

# Programme at a glance

**Tuesday, October 4<sup>th</sup>**

**Wednesday, October 5<sup>th</sup>**

Times are CET	Conference Sessions	Pitch sessions On the InnovArea	Partnering
8.30 am - 9.00 am	WELCOME COFFEE		
9.00 am - 10.30 am	<p><b>Room 150</b></p> <p>Key strategies for start-ups in bringing innovative finished food products with health benefits to market</p>	<p><b>Room BC</b></p> <p>Gut microbiota: Recent high-level scientific studies on the clinical validation and benefits of novel food supplements</p>	 One-on-one meetings
NETWORKING BREAK			
11.00 am - 12.30 pm	<p><b>Room 150</b></p> <p><b>PLENARY SESSION - DAY 1:</b> Consumer expectations are moving towards more naturalness and recognised health benefits: How does this affect the food ingredients industry?</p>		
12.30 pm - 2.00 pm	LUNCH		
2.00 pm - 2.30 pm	<p><b>Room 150</b></p> <p>Challenges and opportunities of fermentation in food processing</p>	<p> <b>Room BC</b></p> <p>Quatrefolic® and the globally growing importance of active folate</p>	<p></p> <p>Start-up Slams</p>
2.30 pm - 3.30 pm	<p><b>Room BC</b></p> <p>Food supplements meet technology: From products to personalised supplement services</p>	<p>Finished Food Products / Local Food</p>	 One-on-one meetings
NETWORKING BREAK			
4.00 pm - 5.30 pm	<p><b>Room 150</b></p> <p>Feed and microbiome: What new approaches are being developed to address specific health or nutritional challenges for animals?</p>	<p><b>Room BC</b></p> <p>European regulatory opportunities and constraints for pre, pro and postbiotics</p>	<p></p> <p>Start-up Slams</p> <p>Functional Ingredients / By &amp; Co-products</p>
5.30 pm - 6.30 pm	<p> <b>COCKTAIL:</b> Western France nutrition &amp; health clusters pavilion (E5-B9)</p>	<p> <b>COCKTAIL:</b> Belgium pavilion (A6)</p>	
From 6.30 pm*	<p> <b>NUTRIPARTY</b></p> <p>*Departure by bus possible at 6.30 pm from La Cité, Nantes Congress Centre. / Party starts at 7.00 pm.</p>		

Times are CET	Conference Sessions	Pitch sessions On the InnovArea	Partnering
8.30 am - 9.00 am	WELCOME COFFEE		
9.00 am - 10.30 am	<p><b>Room 150</b></p> <p>Finding the golden mean: Insights into improving texture and taste in the formulation of healthy food</p>	<p></p> <p>Start-up Slams</p> <p>Ingredient Processing / Digital Solutions</p>	 One-on-one meetings
NETWORKING BREAK			
11.00 am - 12.30 pm	<p><b>Room 150</b></p> <p>Plant-based foods and beyond: Insights into consumer habits and promising market segments</p>	<p><b>Room BC</b></p> <p>Alternative protein sources for animal nutrition</p>	 One-on-one meetings
12.30 pm - 2.00 pm	LUNCH		
2.00 pm - 3.30 pm	<p><b>Room 150</b></p> <p><b>PLENARY SESSION - DAY 2:</b> From large-scale production to personalised nutrition: How to balance the industrial nature of the sector with actual consumer needs?</p>		
NETWORKING BREAK			
4.00 pm - 5.00 pm	<p><b>Room BC</b></p> <p>Is immunity still a trend? 2022 overview of market evolutions for food supplements to boost immune health</p>	<p></p> <p>AWARD CEREMONY</p>	 One-on-one meetings

**DAY 3 - Tuesday, October 11<sup>th</sup>**

**ONLINE MEETINGS + ON-DEMAND CONFERENCES & PITCHES**

- Track 1: Latest trends in food supplement innovation
- Track 2: Nutrition and health innovation in finished food products
- Track 3: Feed innovation insights