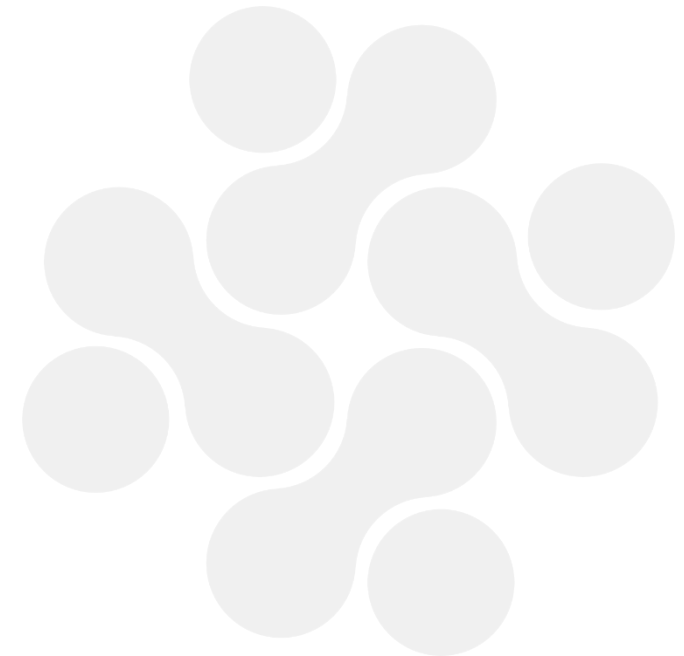




Innovative pulse and cereal-based food fermentations for human health and sustainable diets

Opening Day 2

Prof. Christophe M. Courtin, KU Leuven
Project Coordinator



Co-funded by
the European Union



Schweizerische Eidgenossenschaft
Confédération suisse
Confederazione Svizzera
Confederaziun svizra

WELCOME TO LEUVEN



Plant-Based Fermented Foods
for Healthier and More Sustainable Diets

HEALTHFERM FINAL CONFERENCE

25-26 August 2026 – Leuven, Belgium

09:05–10:30	Session 4: Innovative Fermentation Technologies for Plant-Based Foods
09:05–09:30	• Fermentation Induced Changes in Plant Based Raw Materials–Possibilities and Challenges - Dr Kati Katina, Professor, University of Helsinki
09:30–09:50	• Unlocking the Potential of Pulses Through Tailored Fermentation and Criteria-Driven Starter Selection - Dr Raffaella Di Cagno, Professor, University of Bolzano
09:50–10:10	• Utilising the Potential of Oats Through Fermentation Technology Dr Arno Wouters, Professor, KU Leuven
10:10–10:30	• Hybrid Processing Approaches for Meat Biomimetics - Dr Nesli Sözer, Professor, VTT Technical Research Centre of Finland
10:30–11:00	Coffee Break & Poster Session
11:00–12:20	Session 4: Innovative Fermentation Technologies for Plant-Based Foods
11:00–11:20	• Expanding from Dairy to Alternatives - An Industrial Research Perspective Dr Riitta Partanen, Head of Research, Valio
11:20–11:40	• Tempeh: Solid-State Fermentation for Healthier Foods - Dr Maud Langton, Professor, Swedish University of Agricultural Sciences
11:40–11:55	• Research Highlight Session with 3 PhD Pitches • Designed Fermentation Processes for Healthy and Appealing Oat Products Silvia Cera, Doctoral Researcher, University of Helsinki • Innovative Faba Bean Sourdough Fermentation for the Production of Nutritious Whole Wheat Bread - Eline Lambrechts, Doctoral Researcher, KU Leuven • From Soaking to Fermentation: Soluble Fiber and β-Glucan Changes in Oat and Faba Bean Foods - Olivia Zehnder-Wyss, Doctoral Researcher, ETH Zurich
11:55–12:20	• Non-Sour Fermentations in Plant-Based Foods - Dr Dennis Sandris Nielsen, Professor, University of Copenhagen
12:20 - 13:30	Lunch and Networking Break, Poster Session

Session 4 is chaired
by **Prof. Kati Katina**,
Univ. of Helsinki,
leading the
fermentation
technology research
in HealthFerm

12:20 - 13:30	Lunch and Networking Break, Poster Session
13:30–15:15	Session 5: Consumer Insights, Behaviour & Policy Pathways for Fermented Foods
13:30–13:55	Comprehensive Lessons from Consumer Studies on Plant-Based Fermented Foods - Dr Armando Perez-Cueto, Professor, Umeå University
13:55–14:15	From Expectations to Experience - How Tasting Fermented Plant-Based Foods Shapes Consumption Intentions - Dr Michael Bom Frøst, Professor, University of Copenhagen
14:15–14:35	Understanding Fermentation Behaviour and Acceptance: Outputs from a Socio-anthropological Approach and its Complementary Nature with Behavioural and Economical Approaches - Dr Maxime Michaud, Researcher, Institute Lyfe/Umeå University
14:35–14:50	- Research Highlight Session with 3 PhD Pitches - Beyond the Prototype: How Meal Design Shapes Acceptance of Plant-Based Fermented Foods - Jean-Paul Garin, Doctoral Researcher, Umeå University - Fermenting as a Social Practice - Maxence Blanchet, Doctoral Researcher, Lyfe Institut - Public Perceptions of Policy Strategies Supporting a Plant-Based Transition in Europe - Arturo Turillazzi, Doctoral Researcher, Umeå University
14:50–15:15	Panel: Consumer Acceptance of Plant-Based (Fermented) Foods - Moderated by Dr Armando Perez-Cueto, Professor, Umeå University Panellists: Dr Hans de Steur, Professor, Ghent University; Betty Chang, Research Area Lead, EUFIC & Anda Penka, Founder & CEO, Fermentful
15:15–15:35	Coffee Break & Poster Session

Session 5 is chaired by **Prof. Armando Perez-Cueto**, Umea Univ., leading the consumer research in HealthFerm

15:15–15:35	Coffee Break & Poster Session
15:35–17:00	Session 6: Research, Industry & Policy Pathways for Fermented Foods
15:35–15:50	• Shaping the Future of Food Fermentation Research: Challenges, Opportunities and Priorities - Dr Christophe Courtin, Professor, HealthFerm Coordinator, KU Leuven
15:50–16:10	• Boosters and Hurdles towards Innovation in Fermented Foods - Antonio del Casale, Co-founder & CEO, MICROBION - Microbiology Open Innovation
16:10–16:30	• Food2040 and the Future of Microbiome and Fermented Foods Research - Pierre-Mathieu Pelissier, European Commission
16:30–17:00	• Closing Panel: From Research on Traditional Fermentation to Market-Ready Innovations: Needs & Bottlenecks - Moderated by Dr Adam Adamek, Commercial Innovation Architect in Food Biotech, Impact Brussels Panellists: Stefan Capelle, Group Fermentation Director, Puratos; Dr Christophe Courtin, Professor, HealthFerm Coordinator, KU Leuven; Ruth Roldan Torres, Scientific Officer, EFSA
17:00–17:10	Closing Remarks Dr Christophe Courtin, Professor, HealthFerm Coordinator, KU Leuven
17:10–18:00	HEALTHGRAIN Forum Early Career Networking Event
17:10–18:00	Closing Coffee & Networking