



The 1st International Online Conference on Fermentation (IOCFE2025)

Session 4. Fermentation and Health (Nutraceutical Impact)

Date: 13 November 2025 (Thursday)

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 2's afternoon session (4 mins per presenter)

Poster Presenter	Title
Changsheng Bai	Optimization of solid-state fermentation process of <i>Angelicae Pubescentis</i> Radix stems and leaves by probiotics
Forough Hatami	Microbiological tools to explore LAB-Propionibacteria synergy in view of dairy by-product valorisation
José Ángel Ruiz-Masó	Use of <i>Weissella cibaria</i> BAL3C-5 B2 to produce functional breads enriched in vitamin B2 and fortified with dextran
Renan E. A. Piraine	Hacking gut-immune axis with non-Saccharomyces yeasts: effects of <i>Candida intermedia</i> supplementation in SARS-CoV-2 vaccinated animals
Mayrene Sarai Flores	Effect of pulque-derived microbiota with probiotic potential on metabolism and gut microbiota composition in a murine model
Melissa I. Conde C	Antioxidant Potential in Kombucha. Application of Penalized Models
Maria Kotsou	Strawberry tree fruits fermentation using the probiotic <i>Saccharomyces boulardii</i>
Rajeshwari Das Raima	Programmable Morphology Shifts in Lactic Acid Bacteria: A Low-Energy Harvesting Strategy for Functional Food Fermentation