

# TUESDAY 17<sup>TH</sup> MAY 2022 – FROM FARM TO CONSUMER – DIGITALIZATION

	MAIN AUDITORIUM	AUDITORIUM 1	AUDITORIUM 2	FOODTECH INNOVATION THEATRE	INNOVATION ARENA
10:00-11:00	FOOD 2030: SIGNS FROM THE FUTURE	<b>AGRITECH</b>	<b>FISHERIES &amp; SEAFOOD</b>	<b>R&amp;D SUMMIT</b>	<b>SMART MANUFACTURING</b>
11:00-12:00	DESAFÍOS Y TENDENCIAS EN LA INDUSTRIA ALIMENTARIA	AGRI-TECH: HOW IS DIGITAL AND DATA SCIENCE TRANSFORMING AGRICULTURE AND PLANT BASED INDUSTRIES	SMART FISHING: HOW IS DIGITAL AND DATA SCIENCE TRANSFORMING FISH AND AQUACULTURE INDUSTRIES	NOVEL APPROACH TO FOOD BIOTECHNOLOGY	DIGITALIZACIÓN PARA LA SOSTENIBILIDAD DE LA CADENA DE VALOR AGROALIMENTARIA
12:00-13:00	<b>OPENING CEREMONY</b>	AGRI-SUS: APPROACHES TO TRANSFORM AGRICULTURE AND PLANT BASED INDUSTRIES	FINDING COST EFFECTIVE SUSTAINABLE FISH FEED	R&I FOR SUSTAINABLE AND HEALTHY FOOD SYSTEMS	SMART MANUFACTURING IN THE FOOD CHAIN
13:00-14:00	CÓMO LA TECNOLOGÍA AYUDA A LA SOSTENIBILIDAD Y LA SEGURIDAD ALIMENTARIA	AGRI-SUS: SUSTAINABLE AND REGENERATIVE AGRICULTURE	SUSTAINABLE FISHERIES & THE ROLE OF THE FOOD VALUE CHAIN	NOVEL FOODS & INGREDIENTS	FROM SEED TO MOUTH: AN EXAMPLE OF COMMUNITY COLLABORATION FOR A MORE SUSTAINABLE FOOD PRODUCTION
LUNCH TIME					
14:00-15:30	<b>LEADERSHIP SUMMIT</b>	<b>FOOD LOSS &amp; WASTE REDUCTION</b>	<b>LIVESTOCK &amp; MEAT</b>	THE GLOBAL FOOD ECOSYSTEM	<b>IOT, IIOT AND DIGITAL PLATFORMS</b>
15:30-16:30	FINDING VALUE ON DIGITIZING THE FOOD INDUSTRY	REDUCING FOOD WASTE IN AGRIBUSINESS THROUGH BIG DATA AND IOT	SUSTAINABLE ANIMAL PROTEIN PRODUCTION	<b>FOODTECH STARTUP FORUM</b>	FUSIONAR TECNOLOGÍAS DIGITALES COMO BLOCKCHAIN, AI, FINANZAS, IOT E IVT PARA CONSTRUIR PROCESOS AGROALIMENTARIOS SOSTENIBLES
16:30-17:30	RETAIL STRATEGIES AND INNOVATION BASED ON DIGITALISATION AND CUSTOMER VALUE	REDUCING FOOD WASTE IN FOOD VALUE CHAIN	MODERNIZACIÓN DEL SECTOR A TRAVÉS DE LA SOSTENIBILIDAD Y EFICIENCIA DE LA CADENA DE VALOR LÁCTEA		FOOD PROCESSING PLANNING AND SCHEDULING
17:30-18:00	¿QUÉ QUIERE EL CONSUMIDOR DE ALIMENTOS SOSTENIBLES Y QUÉ SE LE OFRECE?	EFFICIENT USE OF RESOURCES REDUCING FOOD WASTE, IMPROVING FOOD SAFETY	A ONE HEALTH APPROACH TO STRENGTHENING ANTIMICROBIAL STEWARDSHIP		PLATAFORMAS DIGITALES PARA EL SECTOR ALIMENTARIO
	<b>BTEM AWARDS</b>				



# WEDNESDAY 18<sup>TH</sup> MAY 2022 – SAFE AND SUSTAINABLE FOOD SYSTEMS

## MAIN AUDITORIUM

## AUDITORIUM 1

## AUDITORIUM 2

## FOODTECH INNOVATION THEATRE

## INNOVATION ARENA

10:00-11:00

THE GLOBAL LEVEL OF FOOD SECURITY

EUROPEAN FOODTECH NATIONS

EIT FOOD INNOVATION FORUM

FOODTECH STARTUP FORUM

INDUSTRIAL SENSORS

11:00-12:00

CHASING PROTEINS: WILL PLANTS REPLACE THE ANIMALS?

IMPLICATIONS AND IMPACT OF THE ARMED CONFLICT ON THE FOOD SYSTEM

THE PROMISE OF BEHAVIOUR CHANGE: HOW PRODUCTS AND SOLUTIONS DELIVER ON HEALTH AND WELLNESS

THE VALUE PROPOSITION OF INVESTMENT FUNDS AND AGRIFOODTECH ACCELERATORS

INTELLIGENT SENSING FOR SMART FOOD CHAIN

12:00-13:00

FOCUSING ON PLANT-BASED PRODUCTS

MAKING FOOD PRODUCTION PART OF THE CLIMATE CHANGE SOLUTION

AGRIFOOD AND HEALTH: PREVENTION AND PERSONALISATION FOR A HEALTHIER NUTRITION THROUGH ARTIFICIAL INTELLIGENCE

#CONVERSACIONESENISA CON MOA FOODTECH & MOON DRINKS

BIG DATA AND ARTIFICIAL INTELLIGENCE IN FOOD INDUSTRY AND SUPPLY CHAIN

13:00-14:00

FOCUSING ON PLANT-BASED PRODUCTS (II)

ACCELERATING INNOVATION FOR FOOD SYSTEMS TRANSFORMATION WITH NATIONAL AND REGIONAL IMPACT

HEALTHY AGING: CONSUMER ORIENTED TOOLS AND SOLUTIONS TO PROMOTE HEALTHY NUTRITIONAL HABITS

THE VALUE PROPOSITION OF INVESTMENT FUNDS AND AGRIFOODTECH ACCELERATORS

OFF-LINE SENSORS AND BIOSENSORS

MAKING THE GREEN DEAL'S FARM TO FORK STRATEGY A REALITY

SPEED INPUT | GENERATING AND VALIDATING INNOVATIVE IDEAS IN NUTRITION FOR THE SILVER POPULATION

BUILDING A STRONG GLOBAL FOODTECH ECOSYSTEM FROM SPAIN

EXPERT AGRIFOOD FUTURES COMMUNITY – INTERVENTION ON SILVER ECONOMY: ELDERLY POPULATION

WHAT WORKS IN CORPORATE AND STARTUP COLLABORATION

LUNCH TIME

14:00-15:30

LEADERSHIP SUMMIT

DAIRY FOOD CHAIN

SUSTAINABLE AGRO-FOOD

SMART PACKAGING AND LOGISTICS

15:30-16:30

EIC ACCELERATING INNOVATION FOR FOOD SYSTEMS TRANSFORMATION WITH NATIONAL AND REGIONAL IMPACT

THE ROLE OF PROBIOTICS AND POSTBIOTICS IN THE MODULATION OF THE MICROBIOME AND ITS EFFECT ON HEALTH

AGROECOLOGY AND THE TRANSITION TO SUSTAINABLE FOOD SYSTEMS

FOODTECH STARTUP FORUM

TOWARDS CIRCULARITY IN FOOD PACKAGING

16:30-17:30

THE EMPOWERED CONSUMER

REDUCING THE IMPACT OF PRODUCTION ENHANCERS

SMART / DIGITAL PACKAGING AND LOGISTICS

17:30-18:00

GOOD FOOD FOR ALL

INDUSTRIA ALIMENTARIA Y CONSUMIDOR SALUDABLE

NEW WAVE OF AGROFOOD & SUSTAINABLE TECH ENTREPRENEURS

SUSTAINABLE PACKAGING: ALTERNATIVE SOLUTIONS TO PLASTIC



# THURSDAY 19<sup>TH</sup> MAY 2022 – HEALTHY FOOD

	MAIN AUDITORIUM	AUDITORIUM 1	AUDITORIUM 2	FOODTECH INNOVATION THEATRE	INNOVATION ARENA
10:00-11:00	HEALTHY FOOD FOR GROWING YOUNG	FOOD GASTRONOMY	SNACKING, PASTRY & BAKERY	FOODTECH STARTUP FORUM	CTO'S SUMMIT
11:00-12:00	HOW TO ADAPT THE STRATEGY TO CHANGES IN CONSUMER BEHAVIOUR	HOW GASTRONOMY CAN TRANSFORM FOOD PRODUCTION MORE SUSTAINABLE	UNDERSTANDING CLEAN LABEL DEMAND IN BAKERY PRODUCTS		BLOCKCHAIN: THE NEXT GENERATION OF TRACEABILITY IN THE AGRIFOOD INDUSTRY
12:00-13:00	GAINING CONSUMER TRUST: SUSTAINABLE FOOD CHOICES AND THE ROLE OF TRUST IN THE FOOD SYSTEM	USING CULINARY INNOVATION TO CREATE NEW FOODS	NEW INGREDIENTS & NEW FLAVOUR IDEAS FOR BAKERY & SNACKING TRENDS		OPPORTUNITIES IN FOOD SUPPLY CHAIN TRACEABILITY
13:00-14:00	CHANGE OF DIETARY HABITS FOR BETTER HEALTH	GLOBAL GASTRONOMIC TRENDS 2022: HOW FOOD COMPANIES CAN GET INSPIRATION FROM THE WORLD'S KITCHENS?	HEALTH, CONVENIENCE AND PLEASURE AS DRIVERS FOR INNOVATION IN BAKERY & SNACKING		WHAT'S NEXT FOR FOODTECH?
LUNCH TIME					
14:00-15:30	LEADERSHIP SUMMIT	FOOD INGREDIENTS	BEVERAGES	FOODTECH STARTUP FORUM	DATA ANALYTICS
15:30-16:30	PERSONALISED NUTRITION AND NON COMMUNICABLE DISEASES	NEW SOURCES TO FILL THE EMERGING PROTEIN GAP	SEEKING SUSTAINABILITY TO REDUCE THE ENVIRONMENTAL IMPACT		DATA MANAGEMENT AND MACHINE/DEEP LEARNING
16:30-17:30	GLOBAL CHALLENGE AND IMPACT OF MALNUTRITION	THE ROLE OF BIOTECHNOLOGY IN GENERATING THE INGREDIENTS OF THE FUTURE	PERSONALIZATION AND CUSTOMIZATION AS DRIVERS FOR INNOVATION IN BEVERAGES		ON-LINE, IN-LINE AND AT-LINE SENSORS
17:30-18:00	INSTITUTIONAL CLOSING: SUMMIT CONCLUSIONS	NEW SOURCES TO FILL THE EMERGING PROTEIN GAP	TARGETING ZERO CARBON IN FOOD & AGRIC		THE GLOBAL FOOD ANALYSIS AND TRACEABILITY