



The ecological and social systems of the planet are facing major challenges which call for a shift towards a more sustainable society.

The UN has established 17 Sustainable Development Goals (SDGs) for 2030, thereby seeking to mobilize global efforts around a common set of goals and targets. Among future challenges are meeting global food demands and securing sustainable protein sources.

One way to meet this goal is for the Western world to shift towards a diet based on more plant protein. Vegetarianism and veganism started as “underground” movements, but today there is growing awareness among the public in general that we need to reduce our meat consumption for the sake of the planet and future generations.

This growing interest in products based on plant protein is giving rise to new eating habits and new business opportunities, which can be observed in the increasing number of plant-protein cookbooks, plant based ready meals, and vegetarian and vegan products.

At the conference you can learn more about:

- The potentials for growing protein plants in cold climates
- Trends regarding consumption of plant proteins
- Environmental effects of shifting from meat proteins to plant proteins
- Technological possibilities to recover plant proteins
- Nutritional aspects of plant protein based diets
- Sensory and culinary qualities of plant proteins

PROGRAM “PLANT PROTEINS IN FOOD AND DIETS”

- 09.00 **Arrival** - tea, coffee, small snack
- 10.00 **Welcome – the scene of plant protein**
Assistant professor *Susanne Laugesen* & associate professor *Christian Coff*, University College Absalon, Denmark, Leadpartner in the SBFOODINNO project.
- 10.10 **Cultivation of protein crops – possibilities and challenges in Northern Europe**
Johannes Ravn Jørgensen, associate professor in crop cultivation, Aarhus University, Denmark
- 10.45 **Break**
- 11.00 **The Rise of Post-Animal Foods - Consumer trends and plant proteins**
Tobias Linné, assistant professor at the Department of Communication and Media, Lund University, Sweden
- 11.35 **Parallel session**
Sensory and poster workshop 1
• Sensory and culinary profiles of selected plant proteins with tasting
Students from Nutrition and Health at University College Absalon
Exhibitors from the food industry
- 12.00 **Lunch** – Menu; variations on plant proteins
- 12.50 **Sustainability of plant proteins – replacing meat in private and public kitchens**
Henrik Saxe, Dr. agro and consultant at Mindful FOOD Solutions, Denmark
- 13.25 **Break**
- 13.40 **Plant protein recovery technologies with focus on membrane processes – from raw plant material to edible proteins**
Frank Lipnizki, Professor at Department of Chemical Engineering, Lund University, Sweden
- 14.15 **Parallel session**
Sensory and poster workshop 2
• Sensory and culinary profiles of selected plant proteins with tasting
Students from Nutrition and Health at University College Absalon
Exhibitors from the food industry
- 15.00 **Final debate: speakers and audience**
- 15.30 **End of conference**

VENUE & REGISTRATION – free admission

Tuesday May 21st 2019 9.00-15.30 (Lunch 12.00)

University Collage Absalon, Slagelsevej 70-74 - Room D002, 4180 Soroe, Denmark

REGISTRATION: Go to www.sbfoodinno.eu

Deadline for registration is **May 14th**

Meet exhibitors
from the food industry
at the parallel sessions:



Project partners:

