

Programme for the conference on

Healthy, Safe and Sustainable Foods of the Future

13 October 2022

Location: Oticon Hall, Building 107

- 9.00 **Introduction to DTU National Food Institute's Conference: Healthy, Safe and Sustainable Foods of the Future**
by Christine Nellemann, Director, DTU National Food Institute
- 9.10 **Welcome speech**
by Anders Bjarklev, President, DTU
- 9.15 **Food at the Future Dinner Table: Should be both healthy, safe and sustainable**
by Annelise Fenger, Deputy Director General, Danish Veterinary and Food Administration
- 9.45 **Research Teasers from DTU National Food Institute**
- Sustainable healthy diets OH, MY! - quantification for action**
by Lea Sletting Jakobsen, Senior Researcher, Research Group for Risk-Benefit
- From foods to diets - how do we enable the transition to healthy and sustainable diets**
by Ellen Trolle, Senior Researcher, Research Group for Nutrition, Sustainability and Health Promotion
- Win - Win: Surfing the wave of possibilities!**
by Tim Hobley, Associate Professor, Research Group for Microbial Biotechnology and Biorefining
- 10.15 **Break**
Coffee/tea and smoothies
- 10.30 **Industry and Research, the Perfect Pairing**
by Leif Nielsen, Branch Director, Confederation of Danish Industry



- 10.45 **Research Teasers from DTU National Food Institute (continued)**
- Can we make new healthy foods out of starfish and other underutilized marine raw materials?**
by Charlotte Jacobsen, Head of Research Group for Bioactives - Analysis and Application
- Green technologies-based approaches for the food processing**
by Mohammad Amin Mohammadifar, Head of Research Group for Food Production Engineering
- Save the water - sustainable food processing**
by Lisbeth Truelstrup Hansen, Head of Research Group for Food Microbiology and Hygiene
- 11.15 **The Winning Combination: SMEs and DTU Research**
by Lars Visbech Sørensen, Director, Food & Bio Cluster Denmark
- 11.25 **Research Teasers from DTU National Food Institute (continued)**
- The insects are here - are they safe to eat?**
by Heidi Amlund, Senior Researcher, Research Group for Analytical Food Chemistry
- Can we avoid fuelling the increase in food allergy by introducing new food?**
by Katrine Lindholm Bøgh, Head of Research Group for Food Allergy
- Proteases to unleash the indulgent pleasure from plant proteins**
by Egon Bech Hansen, Professor, Research Group for Gut, Microbes and Health
- 11.55 **Closure of morning session**
by Christine Nellemann, Director, DTU National Food Institute

Location: Biosphere, Building 202

- 12.05 **Lunch**
- 13.00 **Broken Food Systems**
by Claus Meyer, Adjunct Professor, DTU National Food Institute and Department of Biosustainability
- 13.30 **Future Food Fair**
- Show & Tell Stands
 PhD Speakers Corner
 Coffee/tea and cake
- 16.30 **Thank you for attending**
by Christine Nellemann, Director, DTU National Food Institute