

# The mycelium revolution



# FÓRUM CÀRNIC Y DE LA PROTEÍNA ALTERNATIVA



**15 NOV 22** AUDITORI PALAU DE CONGRESSOS DE GIRONA

8:00 am		Registration
9:00 am		<b>Opening speech</b> <b>The wave of alternative proteins: changes, challenges and opportunities for the agri-food sector</b> <i>Esteve Espuña, CEO at Esteban Espuña S.A and President of INNOVACC</i>
9:35 am		<b>New protein sources in Europe</b> <b>What's going on?</b> <i>Carlotte Lucas, Corporate manager at the Good Food Institute Europe</i>
		<b>Nutritional and food safety challenges associated with alternative proteins</b> <i>Sara Bover i Cid, Head of Functionality and Food Safety program at IRTA</i>
		<b>The role of EFSA in the scientific assessment of risk associated with Novel Foods</b> <i>Estefanía Noriega, Scientific Officer at the European Food Safety Authority (EFSA)</i>
10:30 am		Coffe break
11:20 am		<b>Fermentation technologies: a key pillar (part I)</b> <b>Liquid fermentation</b> QUORN FOODS, UK <i>Wilco Meijer, Head of Science and Technology</i>
		MOA FOODTECH, Spain <i>Bosco Emparanza, CEO &amp; Co-founder</i>
		<b>Solid fermentation</b> INNOMY, Spain <i>Juan Pablo de Giacomi. CEO &amp; Co-founder</i>
		KINOKO-TECH, Israel <i>Daria Feldman, CTO &amp; Co-founder</i>
		Cocktail Meatworking - A tasting of fermented products courtesy of QUORN FOODS will be offered
2:30 pm		<b>Fermentation technologies: a key pillar (part II)</b> <b>Precision fermentation</b> IMPOSSIBLE FOODS, California (USA) <i>Raquel Salvador, Scientist</i>
3:00 pm		<b>Round table</b>
4:00 pm		Closing conference INTEREMPRESAS MEDIA <i>David Pozo, Head of Agri-food Area</i>
		IRTA <i>Josep Usall, CEO</i>

Simultaneous translation will be provided (Catalan-English-Spanish). Limited seating. Please book your tickets at [www.forumcarnico.com](http://www.forumcarnico.com)

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