Upcycling for a more sustainable food system and the key to reduce food waste

Food waste is an alarming concern related to both the food system and the climate. As the industry works towards securing a sustainable food future, exciting and innovative concepts emerge and food waste upcycling is poised to be a high-growth area over the next decade !

"Upcycled' Ingredients Can Help Reduce The \$940 Billion Global Food Waste Problem" ~ Forbes May 19, 2020

Investor interest is high with valorising of waste within the food industry indentified as one of the top 10 trends for 2021 by Whole Foods.

Opportunities are immense mostly in Europe & United States which are the fastest growing and most lucrative regions for upcycled products.

Initiatives range from using manufacturing side stream waste , fruit peels, byproducts from grain milling, cocoa shells to extracting pigments and compound from agriculture waste for pharmaceutical, skincare and health supplement products are accelerating.

Upcycled Certification Standard which will be rolled out soon is a major milestone that will lay the foundation for the 21st-century food system we so desperately need — a system that recognises the need to solve food waste and empowers businesses and consumers to solve food waste problem and benefit the planet together.

What is the consumer appetite for upcycled food waste products ?

What technical challenges hinder the processes ? How much processing is needed, and how can brandowners and niche startups work together to deliver strong outcomes ?

Staying relevant, CMT has put together a panel of experts that will deliver insights into the **Upcycled Food Ingredients & Proteins** trends and what opportunities exist in this exciting concept !.

Email <u>hafizah@cmtsp.com.sg</u> if you require more information and/ or wish to register.



Virtual Networking Interactions



Live Q&A with Speakers

More info on virtual meet https://www.cmtevents.com/aboutevent. aspx?ev=WEB210535&

Register now at only US\$185

SUPPLEMENTARY Virtual Meet: Upcycling Food Waste to Packaging (25 May) https://www.cmtevents.com/aboutevent. aspx?ev=WEB210534&

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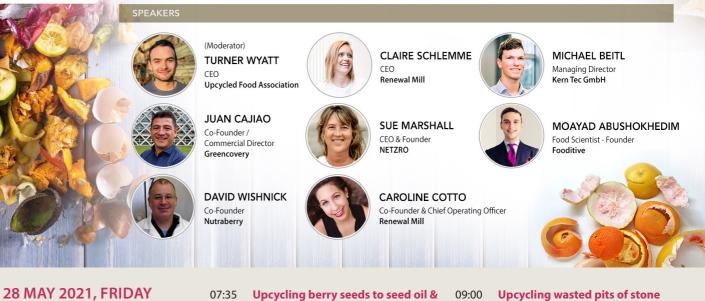


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UPCYCLED FOOD INGREDIENTS & PROTEINS

28 MAY 2021 07:00 PDT (GMT -7) / 16:00 CEST (GMT +2)



06:00 - 07:00 **PRE-NETWORKING** (Participants are strongly encouraged to Log on to get acquainted with CMT MEET Platform)

- 07:00 Welcome Remarks by CMT
- 07:05 Chairman's Introduction Turner Wyatt, CEO Upcycled Food Association
- 07:10 Market Trends & Consumer Perception on Upcycled Food Joint presentation: Claire Schlemme, CEO Renewal Mill

Caroline Cotto, Co-Founder & Chief Operating Officer Renewal Mill

- 35 Upcycling berry seeds to seed oil & fibre powder with potential applications in food & personal care David Wishnick, Co-Founder Nutraberry
- 08:00 Upcycling eggshell waste to high value products - for animal and human consumption Sue Marshall, CEO & Founder NETZRO
- 08:25 **Networking Break** (Participants are encouraged to visit CMT Connect and Networking Rooms)
- 08:40 Recovering high quality ingredients from liquid food side-streams Juan Cajiao Co-Founder / Commercial Director Greencovery

- Upcycling wasted pits of stone fruits to high value raw materials for food & cosmetic applications Michael Beitl, Managing Director Kern Tec GmbH
- 09:20 Upcycling apple & pear waste into zero calories sweeteners Moayad Abushokhedim Food Scientist - Founder Fooditive
- 09:35 Final Discussion
- 09:45 Closing Remarks. End of Watch Live. CMT Meet will continue to remain open for the next 24 hours to allow participants to enjoy extended networking time.