

2nd EU Sustainable PLANT PROTEIN & Fermentation Solutions

3 - 4 OCTOBER 2023
PRAGUE, CZECH REPUBLIC

ORGANISED BY



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Management
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This event is an excellent platform to promote your organization to influential players and investors in the industry. Sponsorship opportunities available include **Corporate, Exclusive luncheon & Cocktail** sponsor.

Exhibition / catalogue display can be arranged upon request.

Contact cynthia@cmtsp.com.sg

DAY 1 - 3 OCT 2023, TUESDAY

- | | | | |
|-------|--|-------|--|
| 08:00 | Registration | 12:20 | EU Novel Food regulatory approach
<i>Cesare Varallo, Founder,
Food Law Latest
Partner,
LegisLAB</i> |
| 08:55 | Chairman's Introduction
<i>Jorgen Larsson, CEO, Chief Executive Officer,
G. Larsson Starch Technology</i> | 12:50 | Molecular farming of animal proteins in plants
<i>Henk Hoogenkamp,
Co-Founder and Chief Product Officer,
Moolec Science</i> |
| 09:00 | Re-using, retro-fitting existing facilities as the sustainable option for plant based scalability
<i>Carlotte Lucas,
Senior Corporate Engagement Manager,
The Good Food Institute Europe</i> | 13:15 | Discussion followed by Lunch |
| 09:25 | Lacto-fermented plant proteins tailored to enhance health and productivity of animals
<i>Ninfa Rangel Pedersen, Senior Research Scientist,
FermentationExperts</i> | 14:10 | New challenges for EU starch industry & outlook
<i>Jamie Fortescue, Managing Director,
Starch Europe</i> |
| 09:55 | More broccoli in the menu
<i>Joe Sanderson, Innovation Project Lead,
Upcycled Plant Power</i> | 14:45 | Emerging cost competitiveness in inflationary times and its impact on the EU industry
<i>Simon Bentley, Managing Director,
Commoditia</i> |
| 10:25 | Discussion followed by Morning Coffee | 15:20 | Discussion. Followed by Tea |
| 10:55 | New textured vegetable protein from hemp
<i>Dr. Sarah Gaunt, Director,
SPG Innovation</i> | 15:50 | Taking plant protein to another level – Fungi/ Mycelium based protein through fermentation process
<i>Paulo Goncalves Teixeira, Chief Innovation Officer,
Mycorena</i> |
| 11:20 | Amaranth – a new source of environmentally friendly plant protein
<i>Dr. Jennifer Bromley, Chief Scientific Officer,
Vertical Future</i> | 16:20 | Extracting high value added protein from potatoes
<i>Vidyanath Gururajan, Director,
B-hive Innovations</i> |
| 11:50 | Unveiling Consumer Acceptance of Plant-Based Foods: Insights from the EU-Funded Smart Protein Project
<i>Elsa Guadarrama,
Consumer & Market Research Manager,
ProVeg International</i> | 16:50 | Clean label citrus & apple fibre for texturizing plant based products
<i>Raphael Naring, Head of Technical Centre,
Herbafood Ingredients</i> |
| | | 17:15 | Final Discussion. End of Day 1 |
| | | 17:30 | Networking Reception for Speakers & Delegates |

2nd EU Sustainable PLANT PROTEIN & Fermentation Solutions



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<https://cmtevents.com/aboutevent.aspx?ev=231023&>

Program details published herein are confirmed as of 09/27/2023

2nd EU Sustainable PLANT PROTEIN & Fermentation Solutions

3 - 4 OCTOBER 2023
PRAGUE, CZECH REPUBLIC

2nd EU Sustainable PLANT PROTEIN & Fermentation Solutions



DAY 2 - 4 OCT 2023, WEDNESDAY

- 08:55 **Chairman's Remark**
*Henk Jaap Meijer, Managing Director,
Meijer Consult*
- 09:00 **Panel Discussion: Advancing to a sustainable food system – what can starch & plant based sector bring to the table?**
*Jamie Fortescue, Managing Director,
Starch Europe*
- Dominique Dejonckheere, Senior Policy Advisor,
Copa-Cogeca*
- Cesare Varallo, Founder,
Food Law Latest
Partner,
LegisLAB*
- 10:00 Discussion. Followed by Coffee Break
- 10:30 **Upcycling of wheat milling by-products: food, nutrition, functionality**
*Dr. Kerstin Burseg, Head of R&D and Product Development,
GoodMills Innovation*
- 11:00 **Elevating the protein transition with tasty sustainable plant based alternatives**
*Maria Rodriguez Jimenez, New Product Development,
ME-AT The Alternative*
- 11:35 **Valorising agri side streams and turning them into functional plant-based proteins and other high-value ingredients**
*Kelly Vermeer, Strategic Business Development & Innovation Manager,
Loop Company*
- 12:05 **Regenerative farming for carbon negative goals**
*Vaclav Kurel, CEO,
Carboneg*
- 12:40 Discussion. Followed by Lunch.
End of 2nd EU Sustainable Plant Protein & Fermentation conference.

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**Moving to the next level in plant based protein.
Cleaning up label, strengthening sustainability & delivering more diverse offerings.**

**2nd EU Sustainable
PLANT PROTEIN &
Fermentation Solutions**



Europe's plant-based food sales up 22% since 2020 as category hits €5.7 billion market value. Food Matters Live 3/04/23

According to a new GFI report, within the plant-based meat category, unit sales grew by 21% between 2020 and 2022, in comparison to traditional meat unit sales which went down by 8% during the same period.

Investment into plant-based meat startups is ramping up, while innovation is accelerating among companies as manufacturers focus on addressing consumers' needs.

Today's plant-based protein has moved to the next level, and its not as simple as just offering a product out in the market.

Formulating plant based products is a bumpy road as consumers want improved texture and taste with less additives and more variety.

Sustainability is a crucial component underpinning the plant-based trend.

Apart from improved taste, consumers are increasingly asking for clean label credentials, traceability of the product supply chain, nutrition & environmental impact of the products they consume.

The **2nd EU Sustainable Plant Based Protein & Fermentation** conference discusses issues surrounding these challenges.

- *Re-using, retro-fitting existing facilities as the sustainable option for plant based scalability*
- *Next generation plant based protein from sustainable cabbage & brassica*
- *Lacto-fermented plant proteins tailored to enhance health and productivity of animals*
- *Amaranth – a new source of environmentally friendly plant protein*
- *Cleaning up labels in meat alternatives with plant based proteins*
- *EU Novel Food regulatory approach*
- *Molecular farming of animal proteins in plants*
- *New challenges for EU starch industry & outlook*
- *Emerging cost competitiveness in inflationary times and its impact on the EU industry*
- *Taking plant protein to another level – Fungi/ Mycelium based protein through fermentation process*
- *Extracting high value added protein from potatoes*

- *Clean label citrus & apple fibre for texturizing plant based products*
- *Panel Discussion: Advancing to a sustainable food system – what can starch & plant based sector bring to the table ?*
- *Upcycling of wheat milling by-products: food, nutrition, functionality*
- *Elevating the protein transition with tasty sustainable plant based alternatives*
- *Valorising agri side streams and turning them into functional plant-based proteins and other high-value ingredients*
- *Regenerative farming for carbon negative goals*

Sign up now with hafizah@cmtsp.com.sg and enjoy the early bird discount!

The conference will share some sessions with **6th EU Starch Value Chain** conference which will take place on 3 - 5 Oct 2023.
More details of that conference can be viewed here:
<https://www.cmtevents.com/eventschedule.aspx?ev=231024&>

FEES	
IN-PERSON (per person)	€
1-2 delegates	1395
3 or more delegates	1195
Bundle:	
• 2nd EU Sustainable Plant Protein & Fermentation Solutions • 6th EU Starch Value Chain	1695
Optional Activity: Lyckeby Amylex Starch & Dextrin Processing Facility	295
VIRTUAL (per login)	
1 conference	1295
2 conferences	1595
Video Recording (optional and additional)	
• 1 conference	195
• 2 conferences	390

6TH EU STARCH VALUE CHAIN

3 - 5 OCT 2023 | PRAGUE, CZECH REPUBLIC

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DAY 1 - 3 OCT 2023, TUESDAY

- 14:10 **New challenges for EU starch industry & outlook**
Jamie Fortescue, Managing Director, Starch Europe
- 14:45 **Emerging cost competitiveness in inflationary times and its impact on the EU industry**
Simon Bentley, Managing Director, Commodity
- 15:20 Discussion. Followed by Tea
- 15:50 **Taking plant protein to another level- Fungi/Mycelium based protein through fermentation process**
Paulo Goncalves Teixeira, Chief Innovation Officer, Mycorena
- 16:20 **Extracting high value added protein from potatoes**
Vidyanath Gururajan, Director, RootExtracts
- 16:50 **Clean label citrus & apple fibre for texturizing plant based products**
Raphael Naring, Head of Technical Centre, Herbafood Ingredients
- 17:15 Discussion. End of Day 1
- 17:30 Networking Reception for Speakers & Delegates

6TH EU STARCH VALUE CHAIN



DAY 2 - 4 OCT 2023, WEDNESDAY

- 08:55 **Chairman's Remark**
Henk Jaap Meijer, Managing Director, Meijer Consult
- 09:00 **Panel Discussion: Advancing to a sustainable food system – what can starch & plant based sector bring to the table?**
Jamie Fortescue, Managing Director, Starch Europe
- Dominique Dejonckheere, Senior Policy Advisor, Copa-Cogeca*
- Cesare Varallo, Founder, Food Law Latest Partner, LegisLAB*
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DAY 2 - 4 OCT 2023, WEDNESDAY

- 11:35 **Valorising and upcycling agrifood by-products in practice**
Kelly Vermeer, Strategic Business Development & Innovation Manager, Loop Company
- 12:05 **Regenerative farming for carbon negative goals**
Vaclav Kurel, CEO, Carboneg
- 12:40 Discussion. Followed by Lunch.
- 14:10 **Sustainable solutions with Agrana starches**
Bernhard Seidl, Workgroup Leader, Agrana Stärke
- 14:35 **Biodegradable packaging from wheat bran**
Malgorzata Then, CEO Biotrem
- 15:00 Discussion. Followed by Tea
- 16:00 **Renewable materials from rice husks**
Eduardo Martinez, Co-Founder, Oryzite
- 16:30 **Developing high purity tagatose from low cost, plant based starch**
Ed Rogers, CEO, Bonumose
- 17:00 End of Day 2

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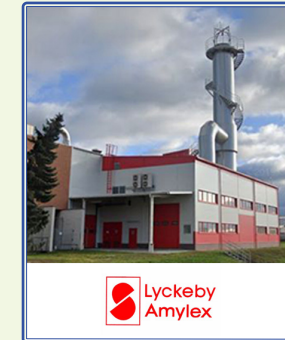
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Separately Bookable Site Visit to Lyckeby Amylex Starch & Dextrin Processing Facility

5th October 2023



LYCKEBY AMYLEX, as is the largest producer of potato starch in the Czech Republic. A substantial part of the produced potato starch is further processed into dextrins and modified starches for the paper industry.

In LYCKEBY AMYLEX, there is an excellent connection of Swedish know-how and experience with Czech diligence and art. The company produces high-quality products: potato starch, dextrins and other modified starches. The rPET line were installed.

08:00	Depart from Hotel
10:15	Arrive Lyckeby Amylex. Brief introduction
10:45	Tour for 1.5 hours
12:15	Leave Lyckeby Amylex
12:30 - 13:30	Lunch followed by drive back to Grandium Hotel Prague
15:45	Arrive back to Hotel



Starch industry navigating market structural changes & unpredictability. What next?

6TH **EU STARCH**
VALUE CHAIN



The EU starch industry is facing an immense challenge of historically high raw material costs. From Black Sea Grain deal fallout, drought, supply chain crisis to high energy costs how is the industry navigating the perfect storm?

High prices on wheat and corn, compounded even further now by the fallout of the Black Sea grain deal could see farmers shifting crops, challenging the supply of starch on the global market.

In late 2023, the European Commission's proposal for a legislative framework on sustainable food systems will be published and this will impact the starch supply chain. From farming to plate EU farmers and primary food processors, like starch producers will have to invest in the necessary tools to help them achieve the sustainability and decarbonisation targets which have been set.

Indeed the starch sector is present in many aspects -from delivering high quality ingredients for the plant-based proteins markets to contributing renewable resources to EU's adoption of a bioeconomy strategy, EU starch producers including farmers & food processors can make a significant impact!

Gather at this **6th EU Starch Value Chain** meeting in **Prague** and share, discuss issues of crucial importance facing the industry today.

- *New challenges for EU starch industry & outlook*
- *Emerging cost competitiveness in inflationary times and its impact on the EU industry*
- *Taking plant protein to another level – Fungi/ Mycelium based protein through fermentation process*
- *Extracting high value added protein from potatoes*
- *Clean label citrus & apple fibre for texturizing plant based products*
- *Panel Discussion: Advancing to a sustainable food system – what can starch & plant based sector bring to the table ?*
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- *Regenerative farming for carbon negative goals*
- *Biodegradable packaging from wheat bran*

- *E-number free starches*
 - *Future direction of the EU ethanol industry*
 - *Developing high purity tagatose from low cost, plant based starch*
- And many more...

Add on your ticket to a site visit to **Lyckeby Amylex** on the **5th of October!** and /or another half day session before the conference on Plant Protein.

Email hafizah@cmtsp.com.sg for more information.

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