

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 identified 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 start-ups 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 hafizah@cmtsp.com.sg 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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UPCYCLED FOOD INGREDIENTS & PROTEINS

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

SPEAKERS



(Moderator)

TURNER WYATT

CEO
Upcycled Food Association



JUAN CAJIAO

Co-Founder /
Commercial Director
Greencoverly



DAVID WISHNICK

Co-Founder
Nutraberly



CLAIRE SCHLEMMER

CEO
Renewal Mill



SUE MARSHALL

CEO & Founder
NETZRO



CAROLINE COTTO

Co-Founder & Chief Operating Officer
Renewal Mill



MICHAEL BEITL

Managing Director
Kern Tec GmbH



MOAYAD ABUSHOKHEDIM

Food Scientist - Founder
Fooditive

28 MAY 2021, FRIDAY

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

07:35 **Upcycling berry seeds to seed oil & fibre powder with potential applications in food & personal care**
David Wishnick, Co-Founder
Nutraberly

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
Greencoverly

09:00 **Upcycling wasted pits of stone fruits to high value raw materials for food & cosmetic applications**
Michael Beitel, 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.