

13th October 2026, 6.30pm – 8.30pm – Welcome drinks reception with Canapes
[Glasgow City Chambers](#)

Day 1 – 14th October 2026

9.30am – 10.30am – Registration

Chair

10.30am – 10.35am – Welcome and Housekeeping

[Derek Stewart](#), Co-Director PRODUCE Pillar NAPIC, James Hutton Institute

10.35am – 10.40am – Introduction

[Scottish Minister](#)

10.40am – 11.20am - **KEYNOTE**

[Prof Hannelore Daniel](#), Technical University of Munich

11.20am – 11.35am – *Creating a competitive Alternative Protein ecosystem*

[BBSRC and Innovate UK](#)

11.35pm – 11.45pm – *From Vision to Impact*

[Imran Afzal](#), NAPIC CEO

11.45pm – 11.55pm – SEED pitches

[AlgaPet](#) - [Yashaswini Premjit](#), University of Leeds

[Cultured Color](#) - [Shirin Bamezai](#), Imperial College London

[Velvex](#) - [Izabella Smith](#), University of Sheffield

11.55am – 12.00pm – Premium Sponsor Slot – Alpro

12.00pm – 1.30pm – Lunch, posters & exhibitors

(12.00pm – 12.05pm – Group photo – optional)

Chair:

Session theme – [National Protein Roadmap](#)

1.30pm – 1.50pm – [Toby Townsend](#), ADAS Climate & Sustainability

1.50pm – 2.10pm – *Current state of UK (plant-based) consumer markets and public attitudes, based on our annual retail sales data research and consumer insights*

[Linus Pardoe](#), The Good Food Institute Europe

2.10pm – 3.00pm – Fireside chat – *The National Protein Roadmap: A Shared Vision*

[Prof Derek Stewart](#) (moderator), [Mark Corbett](#) (Biorenewables Development Centre), Farming community (tbc) and Retailer (tbc).

3.00pm – 3.25pm – Break, posters & sponsors

Session Theme – Addressing Innovation Challenges in Alternative Proteins

Chair

3.25pm – 4.10pm – *Next generation of proteins, where do we go from here? An exploration on how to render alternative proteins mainstream*

Rania Abou Samu, Vice President, Head of Innovation & Research and Development, Nestlé Middle East and North Africa

4.10pm – 4.20pm – Cargill – Open Innovation

Abdessamad Arrachid, Cargill

4.20pm – 4.30pm – Louise Chapman, Investment Director, PXN

4.30pm – 4.45pm – *CPF Case Study: Developing chemical treatments to reduce astringency of pea proteins*

Guy Carpenter, King's College London with Ingredion representative tbc

4.45pm – 5.00pm – Start up pitches showcase

5.00pm – 7.00pm – Alt Protein Nibbles, Posters & Drinks

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

Day 2 – 15th October 2026

9.00am – 9.05am - Welcome and Housekeeping

Session theme – Bioprocessing at Scale

Chair

9.05am – 9.25am – Craig Johnston, Enough

9.25am – 9.45am – Andrew Spicer, Algenuity

9.45am – 10.05am Yvonne Dommels, The Protein Brewery

10.05am – 10.25am – short talks selected from abstracts

10.25am – 10.50am – Break, posters, sponsors

Session theme – Acceptability & accessibility

Chair

10.50am – 11.20am – *From Today's Protein to Tomorrow's Plate: Consumer Choices and Attitudes to inform the National Protein Strategy*

Prof Louise Dye, NAPIC Co-Director, University of Sheffield

11.20am – 11.35pm – short talks selected from abstracts

11.35am – 12.10pm – Fireside Chat – *GLP-1: Challenge or Opportunity for Food Innovation?*

Anwesha Sarkar – moderator, (University of Leeds), Gary Frost (Imperial College London), Maha Tahiri (S2B group), Julia Buech (Rabobank), Paula Varela (NOFIMA).

12.10pm – 1.30pm – Lunch, posters, sponsors

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

Chair

1.30pm - Parallel sessions – tbc

		Theme	Theme	Theme
Time	1.30pm – 2.15pm			
Room				
BREAK – 2.15pm – 2.35pm				
Time	2.35pm – 3.20pm			

3.30pm – 3.35pm – Poster Prize award

[Wiley Publishing](#)

3.35pm – 3.50pm–Collaborative Programme Funding Opportunities

[Rob Hancock, NAPIC Scientific Management Team Champion, James Hutton Institute](#)

3.50pm - 4pm - Vote of thanks