussels, Belgium*
"Understanding Sourdough: building a common ground"

17:15 **Markus Brandt** - *Ernst Böcker GmbH & Co. KG, Minden, Germany*
"The current European legislation on sourdough"

17:35 **Celine Verdonck** - *KU Leuven, Leuven, Belgium*
"Comparing and modelling the impact of baker's yeast and sourdough-based leavening strategies and process parameters on the specific volume of wheat wholemeal bread"

17:50 **Corinne Lesens** - *Lesaffre International, Marcq-en-Barœul, France*
"Nutritional benefits of sourdoughs: Lesaffre's scientific position"

18:10 **Annabelle Vera** - *Philibert Savours, Lyon, France*
"Real-life use of an industrial active wheat sourdough: influence of baking process and packaging on metabolic activity and sourdough shelf life"

19:50 **Evening Event Dinner**

Thursday, June 16th

Section 5 - Sourdough in tomorrow's menu: role in the consumer dietary shift

Chair: **Fabio Minervini, Susanne Miescher Schwenninger**

09:00 **Furio Brighenti** - *University of Parma, Parma, Italy*
"Health benefits of sourdough through control of postprandial metabolism"

09:25 **Andrea Polo** - *Free University of Bozen, Bolzano, Italy*
"Feeding with sustainably sourdough bread promotes healthy microbiota metabolism at the colon level"

09:40 **Denise C. Müller** - *Zurich University of Applied Sciences, Wädenswil, Switzerland*
"Functional sourdough applied in clean label and sugar-reduced soft buns"