future food-tech
INNOVATION & INVESTMENT FROM FARM TO FORK
London, October 18-19, 2018
futurefoodtechlondon.com
#futurefoodtech
Our mission at Future Food-Tech is to bring together active investors, entrepreneurs and leading food brands to showcase solutions, share ideas and forge new partnerships and alliances which will shape the future of food.

Over the course of the two days, we’ll explore the most effective models of collaboration to deliver better food and nutrition to all and the role that food-tech will play in this transition. Discussion will focus on the latest disruption in distribution models, innovative ingredients, personalised nutrition, health & wellness and food waste reduction.

Given the booming alternative proteins market, we’ll also delve deep into the size of this business opportunity and ways in which the sector can successfully tap into the shift towards plant-based proteins and clean meat.

We’re particularly excited to welcome more start-ups than ever before who will be presenting in our Technology Showcase and exhibiting within the new TechHub. By exploring new models for collaboration and investment, we expect to find new ways to fast-track growth and accelerate the adoption and commercialisation of these innovative solutions.

I would like to thank all our partners for their support, and for helping to create a truly game-changing event for our industry. As always, the focus is on networking so please join us for our drinks reception on Thursday evening, as well as for networking breaks in our exhibitor area throughout the summit.

Please also take advantage of our one-to-one meeting system to message other delegates and make sure you meet face to face with your most important contacts during the summit. The Rethink team is always happy to facilitate introductions, so do come and see us at the registration desk if you need any help.

As we look ahead to Rethink Agri-Food Innovation Week in Singapore, and to next year’s Future Food-Tech summits in San Francisco and New York, please take the time to share with us your feedback and suggestions. We continuously strive to build these summits as the meeting place for the global food-tech industry.

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GOLD PARTNERS

Archer Daniels Midland Company (ADM) has transformed crops into products that serve the vital needs of a growing world. It is one of the world’s largest agricultural processors and food ingredient processors, with approximately 32,000 employees serving customers in more than 160 countries. With a global value chain that includes approximately 500 crop procurement locations, 250 ingredient manufacturing facilities, 38 innovation centres and the world’s premier crop transportation network, ADM connects the harvest to the home, making products for food, animal feed, industrial and energy uses.

The Campbell Soup Company is a global food company headquartered in Camden, N.J., with annual sales of approximately $8 billion. The company makes a range of high-quality soups and simple meals, beverages, snacks and packaged fresh foods. Campbell’s is driven and inspired by its purpose: Real food that matters for life’s moments. For generations, people have trusted Campbell’s to provide authentic, favourul and readily available foods and beverages that connect them to each other, to warm memories, and to what’s important today.

Royal DSM is a global science-based company active in health, nutrition and materials. By connecting its unique competences in life sciences and materials sciences, DSM is driving economic prosperity, environmental progress and social advances to create sustainable value for all stakeholders simultaneously. It delivers innovative solutions that nourish, protect and improve performance in global markets such as food and dietary supplements, personal care, feed, medical devices, automotive, paints, electrical and electronics, life protection, alternative energy and bio-based materials. DSM and its associated companies deliver annual net sales of about €10 billion with approximately 25,000 employees.

The Edlong Corporation is the global leader in the development and production of dairy and dairy-free flavours that provide authentic dairy taste across a wide range of sweet, savoury and plant-based applications. The experienced applications team, together with global development centres, artfully select flavours by their profile and functional attributes to deliver the taste experiences consumers expect. Edlong’s flavours provide unique functionality to build mouthfeel in low fat and low sugar formulations, as well as modify and mask off-notes common with plant-based proteins.

IBM is a global technology company focused on solving the biggest challenges in the food and beverage industry, using its mushroom fermentation platform. Its flagship product, ClearTaste®, is the world’s first organic bitter blocker, which helps companies reduce the sugar content of their products by blocking bitterness. Its second product, PureTaste®, is solving how we will feed an exponentially growing population with a sustainable high quality and great tasting protein source.

Mycotech is a food technology company focused on solving the biggest challenges in the food and beverage industry, using its mushroom fermentation platform. Its flagship product, ClearTaste®, is the world’s first organic bitter blocker, which helps companies reduce the sugar content of their products by blocking bitterness. Its second product, PureTaste®, is solving how we will feed an exponentially growing population with a sustainable high quality and great tasting protein source.

1:1 MEETINGS
Maximise your networking potential at the summit.

The essential tool to manage meetings with your most important contacts and form new business partnerships at the summit.

Log into view profiles of other delegates, send messages and arrange to meet at the designated meeting tables.

meetings.futurefoodtechlondon.com

If you require assistance arranging 1:1 meetings, visit the Help Desk outside the 1:1 Meetings Room.
Novozymes is the world leader in biological solutions. Together with customers, partners and the global community, it improves industrial performance while preserving the planet’s resources and helping build better lives. As the world’s largest provider of enzyme and microbial technologies, its bio-innovation enables higher agricultural yields, low-temperature washing, energy-efficient production, renewable fuel and many other benefits that we rely on today and in the future.

Pantheryx is a biotechnology company committed to realising the potential of nutrition-based interventions to address a wide range of serious GI microbiome related health conditions. Its mission includes ensuring that the most at-risk populations have access to the benefits of its products. The company is headquartered in Boulder, CO, with production facilities in Phoenix, AZ and Ripon, CA.

Roquette is a global leader in plant-based ingredients and a pioneer of new vegetal proteins. In collaboration with its customers and partners, the group addresses current and future societal challenges by unlocking the potential of nature to offer the best ingredients for food, nutrition and health markets. Each of these ingredients responds to unique and essential needs, and they enable healthier lifestyles. Roquette currently operates in over 100 countries, has a turnover of around €3.3 billion and employs 8,400 people worldwide.

Soylent is a complete meal — affordable, sustainable, and satisfying. It engineers ever-evolving products to deliver convenient nutrition when you need it. If you’ve ever missed a meal, eaten something regrettable in the throes of hangry, or had no time to eat, Soylent is for you. In a world with a rapidly growing population, and rapidly diminishing resources, we all need access to nutrition that is cost-effective and easy to consume. Soylent is pro-GMO, pro-sustainability, and ready to change how the world thinks about food.

RETHINK AGRI-FOOD INNOVATION WEEK
Singapore, November 27-29, 2018

Accelerating technology and investment in Southeast Asia’s agri-food supply chain

DEDICATED THEME DAYS FOR:
• Crops, Farming and Supply Chain Technology
• Indoor Agriculture and Sustainable Aquaculture
• Nutrition, Health, Protein and the Future of Food

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For more information on how to get involved, please contact:
Rachel Mackie +44 1273 789 987
rachel.mackie@rethinkevents.com

SESSION CHAIR
Christina Senn-Jakobsen Vertical Lead Food & Retail Tech KICKSTART ACCELERATOR, SWITZERLAND

SPEAKERS
Richard Reed Partner JAMJAR INVESTMENTS, UK
Tomer Niv Food & Beverage Manager, Europe, Israel, Australia Wework, UK
Hugh Mowat Head of Technology – Safety, Quality & Training, Steinmetz MORRISONS SUPERMARKETS, UK
09:45 Investor Debate: Are we Moving Fast Enough and Committing Enough Capital to Truly Disrupt our Food System?

- What new food trends are investors and corporate venture arms watching closely? Where are the untapped market opportunities?
- What are the key drivers influencing where food-tech VCs invest their capital? What are the metrics of success?
- What’s missing from the sector? What un-invented technology could be the next big game-changer for the industry?
- With the amount of VC and corporate VC currently entering the food-tech space, shouldn’t we be seeing more innovation coming to market? What’s the hold-up?
- How can corporate and independent VCs better support start-ups to accelerate scale-up and commercialisation?
- What’s the “secret sauce” for collaboration between investors, start-ups and food brands to successfully bring true innovation to market?

11:00 What Collaboration is Needed Between Diagnostics, Solutions and Delivery to Bring Personalised Nutrition to the Mass Market?

- What does the current personalised nutrition landscape look like? What advances have been made in understanding and merging the science of health and diet with diagnostics, analytics and data-driven devices? How can we make the feedback loop more efficient and accurate?
- The microbiome, digital health and wearables, DNA analysis – with potential game-changers still in their infancy, which method is further along and offering demonstrable results?
- Will the recently introduced EU data protection regulation act as a regulatory barrier for processing genetic data and making it mainstream?

12:00 Networking Roundtables

The most interactive session of the programme! Choose your preferred topic from the list below, and join the numbered table in the main auditorium. Hosted by an industry leader, it’s a valuable opportunity to share ideas, ask questions and network with other delegates focused on the same issue.

1. Solving the Food Loss Problem: What innovations and solutions are needed? How big is the market opportunity and which main obstacles need to be overcome?
   - Nina Waldhauser
   - Daman Builder
   - Food Waste
   - MAERSK GROWTH

2. Health & Food: How are food companies enhancing the wellness profile of food and bringing healthier snacks to the market?
   - Nigel Hughes
   - EVP Global Research & Development
   - KELLOGG COMPANY

3. Food-Tech Bubble: Are we facing an oversupply of capital when some food startups are struggling to generate revenue? How can we better protect our food-tech entrepreneurs?
   - Niccolo Manzoni
   - Founding Partner
   - FIVE SEASONS VENTURES

4. Plant-Based & Clean Meat: Challenges ahead – How can we overcome the next set of challenges and propel these meat innovations to the next level?
   - Bruce Friedrich
   - Co-Founder & Executive Director
   - THE GOOD FOOD INSTITUTE

5. Impact Investment: What makes an attractive investment opportunity for an impact VC and how does it differ from traditional VC?
   - Aymeric Jung
   - Managing Partner
   - QUADIA IMPACT

6. Digitisation: What key factors are driving the application of big data, AI and digital transformation in food?
   - Dan Philips
   - Managing Director
   - SANDBOX INDUSTRIES & CULTIVAN SANDBOX VENTURES

7. Retailer of the Future: How is technology changing the way retailers operate and how are new innovations influencing consumer demand for new products?
   - Fabio Ziemssen
   - Director Food Innovation, NX Food
   - METRO AG

8. Alternative Proteins: How can the sector successfully solve the challenge of scale? Are non-traditional sources such as algae, seaweed and insects gaining traction?
   - Rosie Wardle
   - Programme Director, JEREMY COLLER FOUNDATION & Head of Investor Engagements, FAIRR

9. Food Mega Trends: What consumer and food trends are leading CPG and food brands watching closely? How are they responding to these?
   - Victoria Spadaro Grant
   - CTO, BARILLA & President, BLU877

10. Disruptive Technology: What’s tipped to be the next area of tech innovation for 2019 and beyond? Where do we need to see new thinking and innovation?
    - Brian Loeb
    - Investor
    - CONTINENTAL GRAIN

11. Open Innovation: What collaborative models work most effectively and what does a successful partnership look like for both the corporate and the startup?
    - Damien Jourdan
    - Open Innovation Manager
    - DANONE

12. Accelerating Scale: How are accelerators successfully lowering barriers to entry and helping startups scale?
    - Rodrigo Mallo Leiva
    - Programme Director
    - REBELBIO

13. Ingredient Innovation: How are food brands diversifying their product portfolios and what novel ingredients and technologies are in demand?
    - Tim Ingemire
    - Senior R&D Director
    - PEPSICO

11:45 Translating our Understanding of the Human Microbiome into a Tool for Personalised Nutrition

- Orli Kadoch
  - Vice President of Business Development
  - UBIOME, USA

12:45 Networking Lunch Break
14:00 Open Innovation: Is it the Answer? New Models to Accelerate Technology Scale-Up in Food

- What are the greatest problems facing the food industry today?
- How are big brands investing in R&D to meet these challenges and bridge the gap through open innovation?
- How can start-ups benefit from open innovation? To what extent is this approach making innovation more efficient and helping to accelerate the speed of technologies to market?
- What are the critical factors for a successful collaboration and how do big brands identify potential start-up partners? Where are the opportunities to collaborate with the food giants?

**SESSION CHAIR**
Kevin Camphuis
Co-Founder
SHAREFACTORY, FRANCE

**SPEAKERS**
Gerardo Mazzeo
Global Innovation Director
NESTLE, SWITZERLAND

Aldo Uva
Chief Open Innovation Officer & COO
FERRERO, LUXEMBOURG

Victoria Spadaro Grant
CTO
BARILLA
CEO & President
BLUSTIR, ITALY

Damien Jourdan
Open Innovation Manager
DANONE, FRANCE

Yu Shi
Senior Director, Global Research & ETS
THE COCA-COLA COMPANY, USA

14:45 Technology Showcase

Exciting early-to中期 stage food-tech companies present new and disruptive technologies. In the first of two sessions, four exciting entrepreneurs each have seven minutes to pitch their solution and outline their business strategy before taking questions from the ‘Dragons’ and the summit audience.

**THE START-UPS**

- **Xun Wang**
CEO
TRITON ALGAE INNOVATIONS, USA

Triton Algae Innovations provides novel solutions for the world’s food and feed shortages and has achieved the microalgae, Chlamydomonas reinhardtii, through the GMOS process. Chlamydomonas is safe, tastes great and is rich in essential amino acids, omega-3 fatty acids, vitamins A and other vital nutrients. To unlock Chlamydomonas’ potential, Triton developed scalable, environmentally friendly biotechnology tools to produce nutritional compounds, such as colostrum proteins and heme-proteins for future foods.

- **Harjeet Bajaj**
CEO
SAVORMETRICS, CANADA

Savormetrics’ proprietary sensing technologies extract biochemical and biophysical data from food products. The data is fed into its AI module that instantaneously performs texture engineering and machines learning. Correlations to provide metrics including microstructure, porosity, rheology, right to harvest, detection of harmful chemicals, quality profiling and taste profiling. This information allows its customers to perform smarter procurement and inventory management leading to reduced costs and increased profits.

- **Ilan Samish**
Co-Founder
AMAI PROTEINS, ISRAEL

Amai Proteins produces healthy sweet proteins as a sugar substitute. The sweeteners are healthy (zero calories, zero sugars and indigestible), widely food-compatible, cost-effective, non-GMO and taste like sugar. Using Agile-Integrative Computational Protein Design (AICPD) and production via fermentation, the proprietary proteins are adjusted from the equatorial paradise to the harsh environment of Israel.

- **Richard Lebbos**
Co-Founder
STARTCHY, LEBANON

Startchy is a Lebanese start-up enrolled in Beirut’s agri-food innovation accelerator AgriTech, a program jointly funded with the Embassy of the Netherlands. The programme offers resources, community support and funding to early-stage food-tech companies. The start-up has been synthesizing a starch-based bio-plastic coating for fruits and vegetables, aiming to offer a biological alternative to wax and vacuumed plastic for preserving food and extending shelf-life.

**THE DRAGONS**

- **Nina Waldhauer**
Managing Director
BRAHMS GROWTH, DENMARK

- **Peter Kruger**
Managing Director
STARTUPBOOTCAMP, ITALY

- **Adam Lyle**
Executive Chairman
PADANG & CO, SINGAPORE

15:30 Networking Coffee Break

16:00 Meeting Growing Consumer Expectations through Next-Generation Products

- With the increasing consumer demand for nutritious, transparent and sustainable foods, can biotechnology accelerate solutions and deliver on these attributes?
- Where are we seeing greatest innovation with gene-editing techniques in altering flavours, improving shelf life and enhancing the nutritional value of foods?
- What do food brands and retailers need to see from gene-editing to make it a viable option for consumer products in the shopping aisle?
- We are only on the cusp of what genetic-engineering could mean for the industry – moving beyond crops, who’s successfully making strides with foods that haven’t been traditionally modified?

**SESSION CHAIR**
Howard-Yana Shapiro
Chairman
MARS, USA

**SPEAKERS**
Brian Loeb
Chairman
CONTINENTAL GRAIN, USA

Jason Kakoyiannis
CEO
GINSEI BIOWORKS, USA

Haven Baker
Managing Director
FAIRWISE PLANTS, USA

16:45 Food as Medicine: The Power of Diet in Disease Prevention and Management

- What’s the latest innovation in developing foods and ingredients that target disease and illness?
- How have health needs evolved over the years, what challenges do we need to overcome, and what does the future hold?
- Which demographics are best placed to benefit from advances at the intersection of food, nutrition and health?

**SESSION CHAIR**
Adrian Daniel
Head R&D & Sciences
ABBOTT NUTRITION, UK

**SPEAKERS**
Daniele Manci
Senior Director, Global Research & Development
DANONE, FRANCE

Alexander La Francesca
Global Innovation Director
NESTLE, SWITZERLAND

Yanay Ofran
Co-Founder & Chairman
UKKO, USA

17:00 Nutrition & Health: Innovating to Enhance Performance, Flavour and Texture

- Is it possible to restore clean labelling without compromising on flavour, texture or appearance?
- How far have we come with enhancing flavour profiles along with the health and wellness content of food?
- How is the food sector innovating to reformulate foods to reduce sugar in line with consumer and regulatory demands? Will the sugar tax in the UK be the catalyst for change?
- To what extent are big brands and retailers rethinking their strategies to include functional ingredients that deliver advanced nutrition and health benefits to consumers?

**SESSION CHAIR**
Andrew Thomas
Managing Director
INNOVATION & TECHNOLOGY, SOYLENT, USA

**SPEAKERS**
Nigel Hughes
Managing Director
KELLOGG COMPANY, USA

Gil Horsky
Global Director, Innovation
MONDELEZ INTERNATIONAL, ISRAEL

Alan Hahn
CEO
MYCOTECHNOLOGY, USA

18:00 Close of Summit and Networking Drinks

- The DRAGONS
With eating habits, tastes and dietary requirements varying greatly across countries and regions, it’s clear that there’s no one-size-fits-all approach. Investors and incubators share their insight into achieving success in international markets with regional tastes.

09:15 Opportunities and Challenges for Investing in a Global World

With eating habits, tastes and dietary requirements varying greatly across countries and regions, it’s clear that there’s no one-size-fits-all approach. Investors and incubators share their insight into achieving success in international markets with regional tastes:

- What markets currently offer the greatest potential for innovative food products and why?
- How do global ambitions impact on a start-up’s go-to-market strategy?
- Do we need to have teams on the ground in target countries?
- How can we mobilise investment and capital in the markets that need it most?
- How do global ambitions impact on a start-up’s go-to-market strategy?
- How do accelerators and incubators successfully supporting companies looking to enter new markets?

SESSION CHAIR
Jonathan Berger
CEO
THE KITCHEN, ISRAEL

SPEAKERS
Matilda Ho
Managing Director
BITES X BITES, CHINA

Roberta Benedetti del Rio
Director
GENERATION INVESTMENT MANAGEMENT, UK

Roger Lienhard
Partner & Chairman
BLUE HORIZON, USA

10:00 Technology Showcase

Four more exciting early-to-mid stage food-tech companies take the stage to present new and disruptive technologies. They each have seven minutes to pitch their solution and outline their business strategy before taking questions from the ‘Dragons’ and the summit audience.

THE START-UPS

Jeremy Warren
CEO
ASTRONA BIOTECHNOLOGIES, USA

Astrona produces an easy-to-use, hand-held pathogen detection device that can be deployed on-site at every phase of food production. Its device uses patented technology to detect the RNA of the pathogen allowing for the detection of bacteria, viruses and fungi without a culturing step. The determination of pathogen presence can be obtained in one hour, much faster than current methods in which companies can wait days to receive their food safety testing results.

Olia Strand
CEO
BLUWRAP, USA

Bluwrap provides extended shelf-life technology for fresh food supply chains worldwide. Based in San Francisco, it has operations across the globe. Over the past years Bluwrap has successfully demonstrated that its market leading technology can significantly extend the shelf life of fresh proteins including salmon and pork in a sustainable way without compromising quality.

Franck Pradier
Managing Partner
ALKINNOV, FRANCE

Alkinnov is a young biotech company developing and producing natural innovative ingredients through an eco-friendly and GMO-free robust process of plant biostimulation. Alkinnov aims to revolutionise the nutrition market with its intense sweet proteins, superfoods, flavour and others natural additives, and tackle the canna-tech market thanks to its disruptive production methods.

David Kannar
Chairman & Chief Science Officer
NUTRITION INNOVATION, SINGAPORE / USA

Nutrition Innovation technology empowers global mills to produce a healthier, less refined, industrial low GI sugar as a replacement for white refined sugar. This innovation unleashes the development of better, healthier food and beverage products. It creates partnerships in the battle to combat the global obesity and diabetes epidemic through research, development and the adoption of healthier low GI sugar in everyday consumer products – providing a solution to governments, producers, industry manufacturers and consumers – from farm to plate.

10:45 Networking Coffee Break

11:15 Circular Economy: Innovative Approaches to Tackling Food Loss and Reduce Waste

- How are big brands innovating to maximise the value from food and reduce loss?
- How can technology improve waste reduction and traceability along the supply chain from production to shelf-life optimisation in-store? What areas are being overlooked?
- Where are we seeing case studies of success in reusing damaged products and utilising by-products for processing?
- What is the role of data analytics and digital solutions in helping pinpoint inefficiencies and optimise food quality and safety?
- What kind of investment are we seeing in this space? Is it sufficient to adequately eliminate food waste in the long-term? Who else does the sector need to engage?

SESSION CHAIR
Liza Goodwin
Senior Fellow & Director, Food Loss 
& Waste
WORLD RESOURCES INSTITUTE, UK

SPEAKERS
Mark Little
Head of Food Waste
BIOTECHNOLOGIES, TESCO, UK

Ben Biron
Co-Founder & CEO
WASTELESS, ISRAEL

Mordecai Faergeman
Director of Food Protection & Innovation R&D
NOVOZYMES, DENMARK
12:00 Blockchain: How can we harness the Power of Blockchain to Improve Traceability and Reduce Waste in the Food Supply Chain?

Ramesh Gopinath
Vice President, Blockchain Solutions
IBM, USA

12:15 Networking Lunch Break

13:15 Meeting Consumer Demand for Plant-Based Proteins: New Ingredients and Formulations

• What’s driving food brands and retailers to diversify their product lines and how are they creatively tapping into the shift to plant-based?
• What formulation and sensory challenges do meat-free substitutes present in terms of taste, texture and nutrition? What innovation and advancements are we seeing in this space?
• What innovations are we seeing with algae and fungi-based proteins? How can technology help maximise yield and address constraints around supply?
• What countries and markets offer most promising growth and uptake? How can we scale up production to meet demand?

SESSION CHAIR
Michael Pellman Rowland
Partner
ALPENROSE WEALTH MANAGEMENT
SWITZERLAND

SPEAKERS
Rosie Wardle
Programme Director
JEREMY COLLER FOUNDATION
Head of Investor Engagements
FARR, UK

Fabio Ziemssen
Director Food Innovation
NX FOOD INNOVATION HUB
OF METRO AG, GERMANY

14:00 Are We Reaching the Tipping Point for Commercialisation of Cellular Agriculture?

• What’s needed to bring clean meat and proteins to the next level?
• What will be the tipping point? How can we overcome the challenges of commercial scale production and customer perception?
• As the industry matures, will this open up new opportunities for providers and suppliers? What’s the potential for adjacent and cross-over industries?
• What new technology advancements are we seeing in the production and manufacturing processes that will enable the cost-efficient production of fat and muscle cells?

SESSION CHAIR
Bruce Friedrich
Co-Founder & Executive Director
THE GOOD FOOD INSTITUTE, USA

SPEAKERS
Lisa Feria
CEO
STRAY DOG CAPITAL, USA

Pascal Leroy
Vice President Past & New Proteins Live
ROQUETTE, FRANCE

14:45 Closing Remarks

15:00 Close of Summit

Lycotec is a Cambridge, UK based biotech and food-tech company, which is focusing on development and commercialisation of its platform technologies for health, nutrition and medical applications. They include he process which converts edible fats and oils into weight management and lipid-lowering products; new class of prebiotics targeting bifidobacteria and the “gut-liver-muscles-skin bridge” and hydrogel for new generation of functional beverages. Lycotec seeks licensing deals, industrial partnership and strategic investment of €4-6M.

Prairie Biosciences Canada (PBC) assists Canadian SMEs in the clean biotech sector to accelerate their growth and capitalise on new market opportunities. PBC has brought a delegation of the best clean biotech companies from the Canadian Prairies operating in the clean agri-tech and food sectors to the Future Food-Tech summit to help them make valuable business connections with European companies.

The Quadram Institute is a pioneering new facility for endoscopy, clinical trials and food and health research. By bringing clinicians, researchers and patients together under one roof, this new Institute aims to be at the forefront of a new era between food science, gut biology and health and develop novel solutions to worldwide challenges in food-related disease and human health.

Ambrosus is a blockchain-powered IoT network for food and pharmaceutical enterprises, enabling secure, and frictionless dialogue between sensors, distributed ledgers and databases to optimise supply-chain visibility and quality assurance. Through its blockchain AMB-NET, Ambrosus focuses on supply chain optimisation, logistics tracking, quality assurance and anti-counterfeiting.

Chefling, headquartered in Silicon Valley, provides the ultimate smart kitchen solution leveraging an AI-driven platform to seamlessly incorporate inventory organisation, intuitive recipe suggestion, shopping list management, and voice assistant integration to simplify the cooking experience in today’s connected home.

FlavorWiki is a unique consumer insights and data management solution designed specifically for the food and beverage industry. It combines digital technology, mathematical algorithms and sensory science to capture actionable consumer insights at scale with a focus on taste perception and preference. FlavorWiki tools have applications throughout the value chain from farm to fork.

Prairie Tide creates novel, high-value flax-based products that outperform their conventional counterparts, with innovative health benefits to consumers. Products include bioactive cyclic peptides, clean label food ingredients such as thickeners and egg replacement products, gluten-free flour and snack products. Prairie Tide also provides analytical tools and techniques for the oil seed and agri-food industries.

Veg of Lund as founded in 2016 at the University of Lund Sweden. Its patented heat-stable emulsion based on potatoes and rapeseed oil is the base for the commercial development of plant based liquid food solutions that are tasty, nutritious and allergen free. Like a smoothie, more filling, more nutritious, MyFoodie by Veg of Lund won “Best Convenience Food” at the World Food Innovation Awards.
Exhibitors
1. Prairie Biosciences Canada
2. IBM
3. Edlong
4. The Quadram Institute
5. Lycotec
6. MycoTechnology
7. uBiome

TechHub
a. Prairie Tide
b. Nutrition Innovation
c. Veg of Lund
d. Chefling
e. FlavorWiki
f. Ambrosus

SUMMIT FLOORPLAN

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SAN FRANCISCO

San Francisco, March 21-22, 2019

For more information on how to get involved, please contact:

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