

The mycelium revolution



FÓRUM CÀRNIC Y DE LA PROTEÍNA ALTERNATIVA



15 NOV 22 AUDITORI PALAU DE CONGRESSOS DE GIRONA

8:00 am		Registration
9:00 am		Opening speech The wave of alternative proteins: changes, challenges and opportunities for the agri-food sector <i>Esteve Espuña, CEO at Esteban Espuña S.A and President of INNOVACC</i>
9:35 am		New protein sources in Europe What's going on? <i>Carlotte Lucas, Corporate manager at the Good Food Institute Europe</i>
		Nutritional and food safety challenges associated with alternative proteins <i>Sara Bover i Cid, Head of Functionality and Food Safety program at IRTA</i>
		The role of EFSA in the scientific assessment of risk associated with Novel Foods <i>Estefanía Noriega, Scientific Officer at the European Food Safety Authority (EFSA)</i>
10:30 am		Coffe break
11:20 am		Fermentation technologies: a key pillar (part I) Liquid fermentation QUORN FOODS, UK <i>Wilco Meijer, Head of Science and Technology</i>
		MOA FOODTECH, Spain <i>Bosco Emparanza, CEO & Co-founder</i>
		Solid fermentation INNOMY, Spain <i>Pablo Sanchez Rey, COO & Co-founder</i>
		KINOKO-TECH, Israel <i>Daria Feldman, CTO & Co-founder</i>
1:00 pm		Cocktail Meatworking - A tasting of fermented products courtesy of QUORN FOODS will be offered
2:30 pm		Fermentation technologies: a key pillar (part II) Precision fermentation IMPOSSIBLE FOODS, California (USA) <i>Raquel Salvador, Scientist</i>
		Round table
3:00 pm		Closing conference
4:00 pm		INTEREMPRESAS MEDIA <i>David Pozo, Head of Agri-food Area</i>
		IRTA <i>Josep Usall, CEO</i>

Simultaneous translation will be provided (Catalan-English-Spanish). Limited seating. Please book your tickets at www.forumcarnico.com

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