

rethink.

fft future food-tech

INNOVATION & INVESTMENT FROM FARM TO FORK

London, November 3-4, 2016

Connecting food innovators, investors
and big food corporates to rethink the
future of food



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HORIZONS
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Partner,
CULTIVIAN SANDBOX
VENTURE PARTNERS,
USA

Partners:



Part of our international series:



Future Food-Tech returns to London as a headline event of the Rethink Food and Agriculture Week.

Creating New Opportunities for Collaboration

Future Food-Tech brings together investors, start-ups, and food and ingredients manufacturers to showcase solutions, share ideas, identify opportunities for innovation and forge new partnerships and alliances.

Global Food Brands: Meet high-potential start-ups and strategic partners, and glean fresh market intelligence on industry trends and opportunities

Corporate & VC Investors: Hear pitches from a dozen selected start-ups seeking capital and identify the next wave of innovation in food-tech

Innovators and Entrepreneurs: Connect with investors, accelerators and industry partners with the right resources to take your product to market

R&D Centres and Innovation Hubs: Attract new industry partners, and position your organisation at the heart of food-tech innovation

All share a common goal: To harness the power of technology to feed the world in a sustainable, safe and healthy manner.

“ FFT was a great forum for both the investor community and innovators to meet, share ideas and lay foundations which will significantly shape the future of food.

Innovations Projects Director, DSM Nutritional Products

”

CONFIRMED SPEAKERS



David Atkinson
Managing Partner,
TATE & LYLE VENTURES, UK



Linda Bellekom-Allen
Food Application Development Specialist,
DOW PHARMA & FOOD SOLUTIONS



Kevin Camphuis
Co-Founder,
SHAKEUP FACTORY, FRANCE



Ian Charles
Director,
INSTITUTE OF FOOD RESEARCH, UK



Maarten Goossens
Principal,
ANTERRA CAPITAL, NETHERLANDS



Claire Hughes
Head of Nutrition,
MARKS & SPENCER, UK



Tim Ingmire
Food Innovation R&D Director,
PEPSICO SNACKS, UK



Paul Jones
Technology Liaison,
MARS ADVANCED RESEARCH INSTITUTE/MARS VENTURES UK



Daniel van der Linden
Business Development,
TNO, NETHERLANDS



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Corporate Vice President, R&D,
CARGILL, USA



Mahiben Maruthappu
Senior Fellow, Chair & CEO's Office,
NHS ENGLAND, UK



Hugh Mowat, *Head of Quality for Produce and Horticulture,*
MORRISONS SUPERMARKET, UK



Marius Robles
CEO & Co-Founder,
REIMAGINE FOOD, SPAIN



Nick Rosa
Partner,
CULTIVIAN SANDBOX VENTURE PARTNERS, USA



Matthew Sharman
Food Quality & Safety Expert,
FERA SCIENCE, UK



Colette Shortt
Global Regulatory Director,
JOHNSON & JOHNSON, UK



Erich Sieber
Partner/SVP,
INVENTAGES, UNITED ARAB EMIRATES



Roland Sieker
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UNILEVER, UK



Tony Stockil
CEO, JAVELIN GROUP, MD, ACCENTURE STRATEGY,
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Robert Sutor
VP Solutions & Mathematical Sciences,
IBM RESEARCH, USA



Bernhard Van Lengerich
FOOD SYSTEMS STRATEGIES & former CSO,
GENERAL MILLS, USA



Ian Wright
Director General,
FOOD & DRINK FEDERATION, UK

SUMMIT PROGRAM



DAY ONE – November 3

9.00

Welcome from Rethink Events

9.15

Keynote: Digital Innovation and Personalising Health for Disease Prevention

9.30

Today's Mega Trends in Food Creating Tomorrow's Opportunities

- Established macro consumer trends in convenient, fresh and on-demand food are escalating at an unprecedented rate. What data driven solutions will enable the industry to move towards greater prediction and anticipation of future needs?
- What trends are we seeing and how are different subsectors redefining healthy food? What are the explosive market segments? How are big food brands responding and maintaining relevancy in these segments?
- How realistic is the unrealistic consumer? Gene editing and GMO are seen as part of the tool box of solutions to producing a resilient food system. Can big food giants build a robust future of GMO products alongside developing a pipeline of products in natural food?

10.15

Creating Resilient Supply Chains: Traceability, Safety, Quality and Authenticity

- What advances are we seeing in tools and technologies such as sensors, data analytics and next-generation genome sequencing that will underpin the infrastructure for creating a resilient supply chain?
- How will whole genome sequencing, metagenomics, chemical profiling and big data enable greater prediction and foresight in the safety of food supply? Can this create an early warning approach that is needed to red flag problems before they emerge?
- In the future, could an open source platform be developed to create a digital supply chain? What are the challenges of creating an open source platform?
- In seafood, it is suggested that traceability can add 5 to 25 percent to the price point of a seafood product. How can traceability and transparency be changed from a responsibility issue to a value-added issue?

11.00 Networking Coffee Break



11.30

Keynote: Scientific Frontiers of Diet and Health

11.45

Personalising Health: Designing Food for the Individual Microbiome

- The microbiome is a fast developing and new health frontier. How much do we understand about how we can use microbes to treat health?
- In the not-so-distant future will we be taking an eat-to-live approach? How is the science and evidence base progressing for the role of nutritional therapy in managing for chronic diseases? How personal will we be able to get nutrition?
- What advancements have been made in interpreting genomics, big data, aging and nutrition and connecting this to human applications?
- The medical foods market is estimated at \$15 billion. We are currently seeing a wave of consolidation in the digital healthcare space and the use of virtual nutritionists. How is this going to converge with food retail and the consumer?

12.30

Round Table Discussion Groups

Table	Discussion Topic
1	How can we change traceability from an added cost into value creation?
2	Is it possible to deliver the twin goals of sustainable food and fresh "on-demand" food?
3	What's next for probiotics, function, nutrition and product diversity?
4	How will the medical food market converge with the broader consumer market place?
5	If cellular agriculture has a place at the dining table what form should it take?
6	How personalised could diets become?
7	Outside protein, on-demand and convenience, what other areas of food market are ripe for new thinking and innovation?
8	What is the big brand's experience of integrating new protein into their product pipeline?

13.15 Networking Lunch Break



SUMMIT PROGRAM



14.15

Keynote: Building a Food Industry that's Fit for the Future

14.30

Nutrition & Health: Meeting Demand for Fortified, Free-From, Functional Food and Ingredients

- What emerging health and wellness product attributes are set to disrupt the broader marketplace? How will this sector create a force for change in the next 5-10 years?
- Cognitive health is set to be the next big thing but what do we currently know about the link between nutrition and disease?
- How is European legislation forming a barrier to information that can be provided to consumers? How does this compare with other growth markets internationally? What long term research in nutrition and health is strategically important for the future and to overcome these barriers?
- How can we create nutritional foods that are accessible to every-one? What solutions are being developed to address hidden hunger?

15.15

Could 3D Printed Food Become Mainstream?

3D food printing generates significant opportunities for the food industry. Currently the focus of research is targeted at specific institutions such as hospitals and nursing homes to develop specific types of food. However, within what timescale could we see applications being developed for the wider consumer?

15.30

Networking Coffee Break



16.00

Innovator Showcase: Early -Mid Stage Technology Entrepreneurs Present 7 Minute Snapshots of their Solutions

16.45

Financing the Future of Food-Tech

- Investors share their predictions on the future of food-tech in 2016 and beyond. What have been the biggest exits in 2016? In which sub-sectors of the food-tech space are we seeing significant M&A activities?
- There has been a rise of incumbents focusing on strategic investments in this space. How will this impact prospects for early stage companies? How are strategic investors looking to acquire or collaborate in food-tech?
- Can the food delivery sector sustain the current trend of investment or is it set to implode and what impact would this have?

17.30

Keynote: Investment Models for Scaling Technology Solutions

18.00

Networking Drinks Reception



THE FUTURE FOOD-TECH INNOVATOR SHOWCASE 2016

One of the most exciting features of the summit, the annual Innovator Showcase sessions provide an opportunity for early-stage companies to pitch their solutions to our audience of VC and corporate investors, major food brands and retailers.

Presenting Companies Include:



“

I heard about new innovations that never would have come to me through the usual conference presentations...a very useful meeting

Senior Principal Scientist, PepsiCo

”

APPLY NOW

If you have an exciting food-tech solution and are looking for new investment, partnerships or clients, this is your opportunity to make the right connections to take your solution to market.

Contact Stephan Groves on +44 1273 789989 or email stephan.groves@rethinkevents.com for further information.

SUMMIT PROGRAM



DAY TWO – November 4

9.00

Welcome from Rethink Events

9.15

Rethinking The Future of Alternative Proteins

- For the first time, alternative protein products are directly targeting traditional meat eaters. However, are perfectly replicated or synthesized animal products what consumers are looking for? Is the consumer ready for new “tech-enabled” food products? How safe are these products? And how do you get the material into a functional form that is acceptable to eat and that can be scaled up?
- The dairy alternative market is anticipated to reach \$19.5 billion globally by 2020. Will companies offering a new class of products that address a market demand such as allergen-free products succeed at a faster rate?
- What are the challenges of marketing new products to the consumer? Can novel foods command a price premium for products or will the perception hurdle hold them back?
- Whilst it may take someone from outside the food industry to disrupt it, what role will big food have in accelerating the adoption of these new solutions?

10.00

Innovator Showcase: Early -Mid Stage Technology Entrepreneurs Present 7 Minute Snapshots of their Solutions

10.45 Networking Coffee Break



11.15

Global Models for Accelerating Innovation to Market

- What can we learn from global accelerators in bringing new solutions to market?
- How can industry to academia and the food industry collaborate to develop the pathways needed incubate innovative solutions?

12.00

Future of Food Retailing: Trends that are Shaping the Future of Global Food Retailing

- How are retailers race looking to keep pace with the increasing demand for food e-commerce options?
- New models of food delivery and Amazon’s expansion into fresh big food e-commerce are creating further shake-ups in this sector. How are major food giants responding and what do the longer term trends look like? Is predictive grocery shopping a retail game-changer?
- As food is increasingly bought on the internet, how are online and offline worlds merging? What alliances, partnerships and consolidation are we going to see amongst the food retailer giants?
- How will technology play a role in enhancing the customer experience?

12.45

Round Table Discussion Groups

13.30

Networking Lunch Break



14.00

Insights: Communicating Food Innovation and Integrity to Consumers

- Companies that show a commitment to transparency and traceability will build trust with the consumer, but what challenges does this unleash?
- How can the food industry influence the consumer journey? What creative design and marketing opportunities are being used?
- How do you turn data into insight for the consumer and create relevant stories? How do you make this accessible to consumers?
- How are emerging platforms, smart technology and data being used to communicate information to consumers about the food they eat, the calories they consume and the supply chain their food comes from?

14.45

Investor Debate: Mapping Food-Tech Investment in 5-10 years

- Outside the active food-tech verticals of “Protein”, “On Demand” and “Convenience”, what other areas of the food market are ripe for new thinking and innovation? Which sectors are presenting the most ready-to-market technological solutions, practises and strategies?
- Outside the US, China, Germany, India and the UK are seeing significant activity with investment and acquisition. What factors are driving these markets?

15.30

Close of Summit



REGISTER TODAY



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By E-mail

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Online

futurefoodtechlondon.com

Booking Fee

Early Bird Registration **£950 +VAT**
if booked before August 31st 2016

Delegate Registration **£1250 + VAT**

Start-Up Rate **£750 + VAT**
Please contact stephan.groves@rethinkevents.com
for your discount code

Venue

DoubleTree by Hilton Hotel London
7 Pepys St, London EC3N 4AF
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Accommodation

Overnight accommodation is not included in the registration fee; however, we have secured a special rate for delegates at the summit hotel. A dedicated booking link will be sent to attendees upon registration.

Your Summit Registration Includes

- ⦿ Access to all sessions at the two-day summit
- ⦿ A delegate pack including a full attendee list
- ⦿ Your choice of two roundtable discussion groups
- ⦿ A personal login for the online 1-1 meeting system
- ⦿ All presentations available to download after the summit
- ⦿ Networking drinks on the first evening of the summit
- ⦿ Breakfast, luncheon and refreshments

Our Partners:

