TU WIEN, Gußhausstraße 27-29, 1040 Vienna, Austria Lecture hall: **EI 9** and **EI10**

Program

Monday, September 18, Lecture Hall EI 10

Session		Monday, September 18 Time			
MC Meeting	Daniela De Biase, Peter Lund	10:00 -12:00	**MC Members only**		
Registration for Open Meeting		**12:00-13:00**			
Session title	**Chairs**	**Time**	**Speaker**	**Affiliation**	**Title**
Opening remarks EuroMicropH Open Meeting		13:00-13:10	Daniela De Biase		
Molecular mechanisms underpinning acid stress responses in bacteria	Conor O`Byrne	13:10-13:40	Kirsten Jung	Ludwig-Maximilians-Universität München, Germany	The fine-tuned response of *Escherichia coli* to mild and severe acid stress
Panel discussion	Daniela De Biase	13:40-13:50	Peter Lund	University Birmingham, UK	Presentation of results of survey of all COST Action members
		13:50-14:30	Panel: Kirsten Jung, Peter Lund, Conor O`Byrne, Jana Sedlakova, Carmit Ziv		
Coffee Break		14:30-15:00			
Clinical applications of microbial responses to low pH	Nuno Mira	15:00-15:30	Stefano Pagliara	University of Essex, UK	Investigating the role of bacterial pH regulation in antibiotic resistance
		15:30-16:00	James A Mason	King's College London, UK	NMR metabolomic studies to understand relationships between clinically relevant bacteria and pH and their functional impacts
		16:00-16:15	Gizem Özlük	Hitit University, Çorum, Turkey	Effects of beverages taken with meal on some foodborne pathogens in simulated gastric fluid
		16:15-16:30	João Alves	Institute of Science and Innovation for Bio-Sustainability (IB-S), University of Minho, Portugal	Exploring the Role of Specific Amino Acid Residues of CexA from Aspergillus niger on Citrate Transport
Coffee Break		16:30-17:00			
Omics approaches to study microbial stress response	Carmit Ziv, Ott Scheler	17:00-17:30	Nicoletta Guaragnella	University of Bari, Italy	Acetic acid stress response in *Saccharomyces cerevisiae* : implications in fundamental and applied research.
		17:30-18:00	Pirjo Spuul	Tallinn University of Technology, Estonia	The interplay between novel *Lactobacillus salivarius* and *Helicobacter pylori* .
		18:00-18:15	Rozeta Hasalliu	Agricultural University of Tirana, Department of Food Science and Biotechnology, Albania	Identification of lactic acid bacteria from different traditional Albanian Yogurt with different pH
		18:15-18:30	Merve Atasoy	Wageningen University and Research, Wageningen, The Netherlands	Designing and Optimizing Metabolic Networks and Microbial Communities for Butyric Acid Production Under Acidic Conditions
Poster Flash presentations	Matthias Steiger	18:30-19:00	see flash poster list	reception with light food and drinks sponsored by	Jungbunzlauer
Poster Presentation Reception		19:00-20:30			

Tuesday, September 19, Lecture Hall EI 9

Session title	Chairs	Tuesday, September 19 Time	Speaker	Affiliation	Title
Biotechnological applications – exploitation of micro-organisms in low pH manufacturing processes	Jana Sedlakova, Zeynep Cetecioglu	9:00-9:30	David Barrie Johnson	Bangor & Coventry Universities and the Natural History Museum, UK	How the unique physiologies of extreme acidophiles allow them to be exploited in extracting and recovering metals from mineral ores and electronic wastes
		9:30-10:00	Mustafa Turker	Pak Gıda Üretim Pazarlama A.Ş., Türkiye	Fermentative Production of Propionic acid: Optimization and Process Intensification
		10:00-10:15	Zeynep Agirbasli	İzmir Institute of Technology, İzmir, Turkiye	Bioutilization of Whey with Acid Tolerant Lactic Acid Bacteria from Artisanal Fermented Foods
		10:15-10:30	Karen Trchounian	Department of Biochemistry, Yerevan State University, Armenia	Influence of acidic pH on the interaction between proton ATPase and enzymes responsible for molecular hydrogen generation
Break		10:30-11:00			
Applications in food and drink manufacture and processing	Merve Atasoy	11:00-11:30	Lisa Gödtke	Jungbunzlauer Ladenburg GmbH, Germany	Case study: Preservation of pea protein meat alternative with lactic acid and lactate blends
		11:30-11:45	Jean Costa	UCO, Córdoba, Spain	Impact of acidification and bacteriocin production on the antilisteria effect of Latilactobacillus sakei CTC494
		11:45-12:00	Hayriye Sebnem Harsa	İzmir Institute of Technology, Türkiye	Acid Tolerant Lactic Acid Bacteria: A Promising Probiotic Starter Culture Candidate
		12:00-12:15	Aline Reinfurt	Austrian Centre of Industrial Biotechnology, Austria	Manganese and its regulatory role on the citrate exporter CexA – exploring the citric acid production mechanism of Aspergillus niger
Break		12:15-13:30			
Opening Microbial Stress 2023	Stefan Pflügl	13:30-13:40	Matthias Steiger	TU Wien, Austria	Opening remarks
Microbial Stress Responses to low pH - From mechanisms to applications	Aricia Possas, Aleksandra Djukić-Vuković	13:40-14:00	Teuta Pilizota	University of Edinburgh, UK	Environmental conditions define the energetics of bacterial dormancy and its antibiotic susceptibility
		14:00-14:30	Peter Lund	University Birmingham, UK	Transposon-directed insertion sequencing (TraDIS) can deepen our understanding of microbial stress responses
		14:30-15:00	Conor P O'Byrne	University of Galway, Irland	New insights into mechanisms of acid resistance in *Listeria monocytogenes* using comparative genomics.
		15:00-15:15	Sofia R. Pauleta	Microbial Stress Lab, NOVA University Lisbon, Portugal	Effect of low pH in the denitrification pathway and nitrous oxide reductase from Marinobacter hydrocarbonoclasticus
		15:15-15:30	Aleksandra Djukić-Vuković	University of Belgrade, Serbia	Agri-food industry wastes as substrates for lactic acid production – overview of different strat
Break		15:30-16:30			
Understanding and exploiting the impacts of low pH on micro-organisms	Ricardo Santos	16:30-17:00	Hana Sychrova	Institute of Physiology of the Czech Academy of Sciences, Czech Republic	Transporters involved in yeast pH and cation homeostases
		17:00-17:15	Immanuel Sanka	Tallinn University of Technology, Tallinn, Estonia;	Landscape of Expertise and Collaborative Opportunities from EuroMicropH Network Dashboard
		17:15-17:30	Athira Venugopal	The Hebrew University of Jerusalem, Israel	The V-shaped structuring facilitates the biofilm developmental process during acid stress adaptation of L. plantarum
		17:30-18:00	Daniela De Biase	Sapienza University of Rome, Italy	Low pH responses in micro-organism: sharing knowledge and community building
End EuroMicropH Open Meeting		**18:00**			

List of Posters

	Poster Number	Presenter	Affiliation	Title
18:30 - 19:00 Poster flash presentations in Room EI 10 followed by poster presentations from 19:00 - 20:30	P1	Hafidh Akkari	Laboratory of Parasitology, National Veterinary School of Sidithabet, Tunisia	Antimicrobial Activity of Organic Acids : Application in livestock production
	P2	Jialun Wu	University of Galway, Ireland	Manganese uptake mediated by the NRAMP-type transporter MntH is required for acid tolerance in *Listeria monocytogenes*
	P3	Valentina Veselinović	University of Banja Luka, Bosnia and Herzegovina	Antimicrobial effect of Gold Nanoparticles modified polymethyl methacrylate denture base material
	P4	Bazilė Ravoitytė	Laboratory of Genetics, Nature Research Centre, Vilnius, Lithuania	Interconnection between stress response and double-stranded RNA viruses in Saccharomyces yeasts
	P5	Miroslava Sincak	University of Ss. Cyril and Methodius in Trnava, Faculty of Natural Science, Slovakia	Impact of electromagnetic field on yeast Saccharomyces cerevisiae with potential applications in industry
	P6	Esther Mwangi	The Robert H. Smith Faculty of Agriculture, Food and Environment, Hebrew University of Jerusalem, Israel	Lactic acid modulates oxidative stress response to induce viable but nonculturable (VBNC) state in Listeria innocua challenged by nature-based antimicrobial formulation
	P7	Utku Avci	Faculty of Agriculture, Eskisehir Osmangazi University, Eskisehir, Türkiye	Algal Biodiversity in High Altitude Blanket Bogs under Low pH Conditions
	P8	Juliana Lukša	Nature Research Centre, Vilnius, Lithuania	Exploring the Interactions between ScV-LA Virus and Host Protein: Insights from Proteomics Analysis and RNA Sequencing
	P9	Mila Arapcheska	University "St. Kliment Ohridski" - Bitola, R. North Macedonia	Mechanisms of Survival of Salmonella enterica Typhimurium in Response to Environmental Stress
	P10	Arícia Possas	University of Córdoba, Córdoba, Spain	A statistical investigation on the association between EuroMicropH COST members' expertise and the areas of study.
	P11	Mustafa Kizilsimek	KSU, Kahramanmaras, Türkiye	An effective methof for isolating high lactic acid producer bacteria strains
	P12	Aleksandra Djukić-Vuković	University of Belgrade, Belgrade, Serbia	Lactic acid and probiotic biomass production on waste substrates from agri-food industry
	P13	Sibel Kucukyildirim	Hacettepe University, Ankara, Turkey	Low base-substitution mutation rate and predominance of insertion-deletion events in the acidophilic bacterium Acidobacterium capsulatum
	P14	Tamara Abaghyan	Yerevan State University, Yerevan, Armenia	The penetration of PPA is mediated with H+ efflux in gram-negative and gram-positive bacteria
	P15	Gabriela Rapeanu	"Dunărea de Jos" University of Galati, Faculty of Food Science and Engineering, Romania	The influence of pH on malolactic fermentation dynamics of red wines from Feteasca neagră grapes
	P16	Refik Bozbuga	Eskişehir Osmangazi University, Eskişehir, Turkiye	The Influence of Soil pH on Nematodes
	P17	Violeta Nour	University of Craiova, Craiova, Romania	Dip wash treatments with organic acids and acidic electrolyzed water combined with UV-C treatment to improve the shelf life of some fresh fruits

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