













# Programme at a glance

Tuesday, October 4<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	<div>Room 150</div> <div>Key strategies for start-ups in bringing innovative finished food products with health benefits to market</div>	<div>Room BC</div> <div>Gut microbiota: Recent high-level scientific studies on the clinical validation and benefits of novel food supplements</div>		 One-on-one meetings
	 NETWORKING BREAK			
11.00 am 12.30 pm	<div>Room 150</div> <div>PLENARY SESSION - DAY 1: Consumer expectations are moving towards more naturalness and recognised health benefits: How does this affect the food ingredients industry?</div>			
12.30 pm 2.00 pm	 LUNCH			 One-on-one meetings
2.00 pm 2.30 pm	<div>Room 150</div> <div>Challenges and opportunities of fermentation in food processing</div>	<div> Room BC Quatrefolic® and the globally growing importance of active folate</div>	<div> Start-up Slams</div>	
2.30 pm 3.30 pm		<div>Room BC</div> <div>Food supplements meet technology: From products to personalised supplement services</div>	<div>Finished Food Products / Local Food</div>	
	 NETWORKING BREAK			
4.00 pm 5.30 pm	<div>Room 150</div> <div>Feed and microbiome: What new approaches are being developed to address specific health or nutritional challenges for animals?</div>	<div>Room BC</div> <div>European regulatory opportunities and constraints for pre, pro and postbiotics</div>	<div> Start-up Slams</div> <div>Functional Ingredients / By &amp; Co-products</div>	
5.30 pm 6.30 pm	 COCKTAIL: Western France nutrition & health clusters pavilion (E5-B9)		 COCKTAIL: Belgium pavilion (A6)	
From 6.30 pm*	 <b>NUTRIPARTY</b> *Departure by bus possible at 6.30 pm from La Cité, Nantes Congress Centre. / Party starts at 7.00 pm.			

Track 1: Latest trends in food supplement innovation

Track 2: Nutrition and health innovation in finished food products

Track 3: Feed innovation insights

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

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

ONLINE MEETINGS + ON-DEMAND CONFERENCES & PITCHES