



Fermentation in Italy & Japan 2023

Fermentation in Italy & Japan: Tradition and Innovation

A Symposium/ Workshop in Rome, Italy

Academic Presentations and Workshops: Thur May 11 - 12, 2023

Cost for in person participation: \$300/person

Submit registration form and payment

Note: there is no fee for participants who join remotely but they must register [here](#) to receive credentials

Please submit videos to be broadcast during the Symposium in mp4 format and use WeTransfer or other similar file transfer system to send to "thomas.rankin@gustolab.com" It is important to include the exact words "Fermentation Symposium Video" in the subject line.

Upon registration participants will receive the link for the remote video stream.

Optional Practicum (Field Study): Saturday May 13, 2023

Special Reduced Cost: \$150/person (minimum 12 paying participants)

Registration and payment must be received no later than 11 May 2023

This Symposium, focusing on fermentation practices in Italy and Japan, extends Gustolab International's long-term interest in food studies to include microbial fermentation. Recent advances in core sciences have provided us with new ways of understanding the roles of single-cell organisms in preserving food and, by drawing comparisons between Italy and Japan, we hope to build on the strengths of still viable fermentation communities in both of these cultural and environmental areas.



It should be noted that while fermentation communities are experiencing a rebirth they have been placed at risk by the depopulation of rural areas in both Italy and Japan.

Organized by Borromini Institute, Gustolab International, and the Food Studies College of Japan

Meals and activities include:

Thursday

(see schedule for detailed activities and presentation summaries)

- Coffee breaks, Lunch
- Refreshment prepared by Naoko Moller
- Opening Dinner at Restaurant Arcangelo Dandini, known for fermented foods

Friday

- Coffee breaks, Lunch
- Sayonara Party prepared by Chef Ukita Hiroaki

Saturday Optional Practicum (Field Study)

Included in fee (see below):

- 8:00 am pick up at Borromini Institute by coach
- Excursion to Tuscia, four fermentation workshops and lunch at JANAS (with Carlo Nessler and at *Carlo Nessler's CibOfficina Micriobiotica*)

To register you must first create an account with Gustolab. Once you have logged into your Gustolab account, fill out the information below and proceed to pay the fees in the links below.

You do not have permission to view this form.

After you have submitted the form above click on pay to complete your registration. If you are paying an amount different from the \$300 registration fee you may click here to select the amount to pay.



PAY \$300

PAY OTHER AMOUNT

