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