



ANTIMIC 2024

[Polytech'Lille from 24 to 26 June 2024](#)

Program

Day 1 - June 24, 2024

Welcoming participants - From 13h00

- 14h10-14h30: **Opening of the day by Coralie Schoemaeker, representing the University of Lille, and the directors of LAI LIAAN**
- 14h30-15h15: Opening lecture - The bacteriocin DD14: a story to tell you. **Prof. Djamel Drider, University of Lille, France**

15h15-15h45: **Coffe break**

Session 1. Innovative antimicrobial molecules of plant origin

Moderators: Dr. Elodie Choque and Prof. Philippe Jacques

- 15h45-16h15: Keynote lecture - Stabilization of innovative antimicrobial biomolecules and food safety.
Prof. Monique Lacroix, INRS, Canada
- 16h15-16h30: Medicinal plants and food processing by-products: An alternative source for antimicrobials.
Prof. Iness Jabri, University of Carthage, Tunisia
- 16h30-16h45: Natural products to fight coronavirus infections. **Prof. Céline Rivière, University of Lille, France**

16h45: **Poster session**

18h30: **Wine & cheese**

Day 2 - June 25, 2024

Welcoming participants - From 08h30

Session 2. Innovative antimicrobial molecules of animal & microbial origin

Moderators: Dr. Françoise Coucheney and Dr. François Coutte

- 09h00-09h30: Keynote lecture - Unlocking the antimicrobial potential of cyclic lipopeptides produced by *Pseudomonas* spp.
Prof. Monica Höfte, Ghent University, Belgium
- 09h30-09h45: Fish peptides as templates for the design of novel antimicrobials. **Prof. Lucie Beaulieu, Laval University, Québec**
- 09h45-10h00: Turkey cruor as a source of bioactive peptides : How pH and peptic hydrolysis duration could affect the peptide population ? **Houssine Fliss, Laval University, Québec**
- 10h00-10h15: Characterization of chicken cruor-derived hydrolysates produced through enzymatic hydrolysis and evaluation of the feasibility of their use as natural antimicrobials. **Delasa Rahimi, Laval University, Québec**

10h15: **Coffe break**

Session 2. Innovative antimicrobial molecules of animal & microbial origin (continue)

(Moderators: Prof. Monica Höfte and Dr. Christophe Flahaut)

- 11h00-11h15: Bacterial lipopeptides as promising antimicrobials: Structure-activity studies for pharmacological optimization.
Prof. Eric Biron, Laval University, Québec
- 11h15-11h30: Marine bacteria-derived pigments: A promising approach towards biofilm control and beyond.
Dr. Béatrice Colin, La Rochelle University, France
- 11h30-11h45: Cultivating microbial dialogues with high-throughput precision: mapping dynamic ecological interactions in the dairy microbiome. **Dr. Marie Filteau, Laval University, Québec**
- 11h45-12h00: New insights on how bacteriocins can modulate colonic microbial ecosystems: a case study of avian colonic microbiota. **Amal Mamjoud, Laval University, Québec**
- 12h00-12h15: Bioprospecting strategy for the discovery of antimicrobial compounds from a lichen microflora.
Flavia Bollaro, University of Rennes 1, France
- 12h15-12h30: Combatting *Clostridium* in the milk sector with bacteriocins: what if it starts from silage?
Vahideh Vahdatmanesh, Laval University, Québec

12h30: Lunch

Session 3. Regulation & industrial development

Moderators: Prof. Monique Lacroix and Prof. Ismail Fliss

- 14h00-14h30: Keynote lecture - Efficacy requirements for (low-risk) biocidal products used in the food industry.
Yann Maximilien, ANSES, France
- 14h30-15h00: Keynote lecture - The future of food safety is 100% natural. **Dr. Cyril Roblet, Innodal, France**
- 15h00-15h30: Keynote lecture - Synthetic biology applied to antimicrobial peptides a gateway for industrial applications.
Dr. Philippe Gabant, Co-Founder-CSO, Syngulon, Belgium

Roud table: Regulation and marketing issues - 15h30-16h30

16h30: Coffee Break

16h45-18h00: Poster session

19h30: Gala Dinner

Day 3 - June 26, 2024

Session 2 continuation. Innovative antimicrobial molecules of animal & microbial origin

Moderators: Prof. Djamel Drider and Prof. Laurent Bazinet

- 09h00-09h30: Keynote lecture - Do bacteriocins failed to be the next generation of antimicrobials for food, animal and human applications? **Prof. Ismail Fliss, Scienti c co-director of LIAAN INAF, Laval University, Québec**
- 09h30-09h45: Antimicrobial activity of nasal Staphylococcus isolates from wild rabbits and potential effect on nasal microbiota.
Dr. Rosa Fernandez, University of La Rioja, Spain
- 09h45-10h00: Fungal warriors: looking for antifungal microorganisms to combat fungal contamination in maple syrup production and beyond. **Gunjan Gupta, Laval University, Québec**

10h00: Coffe break

- 10h30-11h00: Keynote lecture - Coexistence of phage and bacteria in fermented beverage : in vino veritas.
Prof. Claire Le Hénaff, University of Bordeaux, Villenave-d'Ornon, France
- 11h00-11h30: Keynote lecture - Phages as friends and enemies in foods. **Prof. Sylvain Moineau, Laval University, Québec**

CLOSING SESSION – AWARDS and DISTINCTIONS - 12h00-13h00

13h00: Meal baskets

Social event

Afternoon

International Congress Antimic 2024

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We have organized a visit of the **Lille Palais de Beaux Arts** for you (30 places available). <https://pba.lille.fr/>

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