



# 3<sup>rd</sup> Sustainable Food Proteins ASIA

8 - 9 December 2020 / Singapore

## YOU WILL NETWORK WITH

- Food ingredients companies
- Companies that produce proteins from plant-based sources - peas, pulses, wheat, rice, soy, from animal protein dairy – eggs, whey, meat, and novel ingredients - insects
- Food manufacturers & processing industries investing into protein markets, nutritionists, private retail manufacturers, retail & food services channels
- Process technology suppliers, regulatory officials
- Companies into food for sports nutrition, food for elderly, muscle building, health & wellness

## TO EXHIBIT / SPONSOR

Customised sponsorship Package available include Corporate, Exclusive Luncheon & Cocktail sponsor. Exhibition / catalogue display can be arranged upon request.

Contact : [Fiona@cmtsp.com.sg](mailto:Fiona@cmtsp.com.sg)

Tel : (65) 6346 9138

**DAY 1** 08 DECEMBER 2020  
TUESDAY



08:00	Registration	
09:00	Chairman's Introduction Thomas Hayes, Analyst <b>Lux Research - APAC</b>	11:50 <b>Food Grade Protein from Microalgae</b> Eugene Wang, Founder & CEO <b>Sophie's Kitchen</b>
09:05	<b>Rise of Plant-Based and Clean Meat Food on the Global Landscape - Trends in Consumer &amp; Investment Opportunities</b> Christian Cadeo, Managing Partner: Singapore <b>Big Idea Ventures</b>	12:20 Discussion followed by Lunch
09:40	<b>Scientific &amp; Investor Panel on The Future of Alternative Proteins</b> <b>Moderator</b> Andrew Ive, Founder <b>Big Idea Ventures</b>  <b>Panelists</b> Dr. Mei Horng Ong, Mentor <b>Big Idea Ventures</b> IPI Innovation Adviser and Associate Prof NUS Former Director FMCG Cluster & Strategic Development, A*STAR  Dr. Dalal Alghawas, Research & Development Advisor <b>Kuwait Foundation for the Advancement of Sciences (KFAS)</b>  Ramesh Krish Kumar, Food Scientist & Founder <b>Asmara</b>	13:55 Afternoon Chairman's Introduction Christian Cadeo, Managing Partner: Singapore <b>Big Idea Ventures</b>  14:00 <b>Harnessing the Power of Plant Proteins in Asia</b> Thomas Hayes, Analyst <b>Lux Research - APAC</b>  14:40 <b>Sustainable Nutrition &amp; Promoting Zero Waste of Food- Implications on Protein Choices and Consumption Trends</b> Marchelina Vincensia, Consumer Insight Specialist <b>Nestle Singapore Pte Ltd</b>  15:10 Discussion followed by Afternoon Tea  15:40 <b>Extraction of Plant Protein</b> • Value added products from legume protein extraction • Market applications Brendan McKeegan, Founder/ Director <b>Australian Plant Proteins Pty Ltd</b>
10:15	Discussion followed by Morning Coffee	16:10 <b>Potential for Whole Plant Meat Substitutes</b> Daniel Riegler, Co-Founder <b>Karana</b>
10:50	<b>Plant-Based Proteins for Food and Animal Nutrition Applications</b> Kenneth Wang, Senior Customer Technical Service and Application Manager <b>Tereos</b>	16:40 <b>Protein Fortification Opportunities, Challenges and Solutions in Functional Beverage Category</b> XiaoYu He, Asia Pacific Research Manager <b>Glanbia Nutritionals Singapore Pte Ltd</b>
11:20	<b>Masking Off Notes in Plant Protein with Novel Fermentation Solution</b> Andre Francisco, Global Food Application Manager <b>Biospringer</b>	17:10 Discussion. End of Day One



- 09:00 Chairman's Introduction  
Qaynat Sharma, Partner  
**Big Idea Ventures**
- 09:10 **Rethinking the Meat Industry - Innovating to Survive**  
Jago Pearson, Communications Director  
**Finnebrogue Artisan**
- 09:45 **Upcycling Waste by Products from Soy Processing to Innovative Beverages**  
**Joint Presentation**  
Chua Jian Yong, Chief Technology Officer  
**SinFooTech Private Limited**  
  
Dr. Lin Jing, CEO  
**Soynergy**  
*Research Fellow Department of Food Science and Technology  
National University of Singapore*
- 10:20 Discussion followed by Morning Coffee
- 10:50 **Cassava Protein Isolates - What Can We Learn from Potatoes ?**  
Henk Jaap Meijer, Managing Director  
**Meijer Consult BV**
- 11:20 **Novel Proteins a Sustainable Solution for Imminent Global Demands**  
Manish Shukla, General Manager  
**Reliance Industries Limited**
- 11:40 **Future of Cell Cultured Seafood to the Asian Market**  
Kai Yi, Carrie Chan, CEO  
**Avant Meats Company Limited**
- 12:20 Final Discussion
- 12:30 Closing Lunch
- 13:30 End of Conference

13:32 Post-Summit Site Visit

### POST-SUMMIT SITE VISIT

14:00 - 16:20

**Optional / Separately Bookable Tour to Department of Food Science and Technology National University of Singapore (NUS)**

NUS - Food Science & Technology Department is Singapore's first Department of Food Science and Technology in the university sector. This signifies NUS's strategic move in enhancing food science education and research that assume increasing importance to Singapore.

In this tour you will get to view the FST research corridor and its facilities, all equipped with basic and special equipment for teaching and research purposes. The current research emphasis are in the areas of food processing and engineering, food biopolymer, food functionality, food bioactive molecules, flavour and food fermentation, molecular and clinical nutrition.

- 14:00 Assemble at Hotel Lobby  
Leave for NUS Food Science Lab
- 14:20 Arrive NUS  
Tour for one hour and 30 minutes
- 16:00 Leave NUS
- 16:20 Arrive back to hotel

### FEE DETAILS

Per Person Fee for Conference:	(USD)
Regular Fee for 1	1295.00
Register 3 or more (per person)	1095.00
<b>Optional Activity (Per Person)</b>	
Site Visit to NUS on 9 Dec	125.00

### VISIT ONLINE FOR UPDATES



Program details published herein are confirmed as at 24/04/2020. Please visit [www.cmtevents.com/aboutevent.aspx?ev=200206&](http://www.cmtevents.com/aboutevent.aspx?ev=200206&) or scan this QR Code to visit our website for latest information on speakers & topics.

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