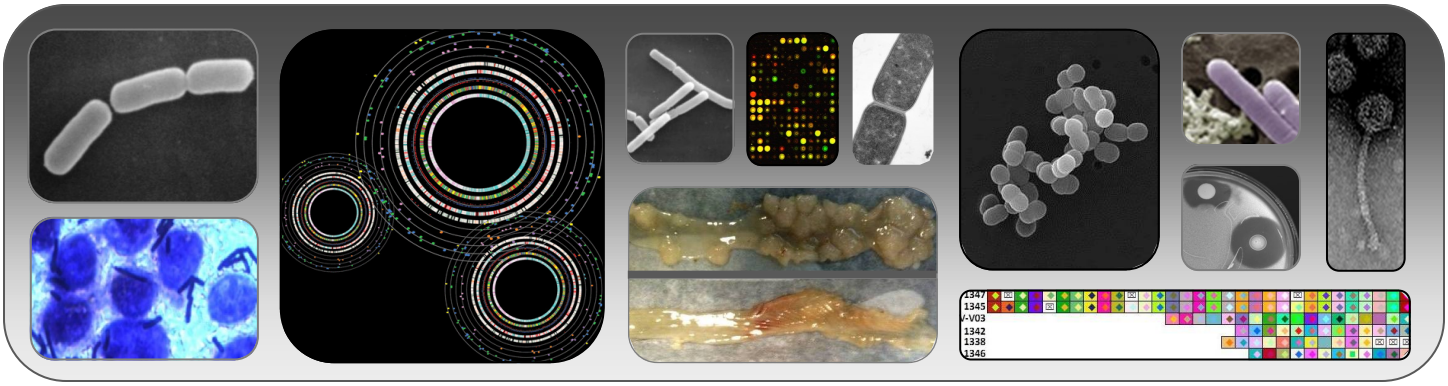
Todd R. Klaenhammer Career Celebration Symposium

"Frontiers of Lactic Acid Bacteria: Bioprocessing and Health"



Hunt Library, 1103 Auditorium – Centennial Campus – NC State University
May 15, 2015

1PM Introductions/Comments – Todd R. Klaenhammer

1:10 **Larry McKay** Professor Emeritus, University of Minnesota, Food Science and Nutrition.
"Setting the stage for genetic studies in LAB"

1:30 **Cathy Donnelly** Professor, University of Vermont, Department of Nutrition & Food Science.
"Traditional cheese making practices in a time of regulatory change: an assessment of microbiological safety and implications for global trade"

2:00 **Mary Ellen Sanders** Executive Science Officer, International Science Association for Probiotics and Prebiotics; President, Dairy and Food Culture Technologies, Denver CO
"Looking into the future of probiotics: research and regulatory constraints"

2:30 **David Mills** Peter J. Shields Endowed Chair in Dairy Food Science, Department of Food Science and Technology, University of California, Davis.
"A Milk-Oriented Microbiota (MOM) in nursing Infants: What MOMs can teach us about next generation prebiotics and probiotics"

3PM Break

3:30 **Colin Hill** Professor of Microbial Food Safety, Microbiology Department, Univ. College Cork,
"Bacteriocins – unlocking the potential of nisin, a multi-functional molecule"

4:00 **Sylvain Moineau** Professor Sylvain Moineau, Canada Research Chair in Bacteriophages, Department of Biochemistry, Microbiology, and Bioinformatics, Université Laval, Quebec, Canada
"Phages and lactic acid bacteria - the never ending battle"

4:30 **Rodolphe Barrangou** Associate Professor of Food, Bioprocessing and Nutrition Sciences, NC State University.
"CRISPR – practical understanding of mechanisms and novel opportunities for the future"

5:00 Close

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