

Welcome to AltProteinX

Location: Building 107, Demant Hall

- 8.30 Registration**
Tea and coffee
- 9.00 Welcome**
Tine Rask Licht, Director of DTU National Food Institute
Chrysostomos Spyropoulos, President of DTU Alt Protein Project
- 9.15 Keynote 1: Microbial foods for the green transition**
Leonie Johanna Jahn, Senior Researcher, Novo Nordisk Foundation Center for Biosustainability
- 9.55 Keynote 2: From lab to commercial - the journey of fungi tech**
Ramkumar Nair, Founder & CEO SMAQO, Sweden
- 10.35 Break**
- 11.00 Keynote 3: Comparing environmental sustainability of alternative protein sources for food**
Hanna L. Tuomisto, Professor, University of Helsinki & Natural Resources Institute Finland (Luke)
- 11.40 Panel debate: How to accelerate the potential of alternative proteins for food**
with Leonie Johanna Jahn, Ramkumar Nair, Hanna L. Tuomisto
- 12.15 Lunch and networking**
- 13.00 Alternative protein showcases - session 1**
Poster session
Talk by Ismaël Bawah, Science and Technology Community Coordinator GFI, Belgium
Breakout seminars:
- Processing matters: improving nutritional quality of plant proteins for sustainable and healthy diets by Patricia Duque Estrada, University of Copenhagen - Department of Food Science. Room S01.
 - Cultivated meat including quality aspects by Jette Feveile Young, AU - Department of Food Science. Room S08.
 - Nano-micro-structuring of proteins: a route for alternative protein solutions by Ana Carina Mendes, DTU National Food Institute. Room S09.
- 14.00 Break**
- 14.30 Alternative protein showcases - session 2**
Poster session
Talk by Ismaël Bawah, Science and Technology Community Coordinator GFI, Belgium
Breakout seminars:
- Upcycling of liquid and solid sidestreams from agricultural and food industry by Mette Lübeck, AAU - Department of Chemistry and Life Sciences. Room S01.
 - Hybrid cheese - supplementation of cheese with plant-based ingredients for a tasty, nutritious and sustainable food transition by Blandine Genet, DTU National Food Institute. Room S08.
 - Sustainable food innovation with filamentous fungi by Loes Van Dam, DTU Biosustain. Room S09.
 - How lactic acid bacteria help plant-based food innovation by Hang Xiao, DTU National Food Institute. Room S16.
- 15.30 Poster award and wrap up**
- 16.00 End of day**

