

PROGRAM

FOOD, TRENDS & SUSTAINABILITY` 24

2. MAJ 2024 - AGRO FOOD PARK 15

TID	AKTIVITET (Speaks are in danish except where indicated)	STED
10.00-15.00	Madmarkedet er åbent	Kantineområdet
10.00-15.00	Mød Rising Stars FoodTech	Kantineområdet
10.00-10.25	Insight: Foodtrends de sidste 10.000 år v. madhistoriker og museumsinspektør Bettina Buhl, Madens Hus, Det Grønne Museum	ML 9
10.00-10.45	Gastro Talk: Fremtidens foodservice - rejsen ind i arbejdet med ESG v. Compass Group	Gastro Zone
10.00-10.45	Debat: Er regenerativt landbrug fremtidens dyrkningsform? v. Foreningen for Reduceret Jordbearbejdning i Danmark	ML1
10.40-11.05	Insight: Plant based cheese gels - use of fermentation for development of new climate friendly foods with professor Poul Erik Jensen, Institut for Fødevidenskab på Københavns Universitet (in English)	ML 9
11.00-11.45	Debat: Oksens rolle i fremtidens fødevarer v. Innovationscenter for Økologisk Landbrug	ML 1
11.00-12.10	Gastro Talk: Mavens hule (part 1) + 5 pitches for ekspertpanel	Gastro Zone
11.10-11.35	Insight: Smartfarms - Oceaner af blåmuslinger hjælper med at forbedre vandkvaliteten v. chefkonsulent Lisbeth Jess Plesner, HedeDanmark	ML 9
12.00-12.45	Debat: Hvorfor fylder plantemad stadig så lidt på vores tallerkner? v. SEGES Innovation	ML1
12.00-12.25	Insight: Sustainable production of cultured meat with professor Jette Young, Department of Food Science Aarhus Universitet (in English)	ML 9
12.20-12.40	Gastro Talk: Gopler og Bobler v. founder Lisbeth Ankersen, InnovaConsult	Gastro Zone
12.40-13.05	Insight: Hvilke danskere reducerer kød og hvorfor? v. professor Bente Halkier, Sociologisk Institut på Københavns Universitet	ML 9
13.00-13.30	Gastro Talk: Historien om Det Kærlige Måltid v. stifter Charlotte Thyberg	Gastro Zone
13.00-13.45	Debat: Lad os sætte tal på - hvorfor kvantificering af bæredygtighed er så vigtig. v. Teknologisk Institut	ML 1
13.20-13.45	Insight: IKEA Food - Sustainable Food for many, in a world of furniture with Country Food Range & Supply Leader Peter Broholm, IKEA Group (in English)	ML 9
13.45-14.15	Gastro Talk: Re-imagining Protein across Europe: A High-impact opportunity for (almost) everyone with Co-President Tin Rudnicki (in English)	Gastro Zone
14.00-14.30	Kåring af Rising Stars FoodTech vinderen	Kantineområdet
14.00-14.45	Keynote: Danish Dining Dynamics: Exploring meat reduction preferences, motivations, and actions, across different Danish consumer segments (in English)	ML 1
14.00-14.25	Insight: Documented climate and Sustainability initiatives throughout the value chain with director for innovation Lisbeth Henriksen, SEGES Innovation (in English)	ML9
14.30-15.00	Gastro Talk: Mavens hule (part 2) - vinderen af pitchet afsløres	Gastro Zone
14.40-15.00	Insight: EAT-Pack - i fremtiden kan du spise fødevareremballagen, v. associate professor Susan Løvstad Holdt, DTU Fødevarerinstitutionet	ML 9