

NEWSLETTER

Understanding and Exploiting the Impacts of Low pH on Micro-organisms

Acidic Friday

Upcoming Acidic Fridays

Our successful webinar series will continue in 2023 and until June. Do not miss the last five "Acidic Friday"! They will take place at **3:00 PM CET** on Zoom in the following dates:

- 17th February 2023
- 17th March 2023
- 21st April 2023,
- 19th May 2023
- 16th June 2023

Save the dates!

Don't forget to register for the next Acidic Friday

<https://euromicroph.eu/events/>

Recent Publications

- The article entitled "High pressure processing at the early stages of ripening enhances the safety and quality of dry fermented sausages elaborated with or without starter culture" co-authored by the Action members Miroslav Dučić (STSM and ITC conference Grant grantee) and Avelino Álvarez-Ordóñez. is published in *Food Research International*
- The article entitled "Impact of ergosterol content on acetic and lactic acids toxicity to *Saccharomyces cerevisiae*" co-authored by the Action members Luis Ferraz (STSM grantee), Michael Sauer and Paola Branduardi. is published in *Yeast*.

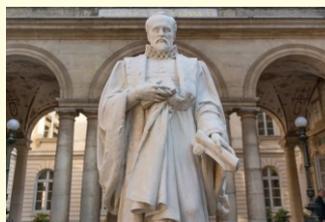
Happy New Year!

Welcome to our third Newsletter, the first of 2023, which gives us the occasion to wish you Happy New Year!

Since 1st November 2022, our Action has entered in its last year of activities. A very intense program is awaiting us: two Training Schools (Paris and Athens) and an Open Meeting (Vienna). Our community continues in 2023 to encourage scientific collaborations and mobility, especially of young researchers, and is fully committed in sharing knowledge and innovative ideas beyond the academic community.

Daniela De Biase (MC chair) - Peter Lund (MC vice-chair)

EuroMicroPH Training Schools in 2023



1) Imaging microbial response to low pH

The Center for Interdisciplinary Research in Biology at the Collège de France in Paris is organizing a Training School of microscopy. The school will address the theory and practical application of the basics of observing microorganism populations. The school is designed for beginners.

Trainers: Romain Briandet Micalis; Manuel Campos; Adrien Ducret; Tristan Piolot.

Local organisers: Sylvie Rinsky and Olivier Espéli

For more information please visit the website.

If you are interested in applying, fill out this form.

Deadline for application: 28th February 2023

Successful applicants will be informed by 20th March 2023



Save the date

The *final EuroMicroPH Open Meeting* to be held in Vienna on **18-19 September 2023**, followed by the European Federation of Biotechnology meeting [Microbial Stress 2023](#)

Stay tuned website

STSM and ITC Grants

Short Term Scientific Missions (STSMs) are how we fund Action members to spend time as visitors working in labs in other COST countries. They can be anywhere in the world for a few days or weeks, and provide a chance to build new networks, learn new methods, or establish new collaborations, which are of relevance to the Action's objectives. **You can find more details about the application process here:**

<https://euromicroph.eu/stsm/>

EuroMicroPH is also funding participation at the conferences for young researchers from inclusiveness target countries and near neighbour countries! read stories of previous ITC grantees and **find out more on link: <https://euromicroph.eu/itc-grants>**

STSM funded by the Action

Since the start of the new Grant Period (GP4) our Action has already approved three STSM of applicants that visited or are currently visiting Hungary from Austria (1), Greece from Malta (1), Greece from France (1).

We encourage motivated applicants to take advantage of the opportunities that our Action offers: to ITC young researchers to attend conferences and to young as well as established scientists to perform STSM!!

2) Modelling the effects of low pH and other stresses on food-borne micro-organisms to improve food and drink quality

The Laboratory of Food Chemistry at the Department of Chemistry, **National and Kapodistrian University of Athens** is organizing a Training School, which will take place on **28th - 30th June 2023**. Theoretical lectures will cover all the fundamentals and basic principles of predictive modelling. The trainees will be exposed to the practical use of the body of applied modelling, statistics and its recent developments in the field of Food Science, with a focus on quantifying responses in food acidic environments.

Trainers: Agapi Doulgeraki, Sarah Bover-Cid, Louis Corolle, Alberto Garre-Perez.

Local organisers: Vasilis Valdramidis, and Charalampos Proestos.

More information will be available soon in our **website**.

A look back: the 2022 Training School in Istanbul



The training school of European COST Action CA18113, "Understanding and exploiting the impacts of low pH on micro-organisms" entitled as "*Application of microbial processes in sustainable production, and the impact of low pH on these*" was held at Marmara University 26th - 30th September 2022. The Training School was attended by 18 participants. A series of in-person and virtual lectures were delivered by expert international scientists. Two field trips were arranged to a local wastewater treatment plant (Bursa Dogu WWTP) including Anammox pilot plant and to an international baking products (e.g. yeast) company, Pakmaya, respectively. 1.5 ECTS Course Certificate was given to the participants by the approval of Marmara University Office for International relations and Academic Cooperation.



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