

SIMBA Final Symposium

When: 28th September 2023

Format: Hybrid

Where: Online and in-person at the University of Copenhagen

Registration: via Eventbrite here

Cost: Free

SIMBA is a Horizon 2020 funded project which aims to provide innovative microbiome solutions to improve European food security and nutrition and help address key societal challenges.

The Final Symposium is the last event to be held as part of the SIMBA project and will take place on the 28th of September 2023 in Copenhagen, Denmark. It will celebrate the achievements of the project and explore the wider impact these results will have in Europe and beyond.

Taking place in hybrid format, the Final Symposium will present the final results from each of the project's work packages through the One Health lens. The sessions will feature presentations and panel discussions with both project partners and invited speakers.

The Final Symposium will also include networking opportunities for those attending in-person.

This event will be of interest to those working in the areas of food and nutrition security, terrestrial and aquatic microbiome research, seaweed cultivation, crop growth, food waste, sustainable management of natural resources and climate change.

Registration is free and open to anyone who wishes to attend. Lunch and light refreshments will be provided throughout the day.



Agenda – 28th September 2023

Final Symposium – 28 th September 2023 (9:00-16:30 CEST)	
09:00-09:20	Welcome Tea & Coffee
09:20-09:30	Coordinator's Welcome
	robes & Plants (9:30-11:15 CEST)
09:30-09:50	Microbiome data in Europe
	Søren Sørensen <i>(UCPH)</i>
09:50-10:10	Microbiome based solutions in agriculture
	Annamaria Bevivino (ENEA)
10:10-10:30	Uptake of novel microbial solutions developed in SIMBA
	Frederic Ang (WUR)
10:30-10:40	Comfort break while panel set up
10:40-11:20	Panel Discussion – Moderated by Tanja Kostic (SIMBA Scientific Advisor)
	Panellists: Daniele Rossi (COPACOGECA), Antton Alberdi Estibaritz (University of
	Copenhagen), Daniel Neuhoff (University of Bonn), Alexander Szcyrba (University of
	Bielefeld)
11:20-11:45	Coffee Break
Session 2: Mic	robes, Food & Human Health (11:40-13:20 CEST)
11:45-12:05	Enhancing the nutritional quality of food by fermentation
	Minna Kahala (LUKE)
12:05-12:25	Microbiomes and the human gut
	Anne-Maria Pajari (UH)
12:25-12:45	Scale up and commercialisation of microbiome based solutions
	Vesa Joutsjoki (LUKE)
12:45-12:50	Comfort break while panel set up
12:50-13:30	Panel Discussion - Moderated by Josefa Anton Botella (SIMBA Scientific Advisor)
	Panellists: Anne Salonen (University of Helsinki), Marja-Liisa Meurice (EIT-Food),
	Nelson Marmiroli (University of Parma)
13:30-14:30	Lunch
Session 3: Ma	rine microbes (14:30-16:30 CEST)
14:30-14:50	Marine microbiomes and macroalgae cultivation
	Erik Malta (CTAQUA)
14:50-15:10	Marine microbiomes and crops
	Henk Bolhuis (NOW-I)
15:10-15:30	Optimised Fish feed for aquaculture
	Ninfa Rangel Pedersen (FEXP)
15:30-15:40	Comfort break while panel set up
15:40-16:20	Panel Discussion – Moderated by Margaret Rae (SIMBA Scientific Advisor)
	Panellists: Josefa Anton Botella (University of Alicate), Thomas Wichard, (University
	of Jena), João Navalho (Necton), Henk Bolhuis (NIOZ), Erik Malta (CTAqua)
16:20-16:30	Wrap up & Coordinator Conclusions
End of meeting	