## PROGRAMMA

### Sunday August 27

- **18:00 h**  
  Opening: LAB12 Committee Chairman
- **18:15 h**  
  Opening speech LAB12  
  Annemarie Mol: “Health information: on local facts and tortuous travels”
- **18:45 h**  
  Keynote lecture  
  Jan Kok: “Gene regulation in Lactococcus lactis, three decades of research evolution.”
- **19:30 h**  
  Opening reception and dinner

### Monday August 28

- **8:30 h**  
  Lecture 1  
  Douwe van Sinderen: “Host recognition by lactic acid bacterial phages”
- **9:05 h**  
  Lecture 2  
  Benoit Desguin: “Unexpected complexity in the lactate racemization system of lactic acid bacteria”
- **9:40 h**  
  Short lecture 1  
  Jan Peter van Pijkeren: “A genetic approach to develop Lactobacillus reuteri as a model to study the dynamics between a gut symbiont and its bacteriophages”
- **10:00 h**  
  Coffee/Tea Break in poster area
- **10:30 h**  
  Lecture 3  
  Jens Walter: “Natural history and lifestyle of the genus Lactobacillus”
- **11:05 h**  
  Lecture 4  
  Kevin Verstrepen: “Physiology, ecology and industrial applications of aroma formation in yeast”
- **11:40 h**  
  Short lecture 2  
  Laura Ledesma-Garcia: “Molecular basis of pheromone selectivity and interaction by the competence activator ComR in streptococci”
- **12:00 h**  
  Lunch / Poster viewing
- **13:30 h**  
  THEMATIC SESSION 1 – “Future access and improvement of industrial LAB cultures”  
  Chaired by Esben Laulund  
  - Martin Brink: The Nagoya Protocol and the consequences for users of genetic resources  
  - Simon van der Els: pTarget a genome editing vector for implementation of CRISPR-Cas9 technology in LAB  
  - Pierre Renault: Lactococcus rafinolactis: underestimated dairy Lactococcus revealed by genomic and metagenomic analysis  
  - Johann Mignolet: Ubiquitous rewiring of transcriptional control in streptococci: lesson from competence and predation coupling in Streptococcus salivarius  
  - Eric Johansen: Is the development of new starter cultures caught between a rock and a hard place?
- **15:00 h**  
  Coffee/Tea Break in poster area
- **15:30 h**  
  Lecture 5  
  Jeroen Raes: “On the practicalities of population-wide microbiome studies - experiences from the Flemish Gut Flora Project”
- **16:05 h**  
  Short lecture 3  
  Marie-Pierre Chapot-Chartier: “Another brick in the wall: an essential rhamnan polysaccharide trapped inside peptidoglycan of Lactococcus lactis”
- **16:25-17:30 h**  
  POSTER FLASH SESSION 1 – Selected posters from the themes: “Fermentation and Industrial Applications” and “Bacteriophage and Antimicrobials”  
  Chaired by Michiel Wels and Mariela Serrano
Tuesday August 29

8:30 h  Lecture 6
Colin Hill: “Bacteriocins and bacteriophage - a narrow minded approach to food and gut microbiology”

9:05 h  Lecture 7
Ana Rute Neves: “Polysaccharide production in lactic acid bacteria: from genes to industrial applications”

9:40 h  Short lecture 4
Mariya Petrova: “Lactobacillus lectins – a new way to fight bacterial infection”

10:00 h  Lecture 8
Marco Oggioni: “Phase variable methylation and epigenetic control by Type I restriction modification systems”

11:05 h  Lecture 9
Sigal Ben Yehuda: “On the characteristics and dynamics of bacterial nanotubes”

11:40 h  Short lecture 5
Joyce Mulder: “Unleashing natural competence in Lactococcus lactis by controlled expression of the competence regulator ComX”

12:00 h  Lunch / Poster viewing

13:30 h  THEMATIC SESSION 2 – “Data mining in the LAB field”
Chaired by Bas Teusink and Paul O’Toole
- Bas Teusink: “Living at the edge: can optimality principles explain regulation of metabolism?”
- Stéphane Duboux: “From gene to activity – exploit the potential of the Nestlé Culture Collection”
- Francesca Bottacini: “Comparative genomics to investigate the gut commensal Bifidobacterium breve”
- Ahmad Zeidan: “Unravelling the metabolic potential of Bifidobacterium animalis ssp. lactis BB-12® through constraint-based modelling”

15:00 h  Coffee/Tea Break in poster area

15:30 h  Lecture 10
Herwig Bachmann: “Experimental evolution and the adjustment of metabolic strategies in LAB”

16:05 h  Short lecture 6
Stefania Arioli: “The stable association between Streptococcus thermophilus DSM 20617T and temperate bacteriophage F20617 promotes bacterial biofilm formation and heat resistance”

16:25-17:30 h  POSTER FLASH SESSION 2 – Selected posters from the themes: “Microbial Communities”, “Genetics and Metabolism” and “Host-microbe Interactions”
Chaired by Sarah Lebeer and Douwe Molenaar

17:30-18:00 h  Pre-race preparation for runners

18:00-18:45 h  LABeachrun

18:30-20:30 h  Dinner

20:00 h  Poster viewing
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<tr>
<th>Time</th>
<th>Event</th>
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<tbody>
<tr>
<td>8:30 h</td>
<td><strong>Lecture 11</strong>&lt;br&gt;Marco Ventura: “Unveiling bifidobacterial biogeography across mammals: an example of co-evolution strategy involving maternal inheritance of bifidobacterial communities”</td>
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<td>9:05 h</td>
<td><strong>Lecture 12</strong>&lt;br&gt;Richard Lenski: “Dynamics of Adaptation and Genome Evolution in a Long-Term Experiment”</td>
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<td>9:40 h</td>
<td><strong>Short lecture 7</strong>&lt;br&gt;Ana Solopova: “Production of berry anthocyanins in Lactococcus lactis”</td>
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<td>10:00 h</td>
<td>Coffee/Tea Break in poster area</td>
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<td>10:30 h</td>
<td><strong>Short lecture 8</strong>&lt;br&gt;Mary O'Connell Motherway: “Bifidobacterium breve UCC2003 Tight adherence pili promote colonic epithelial growth”</td>
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<td>10:50 h</td>
<td><strong>Short lecture 9</strong>&lt;br&gt;Christoph Bolten: “The key to chocolate flavour: metabolic fluxes of lactic acid bacteria &amp; acetic acid bacteria in cocoa fermentation”</td>
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<td>11:10 h</td>
<td><strong>Short lecture 10</strong>&lt;br&gt;Bernard Moonga: “Influence of Production Methods on Communities of Lactic Acid Bacteria in Traditional Fermented Milk - Mabisi”</td>
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<td>11:30-11:50</td>
<td><strong>Short lecture 11</strong>&lt;br&gt;Maria Elena Martino: “How mutualism evolves: Experimental Lactobacilli evolution in gnotobiotic flies”</td>
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<td>12:00 h</td>
<td>Lunch/Excursions</td>
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<td>19:00 h</td>
<td>Symposium Dinner/Poster and LABIP and LABeachRun prizes</td>
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**Wednesday August 30**

**Thursday August 31**

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<th>Time</th>
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<tr>
<td>9:00 h</td>
<td><strong>Lecture 13</strong>&lt;br&gt;Philippe Langella: “Analysis of traditional and novel probiotics-host interactions using murine colitis models”</td>
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<td>9:35 h</td>
<td><strong>Short lecture 12</strong>&lt;br&gt;Takahiro Matsuki: “Key genetic factors for oligosaccharide utilization affect infant gut microbiota development”</td>
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<td>9:55 h</td>
<td><strong>Short lecture 13</strong>&lt;br&gt;Hanne Jouhten: “Engraftment of donors’ bifidobacteria in FMT treated CDI patients”</td>
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<td>10:15 h</td>
<td>Coffee/Tea Break in poster area</td>
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<td>10:45 h</td>
<td><strong>Short lecture 14</strong>&lt;br&gt;Jun Chen: “Finding the needle in the haystack – using microfluidic droplet technology to find vitamin secreting lactic acid bacteria”</td>
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<td>11:05 h</td>
<td><strong>Short lecture 15</strong>&lt;br&gt;Patrick Veiga: “A Lactococcus lactis vitamin K2 overproducer differentially improves bone metabolism of children depending on their gut microbiota”</td>
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<td>11:25 h</td>
<td><strong>Lecture 14</strong>&lt;br&gt;Eveline Bartowsky: “The contribution of LAB to winemaking - emphasis on Oenococcus oeni”</td>
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<td>12:00 h</td>
<td>Closing Remarks</td>
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<td>12:20 h</td>
<td>END</td>
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