

Poster Table

Poster Session 1 display times – 25.11.2025, 1 pm – 26.11.2025, 4:30 pm

Poster Session 1: Interconnectedness of microbiomes across food systems		
Poster#	Presenter	Title
PS1-S1-PP01	Tanu Shree Hissaria	Impact of carbon source and oxygen on volatile profiles of psychrotrophic food spoilage bacteria and human perception
PS1-S1-PP02	Francesca De Filippis	Metagenomics and volatilomics portraying of traditional table olives from the Mediterranean area
PS1-S1-PP03	Janja Trcek	Species composition and phylogenetic diversity of acetic acid bacteria communities in homemade vinegars
PS1-S1-PP04	Naser Reyhani	Regrounding microbiomes across food systems: A conceptual framework for place-based interventions
PS1-S1-PP05	Leo van Overbeek	OneMicrobiome: Understanding of microbiomes across environments for sustainable nutrition
PS1-S1-SF01	I Nyoman Sumerta	Seasonal sap tapping affects microbial community assembly and flavour formation in palm wine fermentation
PS1-S1-SF02	Chiara Traina	Interconnections across microbiomes: How do plant holobionts and food fermentations relate? A focus on the Taggiasca olive tree ecosystem
PS1-S1-SF03	Despoina Langari	A multi-omics exploration of microbiome dynamics across fermentation styles of cv. Chalkidiki green olives: Revealing microbial interconnectedness in table olive food system
PS1-S1-SF04	Marco van Es	Bridging microbiome science and practice: Connecting soil, food, and health professionals

Poster Session 1: The many pathways to sustainable food systems powered by microbiomes (ESR session)		
Poster #	Presenter	Title
PS1-S2-SF01	Shana L. Hepping	Microbiome as mediator: Lessons from the Food Pharmacy for integrating health and agriculture
PS1-S2-SF02	Leonardo Menghi	Oral and gut microbiome influences on the perception of plant-based and fermented foods
PS1-S2-SF03	Ally Miners	Alleviation of drought stress with microbial Inoculants to maximize crop yield
PS1-S2-SF04	Eugenia Dadzie	Harnessing microbial communities and synthetic biology for PET Upcycling into PHA bioplastics
PS1-S2-SF05	Sara Pipponzi	Lettuce biofortification through vitamin B12- producing bacteria

Poster Session 1: Microbiomes for global health		
Poster #	Presenter	Title
PS1-S3-PP01	Ifthikhar Zaman	Isolation and characterization of linear low-density polyethylene (LLDPE) degrading <i>Brucella intermedia</i> strain from soil
PS1-S3-PP02	Lene Lange	Microbiomes for both food security and improved use of the bioresources
PS1-S3-PP03	Katie Lawther	Exploring antimicrobial resistance in dairy farms: Multidisciplinary insights into AMR prevalence and diversity in neonatal calves and their environments.
PS1-S3-SF01	Joseph Selvin	Urbanization-driven alterations in sediment microbial communities and the prevalence of antimicrobial resistance in freshwater ecosystems
PS1-S3-SF02	Elena Crotti	Uncovering antimicrobial resistance pathways in agri-food ecosystems

Poster Session 1: Microbiomes for mitigating climate change		
Poster #	Presenter	Title
PS1-S4-PP01	Arjun Sham Valiyaveettil Shamgopal	Integrative analysis of plant growth-promoting and antifungal mechanisms in rhizosphere bacteria and their contribution to abiotic stress adaptation
PS1-S4-PP02	Giorgia Siviero	Evaluation of plant-microbe interactions in Introgression lines (ILs) of <i>Oryza rufipogon</i> X <i>Oryza sativa</i> cv Vialone Nano
PS1-S4-SF01	Edoardo Zaccaria	Microbial seeding as an early-life intervention to reduce methane emissions in dairy cattle

Poster Session 1: Microbiomes for circularity/sustainability		
Poster #	Presenter	Title
PS1-S5-PP01	Rym Saidi	Inoculated chickpea genotype and P-fertilization influence rhizosphere microbiota which drive symbiosis efficiency and growth performance under low-P conditions
PS1-S5-PP02	Gabriela Pinto Miguel	Unravelling the microbiota of disease-resistant berry grapes
PS1-S5-PP03	Esther Menendez	Temporal and functional profiling of wheat rhizoplane biofilm-forming bacterial communities reveals core traits for designing SynCom-based biofertilizers
PS1-S5-PP04	Giulia Amore Bonapasta	Resolving viral, microbial, and antimicrobial resistance networks in the rumen: A Hi-C metagenomics framework for sustainable livestock microbiomes
PS1-S5-PP05	Monica Majo-Cuervo	Integrative metagenomic and metataxonomic analysis of biofilm formation in the wheat rhizoplane as a model system
PS1-S5-PP06	Baris Ozdinc	Trinity of piglet gut biogeography development: Age, organ and tissue
PS1-S5-PP07	Anastasija Jušković	Effects of agro-management on soybean root and rhizosphere microbiome under field conditions
PS1-S5-PP08	Beatrix Wepner	Creating transition pathways for microbiome applications in the soyabean value chain: Insights from the MICROBIOMES4SOY project

PS1-S5-PP09	Rounak Chourasia	High-throughput exploration of microbial catalytic potential for AI/ML based prediction of sustainable hybrid fermentation outcomes
PS1-S5-PP10	Maria Hernandez-Soriano	From roots to results: Wheat control of soil microbial nitrogen cycling in living lab farms
PS1-S5-PP11	Yan Lin	Multi-component plant extracts outperform single compounds in mitigating intestinal antimicrobial resistomes in swine
PS1-S5-SF01	Simone Rampelli	From soil to must: Harnessing vineyard microbiomes for circular viticulture and winemaking
PS1-S5-SF02	Dirkjan Schokker	Antimicrobial resistance dynamics in black soldier fly larvae valorizing waste streams
PS1-S5-SF03	Annelein Meisner	Steering microbiomes for diseases suppression in soilless cultivations systems via the addition of circular waste streams
PS1-S5-SF04	Enrique Cubas	Exploiting crop microbiomes as a source of biocontrol and biostimulant microorganisms for sustainable agriculture in the Mediterranean
PS1-S5-SF05	Abelardo Margolles	Modulation of gut microbiota by oligosaccharide fractions derived from brewer's spent grain in a dynamic colonic fermentation model

Poster Session 2 display times – 27.11.2025, 9 am – 28.11.2025, 1 pm

Poster Session 2: Microbiomes for nutrition and human health		
Poster #	Presenter	Title
PS2-S6-PP01	Tanja Kostic	Flavour, odour and texture improvements of plant-based dairy products using microbial fermentation products
PS2-S6-PP02	Rocio Olmo	Potential of donkey milk microbiota for the development of functional fermented products
PS2-S6-PP03	Marieke Elfferich	Lettuce be healthy: The influence of agricultural practices on the lettuce microbiome and metabolome, and its importance for human health
PS2-S6-PP04	Nikoletta Vidra	ILSI Europe perspective review: Site-specific microbiota changes during pregnancy associated with biological consequences and clinical outcomes - opportunities for probiotic interventions
PS2-S6-PP05	Raffaele Magliulo	Development of a kombucha metagenome catalogue including a one-year longitudinal sampling
PS2-S6-PP06	Stefan Harper	The effect of increasing wheat arabinoxylan on the gut microbiome
PS2-S6-PP07	Gaia Vanzetti	Optimizing Taggiasca table olives fermentation: Development of autochthonous microbial starter culture
PS2-S6-PP08	Katja van Dongen	Studying interactions of foodborne xenobiotics and the human intestinal microbiome: An <i>in vitro</i> approach
PS2-S6-PP09	Anna M. Malinowska	The impact of the intake of partly fermented infant formula with 2'-FL, 3'-GL and bovine milk fat on the composition and functional properties of infant gut microbiome: Preliminary results
PS2-S6-PP10	Akshay Bisht	Differential carbohydrate fermentation in children with severe malnutrition: Recovery stage influences <i>in vitro</i> inulin utilisation
PS2-S6-PP11	Enriqueta Garcia-Gutierrez	Antioxidant characterisation of Murciano-Granadina goat milk kefir
PS2-S6-PP12	Jorge Pardellas Soto	Impact of green tea polyphenols on sourdough fermentation: Implications for gluten detoxification and microbial activity
PS2-S6-PP13	Alia Alwedyan	Snack your way to a healthier gut: Impact of dietary fibre accessibility on the gut microbiome
PS2-S6-PP14	Vineet Singh	Prebiotic potential of seed mucilages and their impact on the host (adult and toddler's) gut microbiome
PS2-S6-PP15	Yi-Wen Lin	<i>Lactococcus lactis subsp. lactis 1 TIP4</i> , a newly discovered lactic acid bacterium derived from fermented <i>Mesembryanthemum crystallinum</i> , boosts immunity and decreases inflammation in immune cells
PS2-S6-PP16	Louise-Eva Vandenborgh	Yeast probiotic for gut health: From <i>in vitro</i> model to clinic
PS2-S6-PP17	Yolanda Sanz Herranz	Impact of the wheat production system on its nutritional properties and the gut microbiome
PS2-S6-PP18	Adel Bou Alia	Simulating the impact of drinking water microbiomes on the human gut microbiome
PS2-S6-PP19	Núria Alegre Hospitaler	"Missing microbes": Systematically understanding gut microbiome compositional and functional differences across populations
PS2-S6-PP20	William Scott	Model-based insights into the potential probiotic role of <i>Flavonifractor plautii</i> for gut microbiota modulation
PS2-S6-PP21	Chiara Maria Calvanese	PROBIOGENOMIC approach to discover novel pro- and psychobiotic strains

PS2-S6-PP22	Nadiya Dunayevska	The food-gut microbiome axis: Exploring the potential of fermented foods to restore gut microbiome diversity
PS2-S6-PP23	Katarzyna Warchoř	Gut microbiota as a novel strategy to support fertility and hormonal equilibrium in endometriosis and polycystic ovary syndrome (PCOS)
PS2-S6-PP24	Maria Aspri	Unveiling the microbiome of PDO Halloumi cheese: A combined culture-dependent and metagenomic approaches
PS2-S6-SF01	Davide Buzzanca	Development of a plant-based psychobiotic yogurt-like for the gut-brain axis
PS2-S6-SF02	Ilario Ferrocino	Effects of probiotic supplementation on symptoms and microbiome characteristics in patients with non-celiac gluten/wheat sensitivity
PS2-S6-SF03	Gloria Fackelmann	Gut microbiome signatures of vegan, vegetarian and omnivore diets and associated health outcomes across 21,561 individuals
PS2-S6-SF04	Emma Saltzman	Live bacteria in fresh foods contribute to human gut microbiome diversity

Poster Session 2: Microbiomes for mitigation of risks in the food system		
Poster #	Presenter	Title
PS2-S7-PP01	Melisa Jaramillo Zapata	Microbiological food safety: Risk mitigation of foodborne pathogens by applying omics approaches within the food system
PS2-S7-PP02	Yasmine Trabelsi	Human-derived <i>Lactobacillus</i> postbiotics as biopreservatives in functional food development: Antifungal efficacy and metabolomic profiling
PS2-S7-PP03	Cintia Mayr	Microbial composition and pathogen resistance in Sauerkraut: Effects of farming practice, potato peel, and fermentation stage
PS2-S7-PP04	Zoe Kampff	The cell surface-associated rhamnose-glucose polysaccharide represents the receptor of <i>Streptococcus thermophilus</i> bacteriophage P738
PS2-S7-PP05	Serena Giacomozzi	Strategies for microbiome mapping in raw milk cheese: Findings from a pilot study
PS2-S7-PP06	Alessandra De Cesare	Predicting biological hazards in raw milk cheese using microbiome data
PS2-S7-PP07	Shiva Dubey	Microgreens microbiome: Impact of sanitation on microbial community shifts
PS2-S7-PP08	Amal Alghamdi	The leaf rust biocontrol mediated by an endophytic <i>Bacillus subtilis</i> strain
PS2-S7-PP09	George-John Nychas	Multi-omics profiling reveals microbial ecology of fish spoilage under different packaging conditions
PS2-S7-PP10	Luuk van Ooijen	From food to FASTA: Metagenomics for rapid foodborne bacterial pathogen detection
PS2-S7-SF01	Mohak Gujare	Identifying prognostic microbiome biomarkers to predict post weaning diarrhea (PWD) in piglets and disentangling the effects of confounding factors
PS2-S7-SF02	Felix Spiegel	Genomic characterization of persistent <i>Listeria monocytogenes</i> in European food processing facilities
PS2-S7-SF03	Floor van Meer	The effect of climate change on food-borne disease outbreaks in the Netherlands
PS2-S7-SF04	Garance Leroy	Assessment of a microbiome engineering strategy using lactic acid bacteria as bioprotective cultures to delay the spoilage of Gilthead Seabream (<i>Sparus aurata</i>) fillets

Poster Session 2: Novel microbiome concepts, applications and technologies		
Poster #	Presenter	Title
PS2-S8-PP01	Koen Venema	A complete pipeline for microbiome modulation – from simple high-throughput screening to well-conducted clinical trials
PS2-S8-PP02	Sandro Gepiro Contaldo	Bridging data and disease: A reproducible metagenomic workflow framework within MIRRI-IT's HPC platform
PS2-S8-PP03	Sara Pipponzi	First Insights into soil microbiome preservation: Strategies, challenges, and future directions
PS2-S8-PP04	Pavlo Hrab	Marine sponge microbiomes for sustainable food preservation
PS2-S8-PP05	Wannes Van Beeck	Ferme Scholen: A safe and engaging gateway to microbiology for the high school curriculum through fermented vegetables and their microbiome
PS2-S8-SF01	Agata Szymanek	Robust microbiome profiling with strain resolution using optical mapping
PS2-S8-SF02	Ananya Pawan Gupta	Phenotypic characterisation using BIOLOG: Microbial strains from cocoa and their novel application
PS2-S8-SF03	Lakhansing A. Pardeshi	Conservation, evolution and recombination of tailocins in the genus <i>Pectobacterium</i> ; and consequences for species and strain level interactions
PS2-S8-SF04	Nehir Kizililsoley	Leveraging advanced AI for enhanced food safety through pathogen analysis
PS2-S8-SF05	Irene Franciosa	Optimizing long-term storage and propagation strategies for the preservation and reuse of fermented sausage microbiome