

# 10<sup>th</sup> November, Monday

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- 08:30 AM Registration
- 09:00 AM Welcome Notes
- 09:15 AM Keynote I: Gentle Processing Approaches for Structuring Dairy and Plant-based Foods  
 Prof Lilia Ahrné, University of Copenhagen, Denmark
- 09:45 AM 3D Printing of Plant-based Foods for Dysphagia: Enhancing Texture, Nutrition and Shelf-life  
 Prof. Sangeeta Prakash, University of Queensland, Australia
- 10:05 AM TEA/ COFFEE BREAK (Tech and Protein Innovation Fair, Poster Session, Science Kiosk)
- 10:35 AM A Systems Approach for An Efficient Urban Circular Agriculture  
 Prof. William Chen, Nanyang Technological University, Singapore
- 10:55 AM Mining the New Zealand Microalgal Resources for Protein-packed Goodies  
 Prof. Johan Svenson, Cawthron Institute, New Zealand
- 11:15 AM Identification of Bioactive Compounds from Plants to Treat Metabolic Disorders  
 Prof. Christian Wolfrum, Nanyang Technological University, Singapore
- 11:35 AM Poster Pitch Competition
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- 12:00 PM LUNCH (Tech and Protein Innovation Fair, Poster Session, Science Kiosk)
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- 01:30 PM Introduction to Proteins4Singapore – Urban Food Innovations  
 Prof. Peter Preiser, Nanyang Technological University, Singapore  
 Prof. Thomas Becker, Technical University of Munich, Germany  
 Prof. Stefan Guldin, Technical University of Munich, Germany
- 01:40 PM Proteins from Soybean and Algae  
 Prof. Senthold Asseng, Technical University of Munich, Germany
- 01:55 PM Technology Driving Ingredient Development in the Food Space  
 Prof. Thomas Brück, Technical University of Munich, Germany
- 02:10 PM Reverse Engineering Towards Structured Meat Analogue  
 Prof. Thomas Becker, Technical University of Munich, Germany
- 02:25 PM Navigating the Flavour Code of Proteins and Meat Alternatives via the SENSOMICS Approach  
 Prof. Corinna Dawid, Technical University of Munich, Germany  
 Development of Vitamins and Mycotoxins in Foods Generated during Indoor Farming  
 Prof. Michael Rychlik, Technical University of Munich, Germany
- 02:45 PM Sustainability Assessment for Proteins  
 Prof. S Viswanathan, Nanyang Technological University, Singapore
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- 03:00 PM TEA/ COFFEE BREAK (Tech and Protein Innovation Fair, Poster Session, Science Kiosk)
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- 03:30 PM Keynote II: Shared Value for Stakeholders in the Food Value Chain  
 Prof. Ravi Subramanian, Georgia Institute of Technology, USA
- 04:00 PM Rapid Fire Talks by Early Career Researchers
- 04:35 PM Panel Discussion  
 Alternative Proteins on Our Plates: Next-Generation Food Production and Culinary Culture
- 05:20 PM Award Ceremony & Closing Remarks
- 05:30 PM Networking Mixer
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