

Day 1

9.30am – 10.30am – Registration, (Ground floor entrance)

Chair

10.30am – 10.35am – Welcome and Housekeeping, (LT1, Basement,)

Louise Dye, Co-Director People Pillar NAPIC, University of Sheffield

10.35am – 10.45am – Opening Remarks

Koen Lamberts, President & Vice Chancellor of The University of Sheffield

10.45am – 11.30am – *Remaking Meat: The next global agricultural revolution*

Bruce Friedrich, President of the Good Food Institute

11.30am – 11.35am – Premium Sponsor Slot 1

11.35am – 12.00pm - **Break posters & sponsors (Basement Foyer & Floor 1, Moonscape)**

Chair

12.00pm – 12.15pm – *Creating a competitive Alternative Protein ecosystem*

BBSRC and Innovate UK

12.15pm – 12.30pm - *From Launch to Legacy: NAPIC's Evolution in Alternative Proteins*

Imran Afzal, NAPIC CEO

12.30pm – 1.00pm – NAPIC R&I Spotlights (max 6)

Taskeen Niaz (Research & Innovation Fellow in Alternative Protein Digestion, University of Leeds)

Ben Kew (Postdoctoral Research Fellow in Plant Protein, Sensory and Product Application, University of Leeds)

Serafina Soehianto (Research Technician, University of Sheffield)

Laura Diaz Garcia (Research Associate in Alternative Protein Biomanufacturing, University of Sheffield)

Frances Sandison (Life Cycle Analyst, James Hutton Institute)

Beatriz Felices Rando (Research Associate in Process Systems Engineering, Imperial College London)

1.00pm – 1.05pm – Premium Sponsor Slot 2

1.05pm – 2.30pm – **Lunch, posters & exhibitors (Basement Foyer & Floor 1, Moonscape)**

Lunch will feature alternative protein ingredients generously sponsored by industry partners, including: Quorn, Alpro, Oatly, and Oggs.

(1.05pm – 1.15pm – Group photo – optional)

Theme: People and Perform Pillar

Chair: Louise Dye (NAPIC Co-Director People Pillar, University of Sheffield)

2.30pm – 3.15pm – *Regulation and Innovation in the Alternative Protein Landscape*

Robin May, Chief Scientific Adviser, Food Standards Agency

3.15pm – 3.35pm – *From zombie meat to the 'global elite': How alternative proteins entered the culture wars and what this means for the mission of protein revolution*

Alexandra Sexton, Assistant Professor in the Department of Geography, Durham University

3.35pm – 3.55pm – *The key challenges of protein-based foods*

Michel Mellema, Innovation Program Director Re-Imagine Wellness-Protein, IFF Europe

3.55pm – 4.20pm – Break, posters & sponsors (Basement Foyer & Floor 1, Moonscape)

Chair: Brent Murray

4.20pm – 5.00pm - *Fireside chat: Discovery to Innovation to Commercialisation in Alternative Proteins Spin Outs*

Microlub –Coco Hollamby (CPT Capital, Investor), Andrea Araiza Calahorra (Technical Director)

Renew Foods – Tuck Seng Wong (Founder), Andrew Ive (Big Ideas Venture, Investor)

Host = Anwesha Sarkar, Co-Director Perform Pillar NAPIC, University of Leeds

5.00pm – 5.45pm – Alt Protein Nibbles, Posters & Drinks (Moonscape)

Network, be inspired by the latest scientific research, and enjoy a taste of alternative protein creations from our industry collaborators.

6.45pm – Conference Dinner, Cutlers Hall (book separately)

Day 2

7.30am – 8am – Morning Yoga with Rachel Quinn (limited spaces, book on day 1 morning registration)

9.00am – 9.05am - Welcome and Housekeeping (LT1, Basement)

Theme: Process and Produce Pillar

Chair, Karen Polizzi (NAPIC Co-Director Process Pillar, Imperial College London)

9.05am – 9.45am – Keynote: *Engineering Biology as a tool to make sustainable food via fermentation*

Rodrigo Amaro Ledesma, Director of the Bezos Centre for Sustainable Protein, Director of the Microbial Food Hub, Imperial College London

9.45am – 10.05am – International Talk

Tufts University Center for Cellular Agriculture

10.05am – 10.25am – Industry Talk

tbc

10.25am – 10.45am – *Exploring fungal diversity for sustainable mycoprotein production*

Alessia Buscaino, Professor in Fungal Epigenetics, University of Kent

10.45am – 11.10am – Break, posters, sponsors (Basement Foyer & Floor 1, Moonscape)

Chair

11.10am – 11.30am – BBSRC/Innovate case studies (compered by BBSRC/Innovate)

SPG Innovation Bridging Science and Innovation: Advancing Plant Protein Expertise through Academia–Industry Partnership

Sarah Gaunt, Director of SPG Innovation Limited

The Diet and Health Open Innovation Research Club (OIRC) Opportunities

Susan Lanham-New (OIRC lead) & OIRC case study (tbc)

11.30am – 12.10pm – Fireside chat: Feedstock insights with Finnebrogue and Upp

Declan Ferguson, Research & Development Technical and Sustainability Director, Finnebrogue

Trisha Toop, Chief Technology Officer, Upp

Host = Derek Stewart, Co-Director of Produce Pillar NAPIC, James Hutton Institute

12.10 – 12.25 – Collaborative Programme Funding Opportunities

Kieran Tuohy, Scientific Management Team Champion NAPIC, University of Leeds

12.25pm – 12.30pm – Poster Prize award

Sponsor present

12.30am – 1.30pm – Lunch, posters, sponsors (Basement Foyer & Floor 1, Moonscape)

(1pm – 1.30pm – Quick steps/stretches outdoor walk to park)

Chair

1.30pm - Parallel sessions – Partnership building workshops focussing on Innovation Challenges (IC)

		Theme	Theme	Theme
Time	1.30pm – 2.15pm	IC1: Unlocking nature's potential Chair: Champion	IC2: Protein discovery Chair: Champion	IC3: Structuring for functional and nutritional benefits Chair: Champion
Room		Seminar room 1, Ground Floor	Seminar room 2, Ground Floor	Seminar room 3, Ground Floor
BREAK – 2.15pm – 2.35pm, Ground Floor				
Time	2.35pm – 3.20pm	IC4: Enabling sustainable bioprocessing at scale Chair: Champion	IC5: New metrics and standards for product quality and environment Chair: Champion	IC6: Acceptability and accessibility Chair: Champion

3.30pm – 3.50pm – *From Partner Workshop to Proposal* (LT1, Basement)

Nik Watson, NAPIC Deputy Director and Industry Champion, University of Leeds

3.50pm - 4pm - Vote of thanks (LT1, Basement)

Guy Poppy, Pro Vice-Chancellor for Research & Innovation, University of Bristol