

THE PROTEIN CHALLENGE 2050 BUILDING THE FUTURE OF FOOD



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08.45h Welcome and introduction.

09.00h Opening session: The Protein Challenge 2050: Building the future of food.

09.30h Tackling the challenge: 360-degree discussion sessions.

10.00h Alternative product developers moderated by Ctic Cita. Biozoon GmbH, Revo Foods GmbH, Naturuel, Flowfood AS, Foodlab Proef, Basque Culinary Center Fundazioa, Alimentos Sanygran SL.

AGENDA

09.30h Alternative protein primary producers and ingredient developers moderated by <u>Celabor Scrl</u>. Fraunhofer, Calidris Bio, CTICH, Kinoko-Tech, Møreforsking AS, Rimfrost AS, Ÿnsect. 10.30 Food environment, industry and civil society representatives moderated by <u>CSCP</u>. Food Valley NL, Food & Bio Cluster Denmark, Innovation Technology Cluster Murska Sobota, Spes Geie, Safe Food Advocacy Europe, Zeytince, Demos Research Institute, Green Food Lab BV.

11.00h Closing & Networking.

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Alternative protein primary producers and ingredient developers Like a **PRO** Tackling the challenge: 360-degree discussion sessions









Food Processing Scientist



Soukaina Hilali **R&D** Project Leader

Alternative product developers

Tackling the challenge: 360-degree discussion sessions



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Bart vans Hensberge

Project Manager R&D

Darleen

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R&D Team Leader

Sergio Ramos R&D Director

F\$8Wd

Richard Nystad CTO and Co-founder

FUDIng by Ctic Cita.

Lore Bonneux R&D Product

Developer

Proef

l Q





basque culinary center







John Regefalk

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Food Processing Scientist





Morena Silvestrini

Project Coordinator

Food environment, industry and civil society representatives Like a **PRO** Tackling the challenge: 360-degree discussion sessions

