

15th June 2023 | 09:00 - 11:00h

FERMENTATION A CUTTING EDGE TECHNOLOGY

Health products,
functional and
personalised food



Workshop Program

9:00 – 11:00h CET

09:00 – 09:05 – Welcome & General Introduction by Leo Koning (FoodvalleyNL) and Sofia Ros (Food+I Cluster)

09:05 – 09:15 Japanese fermentation food by Dr Satoshi Suzuki, NARO.

Satoshi Suzuki, Ph.D. (medical bioscience), is a Principal Scientist of Food Research Institute, NARO, Japan. His work focuses on the regulation system of gene expression in Koji mold responding to environmental signal. He likes delicious food, not only Japanese food but also Chinese, European and Asian ethnic food.

The Institute of Food Research, NARO (NFRI) is one of the National Institutes in Japan, carrying out comprehensive food research from basic to applied. They study food safety, food function and food processing. food in Japan conducts a broad range of food research from basic to applied, in order to realize a safe and healthy dietary life, provide appropriate scientific information on foods to the public, and contribute to the governmental policymaking for foods and development of the food industry,

<https://www.naro.go.jp/english/laboratory/nfri/index.html>

09:15 – 09:30 – Fermentation as a biotech ally for obtaining new-generation food ingredients and products by Dante Fratebianchi de la Parra, Head of Food Biotechnology R&D&I, CNTA.

Dante Fratebianchi holds a PhD. in Chemistry focused on bioprocesses and has over 10 years of hands-on experience in the development of fermentation processes for the obtention of foods and ingredients aimed at the agri-food sector. Five years ago, he joined CNTA, first as R&D Researcher and more recently as Head of the Food Biotechnology section within the R&D&I area. CNTA is a private non-profit association dedicated to enhancing the food sector's competitiveness and quality. They provide technical support in training, food quality and safety (through accredited laboratories), and research and development (R&D&I). Their R&D&I focuses on addressing challenges in the agri-food sector across various research lines, including new food sources, healthy product development, preservation strategies, innovative processes, quality and food safety 4.0, and food biotechnology.

09:30 – 09:45 –High Value Microproteins by Alba González, Product Developer, ODS Protein.

Alba González is Product Developer at ODS Protein, where she's responsible for the Upstream Processing Area. ODS Protein is a Spanish protein manufacturer that employs filamentous fungi and fermentation techniques to convert food waste into valuable proteins. By utilizing this approach, ODS Protein achieves a highly sustainable and scalable production process, enhancing the nutritional value of target foods while ensuring cost efficiency.

09:45 – 10:00 – The algae cultivation process and challenges by Anneke Roes, Phycom.

The shared mission of Phycom is to improve and strengthen the availability and quality of food for humans and animals. Enter microalgae as a significant food source. Algae as a means to the ever-present and daunting food challenges we face for our shared future. For nearly ten years, Anneke has been part of the Phycom-team. As a communication booster, she markets microalgae. Anneke translates the innovative food ingredient products into practical and market-need-to-know information.

When it concerns fermentation, then algae should not be missing out. This presentation will take you through the algae cultivation process and associated challenges. Trends in applicability and results from the international MultiStream project are also shared.

10:00 – 10:15 – Precision fermentation Trends; Building the next generation alternative proteins, challenges and trends by Gertjan Smolders, Spot Innovation.

Dr. Ir. Gertjan Smolders has 30+ years' experience in Research, Technology & Innovation in the Pharma and Food Industry. In his career at Gist-Brocades and later DSM he has worked with fermentation processes from lab to full scale, including the startup of a full-scale fermentation plant in Delft. As Director Innovation and Technology, he developed functional plant proteins which resulted in the launch of a novel protein isolate from Canola/ Rapeseed. Since 2022 he is managing SPOT Innovation.

SPOT Innovation provides advice and guidance to the Life Sciences, Agro and Pharma industry with a focus on R&D, Innovation and Technology. With a broad experience in process and product development and commercialization, SPOT Innovation can offer a range of services for investors, start & scale-ups to increase the value of the research, accelerate growth and improve the business.

10:15 – 10:30 – From plant-based seafood to microalgae fermentation; my surprising journey with alternative proteins by Eugene Wang, Sophie's Bionutrients.

Eugene Wang grew up immersed in the vegetarian food business. Since 2010, his vision for launching Sophie's Kitchen, the first Plant-Based Seafood Alternative, has manifested into a viable category innovation lauded by the press and social media thought leaders. Sophie's Kitchen had won numerous recognitions from companies like PepsiCo and Chipotle. In 2019, Eugene took the alternative protein to the microorganism level and started another venture - Sophie's BioNutrients. The Singapore-based company, which grows microalgae in bioreactors and has recently expanded to Europe. The company created the world's first allergen-free microalgae-based dairy alternatives and microalgae-based burger patties with its microalgae protein concentrate.

10:30 – 10:45 – Biotech + mycology = Rich and Delicious Food Platforms by Nicolás Gallo de los Ríos, Innomy.

Innomy specializes in the creation of cultivated meat using fungal cells, utilizing the finest representatives of the fungal kingdom to isolate and cultivate their tissues. Through a process of fermentation and administration of various substrates under suitable environmental conditions, the fungi grow until they reach the ideal size and texture to be harvested and transformed into food products.

10:45 – 11:00 Open Talk moderated by Leo Koning (FoodvalleyNL).

11:00 – Wrap up & closing.

11:00 - Opportunity for matchmaking via the Global Foodture Community platform - – if you have meetings scheduled please log on to your profile at www.globalfoodture.eu and follow your meeting schedule.

12:00 – End of session.