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The conference will share a half-day session with **11th Starch Value Chain ASIA** conference which will take place on 31st January - 1st February 2023

More details of that conference can be viewed here:
<https://www.cmtsevents.com/eventschedule.aspx?ev=230103&>

Program details published herein are confirmed as of 19/10/2022

2nd Sustainable Plant Based Protein & Fermentation Solutions ASIA

1-2 FEBRUARY 2023 | BANGKOK THAILAND



In Asia, plant-based meats made from soy have been garnering the largest market share. However, today's discerning consumers are becoming more concerned with GMO issues and hence other newer plant proteins like pulses, rice, wheat, mycoproteins are showing growth in this region.

It is reported that the pandemic boosted the plant-based meat industry worldwide (the sector grew by 148 per cent in March 2020 - Although health reasons is the key factor for the shift towards plant based diets, more consumers today are concern on the intensifying climate change as a further factor driving the plant protein shift.

What new and innovative ingredients will play a key role in the next generation of plant-based meat products and broaden their appeal to larger audiences? And will their functionalities and nutritional qualities be compromised? How do we utilise new ingredients better?

What is the potential of locally sourced ingredients in Asia that could be used by producers across the region?

Can konjac, a native root plant in East Asia be the substitute for xanthan gum as thickening agent? Hear from Umami United as they released the first vegan egg made from this root

While formulating for dysphagia patients, what plant protein will be idea that can provide the right nutrition and also texture?

Have we reached the peak for plant based protein in Asia? What are the manufacturers perspectives on this as they continue to ramp up production of plant based meat and seafood?

Join us at 2nd Sustainable Plant Protein & Fermentation Solutions in Bangkok on the 1-2nd of Feb and hear from

- Senior Representative, **Good Food Institute (GFI)**
- Simon Bentley, Managing Director, **Commoditia**
- Prof William Chen, Director, Singapore Agrifood Innovation Lab, Scientific Director, Singapore Future Ready Food Safety Hub (FRESH) Director, **NTU Food Science & Technology Programme | Nanyang Technological University**
- Dr Yiru Shen, Founder, **Silverconnect**
- Hiroto Yamazaki, CEO, **Umami United**
- Dr Laurice Pouvreau, Expertise Leader- Protein Technology, **Wageningen University & Research**
- Joshua Ng, Co-Founder, **Good Food Technologies**
- John Savage, Executive Director, **Hafnium Hafaway / Soilabs**
- Astrid Prajogo, Founder / CEO, **Hafood**
- Damien Krueger, General Manager, **Cremer Sustainable Nutrition**
- Maarten Geraets, Managing Director - Alternative Proteins, **Thai Union**
- Smith Taweelerdniti, CEO, **Let's Plant Meat**
- Kanwra Tanachotevorapong Co-founder / CEO, **More Foods Innotech**

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