

# Alternative Proteins for Food and Feed International Conference

03-05 December 2024, Berlin











# Alternative Proteins for Food and Feed

Food and feed systems worldwide face challenges in ensuring food security and nutrition for a steadily growing global population, while guaranteeing the livelihoods of farmers and other stakeholders in the food chain and maintaining a sustainable environment.

Sustainable agricultural practices and food systems, encompassing production and consumption, must be pursued holistically, integrating innovative developments with environmental protection. Alternative protein sources such as insects, fungi, algae, and microbes are filling the gap of sustainable, nutritious and safe foods in the future.

In this context, we are pleased to announce the organisation of the International Conference on Alternative Proteins for Food and Feed.

This conference will discuss sustainable alternative protein sources and explore how they can transform the way we feed the world. Focussing on safety and nutritional aspects, including consumer perception and economic success.

We look forward to welcoming you at the International Conference on Alternative Proteins for Food and Feed in Berlin from December 3<sup>rd</sup> to 5<sup>th</sup>, 2024.

In collaboration with









# **Programme**

Tuesday, 03 December 2024		
12:00–13:00	Registration	
13:00–13:45	Welcome by the organisers	
13:45–14:15	Keynote: The health and environmental rationale for food system transformation Francesco Branca, World Health Organization (WHO), Geneva, CH	
Session I: Alternative proteins landscape Session Chair: Claudia Paoletti, European Food Safety Authority (EFSA), Parma, IT		
14:15–14:45	Plant proteins are a friend or a foe? Exploring remedies Pam Ismail, University of Minnesota, US	

14:45–15:15	Microbial-based protein sources and precision fermentation Joshua Livermore, Formo Bio GmbH, Berlin, DE
15:15–15:45	Animal cell-culture as a new source of protein  Natalie Rubio, Tufts University Center for Cellular Agriculture, Medford, US
15:45–16:00	Coffee break
16:00–16:30	Public attitudes towards novel proteins  Marleen Onwezen, Wageningen University & Research, Den Haag, NL
16:30–17:00	Feed in the context of alternative proteins  Johannes Pucher, German Federal Institute for Risk Assessment (BfR),  Berlin, DE
17:00–17:30	Scaling up production  Christopher Landowski, EIT Food iVZW, Protein Diversification Think Tank, Leuven, BE <i>and</i> Onego Bio Ltd., Helsinki, FI
17:30–17:40	<b>Wrap up</b> Hermann Broll, BfR, Berlin, DE
18:00–20:00	Welcome cocktail

Wednesday, 04 December 2024		
09:00–09:20	Opportunities and challenges of alternative protein in food and feed Setting the scence: Masami Takeushi, Food and Agriculture Organization (FAO), Rome, IT	
•	atory frameworks Singapore Food Agency (SFA), SG	
09:20–09:45	Food regulatory settings and assessment approach: the Australian perspective Nora Galway, Food Standards Australia New Zealand, Canberra, AU	
09:45–10:05	Overview of the regulatory system for food and feed safety: EU Rafael Luis Perez Berbejal, European Commission, Brussels, BE	
10:05–10:40	Overview of the regulatory system for food and feed safety: Asia Soo Jung Choi, Ministry of Food and Drug Safety, Seoul, KR Yong Quan Tan, SFA, SG	
10:40-11:00	Overview of the regulatory system for food and feed safety: USA Steve Musser, Food and Drug Administration (FDA), Silverspring, US	
11:00–11:25	Coffee break	

Session III: Safety		
Session Chair: Eric Stevens, Food and Drug Administration (FDA), Silverspring, US		
11:25–11:50	Ensuring the safety of emerging protein sources: How EFSA's updated Novel Food Guidance protects consumer health and supports innovation in the EU agrifood sector  Ermolaos Ververis, EFSA, Parma, IT	
11:50–12:15	Approach to the safety assessment of food ingredients and additives Kristi Muldoon-Jacobs, FDA, Silverspring, US	
12:15-13:00	Discussion of the presentations	
13:00–14:00	Lunch break	
Session IV: Nutritio	n	
Session Chair: Andrea Germini, European Food Safety Authority (EFSA), Parma, IT		
14:00–14:25	Are alternative protein foods nutritious and healthy? From dietary modelling to randomised controlled trials in Singapore Darel Toh, Singapore Institute of Food and Biotechnology Innovation (SIFBI), SG	
14:25–14:50	How processing of protein-rich plant materials affects protein ingredient functionality  Ute Weisz and Hannelore Daniel, Technical University of Munich, DE	
14:50-15:15	Plant-based alternatives in South America: exploring nutritional aspects and market availability Marilia Regini Nuti, Brazilian Agricultural Research Corporation, Rio de Janeiro, BR	
15:15–15:45	Coffee break	
Session V: Consumer perception Session Chair: Mark Lohmann, BfR, Berlin, DE		
15:45–16:10	Health effects and consumer perception of novel fermented foods  Armando F J Perez Cueto Eulert, Umeå University, SE	
16:10–16:35	The consumer and industry perspective on the future of alternative proteins using the example of Canada Sylvain Charlebois, Dalhousie University, Halifax, CA	
16:35–17:00	Communication and Consumers' Perception of Cultivated Meat in Singapore Shirley Ho, Nanyang Technological University, SG	
17:00–17:45	Discussion of the presentations	

Thursday, 05 December 1	ber 2024	
09:00–09:20	Sustainable food and feed systems: the role of alternative proteins Setting the scence: Kristina Sokourenko, Cornell University, Ithaca, US	
Session VI: Environmental sustainability and circularity Session Chair: Guðmundur Stefánsson, Matís, Reykjavik, IS		
09:20–09:40	Comparison of different farming systems and diets in light of climate change and sustainability Urs Niggli, Institute of Agroecology, Aarau, CH	
09:40–10:00	Life cycle assessment (LCA) of alternative proteins Serenella Sala, Joint Research Centre, Ispra, IT	
10:00–10:35	Environmental sustainability of alternative proteins from cellular agriculture Hanna Tuomisto, University of Helsinki, FI	
10:35–11:00	Coffee break	
Session VII: Socio-economic impact Session Chair: Lucia Parrino, European Food Safety Authority (EFSA), Parma, IT		
11:00–11:25	Social LCA "considerations" related to alternative proteins Alessandra Zamagni, Ecoinnovazione srl, Bologna, IT	
11:25–11:50	Harnessing APAC's Protein Potential: Fueling Socio-Economic Growth with Alternative Proteins  Ivo Rzegotta, Good Food Institute Europe ASBL, Forest, BE	
11:50–12:15	The socio-economic advantages of alternative protein sources in the context of the European Green Deal  Lynn Frewer, Newcastle University, UK	
12:15–13:00	Discussion of the presentations	
13:00–14:00	Lunch Break	
14:00–16:00	Feeding the future: an interactive panel discussion on alternative proteins Moderator: Katharina Faradsch, Netplus BV, Keerbergen, BE	
16:00–16:15	Closing remarks	

# **Organisational information**

### Venue

German Federal Institute for Risk Assessment Lecture theatre Diedersdorfer Weg 1, 12277 Berlin (Marienfelde)

### **Directions**

<u>bfr-akademie.de/english/locations/marienfelde.html</u>
Destination stop (<u>www.bahn.de</u>, <u>www.bvg.de</u>):
"Nahmitzer Damm/Marienfelder Allee (Berlin)

### Registration

Standard rate: 430 € on site/125 € online Students: 145 € on site/40 € online German federal employees: 40 € on site/0 € online

Please register online by 24.11.2024 on bfr-akademie.de/english/alternative-proteins-for-food-

and-feed.html

### **General contact**

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### **Expert contact**

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### Organiser

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## About the BfR

The German Federal Institute for Risk Assessment (BfR) is a scientifically independent institution within the portfolio of the German Federal Ministry of Food and Agriculture (BMEL). It advises the Federal Government and the federal states ("Laender") on questions of food, chemicals and product safety. The BfR conducts its own research on topics that are closely linked to its assessment tasks.

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