future food-tech
INNOVATION & INVESTMENT FROM FARM TO FORK

New York, June 18-19, 2019
Achieving Healthy and Sustainable Food Systems in an Urbanized World

futurefoodtechnyc.com #futurefoodtech
Our mission at Future Food-Tech is to bring together the leading international food brands, most exciting entrepreneurs and active investors, to share ideas and forge new partnerships to shape the future of food.

The theme for our Summit in New York this year is Achieving Healthy and Sustainable Food Systems in an Urbanized World. From snacking innovation to novel on-demand delivery models, next-gen alternative proteins to data-driven personalized nutrition, 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 in our increasingly urbanizing world.

I would like to thank 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 a strong selection of featured start-ups who are presenting in our Technology Showcase sessions and exhibiting in our TechHub. Please take the opportunity to connect with them during the networking breaks and our drinks reception on Tuesday evening.

Please also take advantage of our new app and 11 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 registration desk.

As we look ahead to our upcoming summits in London, Singapore and San Francisco, and to next year’s summit in New York, 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.

Sophie Buck
Conference Producer

MEET THE RETHINK TEAM

Download the Event App!

Access everything you need from your phone or tablet, from the agenda to your meeting schedule and speaker profiles.

Search ‘Rethink Events’ in your app store.
Soylent produces delicious, functional foods that are good for the body and planet. In 2013, Soylent meal replacement powder was created to offer a simpler, more efficient food source. The company has since grown to disrupt and drive the Food Tech world, and is on a mission to provide complete, sustainable nutrition that’s accessible, appealing and affordable. Soylent’s products are engineered to provide the vitamins, minerals, fats, carbohydrates and protein the body needs. Soylent’s innovative products include the new complete 100-calorie mini meal Soylent Squared; Original, Cacao and Café Powder; healthy snacking alternative Soylent Bridge; and ready-to-drink bottles available in seven delicious flavors.

Tyson Ventures was established with a $150 million commitment from Tyson Foods and a mandate to make minority stake investments in promising entrepreneurial food businesses that are pioneering breakthrough products and technologies, as well as disruptive business models. The team is based in Chicago, Illinois and focuses on investing in three core pillars: Alternative Proteins, Sustainability, and Internet of Food.
Delegates joined the half-day pre-summit workshop to explore the global market for plant-based products, sourcing and scalability solutions, new opportunities for plant-based ingredients and advancing taste, texture and nutrition.  
The workshop was an opportunity for networking, collaboration and new partnerships within the plant-based proteins space.

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The Scientific Art of Authentic Taste

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**SUMMIT AGENDA**

**TUESDAY JUNE 18, 2019**

**8:55**

**Opening Remarks**
Sophie Buck, Conference Producer, RETHINK EVENTS

**9:00**

**Opening Keynote: The Role of Food-Tech in Nourishing Our Cities**
Eric Adams, Brooklyn Borough President, CITY OF NEW YORK

**9:15**

**Food Leaders’ Plenary: Achieving Healthy and Sustainable Food Systems in an Urbanized World**

- How are leading foods brands and retailers driving the transition to a healthier, more sustainable food system? What approaches are proving successful?
- What technologies are emerging to develop urban food systems that offer more easily available, affordable and nutritious foods? Where are the key gaps and challenges that innovators should be focusing on? What’s needed to better supply food deserts?
- How do we influence consumer behavior to make it easier to eat healthily and sustainably?
- Where are the opportunities for collaboration across the supply chain to accelerate change?

**SESSION CHAIR**
Greg McParland, Sr. Investment Manager, DSM VENTURING

**SPEAKERS**

Bobby Chacko, CEO, OCEAN SPRAY

Victor Friedberg, Chairman & Founder, FOODSHOT GLOBAL

Reese Schroeder, Managing Director, TYSON VENTURES
The Future of Snacking: How are Changing Consumer Lifestyles and Preferences Influencing our Eating Habits?

- How have consumer eating habits evolved over the years? What’s driving the growth in snacking?
- How is the sector responding and what key areas of innovation should we expect to emerge?
- As consumers become more mindful about their food choices, they also still want to indulge. Where does snacking fit into the health and wellbeing space? What are the latest advances in healthier ingredients and foods while still delivering on taste and desire?

### SESSION CHAIR

Peter Bodenheimer
Program Director
FOOD X

### SPEAKERS

- Will Papa
  Chief R&D Officer
  THE HERSHEY COMPANY
- Lucia Ponginebbi
  VP, Global Snacks R&D
  PEPSICO
- Bryan Crowley
  CEO
  SOYLENT
- Laurrette Rondenet
  President & CEO
  EDELONG CORPORATION

### 10:45 Networking Coffee Break

11:15 Presentation: Utilizing AI to Enter a New Era of Flavor Innovation

- Hamed Faridi
  Chief Science Officer
  MCCORMICK

### 11:30 Following Your Gut: Fortified and Functional Foods Driving Good Digestive Health

- What do the latest science and findings on the microbiome tell us about the relationship between food and health?
- What types of foods and ingredients are key to improving gut health and microbiota diversity? How are big food brands developing products to meet this trend and deliver on consumer demand?
- What advancements have been made in designing foods that target intolerances and positively impact on illness and disease management? How have our health needs evolved over the years?

### SESSION CHAIR

Joshua Haslun
Analyst, Agro Innovation Team
LUX RESEARCH

### SPEAKERS

- Samantha Ford
  Business Development Director
  ADP
- Oxana Kuikhanova
  Venture Partner
  SEVENTURE PARTNERS
- D’Anne Hayman
  VP, Global Innovation & Nutrition
  THE KELLOGG COMPANY
- Michael Bush
  Executive Director
  PRENEXUS HEALTH
- Abhilij Natu
  Global Marketing – Functional Nutrition
  BASF HUMAN NUTRITION

11:45 Networking Lunch Break Hosted by: improved nature

12:15 Personalized Nutrition as a Pathway to Healthy Eating and Good Food Choices

- How are food brands and retailers approaching personalized nutrition? What solutions are proving to be most successful and popular with consumers?
- Data-driven apps, DNA testing, gut health: What are the limitations of this data, and is data privacy a concern?
- What new innovative methods of collecting and combining data are emerging?
- What role can personalized nutrition play in managing and treating health conditions? What innovation is emerging in this space?
- What are the next set of challenges that need to be solved to deliver personalization at scale? Is it possible to individualize products on an industrial scale? How do supply chains need to adapt?

### SESSION CHAIR

Seth Bannon
Founder
FIFTY YEARS

### SPEAKERS

- David del Pozo
  Sr. Director, Metabolic Response, Open Innovation Science
  FERRERO
- Glenn Sullivan
  Founding Partner
  QUINTESSENCE NUTRACEUTICALS
- Guruduth Banavar
  CTO
  VIOME

1:00 Networking Break

1:45 Creating a Culture Open to Innovation and Entrepreneurial Thinking

With an Introduction from the Session Chair

- What are the best routes to creating a culture of innovation and how can innovation be integrated into the core business of the CPG?
- How are CPGs working with start-ups to respond to new trends and leverage talent and technologies to unlock growth? What models have proved successful?
- What are the main obstacles that big brands and start-ups encounter when working with each other? How can we overcome these?

### SESSION CHAIR

David Behringer
CEO
PILOT LITE VENTURES USA

### SPEAKERS

- Tom Allison
  Global Head of Investment Strategy & MLA
  AB INBEV
- Gary Arora
  Global Lead, Launchpad & Head of Seeds of Change Accelerator
  MARS
- Varun Khanna
  Director R&D Innovation
  CHOBANI

2:05 How Can Food Start-ups Overcome Challenges of Scale-up?

- Bill Aimutis
  Executive Director
  NC FOOD INNOVATION LAB

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  THE KELLOGG COMPANY
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- Abhilij Natu
  Global Marketing – Functional Nutrition
  BASF HUMAN NUTRITION
The popular, interactive roundtables are your opportunity to join one of 15 roundtable debates to learn and share fresh thinking. Moderated by industry leaders, this is a great way to connect with others who share your focus.

**Corporate Innovation: How Can Big Companies Maintain a Start-Up Culture and Mindset?**  
**HOST:** Charles Tapp  
**MARS**

**Food as Medicine: Addressing Health and Nutrition from a Holistic Perspective**  
**HOST:** Glenn Sullivan  
**NUTRACEUTICALS**

**Developing New Corporate Innovation Models**  
**HOST:** Benoit Angenieux  
**THE DANNON COMPANY**

**Cannabinoid Curiosity: Exploring the Opportunities for the Food and Beverage Industry**  
**HOST:** Tracey Mason  
**CANNACRAFT**

**Financing Start-Ups: Finding the Right Type of Finance to Grow Your Food-Tech Start-Up**  
**HOST:** Paul Chang  
**IMB**

**Blockchain for a More Connected Food Supply**  
**HOST:** Louis Fu  
**TENCENT EXPLORATION TEAM**

**The Future of Snacking Innovation**  
**HOST:** Wil Papa  
**THE HERSHEY COMPANY**

**Building a VC-Fundable Plant-Based Start-Up**  
**HOST:** Laura Zaim  
**NEW CROP CAPITAL**

**How is AI Powering the Discovery of New Foods?**  
**HOST:** Tracey Mason  
**CANNACRAFT**

**Digitizing Supply Chains: Opportunities to Reduce Waste, Improve Yields and Address Food Safety**  
**HOST:** Abi Ramanan  
**IMPACT VISION TEAM**

**The Future of Food Delivery**  
**HOST:** Abi Ramanan  
**IMPACT VISION TEAM**

**Regulatory Frameworks: Bringing Next-Gen Products to Market**  
**HOST:** Dennis Keeffe  
**U.S. FOOD AND DRUG ADMINISTRATION**

**Women in Food-Tech: The Challenges and Opportunities**  
**HOST:** Louis Butwood-Taylor  
**ASFUNDER**

**Alternative Proteins: How Can the Sector Successfully Solve the Challenge of Scale?**  
**HOST:** Rosie Wardle  
**JEREMY COLLIER FOUNDATION**

**Catalyzing Cellular Ag: What Will Take the Industry to the Next Level?**  
**HOST:** Johnny Ream  
**STRAY DOG CAPITAL**

**Networking Coffee Break**

**Case Study: Leveraging the Power of Blockchain, IoT and Analytics for Smarter Supply Chains**  
**Bob Wolpert**  
**Senior Vice President & Chief Strategy & Innovation Officer**  
**GOLDEN STATE FOODS**

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

**Presenting Companies**

- **Debbie McAfee**  
  **CEO**  
  **EATRX, USA**

- **Melissa Snaver**  
  **CEO**  
  **NOURISHED, UK**

- **Sunyoung Lee**  
  **CEO**  
  **PURESPACE, SOUTH KOREA**

- **Gabriel Paulino**  
  **CEO**  
  **BIOLUMEN TECHNOLOGIES, USA**

- **NutriCern, Inc.**  
  **CEO**  
  **Bob Wolpert**

- **EatRx**  
  **CEO & Managing Director**  
  **Peter Wolpert**

- **PureSpace**  
  **Managing Partner**  
  **PEAKBRIDGE PARTNERS**

- **STARTUPBOOTCAMP FOODTECH**  
  **Managing Partner**  
  **PEAKBRIDGE PARTNERS**

**NutriCern** is launching the world’s first truly personalized nutrition product using innovative 3D printing technology and a patented vegan encapsulation formula. Consumers can select seven different active ingredients based on their lifestyle and goals, which Nourished will 3D print on demand into personalized nutrition stacks using high quality, sugar free ingredients. Monthly orders will then be dispatched in plastic-free packaging, with less waste, less hassle and less cost than purchasing all the active ingredients separately.

**PureSpace** is building a solution to help reduce Post Harvest Loss (PHL) by extending shelf-life of fresh products and to improve food safety by removing mold and bacteria from food. It has adopted a fundamentally new approach of combining two different nanocatalysts. It purifies air where fruits and vegetables are stored. The device can be installed all along the supply chain from cold storages to trucks and reefer containers.

**BioLumen Technologies** is a nutraceutical (nutritional technology) start-up that has developed Lumenos, a patented dietary fiber platform technology mitigating the negative impact of a diet heavy in carbohydrates. BioLumen’s first product BioFlore will be targeting the prediabetes population to help them manage their blood glucose levels. The company’s patented functional fiber, BioFlore, has been engineered using an insoluble dietary fiber coated with a “smart” blend of two food ingredients from the latest drug delivery system research.

**EatRx** is a nutech (nutritional technology) start-up that has developed NutriCern, creator of EatRx, has established a new frontier in prescriptive nutrition: using food as the catalyst for better health: even for fighting disease. Through next-generation technology, NutriCern accesses nutritional knowledge well beyond what’s available, or even possible, from any other source. Daily, it finds new insights into the potential of nutrients—so that NutriCern is the first ever to offer dynamic nutrition recommendations personalized to an individual’s specific needs and likes.

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You see berries. We see opportunities.

North Carolina’s newest partnership is America’s best plant-based food resource.

The North Carolina Food Innovation Lab is a cGMP pilot plant that accelerates plant-based food research, ideation, development and commercialization.

We help great ideas get to market.

Come grow with us.

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SPEAKERS

Tony Martens
Co-Founder
PLANTIBLE, USA

Andy Bass
Director
ECOVATIVE, USA

Claire Schlemme
CEO
RENEWAL MILL, USA

Matt Gibson
CEO
NEW CULTURE, USA

SESSION CHAIR

Gregory Paul
Global Marketing Director
Consumer Segments
DUPONT NUTRITION & BIOSCIENCES

Fayaz Khazi
CEO
ELO LIFE SYSTEMS

Jonathan McIntyre
CEO
MOTIF INGREDIENTS

SESSION CHAIR

Andrew Ive
Founder & Managing Director
BIG IDEA VENTURES

Jitendra Sagili
VP, Research, Development & Food Technology
MAPLE LEAF FOODS

Jonathan Gray
Sr. Director, Research & Innovation, Plant-based Foods & Beverages
DIAMONDE NORTH AMERICA

SUMMIT AGENDA

DAY TWO

WEDNESDAY JUNE 19, 2019

9:00
Developing and Scaling the Next Generation of Plant-Based Protein Products

- What are the key pillars required for developing plant-based protein products to meet the food industry’s needs? Which plant ingredient sources can best address these?
- How is technology innovation transforming the process of identifying and developing the next generation of plant-based proteins?
- What do the next generation of plant-based products look like? What innovation is occurring to improve the taste, texture and nutritional availability of plant-based products?
- What innovative approaches are emerging to scale new ingredients and products? Where are collaboration and investment most needed? What models have been successful?
- What other opportunities are there beyond proteins in the plant-based space?

SESSION CHAIR

Andrew Ive
Founder & Managing Director
BIG IDEA VENTURES

SPEAKERS

Jason Weller
Senior Director of Sustainability
LAND O’LAKES SUSTAIN

Mark Purtillar
VP, Enterprise Sourcing & Cost Management
KROGER

9:45
Driving Efficiencies in the Supply Chain through Digitization

Hear two perspectives on how digitization is revolutionizing supply chains, improving productivity, and increasing transparency and traceability.

SPEAKERS

Robin Metcalf
Director
FOOD + CITY

Uwe Voss
COD
HELLOFRESH

Elram Goren
Co-Founder & CEO
COMMON SENSE ROBOTICS

Kate Galassi
President
HUDSON VALLEY HARVEST

10:15
Technology Showcase: Early-Mid Stage Technology Entrepreneurs Present Seven Minute Snapshots of their Solutions

● PLANTIBLE is building a sustainable and integrated agricultural supply chain to produce plant-based egg whites from the humble but awe-inspiring crop lemna. Combining machine learning and artificial intelligence with aquaculture technologies, it is designing the farm of the future that is scalable, resource-light and cost-efficient. Meanwhile, PLANTIBLE has designed a proprietary processing technology to isolate the crop’s incredibly functional and allergen-free protein in order to produce a white and neutral tasting protein ingredient.

● ECOVATIVE is collaborating with companies to create whole-cloth alternative meat products through its Myxokium Foundry. Myxokium serves as an edible, vegan scaffold that provides texture and support to both plant-based and cell-based whole cuts of meat.

● RENEWAL MILL is a next-generation ingredients company that upcycles the byproducts of food manufacturing into premium ingredients. It provides manufacturers with a complete circular economy solution that offers financial returns and eliminates disposal headaches. Its initial ingredient is okara, a high-fiber, high-protein gluten-free flour made from the byproduct of soy milk production. Starting with okara, Renewal Mill is creating a new circular economy of food that reduces waste and provides nutrition and taste to today’s conscious consumers.

● NEW CULTURE is addressing these two problems by making cow cheese without the cow. New Culture’s first cheese is fresh mozzarella that has the characteristics and traits of dairy mozzarella while not having any of the unhealthy, unsustainable or unethical drawbacks. This is created through a unique and scalable fermentation system that uses microbes to produce dairy proteins. These proteins form cheese curds that can be made into any cow cheese.

11:00
Networking Brunch

Hosted by:

12:00
How the On-Demand Economy is Reshaping Urban Food Systems

- Rapid urbanization is transforming our relationship with food. How has this reshaped the way we produce, shop, consume and distribute food?
- What innovation is emerging in the robotics and AI space to reduce labor costs and make fresh, prepared, healthy foods more accessible and affordable?
- How can we get nutritious and fresh food to those living in food deserts? How have innovative models such as direct to consumer, e-commerce and meal kits opened up new avenues?

SESSION CHAIR

Ken Shropshire
President
FOOD + CITY

SPEAKERS

Robyn Metcalf
Director
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HUDSON VALLEY HARVEST

How the On-Demand Economy is Reshaping Urban Food Systems
Cannabis: A New Functional Ingredient?

- With cannabis-infused foods and beverages emerging on the market and large investments going into the space, is the cannabis craze a fad or here to stay?
- What benefits does CBD have as a functional ingredient? How far is the science developed? How is this scientific research being effectively translated into functional, desirable products? Where are the limitations?
- What collaboration and investment are needed to increase the adoption of cannabis-infused functional products?

Meating Urban Demand for Protein: Accelerating Cell-Based Meat Production and Adoption

- What is the role of cell-based meat in improving the sustainability of protein production and meeting demand from a growing and more urbanized global population?
- What infrastructure is needed to scale cell-based meat production to successfully market products and meet this demand? Where is collaboration and investment needed? What are the barriers?
- What innovation is emerging for developing desirable meaty textures and flavors, and what is required to develop this further to make products more desirable for the carnivorous consumer? What else can be done to gauge and increase consumer understanding and acceptance?

Solving A Food System Under Stress: Developing the Next-Gen Products We Need

- Which areas of today’s food system most drastically need new solutions, and what role can biotech play in solving these challenges? What innovation is emerging, particularly in the fermentation space, and what could we see in the future?
- What innovation is emerging to boost nutrition and reduce allergens, and how can these personal benefits be communicated effectively to the consumer?
- Where are greater collaboration and partnerships needed to bring next-generation products to market at pace? Is there a missing link?
- How can regulation best support the adoption of new foods made by biotech processes?

The Art of Plant-Based

Our flavors provide the natural mouthfeel inherent in dairy and often missing in plant-based products. It’s the art of delicious that you didn’t expect! With more than 250 dairy-free and vegan flavors, we can deliver authentic taste and provide functional benefits to add richness and indulgence where it’s missing and mask the off-notes from any plant-based protein.
Join us for the Indoor AgTech Innovation Summit on June 19-20, immediately after Future Food-Tech.

Ask at registration for details to extend your pass.

See the full speaker line-up and agenda at: www.indooragtechnyc.com/agenda

EAS Consulting Group provides consulting services to the industries regulated by FDA. Whether the need is assistance with product development, GRAS or food additive submissions, FSMA regulation compliance, labeling and claims review or development, customized compliance trainings or mock-FDA audits, EAS offers expert regulatory guidance with over 150 consultants.

The Israel Export and International Cooperation Institute is your premier gateway for doing business with Israeli companies. The IEICI’s expertise in technology and product scouting, joint ventures and strategic alliances with Israeli companies spans more than half a century. Whatever your field is, IEICI offers access to relevant Israeli companies. The IEICI’s expertise in technology and product scouting, joint ventures and strategic alliances with Israeli companies spans more than half a century. Whatever your field is, IEICI offers access to relevant Israeli companies.

NobleGen is an advanced ingredients company that produces unique proteins and oils for the healthy living industry. NobleGen’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, NobleGen is redefining the future of nutrition.

Mérieux NutriSciences is dedicated to protecting consumers’ health throughout the world, by delivering a wide range of test and consultancy services to the food and nutrition industries. Its digital solutions division helps clients manage food safety risks along their entire value chain. The Biofortis division focuses on conducting clinical research on foods and dietary supplements.

Rilbite’s Minced Plants™ is an 8 ingredient blend equivalent to minced meat based on a unique platform and powered by the ground-breaking culinary technology with the same texture and behavior as the “real” thing.

Triton Algae Innovations makes a nutritious non-GM algae as a sustainable new food ingredient. Triton’s protein-rich algae has a complete amino acid profile, can be made in green, yellow and red formats, and produce heme proteins for use in plant-based meat products. It has FDA GRAS status for its use in foods.

YUNO by Food to Heal is a functional foods brand utilizing natural ingredients to improve mental performance and health through the gut-brain axis. YUNO’s new line of functional performance shots encapsulates six functions, each ready-to-go 2oz pack containing over fifteen types of superfoods and designed to fit your unique goals.
Connecting you all year round with a world of agri-food opportunities

Join Rethink Agri-Food Innovation Week events worldwide.

Hosted in San Francisco, New York, London, Singapore, São Paolo 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.

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