The Italian Society of Agricultural, Food and Environmental Microbiology and the Department of Agricultural, Forest and Food Sciences, University of Turin (Italy) invites you to the

**4th International Symposium on Fermented Meat**

October 21-23, 2020, Cavallerizza Reale, University of Turin, Torino, Italy

**Concept**

The symposium is at its fourth edition and aims to put together researchers, industries and relevant stakeholders in the fermented meat sector to discuss relevant scientific advancements in the specific field. The meeting is a relevant platform for anyone involved in the fermentation of meats to get informed about different topics, such as safety, quality, nutritional aspects, aromatic profiles, antibiotic resistance and much more.

Topics considered: fermentation processes (microbiological, chemical and sensory aspects), lactic acid bacteria, staphylocci, yeasts and filamentous fungi in meat fermentations, microbiological food safety of fermented meats (bacteria, viruses, protozoa), nutritional aspects of fermented meats, starter cultures for fermented meats, meat spoilage, bioprotection and bioprotective starters.

**Scientific Committee**

Candoğan Kezban (TR)

Cocconcelli, Pier Sandro (I), co-Chair

Cocolin, Luca (I), Chair

Comi, Giuseppe (I)

Coppola, Raffaele (I)

De Vuyst, Luc (B)

Flores, Monica (ES)

Gardini, Fausto (I), co-Chair

Parente, Eugenio (I)

Talon, Regine (F)

Toldrà, Fidel (ES)

Vogel, Rudi (D)

Zagorec Monique (F)

**Organizing Committee**

Luca Cocolin

Kalliopi Rantsiou

Paola Dolci

Roberta Gorra

Valentina Alessandria

Ilario Ferrocino

Jatziri Mota Gutierrez

Irene Franciosa

Davide Buzzanca

Tabanelli Giulia

**Tentative programme**

21/10/2020

9:00-14:00, Registration

14:00, Opening Session

14:30-16:00, Microbiology of fermented meat

16:00-16:30, coffee break

16:30-18:00, selected technical presentations

22/10/2020

9:00-9:45, Invited lecture

9:45-11:15, Safety of fermented meat

11:15-11:45, coffee break

11:45-12:30, Invited lecture

12:30-14:00, young presentations session

14:00-15:00, lunch

15:00-16:30, Spoilage of meat and fermented meat

16:30-18:00, Poster presentations

20:00, social dinner

23/10/2020

9:00-9:45, Invited lecture

9:45-11:15, Innovation in the meat and fermented meat sector

11:15-12:45, selected technical presentations

12:45-13:00, closing of the symposium

**Important dates:**

Abstract submission: April 1, 2020 – June 30, 2020

Registration opens: May 1, 2020

Registration fees: Regular/Professional 250€

 Student 180€ (proof of status needed)