12th Plant Protein Ingredients Summit 2019

Shifting Innovation Gears

Unique 3-in-1 Industry Summit
> Plant Protein Ingredients
> Plant Protein Processing Technologies
> Plant Protein Applications

May 29-31, Saskatoon | Saskatchewan | Canada
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Welcome!

On behalf of our Advisory Board, Partners, Speakers, and Exhibitors, we welcome you Saskatoon, Saskatchewan, Canada.

Canada is the perfect place to discuss the future of food and the world of proteins. Western Canada is one of the largest plant-protein producing regions in the world, with annual production of more than 60 million metric tonnes of high-protein crops. The innovation power, the abundant high-quality supply of pulses and other protein crops, and the national policy focus on plant proteins, means that Canada is positioned to help ensure the global population has access to healthy food.

The 12th Plant-Protein Protein Summit 2019 focus is “Shifting Innovation Gears”.

The transition to plant-based protein is in the spotlight as the demand for plant-based food products continues to increase due to several factors, including: a growing global population; a shift in consumer preference to plant-based products for their health and well-being; and as a tool to combat climate change, while also contributing to Global Sustainable Development Goals.

Meeting this global demand will only be accomplished through collaboration – creating partnerships that spans the global value chain - from research through to production, to the creation of an ingredient or product to meet the consumer demands.

This Summit is an example of collaboration. Protein Industries Canada and Bridge2Food are pleased to have partnered to bring the Plant-Protein Ingredient Summit to Saskatoon and the Plant-Based Food Summit to Calgary. We know that there is much potential in the global agriculture value-chain, and we hope you make connections at the Summit that will help your organization capitalize on the growing demand for plant-based ingredients.

Thank you to the sponsors who made this Summit possible. We hope you take advantage of the opportunity to expand your network while also gaining insight into sustainability, business, innovation, and research.

We wish you a lot of success and joy!

Bill Greuel
CEO, Protein Industries Canada

Gerard Klein Essink
Founder & CEO Bridge2Food
Western Canada is uniquely positioned to meet the growing demand for plant protein. With more than 28 million hectares of land and annual production of 60 million metric tonnes, Canada has the natural advantages to be a reliable supplier of high-quality, high-protein crops.

Over the next four years, Protein Industries Canada will invest $150 million into the creation of plant-based protein products and co-products.

www.proteinindustriescanada.ca
Unique 3-in-1 Industry Summit

New Plant Protein Ingredients Track
This Track will create a platform for cooperation between different parts of the value chain. Bringing new ingredients to the market place will require a food systems approach and also new eco-systems. These platforms are also needed to improve the quality of existing plant protein ingredients. New applications need to be found for fibres and starches to create a sustainable business model for plant protein ingredient suppliers. It is not just about food, but also about creating new markets in pet food, feed, and aquaculture. How and where can the value chain work more closely together?

New Plant Protein Processing Technology Track
The purpose of this Track is to open up new opportunities for novel technologies and processes, which can bridge the gap the challenges from a sustainability, zero-waste and water perspective as well as creating a better taste and texture and the currently available technologies. Which experts are needed and how should we work together to advance quickly?

New Plant Protein Applications Track
This Track will focus on the challenges of developing new plant based foods applications and improving existing categories like dairy-free, beverages, meat-free and snacks. How to bridge the major gap between a better, texture and nutrition and science? Who is needed at the design table and which disruptive thinking is required to accelerate?

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Givaudan

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NIZO is an independent contract research organization. The growing world population needs better food: healthier, tastier, more affordable and more sustainable.

Our passion is to accelerate innovations together with our customers, by applying our combined expertise in bacteria, proteins and processing.

Hope to meet you during the presentation, given by our Expertise Group Leader Protein Functionality Prof. Dr. Fred van de Velde:

‘Breaking the technology barriers for the next generation plant proteins’
May 31, 09.00-09.25
Track II - Plant Protein Processing

NIZO
Kernhemseweg 2
6718 ZB Ede, The Netherlands

FOR BETTER FOOD & HEALTH

Silver Partners
Maximise Business Outcomes & Networking at the Summit
Make your visit to the 12th Plant Protein Ingredients Summit more meaningful by setting up advanced meetings with potential business, technology and research partners during pre-scheduled meetings. Our Business-to-Business brokerage event features 10 minute speed-meetings between registered exhibitors or visitors that would like to meet each other.

Plan your 1-on-1 Business Meetings
May 30
17:30 - 18:30 1-on-1 Business Meetings Salon D of TCU Place

May 31
07:50 - 08:50 1-on-1 Business Meetings Salon D of TCU Place

Download B2Match Networking App via the Google play store and Appstore
This will also give you access to the delegate list

**Partner B2B Networking: Prairie BioSciences Canada**
This B2B Networking is brought to you by Prairie Biosciences Canada (PBC). PBC supports clean biotech companies to upscale their operations, accelerate growth and expand their international market presence. PBC is co-funded by Western Economic Diversification Canada and is a collaborative initiative of the BioScience Association Manitoba, Ag-West Bio, and BioAlberta. The overall goal is to catalyze the growth of the clean biotech sector across the prairie provinces. Visit https://www.prairiebiosciences.ca/ for more information.

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Saskatchewan’s global plant protein industry is growing, and international agribusinesses, such as Ingredion, Verdient, Grain Millers and others are investing here.

The province is the world’s top exporter of lentils and dry peas, which means agri-value companies have the supply they need right in their backyard.

Saskatchewan is a partner in Canada’s new research supercluster – Protein Industries Canada – opening up new opportunities for plant protein research and commercialization.

Whether you’re working to feed the world, develop a new innovative food product or secure a sustainable supply chain in food or feed markets, Saskatchewan is the place you need to be.

Find out why you should Invest in Saskatchewan. https://thinksask.ca/invest/agri-value

May 29 10.30 - 16.00 Innovation Tours & Research Pitches
Departure from TCU Centre | 35 – 22nd Street East | Saskatoon

Tour 1

10:30 - 10:45 TCU Place to Food Centre
10:45 - 11:55 Food Centre Tour
11:55 -12:35 Lunch break – Innovation Place Candle/Span Room
12:35 -12:45 Innovation Place to College of Agriculture
12:45 -14:30 College of Agriculture Building - University of Saskatchewen
14:30 - 14:40 College of Agriculture to CLS (Canadian Light Source)
14:40 - 15:40 Canadian Light Source - Innovation
15:40 - 15:55 CLS to TCU Place

Tour 2

10:45 - 11:00 Place to CLS (Canadian Light Source)
11:00 - 12:00 Canadian Light Source - Innovation Tour
12:00 -12:10 CLS to Innovation Place
12:10 -12:35 Lunch break – Innovation Place Candle/Span Room
12:35 -12:45 Innovation Place to College of Agriculture
12:45 - 14:30 College of Agriculture Building - University of Saskatchewen
14:30 - 14:45 College of Agriculture to Food Centre
14:45 - 15:45 Food Centre Tour
15:45 - 16:00 Food Centre to TCU Place

May 29 14.00 - 18.00 VC Forum & Pitches
TCU Centre | 35 – 22nd Street East | Saskatoon

14.00 - 15.00 Welcome & Registration
15.00 - 15:15 Opening Remarks - Mr. Bill Greuel, Chief Executive Officer, Protein Industries Canada, Canada & Sean O´Connor, Venture Capital Fund Manager, Conexus Credit Union, Canada
15:15 - 16:15 Panel Discussion - “Why Canada is Poised to Become a Leader in Ag Innovation” - Mr. Murad Al-Katib, CEO, AGT – Food and Ingredients, Canada
16:15 - 16:30 Break
16:30 - 18:00 Company Pitches

May 29 16.00 - 18.00 Research & Investment Pitches
TCU Centre | 35 – 22nd Street East | Saskatoon

16.00 - 18.00 Welcome - Gerard Klein Essink, Founder & CEO, Birdge2Food
An informal meet & greet with Canadian research & investment organizations and European Research organisations and delegates. Enjoy the opportunity to start a collaboration. Several organisations are present. Each Research Collaboration Pitch will take 20 minutes. You can meet NIZO (NL), Wageningen UR (NL), East Netherlands Development Agency (NL), Improve (FR), Food Centre Manitoba (CA), Food Centre Alberta (CA), Saskatchewan Food Centre (CA), Keyleaf (CA), Protein Industries Canada (CA), Mitacs (CA), AgWest-Bio (CA), Province Saskatchewan (CA), Province Alberta (CA)
For a **Better** Food World

14th **Protein Summit** 2019

Unique 5-in-1 Industry Summit

70+ Speakers | 400+ delegates | 50 Exhibitors | 25 hrs Networking

**Sustainable Protein Solutions**

2-4 October | Lille (France)
May 29 18.30 - 19.30 Welcome Reception
TCU Centre | 35 – 22nd Street East | Saskatoon

An informal meet & greet with your fellow delegates, friends and colleagues. A great way to catch-up and have fun.

May 30 19.00 - 21.30 Summit Dinner
Delta Hotels by Marriott Bessborough | 601 Spadina Crescent E | Saskatoon

Enjoy this fantastic dinner venue with your fellow delegates, friends and colleagues. Look back and picture the future over a great meal with drinks.
AGT Foods is a global leader in value-added processing of pulses and staples foods and a leading supplier of ingredients derived from pulses, including flours, proteins, fibres and starches, for premium food markets and food companies around the globe.

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Plenary: May 30 Morning & May 31 Afternoon

May 30
08:00 - 09:00 Registration Summit & Breakfast

09.00 - 09.15 Welcome & Opening Summit Chair - Bill Greuel, Chief Executive Officer, Protein Industries Canada, Gerard Klein Essink, Founder & CEO, Bridge2Food, Netherlands

09.15 - 09.35 Saskatchewan – Open to Plant Protein and Ingredient Business - Premier Moe Scott Government of Saskatchewan, Canada

09.35 - 10.05 Securing Western Canada’s Advantage in Plant Protein - Bill Greuel, Chief Executive Officer, Protein Industries Canada, Canada

10.05 - 10.30 Moving Protein Panels: Which Way Forward? - Dr. Sean Westcott, Head, NPTC Food, Nestle

10.30 - 11.15 Morning Break with Plant-Based Foods Tastings & Ingredient Innovations

11.15 - 11.40 Drinking the Plant-Based Kool-Aid: Canada’s New Food Guide, Opportunities and Challenges - Prof. Dr. Sylvain Charlebois, Professor in Food Distribution and Policy, Dalhousie University, Canada

11.40 - 12.05 Closing the Innovation Funnel: The Importance of Working Together - Murad Al-Katib, CEO, AGT – Food and Ingredients, Canada

12.05 - 12.30 Panel Discussion on Innovation, Nutrition & Sustainability - Sean Westcott, NPTC Food Nestle, Prof. Dr. Sylvain Charlebois, Dalhousie University, Murad Al-Katib President AGT Food and Ingredients

12.30 - 13.50 Lunch Break with Plant-Based Foods Tastings & Ingredient Innovations

May 31
12.30 - 13.30 Lunch Break with Plant-Based Foods Tastings & Ingredient Innovations

13:30 - 13:50 Track Chair Report on Road Map Outcomes - Dr. Ben van der Deen, NIZO food research, Prof. Dr. Bob Tyler, University Saskatechewan & Dr. Shannon Hood-Niefer, Saskatchewan Food Ind. Dev. Centre

13:50 - 14:20 Panel Discussion: What’s Next? - Investor Forum - David Gauthier, Vice President Investment, Natural Products Canada & Sean O’Connor, Venture Capital Fund Manager, Conexus Credit Union, Canada

14:20 - 14:45 Panel Discussion: Building the Eco-System Knowledge Capacity - Prof. Dr. Remko Boom, Wageningen University, Dr. Zsuzsanna Papp, Director Business Development Mitacs, Dr. Dennis Chereau Improve & Prof. Dr. Bob Tyler, University Saskatchewan

14:45 - 15:10 The Development of Plant Proteins in the European Union - Karel Van Bommel, Market Officer Plant Proteins, European Commission, Belgium

15:10 - 15:30 Panel Discussion: Policy Approaches in Canada and the EU - Karel Van Bommel, European Commission, Dr. Joyce Boye, Director General, AAFC & Wilf Keller, President & CEO, Ag-West Bio, Canada

15:30 - 15:40 Summary & Closure of Summit Chairs - Bill Greuel, Protein Industries Canada & Gerard Klein Essink, Bridge2Food
Improve

Protein Valorization
From Lab to Pilot scale (TRL 2 to 6)
Full Characterization of your Proteins

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NUTRITION
HEALTH
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Track I: Plant Protein Ingredients

May 30
13:55 - 14:00 Welcome & Opening Track Chair - Dr. Ben van der Deen, Business Development Manager, NIZO, Netherlands

14:00 - 14:25 Sustainability, Climate & Nutrition - Our Needs - Dr. Michel Mellema, Science & Technology Program Leader, Unilever, Netherlands

14:30 - 14:55 Sustainability of Pulses: The Metric Challenge - Gordon Bacon, CEO, Pulse Canada, Canada

15:00 - 15:30 Panel Discussion: A Common Sustainability Ground? Dr. Michel Mellema, Unilever & Gordon Bacon, Pulse Canada

15:30 - 16:15 Afternoon Break with Plant-Based Foods Tastings & Ingredient Innovations

16:15 - 16:40 Protein Nutrition: Comparing Plant and Animal Proteins in Muscle Health - Dr. Tim Snijders, Assistant Professor, Maastricht University, Netherlands

16:45 - 17:10 Protein Nutrition: What is a ‘Good Protein’? Challenges of Brands to Use Proteins - Prof. Dr. James House, Head of Department, University of Manitoba, Canada

17:15 - 17:30 Panel Discussion: New Canadian Food Guide - Prof. Dr. James House, University of Manitoba & Dr. Tim Snijders, Maastricht University

May 31
07:50 - 08:50 1-on-1 Business Meetings & Breakfast

08:55 - 09:00 Welcome & Opening Track Chair - Dr. Ben van der Deen, NIZO, Netherlands

09:00 - 09:25 Faba Beans: New Research, New Opportunities - Prof. Dr. Lingyun Chen, University of Alberta, Canada

09:30 - 09:55 Consumers, Protein & Plant-Based Foods - The Drive for Protein-Centric Foods Continues - Jerome Tauzin, Head of Product Group, Proteins Lipids and Insoluble Fibres, Roquette, France

10:00 - 10:30 Innovation Meets Sustainability with New Extraction Technology for Canola Meal - Dr. Delaney Ross Burtnack, Executive Director, Manitoba Canola Growers, Canada

10:30 - 11:00 Morning Break with Plant-Based Foods Tastings & Ingredient Innovations

11:00 - 11:25 Valorisation of the Hemp Value Chain - Kelley Fitzpatrick, President, NutriScience Solutions Inc, Canada

11:30 - 11:55 Opportunities for Production of Higher-Value Plant Proteins and Co-products - Dr. Rick Green, President Technology Development, Proteins, Natural Products & Carbohydrates, Keyleaf, Canada

12:00 - 12:30 Panel Discussion: Hemp and Other Higher Value Plant Proteins - Kelley Fitzpatrick, NutriScience Solutions & Rick Green, Keyleaf
Track II: Plant Protein Processing Technology

May 30
13:55 - 14:00 Welcome & Opening Track Chair - Prof. Dr. Bob Tyler, Professor, University of Saskatchewan, Canada

14:00 - 14:25 The Pulse Puzzle: Challenges of Adding Value to All Ingredients - Dr. Mehmet Tulbek, Director, AGT Food and Ingredients, Canada

14:30 - 14:55 Generating Value from Pulse Starch Based on its Unique Functionality - Dr. Yongfeng Ai, Professor, University of Saskatchewan, Canada

15:00 - 15:25 Panel Discussion: What’s needed to Cook a Road Map? - Dr. Yongfeng Ai, University of Saskatchewan & Dr. Mehmet Tulbek, AGT - Food and Ingredients

15:30 - 16:15 Afternoon Break with Plant-Based Foods Tastings & Ingredient Innovations

16:15 - 16:40 Quantum Leap Forward: The Road Map to Making Pulse Ingredients Better Via Cross Value Chain Cooperation - Aidin Milani, Sales & Development Manager Pulses & Spices, Bühler, USA

16:45 - 17:10 Infrared Technology for Plant Proteins: What’s Next? - Mark Pickard, President, InfraReady Products, Canada


May 31
07:50 - 08:50 1-on-1 Business Meetings & Breakfast

08:55 - 09:00 Welcome & Opening Track Chair - Prof. Dr. Bob Tyler, University of Saskatchewan

09:00 - 09:25 From Seed to Society: Breaking the Technology Barriers for the Next Generation Plant Proteins - Prof. Dr. Fred van de Velde, Expertise Group Leader Protein Functionality, NIZO, Netherlands

09:30 - 09:55 Next Generation Plant Protein Processing for Better Sustainability and Health - Prof. Dr. Remko Boom, Wageningen University, Netherlands

10:00 - 10:25 Join Our Road Map for Plant Proteins: The Oat Example - Prof. Dr. Lingyun Chen, University of Alberta, Canada

10:30 - 11:00 Morning Break with Plant-Based Foods Tastings & Ingredient Innovations

11:00 - 11:25 Water-Free Electrostatic Processing of Plant Proteins - Frank Hrach, Vice President, Process Engineering, ST Equipment & Technology, United States

11:30 - 11:55 The French Eco-System for Plant Protein Processing - Dr. Denis Chéreau, General Manager, Improve, France

12:00 - 12:30 Panel Discussion: Building New Global Road Maps - Our Moonshot? - Prof. Dr. Lingyun Chen, University Alberta, Prof. Dr. Remko Boom, Wageningen University & Dr. Denis Chéreau, Improve
Track III: Plant Protein Applications

May 30
13:55 - 14:00 Welcome & Opening Track Chair - Dr. Shannon Hood-Niefer, Vice President, Saskatchewan Food Industry Development Centre (Food Centre), Canada

14:00 - 14:25 Creating Great Taste Experiences: Where is the Bar? - James Xu, Senior Applications Scientist, Givaudan, USA

14:30 - 14:55 Challenges in Formulating Plant Protein Snacks and Baked Goods - Dr. Sannon Hood-Niefer, Saskatchewan Food Industry Development Centre (Food Centre)

15:00 - 15:25 Dairy-Free Innovations: The Next Challenge? - Matt Yurgec, Senior Associate of Dairy Applications, Ingredion, Canada

15:30 - 16:15 Afternoon Break with Plant-Based Foods Tastings & Ingredient Innovations

16:15 - 16:40 Past, Present and the Future of Plant-Based Meat - Dr. Dariush Ajami, Chief Innovation Officer, Beyond Meat, USA

16:45 - 17:10 From Concept to Commercialisation: Scaling and Making it Happen! - Robin Young, Chief Operating Officer, Food Development Centre, Canada

17:15 - 17:30 Panel Discussion: The Meat-Free Bar & New Conceptualisation - Dr. Dariush Ajami, Chief Innovation Officer, Beyond Meat & Robin Young, Food Development Centre

May 31
07:50 - 08:50 1-on-1 Business Meetings & Breakfast

08:55 - 09:00 Welcome & Opening Track Chair - Dr. Shannon Hood-Niefer, Saskatchewan Food Industry Development Centre (Food Centre)

09:00 - 09:25 Future Challenges & Opportunities for Cellular Agriculture - Chris Somogyi, Chairman, BlueNalu, USA

09:30 - 09:55 Combining the Benefits of Oat & Pro-Biotics: The Ultimate Challenge... - George Barreras, Founder & CEO, Oatdeal, Canada

10:00 - 10:30 The next Generation of Meat Alternatives – Dr. Jurriaan Mes, Wageningen University & Research, Netherlands

10:30 - 11:00 Morning Break with Plant-Based Foods Tastings & Ingredient Innovations

11:00 - 11:25 The Next Plant Protein Crops: From Breeding to Food Road Maps - Mike Cey, Director of Corporate Initiatives, Ag-West, Canada

11:30 - 11:55 Plant Proteins in Pet Food - Prof. Dr. Lynn P. Weber, Toxicology Graduate Chair, University of Saskatchewan, Canada

12:00 - 12:30 Pulse Ingredient Nomenclature in Research: Challenges and Opportunities - Chris Marinangeli, Director of Nutrition, Scientific & Regulatory Affairs, Pulse Canada, Canada
14th Food Proteins Course Europe 2019
Combining theory & practice for 10 plant and animal proteins by industry experts
150+ experts | 15 Speakers | 10 Exhibitors

Theory & Practice for Plant & Animal Proteins
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12th Plant Protein Ingredients Summit 2019 North-America | 29-31 May | Saskatoon (CA)

13th Plant Based Foods Summit 2019 North-America | 3- 5 June | Calgary (CA)

9th Active & Sports Nutrition Summit 2019 | 18-20 June | NL

14th Food Proteins Course Europe | 10-12 September | NL

14th Protein Summit Europe 2019 | 2-4 October | Lille | FR
Linked to ANUGA 2019 (7 -10 October)

3rd Plant-Based Foods Course | 14-16 October | Las Vegas, USA
Linked to Supply Side West (17 & 18 October)