# DAY 1 | Tuesday, October 1st

| | Conferences | | Pitchs sessions | Hosted events | Meetings |
|---|---|---|---|---|---|
| 8.30 am – 9.00 am | ☕ WELCOME COFFEE | | | | |
| 9.00 am – 10.30 am | **2.2 Room** New sources of botanical ingredients and extracts for food supplements: On the path of innovation | **2.3 Room** Alternative proteins vs. consumer awareness regarding ultra-processed food | | **From 9.30 am** **Appert Room** NutriCourses *Insights from the Nutri-Score impact study in Hauts-de-France* | One-on-one meetings 🤝 |
| 10.30 am – 11.00 am | NETWORKING BREAK | | | | |
| 11.00 am – 12.30 pm | **2.3 Room** **SPOTLIGHT SESSION:** Gut health and beyond: Evidence and acceptance of gut microbiome as a key to prevention and health | | | | |
| 12.30 pm – 2.00 pm | 🍴 LUNCH | | | | |
| 2.00 pm – 3.30 pm | **2.3 Room** State of fermented foods: Clinical validation, proven health benefits and food safety of new products | **2.2 Room** Exploring algae's interest and use in aquaculture and livestock production | **Innov'Area** Start-up Slams Plant-based food / AI / Food supplement and personalised nutrition / Feed | **Appert Room** The 11th Qualiment® meeting *Public research for innovation in nutrition* * | One-on-one meetings 🤝 |
| 3.30 pm – 4.00 pm | NETWORKING BREAK | | | | |
| 4.00 pm – 5.00 pm | **2.3 Room** How to communicate the science behind supplements and generate consumer trust and acceptance Sponsored by: GenoScreen | | **Innov'Area** Start-up Slams Advanced protein and fermentation technologies | | |
| 5.15 pm – 6.15 pm | **2.3 Room** **SPOTLIGHT SESSION:** The outlook for food and nutrition investment in 2024: Key trends and what to expect for 2025? Organised with: Euralimentaire CLUBSTER NHL | | | | |
| From 6.30 pm | 🎵 *Nutri Party* 🎧 | | | 0.1 Room Lille Grand Palais | |

# DAY 2 | Wednesday, October 2nd

| | Conferences | | Pitchs sessions | Hosted events | Meetings |
|---|---|---|---|---|---|
| 8.30 am – 9.00 am | ☕ WELCOME COFFEE | | | | |
| 9.00 am – 10.30 am | **2.3 Room** Stories of a rising star: Postbiotic science development, health benefits and security | | | **From 9.30 am** **Appert Room** The 11th Qualiment® meeting *Public research for innovation in nutrition* * | One-on-one meetings 🤝 |
| 10.30 am – 11.00 am | NETWORKING BREAK | | | | |
| 11.00 am – 12.30 pm | **2.3 Room** Plant-based alternatives and sustainable sourcing: Examining practices and their role | **2.2 Room** Investigating the use of pre- and probiotics to enhance gut health in animal nutrition | **Innov'Area** Start-up Slams Advanced protein and fermentation technologies / Co-product valorisation / Enzymes analysis & development | | |
| 12.30 pm – 2.00 pm | 🍴 LUNCH | | | | |
| 2.00 pm – 3.15 pm | **2.3 Room** **SPOTLIGHT SESSION:** From research to consumer: Exploring the impact of AI on nutrition, food production and supply | | | **Appert Room** *Public-private partnership success story: Results and outlook* * | One-on-one meetings 🤝 |
| 3.15 pm – 3.30 pm | NETWORKING BREAK | | | | |
| 3.30 pm – 4.30 pm | **2.2 Room** Exploring the evidence between microbiome and healthy ageing: Which perspectives in developing the next generation of food ingredients and supplements? | | | **Appert Room** *Public-private partnership success story: Results and outlook* * | |
| 4.30 pm | **Innov'Area** 🏅 **AWARD CEREMONY** Start-up Slams | | | | |

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Track 1: Latest trends in food supplement and medical nutrition

Track 2: Innovation in finished food products: Combining nutrition and sustainability

Track 3: Animal nutrition innovation highlights

* This event will be held in French