futurefoodtech sf
INNOVATION & INVESTMENT FROM FARM TO FORK
San Francisco, March 21-22, 2019
Transformative Collaborations to Revolutionize the Food Ecosystem
futurefoodtechsf.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.

Our theme for 2019 is Transformative Collaborations to Revolutionize the Food Ecosystem. From personalized nutrition, alternative distribution channels and AI, to plant-based proteins and the role of food in health, our 70-strong speaking faculty will define the most effective routes to market and the collaborative partnerships needed to scale innovation and drive the sector forward.

The ideas are out there, there’s no shortage of deal flow, and CPG brands are more agile than ever before. This is a forum for the sector to unite, align strategic priorities and work together to fix the broken food system and deliver the next generation of nutritious, affordable foods to all.

I would like to thank all our partners for their support, and for helping build this event into a truly game-changing event for our industry. I’m especially excited to welcome the large number of start-ups who are presenting in our Technology Showcase sessions and exhibiting in our TechHub. Please take the opportunity to connect with them during our networking breaks and our drinks reception on Thursday evening - all of which take place in our exhibition space on the first floor.

Please also take advantage of our new app and 1:1 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 are always happy to facilitate introductions, so do come and see us at the 1:1 help-desk if you need any help.

As we look ahead to our upcoming summits in New York and London, and to next year’s summit in San Francisco, please take the time to share with us your feedback and suggestions, so that we can continue to build the summit year-on-year as the meeting place for the food-tech industry.

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Protein innovation. TraceGains is among the Food Logistics Top 100 carriers. It provides its customers with instant actionable information to reduce risk, increase efficiency and ensure compliance. TraceGains was established with a $150 million commitment by AgFunder Innovation Awards were revealed live on stage. See all winners and finalists at futurefoodtechsf.com/agfunder-innovation-awards.

The North Carolina Food Innovation Lab (NCFIL) is a state-of-the-art, GMP certified, pilot scale processing facility and development workshop that will serve as a catalyst for manufacturing plant-based foods and ingredient products. Entrepreneurs, established food companies, and academics will have access to an expansive suite of resources that will allow for new product and technology development, validation and commercialization. Beyond the pilot scale space and equipment, NCFIL will provide experienced staff to offer guidance and ensure efficiency on every project. With these capabilities, NCFIL will be able to process and package fresh fruits and vegetables into a number of different traditional products such as ketchup, jams, chutneys, sauces, and purées. Novel processing will enable NCFIL to manufacture plant-based food proteins, oils, natural flavors, natural colors, and bioactive ingredients to be marketed as or incorporated into formulated food products.

Kellogg Company strives to enrich and delight the world through foods and brands that matter. Its brands are beloved in markets around the world and it is a company with a heart and soul, committed to creating three billion Better Days by the end of 2025 through its ‘Breakfasts for Better Days’ global purpose platform.

Motif Ingredients uses fermentation to brew next-generation alternative proteins and other valuable food ingredients. Powered by Ginkgo Bioworks' platform for biological engineering, it creates novel solutions for foods that provide consumers with greater choices, without compromising taste, nutrition, or price. Motif Ingredients collaborates with chefs, health experts, and food visionaries to create the new building blocks for tomorrow's plant-based and healthy food revolution. Motif recently announced its $90M Series A financing with investors including Breakthrough Energy Ventures, Louis Derby Capital, Fontara, and Wal Global Investors.

Sidley Austin is a premier international law firm. Its food, drug and medical device regulatory, compliance and enforcement practice is recognized worldwide-class practice representing major pharmaceutical, biotechnology, medical device, food, dietary supplement, tobacco product and cosmetic companies in the U.S., the European Union and Asia. Sidley's staff of about 1,000 is recognized for its excellence, its commitment to diversity and its dedication to pro bono efforts. Sidley has been recognized with a top-tier ranking across these three geographic areas.

Tritan Algae Innovations provides novel solutions for the world’s food and feed shortages and has ushered the microalgae, Chlamydomonas reinhardtii, through the GRAS process. Chlamydomonas is safe, tastes great and is rich in essential amino acids, omega-3 fatty acids, vitamin A and other vital nutrients. To unlock Chlamydomonas’ potential, Tritan developed scalable, environmentally friendly manufacturing processes, demonstrated benefits to gut health, and pioneered biotechnology tools to produce nutritional compounds, such as colostrum proteins and hevea-proteins for future foods.

Soylent is a meal replacement drink that is on a mission to do away with the food industry. Its flagship product, ClearTaste®, is the world's first organic bitter blocker, with customized, hands-on business advisory services, industry and technical expertise, and global connections.

Bioenterprise Corporation is a national, non-profit agri-tech commercialization accelerator, providing companies with customized, hands on business advisory services, industry and technical expertise, and global connections. Bioenterprise collaborates with partners across Canada to help entrepreneurs bring agriculture, agri-food and agri-product innovations to market, increase revenues, attract investment and create jobs.

Bioenterprise and the Government of Canada focus on promoting growth in the agricultural, food and forestry sectors and on building the competitiveness of companies in the agri-food industry. Over the past five years, Bioenterprise has provided support for hundreds of companies and helped over 2,500 entrepreneurs.

Bioenterprise is the world leader in biological solutions. Together with customers, partners and the research community, Novozymes improves industrial performance while preserving the planet’s resources and helping build a better world. As the world’s largest provider of enzymes and industrial biotechnology, its bioinnovation 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. Novozymes’ Food & Beverage division helps customers transform the quality and sustainability of food and beverages to meet the demands of a growing world. Novozymes’ innovations help customers improve products and enable sustainable growth.

IBM is building a blockchain for business and reimagining business networks. A founding member of the Linux Foundation’s Hyperledger, IBM has worked with more than 400 clients across financial services, supply chains, IoT, risk management, digital rights management and healthcare to build and implement blockchain applications.
SUMMIT AGENDA

DAY ONE MARCH 21, 2019

7:45-8:45 Breakfast Briefing Hosted by Kellogg Company
Accelerating Innovation in Plant-Based Proteins and Digestive Wellness

Join leaders from Kellogg Company, MorningStar Farms and MycoTechnology for an informal breakfast briefing about innovation and investment in plant-based proteins and digestive wellness. The discussion, along with time for networking, will bring participants new connections and provide a forum for inspiration and innovation. A light breakfast will be provided.

08:55 Opening of Plenary Session
Jennie Moss, Founder & Managing Director, RETHINK EVENTS

09:00 Keynote Address: Building a Food System Fit for the Final Frontier
Grace Douglas, Lead Scientist, Advanced Food Technology NASA JOHNSON SPACE CENTER

Space food needs to have a multi-year shelf stability with low resource needs and minimal time commitment. So, what’s on the menu for astronauts? What are the challenges and technological solutions needed to develop a safe, nutritious, and palatable food diet for long duration space missions?

09:20 Accelerating Innovation: Are we Reacting Quickly Enough and Collaborating at a Rate that can Truly Transform the Industry?

- What are the greatest challenges facing the food industry today? What is the role of technology in meeting these needs?
- How have R&D approaches evolved over the years to meet the growing demand for nutritious, affordable and convenient foods?
- What are the most successful models for transformative collaboration within the food-tech space?
- Have new partnerships made the sector more agile and how can we take this to the next level?
- What open innovation programs are being successfully pioneered by some of the big food brands?
- What are the critical success factors?

SESSION CHAIR
Dan Phillips, Managing Director, CULTIVATE SANDBOX VENTURES
Giovanni Battistini, SVP of Open Innovation, FERRERO
Ashlie Adams, Head of Open Innovation, NESTLE
Brigette Wolf, Head of SnackFutures Innovation, MONDELEZ INTERNATIONAL
Scott May, Head of MISTA, OVAUDAN
Jed Wang, Head of Business Development & Partnerships, AMAZON LAUNCHPAD

SESSION SPEAKERS
Greg McParland, Senior Investment Manager, DSM VENTURING USA
Shirley Wu, Director, Health Product, 23ANDME
Allison Kuhn, Director of Retail Nutrition, KROGER HEALTH
Seth Bannon, Founding Partner, FIFTY YEARS
Jonathan Middis, Chief Technical Officer, TAMU GROUP

10:05 Transformative Acquisitions: Disrupting the CPG Landscape with Entrepreneurial Spirit

- What can we learn from RXBar in building and scaling a $600 million clean label product, while maintaining its unique proposition within a global enterprise?
- What are the critical success factors for both the start-up and the CPG?
- How can we successfully inject entrepreneurial thinking and mindset into CPGs? Are entrepreneurs the true disruptors of the food sector?

SESSION CHAIR
Peter Rahal, Founder, RXBAR

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Scott May, Head of MISTA, OVAUDAN
Jed Wang, Head of Business Development & Partnerships, AMAZON LAUNCHPAD

10:20 Networking Coffee Break

10:50 Personalized Nutrition: How Do We Move from Tailored Diets for a Niche Market to Becoming a Fundamental Part of Public Health and Diet?

- What does the science tell us and how far have we come in monetizing innovation and disruption in the personalized nutrition space? Have we reached a tipping point?
- The microbiome, digital health, DNA and blood testing are all potential gamechangers, where should we expect to be in the next 5 years with these technologies?
- How do we take personalized nutrition and make it fit within a CPG model? Does it lend itself to scale?
- To what extent do we need to optimize our manufacturing capabilities to make them nimble and agile enough to respond quickly to tailored diets?

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There is no Innovation without COLLABORATION

Our world-class R&D platforms & scientists want to work with you through:
- Collaboration programs & grants
- Strategic alliances & licensing
- Venture investment

✔ Healthier
✔ Sustainable
✔ Traceable

Making the Food You Love a Healthier Choice™

Developing food ingredients precisely the way consumers demand

Learn more at innovate.bayer.com or follow us at @Bayer4Crops

futurefoodtechsf.com
Technology Showcase: Early-Mid Stage Technology Entrepreneurs Present Seven Minute Snapshots of their Solutions

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

PRESENTING COMPANIES

Eran Blachinsky
CEO
BETTER JUICE

Tom Simmons
Founder & CEO
STEM

Odedrik Brasser
Founder & Partner
MILKWAYS

Rudi Dieleman
Co-Founder
PECTOCF

Better Juice uses natural enzymes in non-GMO microorganisms to convert sugars in juice to non-digestible compounds, such as dietary fibers. It removes all sugars – sucrose, fructose and glucose – from all types of fruit juice, regardless of its sugar composition, without affecting juice smell or taste, except for reducing the sweetness.

Stem is a Cambridge, UK and Silicon Valley-based food-tech company that is reimagining the role of sugar in our food system. Stem has developed a method of biologically purifying the natural, low calorie sugars that are present in plant fiber. In doing so it is revolutionizing unhealthy sugar-rich food categories.

Milkways has developed a supply chain technology that transports large volumes of fresh milk, even between continents. The solution is highly cost efficient (as milk powder) and delivers a higher quality product with no degradation and can be frozen even after 45 days. Consequently, cows can be kept in their natural habitat where milk can be made at half the cost and more importantly, at half the environmental impact. Therefore, the technology can make a huge impact on the sustainability of the global dairy market.

PectocF is a start-up company that has developed a technology to transform the industrial scale stream of coffee pulp biomass into high value biomaterial compounds such as leaf ingredients. It uses the coffee cherry biomass (skin and flesh) as the raw material and, with the use of its patented extraction process, transforms this biomass into valuable compounds. The product that PectocF aims for as first entry to the market is a food ingredient named Dutch Gam. This ingredient has shown to be substantially more effective in stabilizing emulsions for beverages compared to Arabic Gam.

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

Exciting early-to-mid stage food-tech companies present new and disruptive technologies. In the second of three sessions, four entrepreneurs each have seven minutes to pitch their solution and outline their business strategy before taking questions from the ‘Shark’ panel and the summit audience.

PRESENTING COMPANIES

Pasi Vainikka
Co-founder & CEO
SOLAR FOODS

Julian Melchiori
Founder & CEO
ARBOREA

Riana Lynn
CEO
JOURNEY FOODS

Journey Foods is creating the future of nutrient consumption through plant-based nutrition delivery. Journey Foods builds products and services for the new industry of urban agriculture and personalized nutrition. Journey Foods is creating the future of nutrition delivery with precision agriculture and personalized nutrition.

Arborea produces the most sustainable and healthy plant-based food ingredients to help food producers fulfill new market trends and increase their margins while building a world where everyone eats healthy. Arborea extracts its ingredients from microalgae for which they developed groundbreaking cultivation technology, the BioSolar Leaf, which removes and disposes how cells are normally grown to deliver high-quality and high-purity ingredients at low cost and unlimited scale.

SOLAR FOODS is introducing a game-changing natural protein for the global food industry. Produced from CO2, water and electricity, its unique single-cell proteins are independent from agriculture, weather and the climate. Solar Foods opens a new world of unimaginable protein choices, whilst creating new sustainable food diversity.

Solar Foods is a Cambridge, UK and Silicon Valley-based food-tech company that is reimagining the role of sugar in our food system. Solar Foods is a Cambridge, UK and Silicon Valley-based food-tech company that is reimagining the role of sugar in our food system.

Seattle Food Tech (SFT) is a food manufacturing technology and production company making delicious, juicy plant-based ‘steak’ nuggets and patties for food service. SFT implements unique food manufacturing methods in large scale production to produce affordable plant-based meat at high volumes. This goal is achieved through deliciously crafted plant-based meats, use of high-throughput automation, development of novel, low-energy manufacturing tools, and design of modular production facilities built and operated by Seattle Food Tech.

• What can we learn from innovative start-ups who have achieved mass market penetration?
• How can we achieve scalable growth? What will it take to get to this point?

Cementing the Position of Plant-Based Proteins: What Does the Future Hold?

• Flexitarian, reducetarian...with a fundamental shift in consumer attitudes and behavior, how are food brands and retailers diversifying their product lines and portfolios to meet new consumer segments?
• From oats and legumes to fungi and algae, what novel plant-protein ingredients are emerging? Which ingredients tick all the boxes in terms of taste, texture and sustainable production?
### ROUNDTABLE DISCUSSION GROUPS | LOCATION: CONTINENTAL BALLROOM

One of the most interactive sessions of the program. The roundtable discussion groups are each hosted by industry experts and offer you a valuable opportunity to network, brainstorm solutions and share ideas with your peers.

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<th>Group</th>
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<td>Accelerating Scale</td>
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<td>Food &amp; Health</td>
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<td>Shelf Life Stability</td>
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<td>Plant-Based Innovation</td>
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<td>Food as Medicine</td>
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<td>Alternatives to Seafood</td>
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<td>Quantum Food Love</td>
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<td>Innovating with Fiber</td>
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<td>Food as Medicine</td>
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**PureCircle New Generation Stevia Leaf Sweeteners**

Our Reb M stevia sweeteners are plant-based with a sugar-like taste. These highly sought after ingredients are:

- Great tasting
- Cost Competitive
- Non-GMO
- Zero Calorie
- Perfect for No Added Sugar Products
4:15  PureCircle: The Future of Zero Calorie Sweeteners and Innovation in the Food and Beverage Industry

- Why are food and beverage companies increasingly turning to zero calorie sweetening solutions?
- What are the important recent innovations in sweeteners?
- What does the future of zero-calorie sweeteners look like?
- How is PureCircle’s innovation leading the market for stevia?

Maga Malsagov
CEO
PURECIRCLE

4:30  Building the Food System of the Future through Next-Generation Products

- From flavor manipulation to improving shelf-life and tackling food allergies, the potential for biotechnology to bolster food security and address a range of food-related challenges is immense. Who is successfully paving the way for the next generation of innovative food products?
- What role can enzyme technology play in creating more sustainable and nutritious foods?
- What are the potential pathways for bringing genetically engineered foods to market? What does a successful collaboration look like and who are the key stakeholders that we need to engage?
- What transformative breakthroughs have we seen with gene editing? What will the food system of the future look like in the next 5-10 years?

SESSION CHAIR

Howard-Yana Shapiro
Chief Agricultural Officer
MARS

SPEAKERS

Jenn Armen
Vice President
OKANAGAN SPECIALTY FRUITS

Patrick Brown
Founder & CEO
IMPOSSIBLE FOODS

John Purcell
Head of Vegetable Seeds R&D
BAYER, CROP SCIENCE DIVISION

Dan Voytas
Chief Science Officer
CALYXT

Soren Lund
Head of Strategic Growth, Food & Beverage, North America
NOVOZYMES

5:15  Avoiding a Tech Bubble: The Role of VCs in Shaping a Scalable and Sustainable Food-Tech System Globally

- According to the PitchBook Platform, VC investors had poured more than $2 billion into the industry by September 2018, compared to about $1.5 billion total in both 2016 and 2017. Where has this level of investment made the most impact and are we in danger of overvaluing/oversaturating the food-tech sector?
- What have been the most successful scale up and exit strategies for start-ups and investors?
- How can we overcome barriers of scale and adoption?
- What are the next set of challenges that need to be solved by the food sector? What are the untapped opportunities and un-invented technologies?

SESSION CHAIR

Alexandria Coari
Director, Capital & Innovation
REFED

SPEAKERS

Adam Bergman
Head of AgTech & FoodTech Investment Banking Practice
WELLS FARGO

Costa Yiannoulis
Investment Director
CPT CAPITAL

Brian Loeb
Investor
CONTINENTAL GRAIN COMPANY

Arvind Gupta
Founder
INDEBIO

Gabriel Kra
Managing Director
PRELUDE VENTURES

6:00  Closing Remarks and Networking Reception

Hosted by:
NC FOOD INNOVATION LAB

Welcome Address by:
Bill Aimutis
Executive Director
NC FOOD INNOVATION LAB

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futurefoodtechsf.com
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<tr>
<th>Time</th>
<th>Session Title</th>
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<tbody>
<tr>
<td>09:00</td>
<td>Breakfast Briefing: AI and Consumer Intelligence: What to Expect in the On-Demand Economy</td>
<td>Bastian Lehmann Co-founder &amp; CEO POSTMATES</td>
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<td>• How, when and what are consumers consuming? How are disruptive startups tackling the last mile and transforming the way goods are moved around the world?</td>
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<td>• How can AI facilitate a more personalized consumer experience and help retailers, restaurants and food brands react to trends faster and meet changing consumer demands?</td>
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<td>09:15</td>
<td>From Online to Omnichannel: Challenging the Status Quo</td>
<td>Bryan Crowley CEO SOYLENT</td>
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<td>• What innovative business models are reshaping distribution?</td>
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<td>• How can start-ups learn from the CPG giants?</td>
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<td>• How can we use a “innovate and test” model to move from a singular online product to mainstream platform brand?</td>
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<td>• How can start-ups move from online to bricks-and-mortar and what are the benefits to such an unconventional approach?</td>
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<td>09:30</td>
<td>Accelerating Growth and Time to Market through AI and Automation</td>
<td>Gary Nowacki CEO TRACEGAINS</td>
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<td>• With seismic shifts in consumer priorities and changing sales channels, how can food and beverage companies stay competitive?</td>
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<td>• A McKinsey survey report highlights that food and beverage companies fail 76 percent of the time when bringing new products to market. How can businesses solve this problem and compensate for such poor success rates?</td>
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<td>• The supply chain is larger and more complex than ever, so how do manufacturers and brand owners immediately find what they need to build their products faster and automate the rest?</td>
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<td>• How can food and beverage companies connect stakeholders, streamline workflows and scale the business without adding resources?</td>
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**PRESENTING COMPANIES**

- **Meatable**
  - Co-founder & CEO: Daan Luining
  - Technology: Meatable makes 100% real, delicious, guilt-free meat. With one cell, Meatable is revolutionizing the meat industry's impact on climate change and animal welfare and at the same time increasing food security, without compromising the culinary experience of eating tasty, real meat. This innovation is essential for our planet and for improving human lives.

- **Culture Biosciences**
  - Co-founder & CEO: Will Patrick
  - Technology: Culture Biosciences grows organisms for biotech companies, and has built the first cloud bioreactor farm. Culture Biosciences grows customers' organisms in its automated bioreactors and then sends back data and samples. Its customers design organisms to produce therapeutics, materials, and foods. Culture Biosciences helps its customers quickly test their organisms and gets their products to market.

- **Mission Barns**
  - Co-founder & CEO: Elan Fischer
  - Technology: Mission Barns is a clean meat company based in Berkeley, California, founded in 2018 by Elan Fischer and David Bouwer. Mission Barns is creating healthy and affordable clean animal fat at a large scale, to make products such as bacon and duck fat in a more efficient and sustainable way, providing flavor and function to a variety of foods.

- **Spoonshot**
  - Co-founder & CEO: Kishan Vasani
  - Technology: Spoonshot has developed a 'Food Brain' that leverages food science and AI to predict consumer tastes and food trends. It has built an intelligence platform that gives CPG companies forward-looking insights to identify new product development areas and unlock hidden penetration opportunities for existing products.

**SHARKS**

- **Jonathan Berger**
  - CEO: The Kitchen
  - Company: The Kitchen
  - Mission: Revolutionizing the meat industry's impact on climate change and animal welfare and at the same time increasing food security, without compromising the culinary experience of eating tasty, real meat. This innovation is essential for our planet and for improving human lives.

- **Shally Shanker**
  - Founder & CEO: AIM PARTNERS
  - Company: AIM PARTNERS
  - Mission: AIM PARTNERS is a boutique consulting firm that helps companies navigate the complex landscape of food and beverage innovation.

- **Peter Haring**
  - Ecosystem Director, Foods: Unilever
  - Company: Unilever
  - Mission: Unilever is a global food and beverage company that is committed to helping people feel good, do good, and live well.

**SESSIONS**

- **9:45** Networking Coffee Break
- **11:00** Regulatory Perspective: Facilitating Industry Innovation towards Healthier Foods that Consumers Want
  - Speaker: Susan Mayne, Director, Center for Food Safety & Applied Nutrition, FDA
  - Description: An update from the FDA on its Nutrition Innovation Strategy which takes a fresh look at what can be done to reduce preventable death and disease through improved diet and nutrition. The FDA will provide an update on key elements of this strategy including health claims, making ingredient information more consumer friendly, and requirements related to the content and production of certain food products.
- **11:15** What does Healthy Really Mean? New Ingredients and Innovations Redefining the Great-Tasting Foods of the Future
  - **Speakers**
    - Lauren Loktev, Partner, Collaborative Fund
    - Christine Cioffe, SVP, Global Snacks R&D, PepsiCo
    - Beth Warren, Chief Commercial Officer, Edlong Corporation
    - Alan Hahn, CEO, Mycotechnology
    - Xun Wang, CEO, Triton Algae Innovations
    - Jonathan McIntyre, CEO, Motif Ingredients
  - **Description**: A panel of experts will discuss the latest innovations in reducing sugar, sodium, artificial colors and flavoring. What is the role of flavor houses and ingredient suppliers in this process? What is the long-term impact on snacks?
- **12:00** The Intersection of Food, Health and Medicine: Utilizing Fortified and Functional Ingredients to Target Chronic Illness and Medical Conditions
  - **Speakers**
    - Nikky Contractor, Co-founder & CEO, Sunstone Regulatory
    - Sofia Eliaizondo, Co-founder & COO, BrightSeed
    - Andrew Kirkwood, Open Innovation Manager, Suntory Beverage and Food Europe
    - Gareth Asten, Managing Partner, Acre
    - Harold Schmitz, Partner, The March Fund
  - **Description**: A panel of experts will discuss the latest innovations in reducing sugar, sodium, artificial colors and flavoring. What is the role of flavor houses and ingredient suppliers in this process? What is the long-term impact on snacks?
- **12:45** Networking Lunch
1:45 Blockchain: Building Trust, Traceability and Transparency in the Supply Chain

Suzanne Livingston
IBM Food Trust
Offering Director
IBM

2:00 Digitization: Achieving Sustainability Goals by Lowering Waste and Energy Consumption through “Smart Partnerships”

- With the global food sector facing increased environmental and economic pressures, how can we create successful partnerships that combine both technological and supply chain know-how?
- How is digitization addressing some of the biggest challenges facing the industry and bringing beneficial changes across the value chain?
- What are the obstacles that the sector needs to overcome to make it mainstream?

Stuart Bashford
Digital Officer
TYSON VENTURES

2:15 Commercializing Cellular Agriculture: Identifying the Right Business Models and Collaboration Opportunities

- Cellular or Acellular, B2B vs B2C: how are early-stage cellular agriculture companies navigating product development and what routes to market are proving to be the most successful?
- Where are the opportunities for new entrants e.g. life sciences, biomedical?
- How is the regulatory landscape evolving and what does it mean for investors and innovators?
- How can we leverage industry partners and existing infrastructure/manufacturing capabilities and expertise to drive down the price point and scale cell production?
- How are active investors accelerating the transition to clean meat?

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Eric Schulze
VP of Product & Regulation
MEMPHIS MEATS

3:00 Corporate Venture Capital: Accelerating Growth, New Exit Opportunities and Trends Gaining Traction

- What key trends and areas of innovation are corporate venture arms watching closely? Where will we see the next wave of investment?
- How can startups engage with corporate venture capitalists to accelerate growth and scale? What advice would you give to entrepreneurs looking to partner with you?
- How have corporate venture arms opened up new exit opportunities and strengthened the food ecosystem?
- What is the investment thesis of forward-thinking corporate venture arms? Is it financial or strategic and what can we learn from some of the most successful acquisitions or investments in the food-tech space? Have we got the right recipe for success?

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3:45 Closing Remarks
The American Pulse Association is a non-profit organization devoted to increasing the consumption of pulse crops. Pulse crops - which include all lentils, chickpeas, dry peas, and dry beans - are a nutrient-dense, delicious, and sustainable source of plant-based protein.

Biofortis Research is a leading Contract Research Organization (CRO) that conducts clinical and sensory research for food, dietary supplement and pharmaceutical companies. With offices located in the USA (Chicago), Europe and China, Biofortis has over a decade of experience in the design and conduct of clinical trials to meet a range of business and regulatory needs. Biofortis can assist its customers in all stages of the clinical trial process, in addition to offering scientific consulting and literature assessment services.

Cleaftrait’s twin screw extrusion process manufactures high quality plant-based foods, as well as meat substitutes that mimic the sensory attributes of real meat. These products are nutritionally balanced, with high protein content, fiber and low or no fat, with the added advantages of ethical production and limited environmental impact.

Monash University researchers determined that short chained carbohydrates were the cause of irritable bowel syndrome in many people. Monash created the acronym FODMAP to highlight these sugars causing IBS symptoms. FODMAPs are fermentable, oligosaccharides, disaccharides, monosaccharides and polyols and are in many foods.

By following the Monash Low FODMAP diet, up to 75% of those with IBS can experience relief of their symptoms. FODMAPs are fermentable, oligosaccharides, disaccharides, monosaccharides and polyols and are in many foods.

Novolyze is a food safety company. Its mission is to develop innovative technologies that help the food industry manufacture safer food, while ensuring strong compliance with international Food Safety Standards. Its innovative approach relies on the utilization of cutting-edge microbiology solutions, combined with the latest developments in digital, IoT and machine learning.

NewLeaf Symbiotics is an agri-food technology company engaged in commercialization of sustainable and naturally-derived crop inputs containing beneficial plant microbes (M-trophs). NewLeaf’s family of products help increase on-farm yield, reduce environmental impact, and provide solutions to meet consumers’ demand for healthy and affordable food.

Its 40-member team is based in BRIDG Park at the Donald Danforth Plant Science Center in St. Louis, Missouri.

Renmatix’s proprietary Plantrose® process enables cost in use savings for food producers by using water to convert plant-based feedstocks into high-performing, cost-enabled products such as Simple Cellulose, a uniquely multi-functional food ingredient with emulsification, humectancy and texturizing properties, for traditional and all-alternative food applications. Renmatix is privately-held, with operations in Georgia, New York and Pennsylvania.

VTT is a visionary research, development and innovation partner. It drives sustainable growth and tackles the biggest global challenges and turns them into growth opportunities. It helps society and companies to grow through technological innovations. VTT has over 75 years’ experience in top-level research and science.

Alcarelle is a scientific company developing a novel functional ingredient as a synthetic alternative to alcohol. The goal is a calorie-free, hangover-free drink that imitates the pleasant aspects of alcohol - sociability, relaxation, fun – without those horrible undesirable effects that can cause so much damage to our health.

Aroma Bit is a technology start-up that has invented a small sensor that can digitize smell. R&D teams in the food and beverage industry are using the sensors to collect olfactory (scent) data of product samples and are exploring new ways to utilize the technology to improve product quality.

Back of the Yards Algae Sciences (BYAS) is a ‘circular economy’ company with a proprietary, integrated platform of microalgae-based solutions for foods and agriculture. BYAS lead product is phycoerythrin-rich Spirulina extract – a GRAS, natural blue food colorant. BYAS also produces the world’s first long-life, zero-odor, easy to digest Spirulina and Chlorella flours - plant-based food ingredients.

DouxMatok is a food-tech company, having proprietary technology to deliver sugars more efficiently to the taste buds, therefore enhancing the perception of sweetness. This allows substantial reduction of sugar in a variety of food applications, without any taste compromise. DouxMatok is expected to commercialize its branded sugars by end of 2019.

Edamam is a nutrition data platform providing nutrition analysis, meal recommendations and licensed data solutions to companies in the food, health and wellness sectors. Clients leveraging Edamam’s data include Nestle, Amazon, Microsoft, Food Network and a number of catering, food delivery, population health and corporate wellness businesses.

Evigence Sensors focuses on developing and commercializing innovative, patent protected Time Temperature Indicators that meet the needs of industry mega trends and provide information regarding the traceability, safety and health of a product. Time Temperature Indicators are designed to visually indicate the true shelf-life of the product they are monitoring.

NCG is a food technology company founded in 2017 by Daniele Di Clerico and Fabrizio Merlini, who share a passion for innovation in the food sector. They have invented a technology and hardware that aims to significantly improve food safety, cooking quality and food costs all at once.

Nobillegen is an advanced ingredients company that produces unique proteins and oils for the healthy living industry. Nobillegen’s proprietary technology creates high-quality ingredients from one of nature’s oldest microorganisms. With a purpose to positively impact people and the planet through science, Nobillegen is redefining the future of nutrition.
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Hosted in San Francisco, New York, London, Singapore and Amsterdam, our leading portfolio of agri-food events brings together a powerful audience ready to explore innovation, investment, partnership and alliancing opportunities in agri-tech and food-tech.

We welcome your feedback and suggestions as we constantly refine our offering and look for new opportunities to connect the industry’s most exciting and influential gamechangers.