

First ISM Symposium on Microbiota & Food 2018

International Society of Microbiota



June 14, 2018

Paris, France

Microbiota & Food 2018

Towards a New Era in Agro-Food Industry

June 14, 2018 - Paris, France



Reminder

Aqua Microbiota

June 15, 2018

www.microbiota-site.com

Microbiota & Food 2018

*Towards a New Era in Agro-Food Industry
Food and Gut Microbiota Interaction: Implication for Human Health*

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The International Society of Microbiota (ISM) organizes three meetings in 2018:

- **6th ISM World Congress on Targeting Microbiota**, annual meeting organized in October 2018.
- **1st ISM Symposium on Microbiota & Food**, organized in Paris in June 14, 2018.
- **1st ISM Symposium on Aqua Microbiota**, organized in Paris in June 15, 2018.

Nowadays, the studies about microbiota are revolutionizing the clinical and health research. To fit with this extraordinary revolution, the agro-food industries have to prepare and initiate new ideas and new products for which the formulation will have a positive impact on human gut microbiota and by consequence on human health. **The aim of Microbiota & Food 2018** is to provide some ideas and strategies to help integrate an understanding of the industry perspective with the clinical and scientific perspectives to initiate these projects.

Microbiota & Food 2018 will be divided in different strategic parts:

- **Microbiota & food: recent advances & perspectives / Modifying the microbiota through food**
- **Microbiota, food industry and regulatory aspects**
- **Microbiota, food industry and formulation: presentation of the innovations**

In the first part of the Microbiota & Food 2018, we will discuss **the recent advances in microbiota and food utilization**, its characterization, its role and its clinical impact on health. The committee will also highlight the toxicity aspects of food processing and exposure to various external component or unidentified contaminants and the impact on the microbiota after ingestion and exposure.

In the second part, the committee will highlight the strategic topic of the **regulatory aspects in the industry** and how these regulatory guidelines have impact on academic and clinical science. We will present the different regulatory categories of products (food for special medical purpose, food supplements, infant formula...) and the following strategic questions will be discussed:

- **How can industry, academic and clinical scientists work together to address regulatory challenges?**
- **Why is it important for scientists and clinicians to care about it?**

In the last part, we will **highlight the practical aspects and potential applications** in agro-food industry, infant formula, dairy products and all food formulations aimed to prevent and treat diseases. We will present the innovations related to microbiota applications in the different agro-food industries (probiotics, prebiotics, fermented food, functional ingredients...).

Call for abstracts and innovations – 10 minutes to convince

The Scientific Committee invites all scientists, academics and industrials to **present their latest advances on scientific research, formulation, functional ingredients, dietary supplements and clinical studies**.

More time will be allocated to present the **ingredients with probiotics and prebiotics, and all finish products**. If you have a **specific strain**, you can present your clinical data.

We hope that you will join us for this dynamic and strategic program and look forward to welcoming you in Paris.

Prof. Lorenzo Drago – President of ISM

Prof. Marvin Edeas – Chairman of the Scientific Committee

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Preliminary Agenda

Speakers & topics already confirmed:

Omega-3 intake linked to greater gut microbiome diversity

Ana Valdes, NIHR Nottingham Biomedical Research Centre, United Kingdom

Maternal diet and impact on maternal-infant microbial transference: what is the role of breastfeeding on infant gut microbiota development and immune system maturation?

Maria Carmen Collado, Instituto de Agroquímica y Tecnología de Alimentos, Spain

Links between diet and specific functions of gut microbiota affecting host health

Marius Vital, Helmholtz Center For Infection Research, Germany

The role of probiotics on the microbiota: effect on obesity

Ascensión Marcos, Institute of Science, Technology of Food and Nutrition, Spain

How food, the gut microbiota and its metabolites impact on bones

Mario Zaiss, Friedrich-Alexander-University Erlangen-Nürnberg (FAU), Germany

Clinical and scientific considerations in choosing a probiotic formulation: how to sort through the options?

Jessica Younes, Winclove Probiotics, The Netherlands

The complete list of speakers will be available soon.

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Preliminary Agenda

8h00 Welcoming & Registration of Attendees

Session 1: Microbiota & food 2018: recent advances & perspectives
Modifying the microbiota through food

9h00 – 12h30

General introduction on oral and gut microbiota: Towards a new area in human health

How to better understand the role of bacterial metabolites on homeostasis?

- *Can food modulate the quality and diversity of microbiota?*
- *How to induce durable and beneficial changes in microbiota through food?*

Human gut microbiota and food diet: can we eat better?

- *How the different diets can affect oral and gut microbiota?*

Human gut microbiota, food and endocrine system

- *What is the role of hormones and endocrine system on food intake and on gut microbiota quality?*
- *Sex dimorphism: What are the differences in microbiota response to food/diet between genders?*
- *Age differences in response to diet- or food-induced microbiota changes*
- *What role does the circadian rhythm play in regulating health and the microbiota*

10h30 Coffee Break

Food and food supplements effects on microbiota in various diseases

- *What is the link between diet, gut microbiota composition and metabolism?*
- *Targeting the microbiota as a strategy to modulate weight gain and obesity*
- *Impact of diet and/or supplements on neurodegenerative diseases, stress, depression, well-being...*
- *Impact of diet and/or supplements on immune system...*

Session 2: Microbiota & food industry: regulation & perspectives

14h00 – 15h00

Microbiota & food industry: the regulatory aspects

- *How regulatory guidelines have impact on research within industry, academic, and clinical circles / why should we as scientists and clinicians care about regulatory guidelines?*
- *What are the differences between food, food supplements and food for medical purpose? How to build up a regulatory dossier? What are the different studies to manage?*
- *Where and how does FMT fit into the clinical and regulatory picture?*

Session 3: Microbiota & food innovations 2018

15h00 – 17h45

Innovations within different food or food supplement categories

- Sport products
- Senior products
- Infant formula: understanding and mimicking the natural superfood (boosting with pre and probiotics)
- Dietary supplements: anti-ageing, anti-weight gain, well-being and anti-stress

Innovations within Probiotics / prebiotics

- Probiotic strains, keystone species, and innovations of the future
- Practical considerations when choosing a probiotic/prebiotic product for research: survival on route to target niche, strain specificity, supporting evidence, mechanisms of action, manufacturing standards...

16h00 Coffee Break

Microbiota, food & toxicity: recent advances & perspectives

- How does the process/packaging affect food and what is the impact on microbiota?
- What unknown (unwanted) compounds or contaminants can be found in food and the bioremedial role of our microbiota

Microbiota & animal feeding

- How to modulate animal feeding to improve the quality of human microbiota and human health?

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More time will be allocated to present the **ingredients with prebiotics and probiotics, and all finish products.** If you have a **specific strain**, you can present your clinical data.

10 minutes to convince: Please send us a one-page abstract presenting your innovative ingredient, product, method, study.... by email to microbiota@microbiota-site.com before April 16, 2018.

17h45 Round table discussion with speakers

Formulation with probiotics/prebiotics or formulation with metabolites?

Microbiota or Metabolites: the subtle balance

Can we modulate the variability and diversity of human microbiota by food?

What kind of clinical studies do we need to undertake and demonstrate the effects and/or impact?

How to select new generations of bacterial strains with beneficial effects on health?

Microbiota & Food Scientific Award

B to B networking session

You are academic or start-up and you have an innovation concerning the food and microbiota world to present?

You are industrial and you are looking for a new academic collaboration to develop innovation?

The ISM will allocate you time to exchange and create collaborations. For more information, please contact us.

18h30 End of Microbiota & Food 2018

Practical Information

Conference Venue

The symposium will be held in the heart of Paris, near Opera Garnier. The exact venue will be communicated soon.

Registration

	Until April 16		From April 17	
	One symposium June 14 or June 15	Two symposiums June 14 & 15	One symposium June 14 or June 15	Two symposiums June 14 & 15
Academics	495 €	891 €	695 €	1251 €
Industrials	995 €	1791 €	1 195€	2151 €

To register, please use the online registration form on www.microbiota-site.com or [by clicking here](#).

Special Discount for ISM Members

As member of ISM, you can have a discount of **250€** on your registration fees by using the promotional code you received by email. Please take on consideration that this code is available **only for members** already confirmed. For further information, please contact us.

Special Discount for registering June 14 & June 15

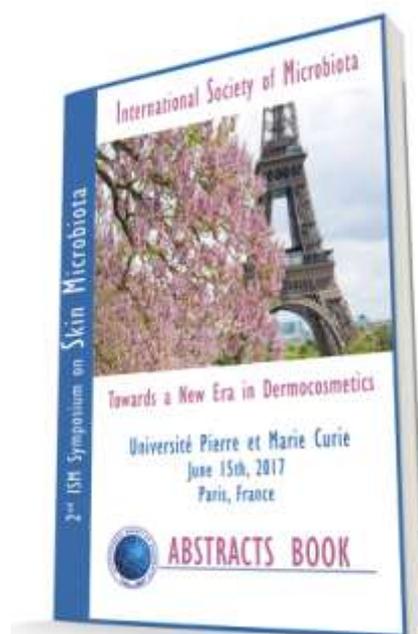
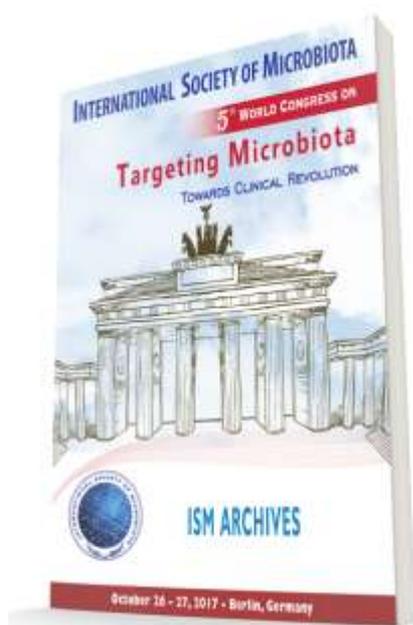
If you would like to take part to both symposiums on Food & Microbiota (June 14) and on Aqua Microbiota (June 15), you will obtain a **discount of 20% on the second registration** by using a promotional code. To obtain this code and register to both symposiums, please contact us.

To whom is addressed this symposium?

This symposium is aimed for academic and industrial researchers as well as all communication and marketing managers who wish to know the latest scientific research and trends in the microbiota and agro-food industry.

Abstracts Books

Each participant will receive a detailed abstract on each session and a summary and/or power point presentations of different interventions. If you cannot participate in the symposium, you may order the abstracts book by clicking here. You can also order the abstracts books of the previous editions.



Accreditation

(only for French attendees)

Ce symposium s'inscrit dans le cadre de la formation continue organisée par Takayama pour l'International Society of Microbiota et vous permettent de bénéficier de votre Droit Individuel à la Formation. Numéro de formation continue: 11 75 53593 75

Contacts

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