

# Programme at a glance

## Tuesday, October 17<sup>th</sup>

Times are CET	Conference sessions	Pitch sessions & hosted events	Partnering	
8.30 am - 9.00 am	WELCOME COFFEE			
9.00 am - 10.30 am	<div style="background-color: #f4a460; padding: 5px;">Réfectoire Room</div> <p>Microalgae in food supplements: Overview of the current applications and challenges</p>	<div style="background-color: #8e6c99; padding: 5px;">Room 8</div> <p>How can AI help to develop new combinations of ferments for future food?</p>	<div style="background-color: #4a7c99; padding: 5px;">Room 9 Le Choeur</div> <p>Research and Innovation in Nutrition: A major health issue</p>	One-on-one meetings
NETWORKING BREAK				
11.00 am - 12.30 pm	<div style="background-color: #f4a460; padding: 5px;">Réfectoire Room</div> <p><b>PLENARY SESSION 1:</b> From sustainable to circular food system: How to generalise the valorisation of food waste and co-products into side streams and new resources?</p>			One-on-one meetings
12.30 pm - 2.00 pm	LUNCH			
2.00 pm - 3.30 pm	<div style="background-color: #8e6c99; padding: 5px;">Réfectoire Room</div> <p>Latest innovations and future growth segments in alternative sources of proteins</p>	<div style="background-color: #4a7c99; padding: 5px;">Room 8</div> <p>To what extent is the trend towards functional ingredients in human food being transferred over into pet food?</p>	<div style="background-color: #4a7c99; padding: 5px;">Room 9 Le Choeur</div> Start-up Slams Finished & Intermediate Food Products / Personalised nutrition / Food Supplement / Feed	One-on-one meetings
NETWORKING BREAK				
4.00 pm - 5.30 pm	<div style="background-color: #f4a460; padding: 5px;">Réfectoire Room</div> <p>Exploring gut microbiome understanding and research implications for probiotics development</p>	<div style="background-color: #4a7c99; padding: 5px;">Room 8</div> <p>Latest biotech approaches for innovation in pet food &amp; feed</p>	<div style="background-color: #4a7c99; padding: 5px;">Room 9 Le Choeur</div> Start-up Slams By & Co-products / Fermentation / Sports Nutrition	One-on-one meetings
5.30 pm - 6.30 pm	COCKTAIL Stand B12-C11 Western France nutrition & health clusters pavilion			
From 6.30 pm	NutriParty			

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8.30 am - 9.00 am	WELCOME COFFEE			
9.00 am - 10.30 am	<div style="background-color: #8e6c99; padding: 5px;">Réfectoire Room</div> <p>Future opportunities in plant-based food: What are investors looking at?</p>	<div style="background-color: #f4a460; padding: 5px;">Room 8</div> <p>What's new in food supplements for brain and mental health?</p>	One-on-one meetings	
NETWORKING BREAK				
11.00 am - 12.30 pm	<div style="background-color: #8e6c99; padding: 5px;">Réfectoire Room</div> <p>The science of fermentation: Exploring latest biomass and precision fermentation applications in building the next generation of food products</p>	<div style="background-color: #4a7c99; padding: 5px;">Room 8</div> <p>What are the latest innovations and uses for waste valorisation in feed?</p>	<div style="background-color: #4a7c99; padding: 5px;">Room 9 Le Choeur</div> Start-up Slams Functional Ingredients / Technologies & Processing	One-on-one meetings
12.30 pm - 2.00 pm	LUNCH			
2.00 pm - 3.15 pm	<div style="background-color: #f4a460; padding: 5px;">Réfectoire Room</div> <p><b>PLENARY SESSION 2:</b> Delivering personalised nutrition and health: How can personalisation be applied to different individuals and different businesses?</p>		One-on-one meetings	
NETWORKING BREAK				
3.30 pm - 4.30 pm	<div style="background-color: #f4a460; padding: 5px;">Réfectoire Room</div> <p>Exploring potential of bioactive peptides as food supplements and nutraceuticals</p>	<div style="background-color: #4a7c99; padding: 5px;">Room 8</div> <p>How can the excellence of crop production lead to nutritional and food excellence?</p>	One-on-one meetings	
4.30 pm	<div style="background-color: #8e6c99; padding: 5px;">Réfectoire Room</div> 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