

International conference on precision fermentation of milk proteins

22-23. January 2024 Aalborg University Copenhagen

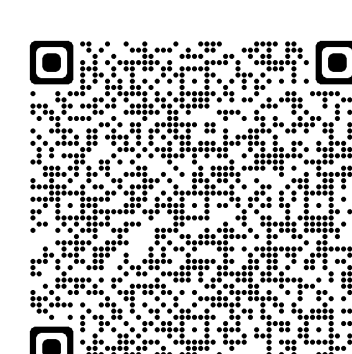
PROGRAM

22 January

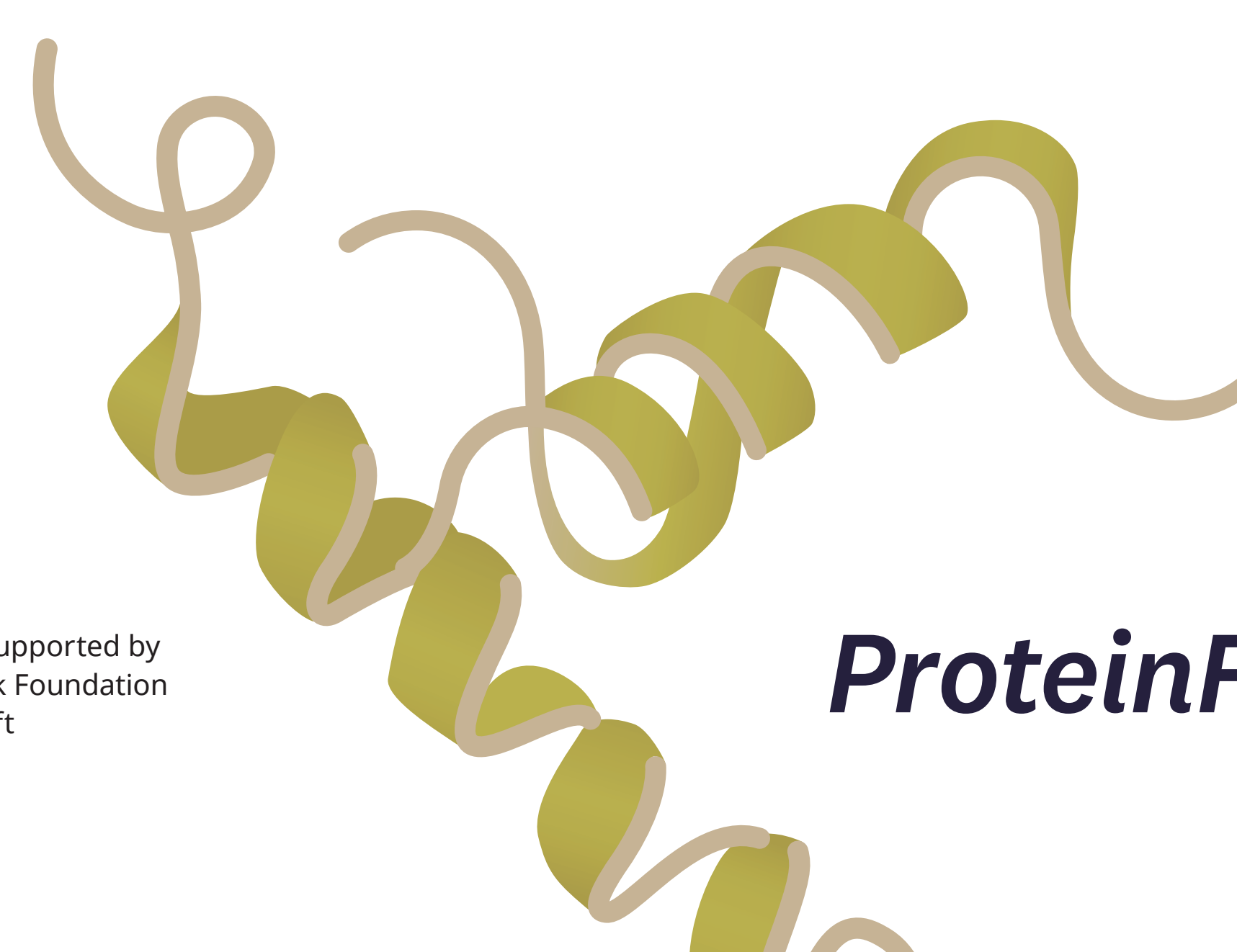
Time	Presentations	Speakers
09.00	Registration, coffee & croissant	
1	If precision fermentation is the answer what then is the question?	Chair: Niels Kristian Sørensen, ProteinFrontiers
10.00	Setting the Scene for the conference: • Welcome, Aalborg University, Copenhagen (AAU) • Food & Bio Cluster, Network • Setting the scene of the Conference	Mette Lübeck, Host/AAU Lars Visbech Sørensen, Food & Bio Cluster Denmark Lasse Solheim, ProteinFrontiers
10.30 Key Note	What's the problem we need to solve? WHY precision fermentation of milk proteins? Coffee break	Elena Walden Good Food Institute (GFI), BE
2	The road to robust, efficient production organisms for precision fermentation of food.	Chair: Peter S. Lübeck, AAU
11.30 KeyNote	Microbial production of milk proteins, Animal-free caseins	Hille van der Kaa, Those Vegan Cowboys, BE
12.00	Alternative microbial strains for protein production	Rasmus Frandsen, DTU-Synthetic Biology
12.25	How to overcome side-products in production	Peter Punt, Ginkgo, NL
12.50	Lunch	
13.30	How to structure the extracted proteins towards micelles to make them functional.	Julia Keppler, Wageningen University & Research (WUR)/NL
13.45	Alternative milk production using mammalian gland tissue – human/animal	Stig Purup, AU
14.00	Wrap up session	Chair
3	Are we capable to develop alternative and cheaper production medias.	Chair: Peter S. Lübeck, AAU
14.10	Upcycling of side-streams from agriculture and food industry (overview)	Mette Lübeck, AAU
4	Dairy proteins – taste, functionalities, nutrition, human health, and regulations	Chair: Niels Kristian Sørensen, ProteinFrontiers
14.30	Precision fermentation – a strategic initiative within Arla Foods Ingredients	Niels Østergaard Arla Food Ingredients
15.00	Recombinant caseins for development of animal-free dairy ingredients and consumer products	Etske Bijl, Wageningen University & Research (WUR)/NL
15.15	Break – refreshment/coffee	
15.30	Milk proteins and human health	Esben Skipper Sørensen, AU
15.45	Milk proteins – tolerance and allergenicity	Katrine Lindholm Bøgh, DTU
16.00	EFS – short, flexible approval process of novel milk proteins	Mathilde Do Chi Vegan Food Law, NL
16.15-16.45	Pannel discussion – wrap up on the day	Lars Horsholt Jensen EIFO(facilitator) • Arla, Niels Østergaard • WUR, Etske Bijl • GFI, Elena Walden • Ginkgo, Peter Punt • Vegan Cowboys ,Hille van der Kaa • DTU, Rasmus Frandsen
16.45	Break - refreshment	
5	What's is your heart full of – poster session – networking – dinner	Chair: Mette Lübeck, AAU
17.00-18.30	Poster session Networking, refreshment, vine/beer	In AAU canteen area List of posters, see below program
18.30-21.30	Conference Dinner – networking In AAU canteen	Dinner speakers – short informal – the global voice on precision fermentation: • Europe/Fermify • Asia/ICAN • USA/ICAN

23 January

Time	Presentations	Speakers
08.30	Coffee & croissant	
6	Scaling up – from lab to industrial production and huge infrastructure	Chair: Niels Kristian Sørensen, ProteinFrontiers
09.00	Setting the scene for day 2	
09.10 Key Note	Infra structure for upscaling precision fermentation	Rakesh Nair, Bio Base Europe Pilot Plant, BE
09.40 Key Note	Building new production infrastructure for precision fermentation	Morten Aae Olander NIRAS
09.55	Production lines	Morten Holm Christensen GEA
10.10	Ecosystem for fermentation produced food Wrap-up	Louise Krogh Johnson - Food & Bio Cluster Denmark
10.25	Break -refreshment	
7	Is there a consumer choice at all - any ethics	Chair: Lasse Solheim, ProteinFrontiers
10.40	Do we need a new contract on how to produce food? The ethics of new technologies in food production?	Zoë Robaey, WUR, NL
10.55	Moo-Ving towards the Future: How to foster consumer acceptance of precision fermentation technology & animal-free dairy proteins?	Marija Banovic, MAPP-Center, AU
11.10	Alternative protein – the new consumer market in relation to trends	Elise Borregaard, Arla Foods
11.25	Wrap-up	
8	Who dare to invest in precision fermentation of food - financing circular economy	Chair: Niels Kristian Sørensen, ProteinFrontiers
11.30	Building a new sector for alt protein - taking it mainstream	Malte Clausen, Boston Consulting Group (BCG)
11.45	Financing a new sector of precision fermentation (milkprotein/food) – private equity perspective	Owen Wilson Peakbridge, UK
12.00	Pannel discussion How to take it mainstream – consumer, production, infrastructure	Lars Horsholt Jensen EIFO (facilitator) • BBEP, Rakesh Nair • NIRAS, Morten Aae Olander • MAPP, Marija Banovic • BCG, Malte Clausen
12.30	Lunch	
9	Who is paving the road - policy framework, roadmap for a transition to a sustainable food system	Louise Krogh Johnson, Food & Bio Cluster Denmark
KeyNote 13.15	Drivers and barriers for the green transition of the food system	Michael Minter, Concito
13.45	The verdicts (GHG-reduction, food security) of precision fermentation of milk protein	Hanna Tuomisto, Helsinki Institute of Sustainability Science (HELSUS)
14.00	How to work systematically to prepare for the green transition – building a new food sector including precision fermentation?	Martin Kruse, Copenhagen Institute for Futures Studies
14.30	Reflection and discussion of roadmap	Lasse Solheim, ProteinFrontiers
14.45-15.00	End remarks – sum up	Niels Kristian Sørensen, ProteinFrontiers
15.00	The End	



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ProteinFrontiers

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