

Programme at a glance

Tuesday, October 17th

Times are CET	Conference sessions		Pitch sessions	Partnering
8.30 am - 9.00 am	☕ WELCOME COFFEE			
9.00 am - 10.30 am	Microalgae in food supplements: Overview of the current applications and challenges	How can AI help to develop new combinations of ferments for future food?		🤝 One-on-one meetings
	☕ NETWORKING BREAK			
11.00 am - 12.30 pm	PLENARY SESSION 1: From sustainable to circular food system: How to generalise the valorisation of food waste and loss into side streams and new resources?			
12.30 pm - 2.00 pm	🍴 LUNCH			
2.00 pm - 3.30 pm	Latest innovations and future growth segments in alternative sources of proteins	To what extent is the trend towards functional ingredients in human food being transferred over into pet food?	🎤 Start-up Slams	🤝 One-on-one meetings
	☕ NETWORKING BREAK			
4.00 pm - 5.30 pm	Exploring gut microbiome understanding and research implications for probiotics development	Latest biotech approaches for innovation in pet food & feed	🎤 Start-up Slams	🤝 One-on-one meetings
From 6.30 pm	👤 NUTRIPARTY			

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8.30 am - 9.00 am	☕ WELCOME COFFEE			
9.00 am - 10.30 am	Future opportunities in plant-based food: What are investors looking at?	What's new in food supplements for brain and mental health?		🤝 One-on-one meetings
	☕ NETWORKING BREAK			
11.00 am - 12.30 pm	The science of fermentation: Exploring latest biomass and precision fermentation applications in building the next generation of food products	What are the latest innovations and use for feed waste valorisation?	🎤 Start-up Slams	
12.30 pm - 2.00 pm	🍴 LUNCH			
2.00 pm - 3.15 pm	PLENARY SESSION 2: Delivering personalised nutrition: How can personalisation be applied to a diversity of metabolisms and food intake behaviours?			
	☕ NETWORKING BREAK			
3.30 pm - 4.30 pm	Exploring potential of bioactive peptides as food supplements and nutraceuticals			🤝 One-on-one meetings
4.30 pm	🏆 AWARD CEREMONY			

- Track 1: Latest trends in food supplement innovation
- Track 2: Innovation in finished food products: Combining nutrition and sustainability
- Track 3: Animal nutrition innovation highlights