



Poster Table

Poster #	Poster Session 1: Microbiomes and the fertilizer crisis	Title
PS1-S1-PP01	Lorenzo Vergani	Study of the application of bio-based materials for the delivery of plant-growth promoting bacteria
PS1-S1-PP02	Birgit Wassermann	Reduced nitrogen fertilization enriches nitrogen-fixing bacteria in the <i>Brassica napus</i> seed microbiome across successive generations
PS1-S1-PP03	Pedro Mondaca	Effects of sustainable agricultural practices on soil microbial diversity, composition, and functions
PS1-S1-PP04	Gabriele Bellotti	Harnessing nitrogen fixation: Advances in diazotrophic bacteria engineering for sustainable crop production
PS1-S1-PP05	Federica Zanetti	Exploring the impact of intercropping camelina-pea on soil and rhizospheric microbiome dynamics and crop productivity
PS1-S1-SF01	Marta Acin	Harnessing biostimulants and data-driven microbiome analysis to address the fertilizer crisis: A sustainable approach
PS1-S1-SF02	Annamaria Bevivino	Potential of microbiome-based solution as green biofertilizer for sustainable maize productivity

Poster #	Poster Session 1: Microbiomes mitigating biotic and abiotic stress	Title
PS1-S2-PP01	Francesca Mapelli	Bacterial plant probiotics modulate the endophytic community structure in grapevine micropropagated plants
PS1-S2-PP02	Giorgia Siviero	Evaluation of the association of a PGPB strain RCA25 with Introgression lines (ILs) of <i>Oryza rufipogon</i> X <i>Oryza sativa</i> cv <i>Vialone Nano</i>
PS1-S2-PP03	Lucia Foresto	TRIBIOME Project: The influence of abiotic stressors on the wheat microbiome
PS1-S2-PP04	Maria Elena Antinori	Augmenting zinc phytoremediation via <i>Miscanthus</i> rhizobacteria: Microbial approaches to enhance plant functionality and alleviate abiotic stress
PS1-S2-SF01	Sonia Mazzarino	Isolation and selection of plant-associated microbes for the formulation of new inocula to be used in sustainable agriculture
PS1-S2-SF02	Sara Berzuini	Effect of different beneficial microorganisms in the growth promotion of camelina (<i>Camelina sativa</i> L. Crantz)
Poster #	Poster Session 1: Animal welfare, antibiotic resistance, and robustness	Title
PS1-S3-PP01	Primož Treven	Metagenomic insight into microbiome and resistome of probiotics, starter cultures, and cheeses
PS1-S3-PP02	Daniela Leuzzi	Detection, spread, and transmission of antimicrobial resistant bacteria from swine farms to the surrounding environment
PS1-S3-PP03	Federico Correa	EU-CIRCLES project: Evolution of pig microbiota and health under different farming conditions
PS1-S3-PP04	Emmanuelle Helloin	Creation of an "Egg-to-Meat" biobank of microbiota collected from broiler chickens raised with or without outdoor access
PS1-S3-SF01	Tea Movsesijan	Deciphering microbial dynamics and antimicrobial resistance spread in beef production
PS1-S3-SF02	David Atuahene	Unravelling gut dynamics: Investigating the impact of a novel supplement on canine gut microbiota
Poster #	Poster Session 1: Food systems microbiomes and epidemics	Title
PS1-S5-PP01	Lauren Alteio	Eco-evolutionary factors supporting microbial persistence in food processing environments

PS1-S5-PP02	Yitagele T. Mekonnen	Shotgun metagenomic investigations to detect zoonotic agents in the food system: A CIRCLES project showcase
PS1-S5-PP03	Jessica A Gray	Fresh produce sampling method development for reducing host DNA
PS1-S5-PP04	Indra Bergval	Longitudinal analysis of microbial diversity and dynamics during storage of chicken products: Towards early warning of risks posed by foodborne pathogens
PS1-S5-PP05	Rine Reuben	Antimicrobial and probiotic properties of potential bacteriocinogenic lactic acid bacteria from African traditional foods of animal and non-animal origins
PS1-S5-PP06	Rocio Olmo	Microbiome investigation in Austrian hard-cheese production reveals taxonomic and functional networks between surfaces and food products at different stages of production
PS1-S5-PP07	Evelyne Selberherr	Microbial diversity in plant-based meat alternatives
PS1-S5-PP08	Juliette Poujol de Molliens	Microbiota dynamics and differences in growth patterns among <i>Listeria monocytogenes</i> and <i>Listeria innocua</i> strains in UHT (Ultra High-Temperature) and raw milk at 4°C
PS1-S5-PP09	Antonia Corvino	Real-time volatilomics of food microbiome: The potential of providing temporal dimension in multi-omics studies
PS1-S5-SF01	Fulvia Troja	Use of shotgun metagenomic for the analysis of shellfish virome: Comparative assessment of the performances of three capture enrichment kits
PS1-S5-SF02	Valentina Riva	Deciphering the dynamics of antibiotic resistance transfer through natural transformation in bacterial communities
PS1-S5-SF03	Elisabetta Chiarini	Meta-taxonomic analysis of poultry and slaughterhouse microbiota: A comprehensive examination of resident microbial communities
Poster # Poster Session 1: Microbiome diversity and food quality Title		
PS1-S6-PP01	Wisnu Adi Wicaksono	Exploring the diversity of bacterial communities in tempeh and its implications for food safety in Indonesia
PS1-S6-PP02	Irene Franciosa	Exploring microbial changes during green coffee fermentation in apple juice and their influence on coffee aroma
PS1-S6-PP03	Rain Kuldjäv	Is it possible to replace the traditional dynamic wild fermentation with preselected cultures?
PS1-S6-PP04	Moritz Hartmann	Application of transcriptionally active in-house microbiota on Austrian smear cheese: an early look
PS1-S6-PP05	Tiziana Nardi	Changes in grape-associated microbiome as a consequence of chitosan pre-harvest application

PS1-S6-PP06	Atefeh Asadi	Characterization of microbial diversity in ready-to-eat salad based on MALDI-TOF MS analysis and full-length 16S rRNA gene sequencing during cold storage
PS1-S6-PP07	Haktan Aktaş	An investigation on probiotic properties and safety evaluation of non-starter lactic acid bacteria from traditional Turkish yoghurt
PS1-S6-PP08	Benjamín Vazquez-Conejo	Delving into the potential of new <i>Lachancea thermotolerans</i> strains to improve the organoleptic profile of Pale Ale beer
PS1-S6-PP09	Ananya Gupta	Harnessing the microbiome for innovations in cocoa
PS1-S6-SF01	Francesca Cristetti	Exploration of microbial ecology as a quality marker through its linkage to the geographical origin of spontaneously fermented food matrices: The case of wine, green coffee beans, and cocoa beans
PS1-S6-SF02	Franz-Ferdinand Roch	Dynamic interactions between bacterial and fungal communities on vacuum packaged beef: A comprehensive longitudinal microbiome analysis
PS1-S6-SF03	Aashish Jha	Substrate drives densely connected microbial community assembly across diverse traditional fermented foods
Poster #	Poster Session 2: The edible microbiome	Title
PS2-S7-PP01	Madeleine Spatz	Ferments of the Future: A public-private partnership to accelerate research and innovation on ferments, fermented foods and biopreservation
PS2-S7-SF01	Matevž Zlatnar	Unravelling the fermented olives microbiome: Bacterial diversity, function and its importance for human health
Poster #	Poster Session 2: Microbiomes for improving health and well-being	Title
PS2-S8-PP01	Juan Lombardo-Hernández	Probiotic bacteria <i>Lactiplantibacillus plantarum</i> is detected by primary neural cortical cells inducing transcriptional, morphological and functional changes
PS2-S8-PP02	Hacer Meral-Aktaş	Determination of some <i>in vitro</i> probiotic properties of bacteriocinogenic <i>Enterococcus faecium</i> H108 and H206 strains
PS2-S8-PP03	Marwane Bourqgia Ramzi	Probiotics and gut microbiota-brain axis: Exploring bioelectrical communication through enterococci
PS2-S8-PP04	Jesus Mansilla	<i>E. coli</i> and the microbiota-gut-brain axis: Bioelectrical connection
PS2-S8-PP05	Robin Duncan	<i>In vitro</i> assessment of the effect of commercial botanical products on the human faecal bacterial community structure
PS2-S8-PP06	Elisa Di Stefano	<i>In situ</i> phytate degradation by <i>Bifidobacterium</i> spp. as a novel approach to tackle micronutrients deficiencies in early life

PS2-S8-SF01	Gianfranco Picone	The application of High-Resolution Nuclear Magnetic Resonance (HR NMR) in metabolomic analyses of meconium and stool in newborns - the MABEL project: A preliminary study
PS2-S8-SF02	Nicola Mangieri	Role of fermented oat drink and fermented milk compared to freeze-dried cells in the survival of the probiotic strain <i>Lacticaseibacillus rhamnosus</i> CRL 1505 in human gastrointestinal transit
PS2-S8-SF03	Agapi Doulgeraki	Impact of an 8 weeks intervention with orange juice enriched with probiotics and vitamin D on the diet of volunteers at high cardiometabolic risk

Poster # Poster Session 2: Microbiomes for plant fermentation

Poster #		Title
PS2-S9-PP01	Eugenio Parene	The bacterial microbiota of table olives: A metastudy
PS2-S9-PP02	Despina Langari	Lactic acid bacteria ecology changes along the Spanish style cv. Chalkidiki green table olives spontaneously fermented under high and low NaCl conditions using classical microbiological and molecular techniques
PS2-S9-PP03	Elisa Di Stefano	Food matrix and disease prevention: <i>L. plantarum</i> fermentation as a tool to modulate bioactivity, digestibility and acceptability of pulse seeds
PS2-S9-PP04	Ana Miklavčič Višnjevec	New fermented food product with enhanced bioactivity to minimize green pea (<i>Pisum sativum</i> L.) byproducts
PS2-S9-SF01	Romane Junker	Understanding taxonomic diversity and functional signatures of fermented vegetables microbiome
PS2-S9-SF02	Afolake Olanbiwoninu	Metagenomic analyses revealed bacterial communities and diversities in fermented African locust beans

Poster # Poster Session 2: Circular food systems for microbiomes improving animal, human and environmental health

Poster #		Title
PS2-S10-PP01	Stephanie Schnorr	Searching for novel polyunsaturated fatty acid producers in terrestrial ecosystems implicated in rare-lipid provisioning and ecological services
PS2-S10-PP02	Elisa Bigarella	Effect of probiotic bacterial supplementation on growth performance and bioconversion ability of <i>Hermetia illucens</i>
PS2-S10-PP03	Antonia Bruno	Microorganisms for food tracking: The SeaTraceOmics project
PS2-S10-PP04	Marilena Budroni	Dynamics of the microbiota of brewers' spent grain during inoculated and spontaneous solid-state fermentation
PS2-S10-PP05	Angela Sessitsch	MICROBIOMES4SOY: Healthier diets and sustainable food/feed systems through employing microbiomes for soya production and further use

PS2-S10-SF01	Soumya Sahai Saxena	Utilizing indigenous agricultural soil microbiota for the management of <i>Listeria monocytogenes</i> in Indian arable land
PS2-S10-SF02	Nelson Mota de Carvalho	Supplementation of agro-industrial by-products in animal feed towards well-fare and sustainability: Case study of sugarcane bagasse lignin

Poster # Poster Session 2: Preservation of food systems microbiomes

Poster #	Author	Title
PS2-S11-PP01	Roberta Coronas	Catabolic footprint of the microbiome of Sardinian sourdough by OmniLog [®] technology
PS2-S11-PP02	Marco Garelo	Validation of standard operating procedures for DNA extraction and microbiome analyses of soil samples
PS2-S11-PP03	Olga Nikoloudaki	Metabolic framework of spontaneous and synthetic sourdough metacommunities to reveal microbial players responsible for resilience and performance
PS2-S11-PP04	Massimo Ferrara	Cryopreservation of microbial consortia isolated from Apulian table olives: Effects on vitality and functional potential
PS2-S11-PP05	Sahar Maghrebi	Fermented sausage microbiome: Investigation, storage and exploitation

Poster # Poster Session 2: Connectivity of microbiomes in the food system

Poster #	Author	Title
PS2-S12-PP01	Nicolò Cinti	Zonation of the <i>Vitis vinifera</i> microbiome in Vino Nobile di Montepulciano PDO production area

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