

International Conference on Fermented Foods in the World ——AAB2024 and *Monascus* 2024(AAB-6 & M2024)

AAB-6 & M2024

AAB-6 & M2024 will be held from 04-07 Aug. in China at Guizhou Normal University, Guizhou Province, China. This conference will follow AAB (Acetic acid bacteria) conferences previously held in Italy (2005, Reggio Emilia), Japan (2008, Nagoya), Spain (2012, Cordoba), China (2015, Taiyuan) and Germany (2018, Munich), and *Monascus* conferences which were held at almost every two years in China since 1993.

Both AAB and *Monascus* spp. are very interesting microorganisms that have been used since ancient times for the production of various foods, condiments and beverages, among which we can highlight the production of vinegar and Hongqu (Red yeast rice). Moreover, AAB's special metabolism to carry out incomplete oxidation, to synthesize polysaccharide and other compounds, and *Monascus* abilities to produce rich secondary metabolites, give them great potential for the development of new bioprocesses in the context of the agri-food, pharmaceutical and other industries.

On the other hand, in many cases, the activities of AAB and *Monascus* are not only the results of the work of pure species but also those of complex microbiotas in which they seem to complement with other microorganisms. It is for this reason, and because food products obtained by AAB and *Monascus* are of special importance, that this conference will propose a scientific programme addressing the fundamental aspects and any type of products related to AAB, *Monascus*, Baijiu (liquor, a characteristic fermented product of Guizhou Province, the host of the conference) and any other fermented food. We believe that it is necessary to bring together specialists on different types of AAB, *Monascus* and other microorganisms to elucidate the complex relationships that usually exist in the transformation of natural media to obtain fermented foods and even other products.

Additionally, fermented foods, especially traditional ones, are examples of mankind's achievements and wisdom. They are very closely related to human being's daily life, meanwhile, as one of the important food culture exponents, they have made an important contribution to the exchange of people and cultures among different countries and regions, and will undoubtedly do so to contribute to the communication and development of the "global village". Also, fermented foods contain some functional components which are expected to develop into healthy products and even medicines.

As a continuation of the aforementioned successfully organized conferences, our

aim is to provide a platform of communication and learning from each other, scientists and producers around the world through discussion of the main research topics in these areas.

Contents and Exhibition

Content: Besides **plenary lectures** by world leaders in the relative fields, the conference offers opportunities for **short oral** and **poster presentations** selected from the submitted abstracts. The conference mainly includes but is not limited to the following aspects related AAB, *Monascus* spp. and other microorganisms from vinegar, Hongqu, liquor and other fermented foods:

- Microbial biodiversity and classification
- Genetics and molecular biology
- Secondary metabolites and their formation mechanisms
- Modernization of production processes
- Flavor and evaluation of fermented foods
- Cultural heritage, internationalization and other social aspects of fermented products
- Innovation in vinegar, Hongqu, liquor and others

Exhibition: The conference is accompanied by an exhibition. Interested companies are invited to contact the conference organizers for further details.

Dates

Conference begins at 04 Aug., 09:00, closing at 07 Aug., 18:00

Deadlines

Abstracts submission: 30 April 2024
Communication of accepted abstracts: 31 May 2024
Early registration: 10 June 2024
Registration: 30 June 2024
Notification poster/lecture 10 July 2024
On-site registration 03 Aug. 2024, from 10:00 to 19:00

Registration

Registration will be open from 1 June 2024. Early registration as well as early hotel booking is strongly recommended due to the fact that the conference coincides with the peak summer tourism season in Guiyang, Guizhou province.

The registration fee includes the book of abstracts, catering and dinner during the conference.

	Registration fee (RMB, Yuan)	
	Early	Regular
Academia	¥ 2000.00	¥ 2500.00
Student*	¥ 1500.00	¥ 2000.00
Industry	¥ 2500.00	¥ 3000.00

*Includes PhD students; student status must be properly justified. Payment is possible via bank transfer to the conference account, Alipay or WeChat. For details, see the conference website: Release lately.

Chairs

Chairmen: Prof. Fusheng Chen, Huazhong Agricultural University; Prof. Isidoro García García, University of Cordoba.

Co-Chairmen: Prof. Yanchun Shao, Huazhong Agricultural University; (Hongqu and others); Prof. Shuyi Qiu, Guizhou University (Liquor); Prof. Yongjian Yu, Jiangsu University of Science and Technology (Vinegar).

Scientific Board (Continuing to update)

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Venue

International Conference on Fermented Foods in the World ——AAB2024 and *Monascus* 2024 (AAB-6 & M2024) from 04-07 Aug. 2024 will be held at Guizhou Normal University, Guizhou Province, China.



Guizhou Normal University is located in Huaxi University City in Gui'an New Area of Guiyang city, Guizhou Province, close to Huaxi University City Station of Light Rail. For further information concerning travel and accommodation, please visit the conference homepage: Release lately.