



3rd Annual

Fermentation-Enabled Alternative Protein Summit

EUROPE

Unlock Fermentation's Potential to Commercialise Novel Ingredients & Products

2ND-4TH JULY, 2024

AMSTERDAM, THE NETHERLANDS

Advance Technical Understanding & Infrastructure to Deliver on the Potential of Alternative Proteins With Commercially Viable Yield, Quality, & Cost

30+ Expert Speakers Include:



Will van den Tweel
Chief Technology &
Operating Officer
**Those Vegan
Cowboys**



Pete Rowe
Chief Executive
Officer
Deep Branch Bio



Ingrid Dynna
Chief Executive
Officer
**Norwegian
Mycelium**



Risto Ikonen
Head of Plant
Engineering
Enifer



Kelly Mulder
Chief Scientific
Officer
Bon Vivant



Pauline Grimmer
Policy Manager
**The Good Food
Institute Europe**

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www.fermentation-enabled-protein-europe.com Novel Food & Ingredients Innovation Platform



Welcome to the 3rd Fermentation-Enabled Alternative Protein Summit Europe!

Following a tumultuous year for the alternative protein industry in 2023, European governments committed to more than **€400 million of funding to feed the future sustainably**, revitalising hopes for formalised regulatory approval processes for fermentation technologies. Capitalise on this momentum at the **3rd Fermentation-Enabled Alternative Protein Summit Europe**, your flagship technical forum to advance science and infrastructure to **access your share of the €30 billion market potential** of alternative proteins.

Built *by industry for industry*, this is every stakeholder's premium opportunity to cut through the noise. Hear practical technical insights and build an invaluable network to help **develop the next generation of differentiated functional, nutritious, and commercially scalable proteins**.

Brand-new companies sharing their case studies include **The Protein Brewery**, **Norwegian Mycelium**, **Bon Vivant**, and **Formo** across **3 days**

of compelling content covering **precision and biomass fermentation**. We're also delving into the cutting edge of fermentation sustainability, with innovators like **revyve**, and **Innomy** sharing their **vision for a fully circular food system**.

Whether you're looking to evaluate your industry peers, keep abreast of the latest technical developments, build strategic partnerships, or benchmark novel fermentation technologies for potential investments, this is **your one-stop-European-shop to do it all**.

Join **200+ industry players** to delve deeper this July, from strain development to feedstock optimisation, bioprocessing, facility design and regulatory approval, we're covering everything. **Leave equipped with a roadmap to feed the future sustainably through deep tech innovation and industry collaboration**.

Accelerate the Technical Development & Innovation of Fermentation-Enabled Alternative Proteins:



Hear exclusive technical updates in data-driven presentations spanning precision and biomass fermentation to gain practical insights into the latest in scalable fermentation technologies with **Better Dairy**, **The Protein Brewery**, and **Those Vegan Cowboys**



Explore the implications of government backing and industry collaboration to engage with regulatory bodies and build a smooth path to market with **The Good Food Institute Europe**, **Food Fermentation Europe**, and **The Fungi Protein Association**



Navigate the technical challenges of strategic partnerships between food techs and established food and beverage industry players to streamline commercialisation with **Unilever** and **Protein Distillery**



Address the technical and commercial challenges of facility design, sustainability, and capex investment with **Enifer** and **Nosh.bio** as they share their scale-up journeys



Revolutionise and circularise the future food system by hearing about the cutting edge of side stream and gas fermentation from the likes of **Norwegian Mycelium**, **Mycorena** and **Deep Branch Bio**

"It was a great experience to **engage with industry leaders across every segment of the value chain**. What differentiates this summit from the other food-tech events is that the audience was very selective, there were many tech-savvy and tech-oriented attendees."

Chief Executive Officer, MayaMilk

30+ Industry-Leading Speakers



Ivan Stefanic
EIC Programme
Manager for Food Chain
Technologies & Novel and
Sustainable Food
**European Innovation
Council & SMEs Executive
Agency**



Will van den Tweel
Chief Technology &
Operating Officer
Those Vegan Cowboys



Marcel Wubbolts
Chief Technology Officer
Vivici



Peter Rowe
Chief Executive Officer
Deep Branch Bio



Ingrid Dynna
Chief Executive Officer
Norwegian Mycelium



Christian Koolloos
Chief Business
Development Officer
The Protein Brewery



Gregor Tegl
Co-Founder & Chief
Executive Officer
Arkeon Biotechnologies



Risto Ikonen
Head of Plant
Engineering
Enifer



Kelly Mulder
Chief Scientific Officer
Bon Vivant



Pauline Grimmer
Policy Manager
**The Good Food Institute
Europe**



Corjan van den Berg
Chief Growth Officer
revyve



Hagay Shmuely
Director of
Biotechnology
Amai Proteins



Camila Cotrim
Head of Downstream
Processing
Better Dairy



Paulina Skrzyszewska
Biotechnology Manager
Unilever



Paulo Gonçalves Teixeira
Chief Innovation Officer
Mycorena



Brian Ruszczyk
Chief Executive Officer
**Earth First Food
Ventures**

30+ Industry-Leading Speakers



Christian Poppe
Director Public Affairs
Formo Bio



Joško Bobanovic
Partner, Industrial
Biotechnology
Sofinnova Partners



Monika Brueckner-Guehmann
Team Lead Proteins &
Technology
Formo Bio



Christopher Snyder
Chief Operating Officer
Norwegian Mycelium



Salam Bashir
Vice President Research
& Development
Ingrediome



Ophelia Gevaert
Chief Product Officer
Bolder Foods



Francisco Kuhar
Chief Scientific Officer
Innomy



Lucie Rein
Chief Commercial
Officer
Cultivated Biosciences



Wolfgang Kessler
Head of Bioprocessing
Nosh.bio



Kristel Vene
Co-Founder
Raw Edge



Marco Ries
Co-Founder
Protein Distillery



Joni Symon
Co-Founder & R&D
Lead
De Novo Labs



Susana Sánchez Gómez
Co-Founder & Chief
Scientific Officer
MOA Foodtech



Dean Sherry
Bioinformatics Scientist
De Novo Labs



Fateme Frootan
Research &
Development Director
Maya Milk



George Agorastos
Head of Food Science
Cultivated Biosciences

30+ Industry-Leading Speakers



Anders Nelving

Line Solution Manager
New Food
Tetra Pak



David Okonkwo

Senior Applications
Engineer
NOV



Luigi Attaianese

Co-Founder
PRE-FER .BIO



Pauliina Halimaa

Managing Director
Biosafe

"I'm excited about those collaborative sparks to happen, for people to provide solutions for challenges others are facing in a commercially focused meeting and go forward from that. I'm also excited to see what's come out of some of the conversations I was part of last year"

**Lead Fermentation Scientist,
Good Food Institute**

Pre-Conference Focus Day

Tuesday 2nd July

Regulatory Focus Day

With an unclear European regulatory landscape, take advantage of a collaborative forum to equip yourself with the technical know-how to maximise your future regulatory approval. Benchmark your approaches against your industry peers and return to the office equipped with practical expertise to implement.



11.00 Check-In & Light Refreshments

Formulation & Application Focus Day

With the wave of strategic partnerships and the reality of alternative protein products coming to life, ensure you're streamlining your collaborative development and maximising consumer acceptance and market share by developing a tasty and nutritious protein product.

11.30 Chair's Opening Remarks

11.30 Chair's Opening Remarks

Kristel Vene, Co-Founder, **Raw Edge**

Examining Factors That May Impact Regulatory Approval

Aiding Co-Operation Between Industry & Partners to Improve Shelf Life & Commercial Viability

11.45 Examining the Effect of Feedstocks & Media on the Final Formulation for Regulatory Approval

- Exploring whether feedstock and media is present in the final formulation
- Discussing whether this is true across strains and applications
- Surveying the effects on allergen labelling and regulatory approval

Marco Ries, Co-Founder, **Protein Distillery**

11.45 Designing Scalable Analytical Tools to Measure the Functional Properties of Alternative Proteins

- Determining the desired functional properties for the end product application
- Overcoming the lack of standardised methodologies for characterising functionality
- Accounting for the impact of harsh processing conditions on functional characteristics

Paulina Skrzyszewska, Biotechnology Manager, **Unilever**

12.15 Roundtable Discussion: Sharing Best Practices for Dossier Submission for an Effective Go-To-Market Strategy

- Discussing effective methods to engage with regulatory bodies
- Assessing the approaches of similar industries to reach consensus on the path forward
- Scanning the horizon for potential bottlenecks

Francisco Kuhar, Chief Scientific Officer, **Innomy**

12.15 Fireside Chat: Improving the Success of Strategic Industry Partnerships to Maximise Food System Sustainability

- Defining the crossover between traditional food vendors and alternative proteins
- Understanding where tailored approaches are necessary
- Designing effective technoeconomic models to validate procurement strategies

Susana Sánchez Gómez, Co-Founder & Chief Scientific Officer, **MOA Foodtech**

Marco Ries, Co-Founder, **Protein Distillery**



1.00 Networking Lunch

Optimising Scalable Assays for Commercialisation

Optimising Formulation Strategies to Deliver on Texture, Mouthfeel, Taste, & Nutritional Content With Clean Label in Mind

2.00 Increasing the Specificity of Assays for Low-Inclusion Fermentation-Derived Proteins

- Understanding the limits of existing assays for characterising the protein ingredient
- Identifying key areas to increase precision
- Standardising assays across the industry

Joni Symon, Co-Founder & R&D Lead, **De Novo Labs**

2.00 Using Effective Strain Development & Formulation Techniques to Optimise Taste & Functionality

- Identifying off-flavours or undesired taste characteristics
- Employing methods to mask unwanted flavours
- Actively developing a favourable flavour profile

George Agorastos, Head of Food Science, **Cultivated Biosciences**

Lucie Rein, Chief Commercial Officer, **Cultivated Biosciences**

Pre-Conference Focus Day

Tuesday 2nd July

2.30 Examining How Assay Outputs May Scale From Lab to Commercial Scale

- Evaluating the non-linear outputs of assays at different scales
- Employing techniques to improve interpretations
- Building on other industries' knowledge to maximise reliability

 **Hagay Shmuely**, Director of Protein Biochemistry, **Amai Proteins**

2.30 Delivering a Nutritious Product With a Complete Nutrient Profile to Drive Consumer Buy-In

- Understanding how to balance macro and micronutrients in the final product to meet consumer expectations and nutritional guidelines
- Ensuring ingredients are compatible to deliver a cohesive final product
- Uncovering analytical strategies to characterise nutritional content

 **Kristel Vene**, Co-Founder, **Raw Edge**

3.00 Chair's Closing Remarks

3.00 Chair's Closing Remarks

 **Kristel Vene**, Co-Founder, **Raw Edge**

3.15 End of Regulatory Focus Day

3.15 End of Formulation & Application Focus Day

"I'm really looking forward to the one-on-one conversations that can only take place in a setting like that. I'm excited to leave with a vision of what the alternative protein industry can become this decade"

Chief Executive Officer, **NovoNutrients**

"The summit provides a great opportunity to meet with the leading minds in the alternative protein industry. I am excited to learn about the latest trends, innovations and challenges in this space"

Director Safety & Regulatory, **Intertek Assuris**

Conference Day One

Wednesday 3rd July

7.45

Check-In & Light Refreshments

Achieving Investment Success & Overcoming the Challenges of Operating With Biobased Materials to Access the Entire Market Potential

8.45



Ingrid Dynna
Chief Executive Officer
Norwegian Mycelium

Chair's Opening Remarks

9.00



Corjan van den Berg
Chief Growth Officer
revvy

Transcending the Purity Versus Functionality Paradigm for Scalable Success

- Sharing a unique side stream fermentation technology that produces ingredients with relatively low purity
- Demonstrating how this leads to optimal yield with lower capex and opex investments
- Exploring the functionality of this business model

9.30

Fireside Chat: Staying Ahead of the Cutting Edge of Technical Innovation to Warrant Investment

- Navigating the current venture capital and late-stage investment crunch to bolster development and commercialisation strategies
- Uncovering the technical requirements of investors when considering funding
- Establishing open communication and viable timelines for return on investment



Brian Ruszczyk
Chief Executive Officer
Earth First Food Ventures



Joško Bobanovic
Partner, Industrial Biotechnology
Sofinnova Partners

10.15



Anders Nelving
Line Solution Manager
New Food
Tetra Pak

Next Step an Evolution, Not a Revolution

- Trusting existing, and proven, technologies to save time and de-risk industrialization
- Tools that allow you to identify bottle necks and optimise equipment utilisation
- Putting sustainability, and sustainable solutions, back on the agenda also in a capex constrained environment

10.45

Speed Networking

Our speed networking is the ideal opportunity to get face-to-face time with many of the brightest minds working in alternative proteins and introduce yourself to the attendees you would like to have more in-depth conversations with. Benchmark against industry leaders and establish meaningful business relationships to pursue for the rest of the conference and beyond.



Precision Fermentation

Uncovering Strain Engineering Strategies to Maximise Development & Bioprocessing Speed & Accelerate to Market

11.45 Protein Power: Unleashing Nature's Best with a Methanol-Free System for Superior Beta-Lactoglobulin Secretion in the Pichia Platform

- Discovering various promoters for gene expression instead of the traditional ones
- Methanol induction vs methanol-free induction systems, pros and cons
- Employing new methods to reduce methanol dangers on an industrial scale



Fateme Frootan, Research & Development Director,
Maya Milk

Biomass Fermentation

Chair: **Lucie Rein**, Chief Commercial Officer,
Cultivated Biosciences

Selecting & Developing Highly Productive Biomass for Rapid Development & Cost Parity

11.45 Achieving Industrial Capacity of Biomass Fermentation Through Considered Selection & Development

- Overcoming the genetic diversity of microbial strains for consistent productivity, growth rates, and industrial fermentation viability
- Maximising the robustness of strains under different chemical and physical conditions across scales
- Improving the adaptability to strains to different feedstocks



Susana Sánchez Gómez, Co-Founder & Chief Scientific Officer,
MOA Foodtech

Conference Day One

Wednesday 3rd July


12.15 Leveraging Artificial Intelligence to Develop High Throughput Screening Techniques of Robust Strains

- Expediting screening selection processes of strains with enhanced industrial yield, nutritional content, and stability
- Integrating artificial intelligence with rational design and selection to support development
- Examining the limitations of current artificial models

 **Dean Sherry**, Bioinformatics Scientist, **De Novo Labs**

12.15 Understanding the Suitability of Different Biomass for Variable End Product Applications

- Exploring the application of biomass fermentation beyond meat substitutes
- Engineering strains to widen the application index of biomass fermentation
- Characterising the properties of strains for suitability to different applications

 **Christopher Snyder**, Chief Operating Officer, **Norwegian Mycelium**

12.45 Session Reserved for



12.45 Q&A Round Table



1.00 Operating Freely With Different Host Organisms to Diversify the Applications of Alternative Proteins

- Discovering novel host organisms – how to find them and where?
- Overcoming industry stigma associated with traditional host organisms
- Understanding how novel approaches can increase the types of alternative proteins

 **Salam Bashir**, Vice President Research & Development, **Ingrediom**

1.00 Manipulating Metabolic Pathways of Fungal Strains to Reduce By-Product Formation

- Describing key metabolic pathways of fungal strains that impact industrial fermentation efficiency
- Investigating molecular tools and environmental adjustments to optimise metabolic efficiency of fungal strains
- Ensuring adjustments are scalable

 **Christian Kooloos**, Chief Business Development Officer, **The Protein Brewery**



1.30 Networking Lunch Break

Precision Fermentation

Streamlining Bioprocess Design With Strain Development for Rapid Scale-Up

2.30 Improving Yield by Tuning Fermentation Conditions to Aid Price Parity

- Complementing genetic modifications with environmental tuning to maximise yield
- Estimating feedstock volumes required to generate a desired mass of target protein
- Ensuring process design does not impact microbial growth and production viability

 **Will van den Tweel**, Chief Technology & Operating Officer, **Those Vegan Cowboys**

3.00 The Ghost of Scaling Up for Alternative Proteins: Dealing with Process Scale-Up - Real Life Experiences

- Typical challenges in scale up from lab scale to large industrial scale
- Agile Parallel Teamwork: A different way to approach scaling-up
- The impact of scaling-up approach on time-to-market

 **Luigi Attaianesi**, Co-Founder, **PRE.FER.BIO**

Biomass Fermentation

Exploring the Applications & Scaling Considerations of Novel Gas Fermentation Technologies

2.30 Implementing Effective Scaling Strategies for Novel Feedstocks

- Evaluating the challenges of scaling novel feedstocks
- Integrating considerations of facility design when combining conventional fermentation with novel processes
- Understanding HSE considerations with bioindustrial processes

 **Peter Rowe**, Chief Executive Officer, **Deep Branch Bio**

3.00 Utilising Gas Fermentation to Overcome Feedstock Supply Challenges & Widen the Application of Alternative Proteins

- Discussing a novel platform to leverage biomass gas fermentation to produce amino acids
- Developing downstream processing and formulation strategies across a wide range of differentiated applications
- Sharing scaling updates

 **Gregor Tegl**, Co-Founder & Chief Executive Officer, **Arkeon Bio**

Conference Day One

Wednesday 3rd July



3.30 Afternoon Networking Break

Advancing Waste Stream Fermentation & Use of Novel Feedstocks to Improve End-Product Cost & Sustainability

Chair: Christopher Snyder, Chief Operating Officer, Norwegian Mycelium

Valorising Waste Streams to Increase Sustainability & Reduce Disposal Expenditure

4.15



Paulo Gonçalves Teixeira
Chief Innovation Officer
Mycorena

- Developing robust characterisation frameworks to identify by-products generated through the production process
- Exploring reproducible, scalable nutrient recovery protocols and bioconversion into value-added products
- Understanding the potential applications of these products and effective subsequent waste disposal

Harnessing Advanced Gas-Dispersion Impeller Technologies to Facilitate Successful Scale-up

4.45



David Okonkwo
Senior Applications Engineer
NOV

- Analysing fermentation impeller technology progression from Rushton disc turbine to concave blades
- Exploring ideal gassed-power draw characteristics and impeller configuration for optimal mass transfer and gas holdup
- Examining various scale-up considerations using experimental data, and identifying design fundamentals critical to avoiding common scale-up pitfalls

Utilising Major Commodities as Alternative Feedstocks to Improve Cost Parity & Sustainability

5.15



Francisco Kuhar
Chief Scientific Officer
Innomy

- Identifying cheaper, unrefined novel alternatives to typical carbon sources that can be scaled industrially to commercial quantities
- Troubleshooting the lack of consistency in the quality and composition of agricultural by-products to improve fermentation quality control and satisfy regulators
- Figuring out an inputting system that allows continuous input of feedstocks

Chair's Closing Remarks

5.45



Christopher Snyder
Chief Operating Officer
Norwegian Mycelium

6.00

End of Conference Day One

Snapshot of Presenting Companies:




Conference Day Two

Thursday 4th July



8.30 **Check-In & Light Refreshments**

Delving Into Competitive Collaboration & Government Budgets to Advance Widespread Regulatory Approval of Alternative Protein Ingredients & Products

9.15  **Ivan Stefanic**
EIC Programme Manager for Food Chain Technologies & Novel and Sustainable Food
European Innovation Council & SMEs Executive Agency

Chair's Opening Remarks: Changing Europe - One Challenge at a Time

9.30 **Panel Discussion: Supercharging Industry Collaboration to Lobby for Regulatory Approval & Drive Innovation**

- Uniting members of Food Fermentation Europe and the Fungi Protein Association to share perspectives on engaging with regulators
- Balancing competitive collaboration with the industry's mission to feed the future sustainably
- Promoting industry knowledge sharing to disrupt traditional agri- and aquaculture

 Christian Poppe Director of Public Affairs Fermo Bio	 Paulo Gonçalves Teixeira Chief Innovation Officer Mycorena	 Kelly Mulder Chief Scientific Officer Bon Vivant	 Marcel Wubbolts Chief Technology Officer Vivici
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10.30  **Pauliina Halimaa**
Managing Director
Biosafe

How Are Alternative Proteins Approved in the EU?

- Review of regulatory pathways, process and requirements for alternative proteins
- Latest guidance updates and developments from EFSA
- Practical examples of fermentation product approvals



11.00  **Pauline Grimmer**
Policy Manager
The Good Food Institute Europe

Surveying the Dynamics Between Government Funding & Streamlined Regulatory Approval of Alternative Protein Ingredients & Products

- Recapping recent government funding into more sustainable food systems and drivers behind it
- Exploring the relationship between this funding and updates in regulatory guidance and commercialisation pathways
- Sharing GFI's perspectives on maximising the impact of funding on protein and infrastructure development



11.30 **Morning Networking Break & Poster Session**

Precision Fermentation	Biomass Fermentation
Improving Downstream Processing Techniques for Cost Efficacy & Sustainability	Improving Yield Through Rapid, Scalable Biomass Harvest & Reducing Waste
<p>12.30 Considering the How to Improve Technical Viability of Cell Lysis at Scale</p> <ul style="list-style-type: none"> • Highlighting the energetic and financial cost of physical cell lysis • Analysing the cost-effectiveness of industrial-scale physical lysis • Exploring next-generation techniques to extract the target protein <p> Camila Cotrim, Head of Downstream Processing, Better Dairy</p>	<p>12.30 Ensuring Product Consistency Through Biomass Fermentation Scale-Up</p> <ul style="list-style-type: none"> • Unlocking end product applications through alternative feedstock exploitation • Processing in a scalable and cost-effective way • Leveraging technology to maximise yield and minimise waste <p> Ophelia Gevaert, Chief Product Officer, Bolder Foods</p>

Conference Day Two

Thursday 4th July

1.00 Determining the Optimal Format of the Target Protein Based on its Physicochemical Properties for Easy Formulation

- Delving into proteins' properties that lend themselves to specific formats
- Understanding the implications of different formats in the context of final formulation
- Ensuring treatment does not destabilise the protein or lead to undesired characteristics

 **Monika Brueckner-Guehmann**, Team Lead Proteins & Technology, **Formo Bio**

1.00 Roundtable Discussion: Developing Scalable Downstream Processing Strategies to Minimise Development Bottlenecks

- Scaling up laboratory-scale processes to pilot and industrial levels, ensuring consistent mass transfer and equipment scalability throughout the transition
- Validating equipment across development scales with commercialisation in mind
- Exploring sustainable, cost-effective drying techniques



1.30 **Networking Lunch Break**

Evaluating the Manufacturing Sustainability of Alternative Proteins at Scale & Lack of Facility Management Consensus to Make Mindful Capex Investments



Ivan Stefanic
EIC Programme Manager for Food Chain Technologies & Novel and Sustainable Food
European Innovation Council & SMEs Executive Agency



Ivan Stefanic
EIC Programme Manager for Food Chain Technologies & Novel and Sustainable Food
European Innovation Council & SMEs Executive Agency

EIC Programmes - Opportunities in Providing Resilient & Sustainable Food Supply Chains

2.30



Wolfgang Kessler
Head of Bioprocessing
Nosh.bio

Retrofitting & Future-Proofing Facility Design for Strategic Shifts & Desired Product Grade

- Updating facilities and capex investments when transitioning between different quality grades
- Exploring how existing facilities both in-house and at CMOs can be effectively retrofitted to suit novel bioprocess
- Integrating variability into initial facility design to enable future adaptation

3.00



Risto Ikonen
Head of Plant Engineering
Enifer

Building Secure Supply Chains & Utilising Effective End-to-End Project Management for Facility Design

- Delving into the conflict between needing sustainability for consumer perception and the energy expenditure of running plants
- Exploring procurement strategies to protect supply chains
- Ascertaining how the industry can improve sustainability in the present

3.30



Ivan Stefanic
EIC Programme Manager for Food Chain Technologies & Novel and Sustainable Food
European Innovation Council & SMEs Executive Agency

Chair's Closing Remarks

4.00

4.15

End of 3rd Fermentation-Enabled Alternative Protein Summit Europe

Our 2024 Partners

Expertise Partners

The logo for BIOSAFE, with 'BIO' in black and 'SAFE' in green.The logo for NOV, featuring the letters 'NOV' in a bold, black, sans-serif font with a red circle containing a white swoosh.

Program Partner

The logo for PRE-FER, with 'PRE-FER' in blue and 'PRECISION FERMENTATION ADVISOR & DESIGN' in smaller text below.

Innovation Partner

The logo for intertek ASSURIS, with 'intertek' in black and 'ASSURIS' in yellow, and the tagline 'Science Based Assurance in Quality, Safety & Sustainability.' below.

Exhibition Partner

The logo for Ziemann Holvrieka, featuring three red vertical bars of varying heights to the left of the company name.

Event Partner

The logo for NIRAS, with 'NIRAS' in a bold, red, sans-serif font.

Get in Touch



Emma Schrod

Senior Partnerships Director

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Your European Platform to Forge New Collaborations & Develop Existing Relationships in a Technical Forum of Alternative Protein Decision Makers

Want to Cut Through The Noise of Tradeshows?

So do we. The **3rd Fermentation-Enabled Alternative Protein Summit Europe** remains Europe's dedicated alternative protein flagship event, a boutique conference that unites technical, **decision-making stakeholders** across the **R&D** and **scale-up value chain**. Forget thousands of people and massive exhibition spaces. We unite **a uniquely senior audience across the value chain from food tech CEOs to CPG innovation leads**, and technology and expertise providers in a premium and intimate learning and business development environment to explore the biggest challenges and opportunities in this emerging industry to help you **forge new collaborations** and **develop existing relationships**.

Bespoke partnerships options allow you to demonstrate you want to engage in overcoming the hurdles facing the alternative protein industry and **become part of the, often complex, solutions to them and bring more sustainable, tasty, nutritious, and commercially viable novel ingredients and products to market**. Join this platform to:



Expand your global network and elevate your brand with 200+ decision makers from potential customers across the value chain, ranging from innovative start-ups to established industry CPGs and ingredient providers



Take advantage of intimate networking opportunities to build meaningful relationships and **maximise your share of this market, plus receive access to the attendee list**



Understand current and future demands of this rapidly evolving industry to ensure your offerings are addressing the industry's most pressing technical challenges

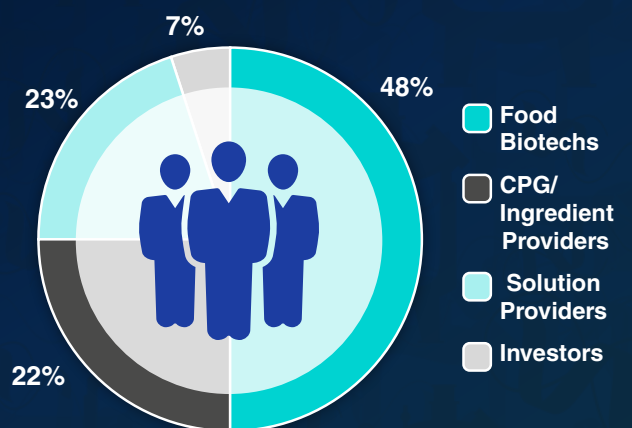
ATTENDING COMPANIES INCLUDE:



ATTENDING JOB TITLES INCLUDE:

Chief Scientific Officer	Chief Technology Officer
Chief Executive Officer	Head of Innovation
Director Strategic Partnerships & Venturing	Head of Science & Technology

AUDIENCE BREAKDOWN:



Get in Touch



Emma Schrod

Senior Partnerships Director

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Ready to Register?

3 Easy Ways to Book



<https://fermentation-enabled-protein-europe.com/take-part/pricing-registration/>



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Team Discounts

3 Delegates: 10% discount

4 Delegates: 15% discount

5+ Delegates: 20% discount

3 Key Benefits of Attending:

1

DISCOVER how leading European companies are bolstering their technical development and accelerating widespread commercialisation

2

NETWORK with senior industry leaders and establish new strategic partnerships to accelerate to market

3

EVALUATE the future of fermentation-enabled alternative proteins to ensure your technical development is compatible with changing market dynamics

Industry* - Food & Beverage Biotechs Pricing	Standard Rate	On The Door
Conference + Focus Day	€3,697 (Save €100)	€3,797
Conference Only	€2,699 (Save €100)	€2,799

*To qualify for the industry rate your company must be a food and beverage biotech/developer, CPG company or ingredient provider. Please email info@hansonwade.com for more information

Academic/Not-for-Profit/Small Start-Up**	Standard Rate	On The Door
Conference + Focus Day	€3,097 (Save €100)	€3,197
Conference Only	€2,299 (Save €100)	€2,399

**To qualify for academic and NFP you must be full time academic or NFP, or an industry company that has been active for less than 2 years or has fewer than 10 employees, service and solution providers/vendors are excluded. Industry bookings under the start-up rate are subject to approval. Please email info@hansonwade.com for more information

Solution & Service Provider Pricing	Standard Rate	On The Door
Conference + Focus Day	€4,497 (Save €100)	€4,597
Conference Only	€3,299 (Save €100)	€3,399

Please note: Please select the appropriate price when booking. Bookings are subject to approval. If you are a UK or EU-based company, you may be subject to 21% VAT in addition to the price advertised. If you qualify for a reverse charge, you will have the option to provide your VAT number and the charge will be automatically deducted at checkout.



Venue

Steigenberger Airport Hotel Amsterdam
Stationsplein Zuid-West 951, 1117 CE Schiphol, Netherlands
<https://hrewards.com/en/steigenberger-airport-hotel-amsterdam?>

TERMS & CONDITIONS

Full payment is due on registration. Cancellation and Substitution Policy: Cancellations must be received in writing. If the cancellation is received more than 14 days before the conference attendees will receive a full credit to a future conference. Cancellations received 14 days or less (including the fourteenth day) prior to the conference will be liable for the full fee. A substitution from the same organisation can be made at any time.

Changes to Conference & Agenda: Every reasonable effort will be made to adhere to the event programme as advertised. However, it may be necessary to alter the advertised content, speakers, date, timing, format and/or location of the event. We reserve the right to amend or cancel any event at any time. Hanson Wade is not responsible for any loss or damage or costs incurred as a result of substitution, alteration, postponement or cancellation of an event, for any reason and including causes beyond its control including without limitation, acts of God, natural disasters, sabotage, accident, trade or industrial disputes, terrorism or hostilities.

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