

Day	Room	Nr	Title	Submitter/presenter
Tuesday	Abdij	1	Development & application of a pipeline for strain level classification of the Infant Microbiome using metagenome data	Klaassens (Eline)
Monday	Abdij	2	Inactivation of Jag enhances osmotic resistance in <i>Lactococcus lactis</i>	XIANG (Yuwei)
Tuesday	Abdij	3	Behavioral dynamics of Lactic acid bacteria in engineered living materials (ELMs)	Tadimarri (Varun)
Monday	Abdij	4	Engineered <i>Lactiplantibacillus plantarum</i> to act as effective blockers for IL-6 cytokine-activated inflammation cascade	Dey (Sourik)
Tuesday	Abdij	7	The role of a long-term co-existence and environment in the ecosystem stability	Alekseeva (Anna)
Tuesday	Abdij	8	Evaluation of the fermentation potential of plant-derived lactic acid bacteria as starter cultures in nut-based milk alternatives	Huang (Wenkang)
Tuesday	Abdij	9	Biodiversity and Biofunction of Lactic Acid Bacteria (LAB): Finding Isolates that Enhance & Enable Fermented Vegetable Products	Perez-Diaz (Ilenys)
Monday	Abdij	10	<i>Bifidobacterium longum</i> BG-L47 boosts activity of <i>Limosilactobacillus reuteri</i> DSM 17938 and is proven safe in a randomized clinical safety trial	Ermann Lundberg (Ludwig)
Tuesday	Abdij	11	Multi-targeting bacterial gene therapy for chronic wounds and cancer	Mierau (Igor)
Monday	Abdij	12	Intake of <i>Lactobacillus paragasseri</i> SBT2055 improves subjective symptoms of common cold in healthy adults: RCT	Kobatake (Eiji)
Monday	Abdij	14	Cheesemaking processes selected for thermostable endolysins in phages infecting <i>Streptococcus thermophilus</i>	Oechslin (Frank)
Tuesday	Abdij	15	READY-TO-EAT SALAD: A Potential Source of Beneficial Bacteria for the Human Gut Microbiota	Mantegazza (Giacomo)
Monday	Abdij	16	Characterization of exopolysaccharides from tempeh-associated lactic acid bacteria with anti-adhesion bioactivity towards enterotoxigenic <i>Escherichia coli</i>	Pramudito (Theodorus)
Monday	Abdij	18	Using <i>Streptococcus thermophilus</i> satellite prophages as a tool to increase phage resistance	Morency (Carlee)
Tuesday	Abdij	20	Engineering multifunctional <i>Lactococcus lactis</i> with therapeutic potential	Berlec (Aleš)
Monday	Abdij	22	How to screen for agents that prevent late blowing defect in cheese	Dashko (Sofia)
Tuesday	Abdij	25	<i>Companilactobacillus crustorum</i> LMG 23699 is a competitive starter culture strain for Type 2 and Type 3 sourdough productions	Pradal (Ines)
Tuesday	Abdij	27	Assessment of the safety of “probiotics” in food supplements	O'Connell Motherway (Mary)
Tuesday	Abdij	29	Carotenoid production as scattered trait within the <i>Lactobacillaceae</i> family and its association with the flower habitat	Legein (Marie)
Monday	Abdij	32	StrainInSight: a unique genome database to facilitate novel strain discovery for the food industry	Depoorter (Eliza)
Tuesday	Abdij	33	In <i>Streptococcus thermophilus</i> , Ammonia from Urea Hydrolysis Paradoxically Boosts Acidification and Reveals a New Regulatory Mechanism of Glycolysis	Arioli (Stefania)
Tuesday	Abdij	35	Search for novel bacteria to valorize in the food industry - A culturomics approach	Wieme (Anneleen)

Tuesday	Abdij	37	Diet impacts lactobacilli-dominated vaginal microbial communities	Erreygers (Isabel)
Monday	Abdij	38	Predicting metabolic product formation in <i>Lactococcus Cremoris</i> with a dynamic model	Salinas-Te (Luis Angel)
Tuesday	Abdij	39	Bioprotective lactobacilli in different cheese models to inhibit fungal spoilage	Zhao (Zheng)
Monday	Abdij	42	The impact of human iPS-derived intestinal epithelial cells on the metabolism of <i>Bifidobacteria</i>	Sen (Akira)
Tuesday	Abdij	43	Unlocking the estrogenic potential of soy: safe and functional fermentation with kefir-derived lactic acid bacteria	Duncan (Robin)
Monday	Abdij	44	Developing a standardized cloning toolbox to metabolically engineer <i>Lactiplantibacillus plantarum</i> as an aroma-adding microorganism in beverage fermentation	Li (Xiangang)
Tuesday	Abdij	47	Genetic engineering of lactobacilli as mucosal vaccine delivery vehicle: selection of strains and promoter evaluation	Van Tente (Ilke)
Tuesday	Abdij	49	Screening of lactic acid bacteria for the development of fermented plant based preservative ingredient solutions	Guichebard (Pierre)
Tuesday	Abdij	51	Bacteriocin genes identified in the genome of a promising respiratory <i>Lactocaseibacillus casei</i> strain	Cauwenberghs (Eline)
Monday	Abdij	52	Building a novel thermogenetic circuit in probiotic <i>Lactobacillus</i>	Blanch Asensio (Marc)
Tuesday	Abdij	53	Strain identification and stability of lactic acid bacteria in back-slopped sourdough sampled over time	Pham (Vi)
Monday	Abdij	54	Inside Out: Quantification of Intracellular Lactic Acid in <i>Lactococcus lactis</i> in dynamic conditions	Bendig (Tamara)
Tuesday	Abdij	55	Comparative genomics of <i>Bifidobacterium dentium</i> reveals host adaptation and 2'/3-FL utilisation cluster in this species.	Bottacini (Francesca)
Monday	Abdij	56	Orally administered <i>Lactocaseibacillus rhamnosus</i> GG can transfer to the upper respiratory tract in children with otitis media	Van Malderen (Joke)
Tuesday	Abdij	57	Modelling Lactic Acid Bacteria Fermentation Using a Multiexperiment Calibration Scheme	Roudaut (Geoffrey)
Monday	Abdij	58	Dynamics and acidification properties of raw milk bacterial communities during serial fermentations	Gapp (Chloé)
Tuesday	Abdij	59	Isala citizen-science mapping of vaginal lactobacilli	Ahannach (Sarah)
Monday	Abdij	61	Genetic variation in <i>Saccharomyces cerevisiae</i> impacts fitness in the presence of lactic acid bacteria	Swichkow (Chantle)
Tuesday	Abdij	61	Genetic variation in <i>Saccharomyces cerevisiae</i> impacts fitness in the presence of lactic acid bacteria	Swichkow (Chantle)
Monday	Abdij	62	Synthetic ecology as a tool to unravel the mechanisms behind lactobacilli dominance in the vagina	Vander Donck (Leonore)
Tuesday	Abdij	63	<i>Collinsella aerofaciens</i> as predictive marker of response to probiotic treatment in non-constipated irritable bowel syndrome	Guglielmetti (Simone)
Monday	Abdij	64	The Impact of a Multistrain Probiotic on Fecal Microbial Ecosystem in Non-Constipated Irritable Bowel Syndrome: Results from the ESA-19 Study	Gargari (Giorgio)
Tuesday	Abdij	65	The genetic drift in <i>Lactocaseibacillus paracasei</i> DG over ten years of industrial production	Perotti (Susanna)
Monday	Abdij	66	Key role for lactobacilli in the gut-vagina-axis: implications for endometriosis?	Rahou (Inas)

Tuesday	Abdij	67	Phenotypic and proteomic differences in biofilm formation of two <i>Lactiplantibacillus plantarum</i> strains in static and dynamic flow environments	Huijboom (Linda)
Monday	Abdij	68	LEGEM: a pangenome database for evolutionary genomics of Lactobacillales	Wittouck (Stijn)
Tuesday	Abdij	69	Gas production by <i>Paucilactobacillus wasatchensis</i> WDCO4 is increased in Cheddar cheese containing sodium gluconate.	Oberg (Taylor)
Monday	Abdij	72	Control outgrowth of non-starter lactic acid bacteria in cheddar cheese ripening by using nisin producing starter cultures	Van Rijswijck (Irma)
Monday	Abdij	74	Comparative Genomics of <i>Loigolactobacillus coryniformis</i> With an Emphasis on <i>L. coryniformis</i> Strain FOL-19 Isolated from Cheese	Ortakci (Fatih)
Monday	Abdij	76	Characterization of genes involved in the metabolism of arabinose-containing complex glycans by <i>B. longum</i> subsp. <i>longum</i> NCIMB 8809	Friess (Lisa)
Tuesday	Abdij	77	Ecology of <i>Carnobacterium maltaromaticum</i> in freshwater environments	Leisner (Jørgen)
Tuesday	Abdij	79	Mucosal immunization with <i>Lactiplantibacillus plantarum</i> surface-displayed recombinant SARS-CoV-2 epitopes induces adaptive and humoral responses	Valeriano (Valerie Diane)
Monday	Abdij	80	Characterization of <i>Bifidobacterium kashiwanohense</i> that utilizes both milk- and plant-derived oligosaccharides	Orihara (Kento)
Tuesday	Abdij	81	VAGINAL PROBIOTIC ON CAMEROONIAN PREGNANT WOMEN HIV POSITIVE: RESEARCH GAPS	Marie Josiane (KENFACK ZANGUIM)
Monday	Abdij	82	The Culturability of Five South African Vaginal Probiotic Lactobacilli in a Low-Cost, Plant-Based Soytone Growth Medium	Jona (Obakeng)
Tuesday	Abdij	83	CovM, an accessory regulator of CovS in <i>Streptococcus salivarius</i> , mandatory for competence	Houssa (Géraldine)
Tuesday	Abdij	84	Development of a biosensor for the detection and isolation of agmatine-producing microorganisms from dairy samples	Ladero (Victor)
Tuesday	Abdij	85	Screening of natural <i>Lactococcus</i> sp. strains for persistence in the GIT and production of health-promoting metabolites	Kostiuchenko (Olha)
Tuesday	Abdij	86	Rewiring the respiratory pathway of <i>Lactococcus lactis</i> to enhance extracellular electron transfer	Gu (Liuyan)
Tuesday	Abdij	87	Versatile Lactic Acid Bacteria Improve Texture in Both Fermented Milk and Plant Based Matrices	Poulsen (Vera K)
Monday	Abdij	88	<i>Lactococcus lactis</i> mutants resistant to lactococcin A reveal missense mutations in the man-PTS sugar transport domain	Van Belkum (Marco)
Tuesday	Abdij	89	Application of culture and molecular methods to study the microbial dynamics underlying the production of a naturally fermented milk	Florez (Ana Belen)
Tuesday	Abdij	91	Fluorescence microscopy and microplate assays to study phage adsorption	Doré (Laurie)
Monday	Abdij	92	Novel mild yogurt starters deliver a more sustainable and valued product.	Schwartz (Daniel)
Tuesday	Abdij	93	Unveiling the structure-function relationship of the broad spectrum salivaricin BlpK	Dereinne (Denis)
Monday	Abdij	94	Dynamic Metabolic and Microbial Alterations During Industrial Kimchi Fermentation	Kazantseva (Jekaterina)
Tuesday	Abdij	95	The role of a specific probiotic formulation in women's health: in vitro and in vivo evaluation	Squarzanti (Diletta)
Monday	Abdij	96	The probiotic potential of natural <i>Leuconostoc</i> isolates	Kopczyńska (Julia)

Tuesday	Abdij	97	Streptococcus as a whole-cell catalyst for hydrolyzing lactose	Solem (Christian)
Monday	Abdij	98	Towards a system view of the Lactococcus lactis cell envelope stress response	Escobedo (Susana)
Tuesday	Abdij	99	Effect of starter culture, fermentation and ripening on Gouda cheese flavour development in plant-protein based emulsions.	Wolkers-Rooijackers (Judith)
Monday	Abdij	100	Selection of proteolytic LAB starter cultures for acidification of soy based dairy alternatives.	Genet (Blandine)
Tuesday	Abdij	101	Unraveling habitat adaptation within species of Lactobacillaceae	Bujdoš (Dalimil)
Monday	Abdij	102	Complementation of the 1,2-propanediol pathway in propionic acid biosynthesis in selected lactic acid bacteria	Aleksandrak-Piekarczyk (Tamara)
Tuesday	Abdij	103	LAB as key tools for plant-based food fermentation: understanding their proteolytic activity and functionality in soy-based milk fermentation	Fugaban (Joanna Ivy)
Monday	Abdij	104	Dairy GABA-producing Lactococcus lactis: isolation, genomic and technological characterization, and optimization of GABA production	Del Rio (Beatriz)
Monday	Abdij	105	A plasmid encoded sortase-mediated pilus is involved in the formation of strong biofilms in histamine-producing Lactobacillus parabuchneri	Alvarez (Miguel A.)
Tuesday	Abdij	105	A plasmid encoded sortase-mediated pilus is involved in the formation of strong biofilms in histamine-producing Lactobacillus parabuchneri	Alvarez (Miguel A.)
Monday	Abdij	106	Replacing animal-based ingredients by plant alternatives in hybrid food products	Engels (Wim)
Tuesday	Abdij	107	Gene diversity of fructose metabolism in Fructobacillus	Mozzi (Fernanda)
Monday	Abdij	108	High-throughput antimicrobial resistance test of more than 3000 Lactococcus lactis strains.	Harlé (Olivier)
Tuesday	Abdij	109	Lactic acid bacteria selection to design efficient starter cultures for pulses fermentation	Fourcassié (Pascal)
Monday	Abdij	110	Functional properties of a fermented pomegranate (Punica granatum L.) juice enriched with pomegranate seed oil	Mozzi (Fernanda)
Tuesday	Abdij	111	Regulation of carbohydrate metabolism in Bifidobacterium breve UCC2003 – Role of AraQ and MalR1 in degradation of complex carbohydrates.	Morawska (Luiza)
Monday	Abdij	112	Cell-to-cell non-conjugative molecular transfer between Bacillus subtilis and Lactic Acid Bacteria: novel routes for natural strain improvement.	Morawska (Luiza)
Tuesday	Abdij	113	Comparison of multilocus and hsp60-sequence data analysis for subspecies determination of Lactobacillus delbrueckii isolates from raw milk	Urshev (Zoltan)
Monday	Abdij	114	Exploring the potential of lactic acid fermentation for modification of plant protein ingredients	Juvonen (Riikka)
Tuesday	Abdij	115	Effect of fumarate reductase on the growth of Lactobacillus delbrueckii ssp. bulgaricus	Yamamoto (Eri)
Monday	Abdij	116	Specific protease- and aminopeptidase activity of potential bioactive peptide-producing lactobacilli in media with plant protein hydrolysates	Panayotova (Teodora)

Tuesday	Abdij	117	Genotypical and phenotypical lactic acid bacteria screening approach for the removal of antinutrients and off-flavors from plant-based materials	Sedo Molina (Guillermo Eduardo)
Monday	Abdij	118	Vaginal Lactobacillus spp. dominance in Cameroonian pregnant women	KENFACK ZANGUIM (Marie josiane)
Tuesday	Abdij	119	Quantitative physiology and proteome adaptations of Bifidobacterium breve NRBB57 at near-zero growth rates	Ortiz Camargo (Angela Rocio)
Monday	Abdij	120	Simple & Better – Accelerated cheese ripening using a mesophilic starter based on a single strain with superior autolytic properties	Zhao (Shuangqing)
Tuesday	Abdij	121	Lactic acid bacteria and ruminant methane mitigation	Kelly (William)
Monday	Abdij	122	NOVEL SOURCES FOR THE ISOLATION OF FUNCTIONAL LACTIC ACID BACTERIA	Zamfir (Medana)
Tuesday	Abdij	123	Intra and inter-strain cross-activation between redundant SHP/Rgg quorum sensing systems in Streptococcus thermophilus	Gardan (Rozenn)
Tuesday	Abdij	125	Salt-Stressed Transcriptome Analysis of Staphylococcus equorum KM1031 Isolated from High-Salt Fermented Salted Seafood	Heo (Sojeong)
Monday	Abdij	126	Effects of Addition of Jogi on the Production of Volatile Compounds and Correlation of Microbial Community in Baechu-Kimchi	Lee (Gawon)
Tuesday	Abdij	127	Strain typing with IR Biotyper	Tessin (Ragna)
Monday	Abdij	128	Interactions between dairy-fermentation conditions and acidification performance of lactic acid bacteria	Varming (Anders Nissen)
Tuesday	Abdij	129	Synergy between Bifidobacterium infantis LMG11588 and 6-HMO blend increases short chain fatty acid production in infants and toddlers ex vivo	Johnson (Katja)
Monday	Abdij	130	Stimulation of probiotic Bifidobacterium strains by Human Milk Oligosaccharides (HMOs) for the development of synbiotic formulas	De Prisco (Annachiara)
Tuesday	522	131	HybPi-Cheese: An innovative process to decrease animal protein without reducing nutritional and sensory properties	Gabriela (Purtschert-Montenegro)
Monday	522	132	Oral health and teeth decay: a potential protective role of the synbiotic ammonia-producer lactobacilli and arginine	Graziano (Teresa)
Tuesday	522	133	Deciphering the Link Between Genetic Characteristics and Carbohydrate Utilization Phenotypes of Lactic Acid Bacteria Using Gene Trait Matching Analysis	Catalano Gonzaga di Cirella (Ortensia)
Monday	522	134	Cellular changes occurring in LABs under the influence of additives commonly used in the production of probiotics	Burlaga (Natalia)
Tuesday	522	135	Phenotypic study on 100 strains of Leuconostoc spp. for the selection of Mannitol-negative strains	Von Ah (Ueli)
Monday	522	136	Influence of fermentation temperature on the chemical, microbial and sensory profile of sauerkraut and kimchi	Kuldjärv (Rain)
Tuesday	522	137	Powerful selection of Lactic Acid Bacteria Strains With Improved rheological properties.	Sørensen (Kim)

Monday	522	138	Tryptamine accumulates in cheese via lactic acid bacteria-driven tryptophan decarboxylation	Redruello (Begoña)
Tuesday	522	139	Acidification and growth rate measurements in plant based substrates using centrifugation-based clearing.	Janssen (Patrick)
Monday	522	140	Optimizing microbial viability in freeze-dried powders containing probiotics and LBPs through lyoprotectant screening	Groenenboom (Anneloes)
Tuesday	522	141	Design of a chemically defined medium for water kefir	Michielsen (Sabine)
Monday	522	142	Exploring Lactococcus strain diversity with the help of genome-scale metabolic modeling	Sanchez (Benjamin)
Monday	522	144	Distribution and diversity of plasmid sequences in Streptococcus thermophilus genomes	HORVATH (Philippe)
Tuesday	522	145	Comparative genomic analysis of Periweissella and the characterization of novel motile species	Qiao (Nanzhen)
Monday	522	146	The microbial community of a traditional fermented Zambian dairy product generates different aroma profiles upon variation of production methods.	Sikombe (Thelma W.)
Monday	522	148	The Impact of Different Fermentation Protocols on the Antifungal Activity of Sourdough Bread	Bumanis (Zoe)
Tuesday	522	149	Anti-inflammatory effect of moonlighting protein, glyceraldehyde-3-phosphate dehydrogenase, secreted from Lactobacillus johnsonii	Lyu (Mengying)
Monday	522	150	Importance of surface layer protein B on lactobacilli in the uptake into THP-1 dendritic cells and following cytokine productions	YIN (Tingyu)
Tuesday	522	151	Development of Spoilage Psychrotrophic Lactic Acid Bacteria in Ready-to-Eat Salad Under Cold Storage	Asadi (Atefeh)
Tuesday	522	153	Seasonal impact on starter culture development in aged goat milk cheese	Duarte (Vinícius)
Monday	522	154	Citizen-science mapping analysis and biostatistical analysis of the vaginal microbiome in the Isala project	Gehrmann (Thies)
Tuesday	522	155	The potential of indigenous lactic acid bacteria as starter culture in plant-based fermentations - assessment of technological properties	Bauer Munch-Andersen (Charlotte)
Monday	522	156	Exploring metabolic strategies to reduce excess acidification by lactobacilli: A genome-scale metabolic modeling approach	Rau (Martin Holm)
Tuesday	522	157	Chemotactic behavior of Ligilactobacillus agilis BKN88 against gut-derived substances.	Kajikawa (Akinobu)
Monday	522	158	The importance of risk assessment for the use of microorganisms in the food and feed chains	Cleenwerck (Ilse)
Tuesday	522	159	Lactococcal bacteriophages isolated from Gouda-type cheese-producing plant	Yu (Junhyeok)
Monday	522	160	Investigating phage-host interactions in factories employing mesophilic undefined starter cultures	White (Kelsey)
Tuesday	522	161	Streptococcus thermophilus, a new bacterial chassis for the production of recombinant proteins	MAILLOT (Nathanael)
Monday	522	162	Widening the class II bacteriocin landscape with circuitry and secretion elements in bacteria	Damoczi (Julien)
Monday	522	163	StrainInSight: a unique private strain collection and innovative tools to facilitate novel strain discovery in the food and feed industry.	Peeters (Charlotte)

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Monday	522	164	Discovery & Characterization of Phages Targeting Carnobacteria	Martin-Visscher (Leah)
Tuesday	522	165	Good things come in small packages – delivery of vitamin K2 to human cells by extracellular vesicles from <i>Lactococcus cremoris</i>	Liu (Yue)
Monday	522	166	Exploring Phage-Host Interactions through CRISPR-cas Loci in Dairy Cows	Gast (Kalani)
Tuesday	522	167	CRISPR-Based Genome Editing in a Recalcitrant <i>Bifidobacterium lactis</i> Commercial Strain	Raftopoulou (Ourania)
Monday	522	168	GENETIC ENGINEERING OF LACTIC ACID BACTERIA <i>LACTOCOCCUS LACTIS</i> FOR GROWTH ON CELLULOSE	Štravs (Petra)
Tuesday	522	169	Food matrix and disease prevention: <i>L. plantarum</i> fermentation as a tool to modulate bioactivity, digestibility and acceptability of pulse seeds	Di Stefano (Elisa)
Monday	522	170	High-Throughput Screening: an efficient tool to redesign blends suitable for plant-based foods.	Volontè (Federica)
Tuesday	522	171	Isolation and typing of functional bacterial strains from fermented and unfermented complex plant-derived feed, food, and environmental samples.	Lambert (Jolanda)
Monday	522	172	Salt-Stressed Transcriptome Analysis of <i>Staphylococcus equorum</i> KM1031 Isolated from High-Salt Fermented Salted Seafood	Jeong (Do-Won)
Tuesday	522	173	TASTE OPTIMIZATION OF STEVIA EXTRACTS BY FERMENTATIVE MODIFICATION USING CO-CULTURES OF YEAST AND BACTERIA	Zimmermann (Anna)
Monday	522	174	Investigation of the genetic diversity of <i>Streptococcus thermophilus</i> strains isolated from artisanal cheese production systems	Kampff (Zoe)
Tuesday	522	175	Effect of divalent cations and carbohydrate concentration on phage-host interaction of dairy streptococci	Diaz-Garrido (Natalia)
Monday	522	176	Accelerating the understanding of nutritional requirements and optimal yeast extract selection for effective culturing of lactic acid bacteria	Ciranna (Alessandro)
Tuesday	522	177	Nutritional requirements of the human vaginal isolate <i>Lactobacillus crispatus</i> in a chemically defined medium	Achterberg (Puck)
Monday	522	178	Wild-type <i>Lactococcus lactis</i> producing bacteriocin-like prophage lysins	Takala (Timo)
Tuesday	522	179	Genome mining for genes related to bacteriophage resistance and its application	Janzen (Thomas)
Monday	522	180	Antimicrobial resistance and safety assessment of lactic acid bacteria: <i>Companilactobacillus crustorum</i> and <i>Liquorilactobacillus nagelii</i> as case studies	Salveti (Elisa)
Tuesday	522	181	Biodiversity of <i>Bifidobacteria</i> isolated from human microbiota in Inflammatory Bowel Diseases	Bosselaar (Sabine)
Monday	522	182	Influence of <i>Latilactobacillus curvatus</i> on cheese quality	Irmeler (Stefan)
Tuesday	522	183	Establishing Genetic Tools for Industrial Lactic Acid Bacteria	Malla (Sailesh)

Monday	522	184	Iron-mediated interaction of the cheese ripening bacteria <i>B. aurantiacum</i> and <i>H. alvei</i>	Mekuli (Rina)
Tuesday	522	185	Bacteriophage monitoring of non-starter LAB cultures with protective effect	Eraclio (Giovanni)
Tuesday	522	187	Characterization of <i>Lactobacillus</i> -strains for vaginal women's health	Visciglia (Annalisa)
Monday	522	188	A study of the lactic acid bacteria community of the Nemea PDO wine (cv. "Agiorgitiko")	Sakellaridis (Anastasios-Konstantinos)
Tuesday	525	189	Assesment Of The Microbial Ecosystem Of The Greek PDO Cheese Anevato With Metagenomics	Govari (Maria)
Monday	525	190	Metabolic adaptation of Lactic Acid Bacteria	Tachon (Sybille)
Tuesday	525	191	Development of effective method to improve survival of <i>Lactobacillus paragasseri</i> OLL2716 in yogurt	Habata (Akari)
Monday	525	192	Probiotics and vaginal health: a potential strategy against vaginal infections	Morazzoni (Carlotta)
Tuesday	525	193	Microbial diversity in table olive brines assessed through next generation sequencing and culture-based approaches	Tsoungos (Anastasios)
Monday	525	194	Studying the microbiome and the volatile profile of the Greek PDO cheese Sfela	Tsouggou (Natalia)
Tuesday	525	195	Skinbac™ Beauty: Exploring the Potential of Biotics in Skin Health	Deusebio (Giovanni)
Monday	525	196	Culture-dependent and independent approaches for evaluating the impact of stilbenoids on the gut microbiota	Mangieri (Nicola)
Tuesday	525	197	Processing variations for mahewu, an indigenous LAB fermented maize beverage suggest use of sorghum and millets to replace maize	Kudita (Sakile)
Monday	525	198	Harnessing the autolytic potential of <i>Lactobacillus helveticus</i>	Osset Ojea (Teresa)
Tuesday	525	199	The sweet-cold spot: Impact of Sugars, Temperature and Bacteriocins on the Production of Exopolysaccharides (EPS) by sausage spoilage <i>Leuconostoc mesenteroides</i>	Fernandez de Ullivarri (Miguel)
Monday	525	200	Growth control of slime-producing <i>Leuconostoc mesenteroides</i> strains in Frankfurters using a preservative system consisting of vinegar and a plant extract	Potkamp (Simone)
Tuesday	525	201	Microbial diversity in lactic acid bacteria coming from traditional animal rennets	Papadimitriou (Konstantinos)
Monday	525	202	Bacteriocins As Potential Biopreservatives: Screening of their Inhibitory Activity On A Bank Of Food-Borne Microbes.	De Vries (Sterre)
Tuesday	525	203	Amino acid decarboxylation by <i>Paucilactobacillus wasatchensis</i> as a potential cause of gas defects in aged Cheddar cheese	Oberg (Craig)
Monday	525	204	A selective media for the enumeration of <i>Paucilactobacillus wasatchensis</i> in cheese	McMahon (Donald)
Tuesday	525	205	Metagenomic profiling of microbial diversity in plant-based meat alternative products	Bhat (Anala)
Monday	525	206	Biopreservative Potential of Indigenous Lactic Acid Bacteria against Foodborne Pathogens in Moroccan Merguez Sausage and Goat's Jben Cheese	Achemchem (Fouad)

Tuesday	525	207	Unintended fermentation in maize ogi production technology: the impact of technological variations	Sanya (A. K. Carole)
Monday	525	208	From women for women: citizen scientists isolating and identifying own <i>Lactobacillus crispatus</i> for vaginal probiotics development	Hertzberger (Rosanne)
Tuesday	525	209	<i>Leuconostoc</i> spp. in the rind of soft smear cheese: a contribution to food safety	Arias-Roth (Emmanuelle)
Monday	525	210	Stability and evolution of microbial communities in water kefir fermentation in response to strain and phage invasions	Somerville (Vincent)
Tuesday	525	211	Combining <i>Oenococcus oeni</i> and <i>Lactobacillus plantarum</i> for malolactic fermentation in red wine	Sloth (Emilie)
Tuesday	525	213	BEYOND LACTATE RACEMIZATION: characterization and biotechnological applications of LarA homologs	Urdiain-Arraiza (Julian)