

19th January 2023 | 09:00 - 11:00h



Alternative
Proteins

THE FUTURE OF PROTEINS



As the global population is on the rise, the need for food and especially protein-rich meals is increasing every day. But the current way of production is taking a heavy burden on our planet. During this workshop European and Asian start-ups and SMEs will showcase their innovations in two alternative protein technologies: single cell protein (SCP) and cultivated meat. Hence this workshop is a first step in finding opportunities for innovation collaboration between European and Asian frontrunning innovators in the alternative protein space.

09.00 Welcome & General Introduction of the workshop by moderator Emma Sidgwick, Flanders' FOOD & María Díaz, Food+i

09.05 Presentation of the overall theme by **Valerie Pang, Innovation Associate at Good Food Institute Asia Pacific**

*Headquartered in Singapore, the Good Food Institute APAC is **Asia's leading alternative protein think tank**, accelerating a shift towards a more secure, sustainable, and just food system through open-access food science R&D, corporate engagement, and public policy.*

09:15 Presentation LIKE-A-PRO by **Daniel de la Puente, R&D Project Manager Ctica Cita**

*The LIKE-A-PRO officially started on November 1st, 2022. The project by theme and also by dimension is **one of the most relevant alternative proteins projects funded by the EU Commission**. It brings together more than 40 different entities from a total of 17 countries.*

09.25 Introduction to Digital Master Class 1 by Moderator Emma Sidgwick, Flanders' FOOD

09.25 Presentation by **Stijn Boeren, Director of Avecom**

*Avecom focuses on upgrading nutrients from low value side streams into high value feed- and foodstuff. ProMic is Avecom's own and patented high quality, enriched **Single Cell Protein**. ValProMic is a microbial protein from fermenting recovered nutrients from diluted streams from food processing companies. Their project Power to Protein, focusing on producing a Single Cell Protein using green hydrogen, has received the 'Solar Impulse Efficient Solution' Label.*

09.35 Presentation by **Yashaswini Balraju, CEO of Mycovation**

*Mycovation is **Asia's first Mycoprotein technology company** unlocking how mycelium can produce better food. From healthier functional ingredients to replacing animal proteins, this amazing substance can catalyze important changes to make our food systems more sustainable and resilient. Mycovation uses fermentation, a process which increases the functionality, enhances taste and creates ingredients that are healthier, more versatile and taste amazing.*

09.45 Presentation by **Hermes Sanctorum, CEO of Paleo**

*Paleo makes **GMO-free, bio-identical heme proteins of beef, chicken, pork, mutton and tuna for plant-based meat and fish alternatives**. Paleo has demonstrated that after adding their heme proteins, the taste of plant-based meat becomes far more like the conventional meats they are trying to mimic. Moreover, adding Paleo heme proteins to plant-based meats ensures they contain essential nutrients. Heme proteins contain iron, which is not only an important nutrient but provides superior absorption (high bioavailability equal to meat and better than iron from plants).*

09.55 Introduction to Master Class 2 by Moderator María Díaz Navarro, Food+i

09.55 Presentation by **TissenBioFarm, Yeonjoo La** Chief Strategy Officer

*TissenBioFarm is a South Korean cultivated meat start-up. **Using 3D bioprinting, TissenBioFarm produces whole cuts of cultivated and plant-based meat with marbling that replicates animal meat**. The start-up is a spinoff from Thyssen Biopharmaceuticals, which created the proprietary technology to bioprint organs for transplants but soon recognised its potential for use in the alt meat sector.*

10.05 Presentation by Simple Planet, **Juhye Hong, Business Development part leader**

*South Korea's Simple Planet is a cultivated meat start-up. The company has announced a **breakthrough by developing cultivated meat with a higher content of unsaturated fatty acids**. The move has been claimed as a first for the country. Unsaturated fatty acids are hailed as effective in preventing vascular diseases, making meats with more of them preferred over varieties containing large doses of saturated fats.*

10.15 Presentation by **SeaWith, Okjae Koo, COO of Seawith.Inc**

*SeaWith as set its sights on bringing cultured meat to diners by the end of next year. The firm has already **developed its own seaweed-based cell culturing medium and scaffolds**, and is now in the process of scaling up production ahead of its plan to unveil its final cultivated meat products at a pilot restaurant.*

10.25 Q&A Session Wrap-up & Closing – Moderator Emma Sidgwick Flanders' Food & María Díaz Food+i