



Alternative
proteins

20 April 2023 - 09:00-11:00

PLANT-BASED AND ALTERNATIVE PROTEINS, NEW INGREDIENTS: SOURCES OF INNOVATION



Alternative proteins represent not only an ideal answer to main global food challenges such as nutrition, health, climate change, biodiversity, sustainability, and food security but also offer a huge potential for development. During these masterclasses, firstly, we will learn about consumer behavior towards plant-based products and alternative proteins. Secondly, European and Asian SMEs will showcase innovative solutions applied to the food industry from valorization of algae and legumes to the potential of flaxseed and mushrooms. They will show how new ingredients are sources of innovation giving the consumers a new take on meat, seafood, egg and dairy products

- 09:00 Welcome & General Introduction of the workshop by moderator Elise Laporte, Vitagora and Susanne Baden Jorgensen, Food and Bio Cluster Denmark
- 09:05 “Plant-based, the new normal? Perspectives on consumer demands and future directions” by **Marija Banovic, Ass. Professor at MAPP Center, Aarhus University**
- 09:25 Introduction to Masterclass 1: Innovative finished products giving the consumers a new take on meat, seafood and dairy products
- 09:30 Presentation by **Mr. Yongmin Lee, COO of the South Korean company Devotionfoods**
- Devotionfoods moves towards carbon neutrality and creates sustainable value in the food industry by sharing a variety of plant-based gourmet experiences. While working as a chef at a Michelin restaurant in Chicago, the speaker has acknowledged the connection between environmental pollution and carnivorous diet by observing the amount of meat consumed in the industry. Devotionfoods has found a solution of this matter in the alternative protein industry. Consumption of plant-based meat is known to reduce up to 20 times carbon emission compared with consuming actual meat. Devotionfood's main inventions are 'Devotion meat' and 'Veggiespot' which is Korea's first marbling added plant-based meat product. The umami flavor with low sodium and calories provides a healthy, delicious vegan experience.*
- 9h40 Presentation by **Charles Fouquet, CEO and Amélie Catelot, R&D Director of the French company Onami Foods**

Listen to the call of the sea... Environmental concerns are forcing all of us to reconsider our consumption habits and turn toward more sustainable alternatives. We're not the only people who think that taking effective action means we need to eat better. For Onami, innovation and inspiring the food ecosystem means creating tasty algae and plant-based seafood that helps safeguard our oceans' resources and biodiversity. That's why we've decided that our purpose at Onami Foods is to revolutionize how we consume ocean products while continuing to enjoy delicious, environmentally friendly foods. Embrace the wave!

09:50 Presentation by **Hyunseok Hans An, CEO of the South Korean company WeMeet**

Wemeet is a meat solution made from mushrooms. Wemeet's main ingredients are mushrooms, which provide meat-like texture to their product. Wemeet has launched their first product, plant-based chicken, "Wemeet Fried". With its high protein, dietary fiber content, zero cholesterol, and low fat, Wemeet Fried is becoming a great alternative for chicken meat. Unlike conventional soy-based protein, which has its own odor and texture, Wemeet offers a different level of fun food experience and sets a new standard for plant-based meat, where we create a healthy world, for the future, together.

10:00 Presentation by **Paul Cornillon of the Danish company PlanetDairy ApS**

PlanetDairy ApS is on a mission to make dairy products that consumers love with less use of land, less water use, and less CO2. We love dairy, but we are not bound by tradition. We use modern science to create better dairy without compromise – we promise mouth-watering taste and wholesome nutrition. First, we start with cheese, and we make our cheeses by mixing dairy and plant-based ingredients, so that it tastes good with less impact on the environment. We also make sure that it is priced fairly, so that consumers can afford it. For more information, please visit our website at planetdairy.com.

10:10 Introduction to Masterclass 2: innovative ingredients and solutions applied to the food industry from alternative to egg to the potential of flaxseed and soy.

10:15 Presentation by **Anne Vincent, CEO, of the French company Yumgo**

Yumgo reinvents the egg! Yumgo is a French company that offers plant-based alternatives to eggs for professionals to replace whole eggs, egg whites and egg yolk in sweet and savory recipes. In powder and liquid format, Yumgo Whole, Yumgo Yolk and Yumgo White are used like eggs and reproduce its functions for gourmet, sustainable and respectful recipes. Yumgo products have been developed in collaboration with professional chefs (pastry, bakery, cooking). First range of professional egg alternative, with a clean and allergen free composition, Yumgo products have been recognized by multiple innovation awards and are used by international chefs in more than 10 countries.

10:25 Presentation by **Wakana Nitta owner of the Japanese company TEN-TWO Co. Ltd on OKARA, Soy pulp for sweets - historical but cutting-edge proteins ingredients.**

TEN-TWO Co., Ltd. started rooting in a tofu maker, which has been in business for 100 years. The fifth-generation owner of the tofu maker completed many prototypes, paying particular attention to the amount of OKARA, soy pulp leftover Tofu, used for vegan cookies and biscotti. These sweets are made without animal-derived ingredients such as eggs, dairy

10:35 Presentation by **Iryna Gavrylova, Founder and CEO/Chief Innovations Officer of the “Danish” company Sprout Dynamics**

Sprout Dynamics are offering sprouted flaxseed as an ingredient and as a finished product. Sprouted flaxseed is an ingredient that needs no cooking. People eat very little flaxseed because they don't know how. Flaxseed is a challenging seed, however, long-sprouted seeds together with its miraculous nutrition value make flaxseed a perfect ingredient for humans and animals. With new technology, Sprout Dynamics has made it safe and made it possible to mass produce.

10:45 Q&A

10:55 Closing