

INTERNATIONAL CONFERENCE ON FERMENTED FOODS

NOI TECHPARK
BOLZANO, ITALY

14-18 JUNE
2027

PROGRAMME

ARTISANAL/TRADITIONAL FERMENTATIONS FOR THE FUTURE

- Oluwafemi Adebo
University of Johannesburg, South Africa
TRADITIONAL AFRICAN FERMENTED FOODS:
HERITAGE, INNOVATION AND SHAPING THE FUTURE

- Hae Woong Park
World Institute of Kimchi, South Korea
TITLE TBD

- Alan Kelly
University College Cork, Ireland
INNOVATIONS IN CHEESE-MAKING: PROTEINS,
COAGULANTS, AND NEW TECHNOLOGIES

NOVEL FERMENTATIONS FOR CIRCULAR ECONOMY

- Christophe Courtin
KU Leuven, Belgium
OAT FERMENTATION FOR SUSTAINABLE AND
HEALTHY PRODUCTS: CHALLENGES AND
OPPORTUNITIES

- Raffaella Di Cagno
Free University of Bozen-Bolzano, Italy
THE HIDDEN CHEMISTRY OF FERMENTATION:
BIOACTIVE METABOLISM FOR CIRCULAR FOOD
INNOVATION

- Anderson S. Sant'Ana
University of Campinas, Brazil
FOOD INDUSTRY SIDE STREAMS: MICROBIAL
STRATEGIES FOR VALUE ADDITION AND CIRCULARITY

- Vincenzo Fogliano
Wageningen University, The Netherlands
SOLID STATE FERMENTATION AS A CIRCULAR
BIOPROCESSING TOOL

FERMENTATIONS FOR FUNCTIONALITY

- Maria Marco
University of California, U.S.A
ROADMAPS FOR OPTIMIZING HEALTH BENEFITS
FROM FERMENTED FOODS

- Douwe Van Sinderen
University College Cork, Ireland
HOW TO PUT FUNCTIONALITY IN FOODS: FROM
VITAMINS TO PREBIOTICS

- José Ángel Rufián-Henares
University of Granada, Spain
FERMENTED FOODS AS FUNCTIONAL FOODS:
FROM IN VITRO DIGESTION-FERMENTATION MODELS
TO HUMAN HEALTH

ADVANCED TECHNOLOGIES FOR FOOD MICROBIOMES

- Julia K. Keppler
Wageningen University, The Netherlands
PRECISION FERMENTATION - FROM PROTEINS TO
FOOD PRODUCTS

- Paul Cotter
Teagasc Food Research Centre, Ireland
NEW TOOLS TO HARNESS THE POWER OF FOOD
MICROBIOMES

TECHNOLOGY TRANSFER IN FERMENTED FOODS

A Roundtable Connecting Industry and Research



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