

Sustainable PLANT BASED PROTEINS & FERMENTATION SOLUTIONS EU

28-29 September 2022 | Rotterdam



SCAN ME

Sustainable PLANT BASED PROTEINS & FERMENTATION SOLUTIONS EU

28 SEP 2022, Wednesday

- 09:00 **Chairman's Introduction**
Peter Boschma, CCO
G. Larsson Starch Technology
- 09:10 **The plant protein revolution: Does it all add up? A hard look at the economics of carbohydrate and protein crops**
Simon Bentley, Managing Director
Commoditia
- 09:40 **Protein combinations for a tailored approach to texturates for meat & fish alternatives**
Dr. Kerstin Burseg, Head of Research & Product Development
GoodMills Innovation

- 10:00 **Discussion Followed by Coffee Break**
- 10:30 **Sustainable production of protein concentrates for dairy applications**
Janis Garancs, Managing Director
Aloja Starkelsen
- 11:00 **The promising future for fava ingredients**
Gijs van Elst, Chief Innovation Officer
Meelunie

Harnessing carbohydrate crops as feedstock for fermentation in the production of complete protein & functional ingredients

- 11:30 **Leveraging fermentation to develop clean label healthy fat for plant based dairy**
Tomas Turner, CEO & Co-Founder
Cultivated Biosciences

- 12:00 **Converting low-value ag byproducts into high-value alternative meats**
Paul Shapiro, CEO & Co-founder
The Better Meat Co.

- 12:30 **Leveraging brewer's spent yeast to create a sustainable source of protein**
Prof. Dr. Tomas Kurz, Co-Founder
Protein Distillery

13:00 **Discussion. Followed by Lunch**

- 14:00 **Russian war and its consequences on the grain market/outlook**
Guillaume Goudy, Head of Agriculture Research
DNext

- 14:30 **Innovations in oats - oat protein in foods and beverages**
Fredrik Härnby, Key Account Manager
Lantmannen Functional Foods

15:00 **Discussion followed by Tea**

- 15:30 **Sunflower protein: The power of the sun on your plate**
Dr. Matthias Heume, Interim Manager
Cereal Docks

- 16:00 **Novel food approval in Europe • consumer perceptions related to novel food products and appropriate labelling**
Hannah Lester, CEO/Principal Consultant
Amgen Consulting

- 16:30 **The Molecular Farming Tool Kit for the Alternative Protein Market**
Henk Hoogenkamp, Co-Founder
Moolec Science

17:00 **Discussion. Close of Day 1**

29 SEP 2022, Thursday

09:00 **Chairman's Introduction**

- 09:10 **Importance of microbes and fermentation - How we can achieve better flavor and clean labels through**

microbial fermentation?
Eugene Wang, Co-Founder & CEO
Sophie's BioNutrients

Will mycoprotein cut it as the next alternative protein?

- 09:40 i) **Next generation of meat alternatives – Mycellium based whole cut meat**
Isabella Iglesias-Musachio, CEO & Founder
Bosque Foods

- 09:55 ii) **Mycoprotein as a nutritious and scalable source of protein**
Katarzyna Polanowska, Senior R&D Technologist
ENOUGH

10:15 **Discussion followed by Coffee**

- 10:40 **Potential of rapeseed - a new upcycled ingredient**
Jenny Tallberg, Business Development Manager
Avena Nordic Grain

- 11:10 **Clean label plant based yoghurt**
Jonas García, Head of Global Business Development - UK
Yofix Probiotics

- 11:40 **Sustainable burgers from crickets and plant based solutions**
Sander Peltenburg, Co-Founder
De Krekerij

- 12:10 **Functional, sustainable and full of protein, vitamins, fibre from insects**
Pablo Pena, Business Devt Manager - Human Nutrition & Health
Ynsect

12:30 **Final Discussion. Close of conference**

12:45 **Lunch**

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hafzah@cmtsp.com.sg



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Promising new proteins sources - Taste & texturisation challenges.

Shift towards Plant-based & meat alternatives protein continues to play a major role in human nutrition.

A wider variety by alternative proteins, new ingredients and production methods are constantly developed to mimic the taste, texture and consistency.

While most meat substitutes still are based on soy or wheat gluten protein, new meat analogues are emerging as well with alternative proteins, binders, flavor enhancers, and natural colors.

With new and fast changes coming up by the industry to address tastes, texture & price, the plant based meat alternative market is expected to remain bullish throughout 2022-2023 led by growth in private labels, start ups and food service industry.

Can sunflower protein join the next plant-based protein major league?

Sunflower protein contains all of the essential amino acids, neutral flavor and color that makes their properties ideal as food ingredient in many applications.

Will we see a ramping up of mycelium based meat? Fungi fueled start ups and investors that are blazing the trail in this alternative meat believes that mycelium which is the fibrous root structure of mushrooms could be the next big

thing as they are cost competitive and easy to grow and is not produced by a genetically engineered microbe, but instead something we already know and eat.

Extrusion technology remains the most extensively used method for plant-based material. Conventional extrusion process has limitations in terms of the size of the "meat" and also the water and fat content. Also the process utilizes high heat and pressure to texturize vegetable protein, therefore adding on flavours to the product can only be done after the texturizing process which then makes the centre of the product plain tasting.

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Find out more and meet our speakers at this exciting event that brings the alternative protein sector together in one roof to discuss the opportunities and challenges, the promise of new ingredients and more.

To register contact hafizah@cmtsp.com.sg

The conference will share a half-day session with 5th EU Starch Value Chain conference which will take place on 27-28 September 2022.

More details of that conference can be viewed here:

<https://www.cmtevents.com/eventschedule.aspx?ev=220927&>

FEES

Fees per Person	(€)
In-Person:	
1-2 Delegates	1395
3 or more delegates	1195
2 Conferences:	1695
• 5th EU Starch Value Chain • Sustainable Plant Based Protein & Fermentation Solutions EU	
Virtual:	
1 Conference	1295
5th EU Starch Value Chain or Sustainable Plant Based Protein & Fermentation Solutions EU	
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Discount for payment by Mastercard/Visa (promo valid till 27 September 2022)	50 off



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