



The 1st International Online Conference on Fermentation (IOCFE2025)

Session 1. Fermentation and Micro-Organism/Biotechnology

Date: 12 November 2025 (Wednesday)

Time: 9:00 (CET, Basel) | 04:00 (EDT, New York) | 16:00 (CST Asia, Beijing)

Flash Poster Presentation: 11 Presenters

45 mins at the end of Day 1's morning session (4 mins per presenter)

Poster Presenter	Title
Jiachang Zhang	Traditional vs Bioprotection: Comparative Evaluation of Four <i>Metschnikowia pulcherrima</i> Strains in fermentation
Ipek Aktuna	Effects of Sequential Inoculation of Non-Saccharomyces and <i>S. cerevisiae</i> Strains on the Fermentation Process of High-Sugar Chardonnay
Valentina Craparo	Impact of novel biotechnological strategies in the fermentation of Sicilian wines on the content of total polyphenols
Bruna Oliveira	Exploring the Glucose Transport System of <i>Torulaspora delbrueckii</i>: Genomic and Functional Characterization
Luis M. Hernandez	Novel Strategies for Enhancing <i>Torulaspora delbrueckii</i> Performance in Wine Fermentation
Francois Lefort	Indigenous yeast biodiversity revealed by bioprospecting methods in South West Switzerland
Antonio Florido-Barba	Impact of Climatic Conditions on the Growth and Population Dynamics of Flor Yeasts in Biologically Aged Sherry Wines
Maripaz Villanueva Llanes	Microbial Communities in Wild and Cultivated Vineyards: Insights into the Native Microbiota Relevant to Fermentation Processes
Micaela Gomes	Turning Stress Into Color: Enhancing Pyocyanin Yield via Solvent-Induced Responses in <i>Pseudomonas aeruginosa</i>
Oleg Frumuzachi	Solid-State Fermentation of Corn Silk by <i>Aspergillus niger</i> Improves Phenolic Profile and Antioxidant Capacity
Luca Bombardi	Thermostable hemicellulolytic enzymes secreted by a microbiome isolated from a local anaerobic digester