



The 1st International Online Conference on Fermentation (IOCFE2025)

Session 2. Fermentation and Sensory Profiles/Impact

Date: 12 November 2025 (Wednesday)

Time: 14:00 (CET, Basel) | 09:00 (EDT, New York) | 21:00 (CST Asia, Beijing)

Flash Poster Presentation: 8 Presenters

35 mins at the end of Day 1's afternoon session (4 mins per presenter)

Poster Presenter	Title
Mariagiovanna Fragasso	Real-Time Volatile Profiling by Direct Injection Mass Spectrometry: A Sustainable Strategy to Accelerate R&D in Fermentation Studies
Marinich NET	The Effect of Different Cryoprotectants on the Survival Rate of Freeze-dried Lactic Acid bacteria (LAB) Powder for Cucumber Fermentation
CHHUN Lyhour	Comparison of Physicochemical Characteristics of Soy Sauces Made from Germinated Soybeans with Different Salt Concentration
Christos Avramopoulos	Optimizing Fermentation Time and pH in Primary Souring of Beer Through Co-Fermentation with <i>Saccharomyces cerevisiae</i> and <i>Lachancea thermotolerans</i>
Socheata Mao	Lactococcus lactis, an original producer of volatile compounds during the fermentation of mashed cucumber
Mian Muhammad Ahmed	Fermentation-Induced Modulation of Color and Taste: Linking Microbial Activity to Sensory Profiles
José Luis Navarro	Technological quality and volatile profile of breads with sourdoughs prepared from sprouted and unsprouted whole-wheat flour
Sandra Alvarez Trinidad	Comparative Sensory Evaluation of Three Carbonated Kombucha Beverages Available in the Paraguayan Market