

# NO MICROBIAL SPOILERS IN FOOD



## Super spoilers are always on alert!

The biodiversity of bacterial and fungal spoilers is constantly evolving, impacted by climate change, new agricultural and food processing practices.

**How can we identify them? How to predict their behavior? How do we fight them?**

**Even if only one remains...** that's enough to spoil food and cause major economic losses.



It is with great pleasure that we welcome you to Quimper, land of legends, crêpes and kouign-amann, for this new edition of our international conference. Get ready to dive into the fascinating world of **Spoily and his minions**, and meet the challenges posed by these invisible but **challenging enemies**.

Our conference will focus on three key areas:

- Biodiversity of contaminating microorganisms
- Physiology and metabolism of contaminants
- How to fight contaminants?

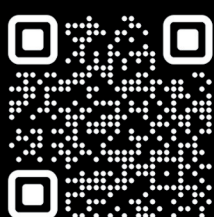
The **challenge of this new edition** of "Microbial Spoilers In Food" is to bring together scientists, food quality and production managers, and food innovation project leaders, to **exchange knowledge and experience** on this crucial subject.



**Welcome to Quimper**, we look forward to fruitful discussions, exciting discoveries and future collaborations!



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