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10th November, Monday

00:20 AM	Parietration	
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 10:35 AM	TEA/ COFFEE BREAK (Tech and Protein Innovation Fair, Poster Session, Science Kiosk) 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	
12:00 PM	LUNCH (Tech and Protein Innovation Fair, Poster Session, Science Kiosk)	
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	From Yield Potential to Nutritional Outcomes: Evaluating Productivity and Nutritional Output in Controlled Environment Agriculture Prof. Senthold Asseng, Technical University of Munich, Germany	Proteins4Singapore Showcas
01:55 PM	Technology Development Driving High Performance Ingredient Production in the Food Space Prof. Thomas Brück, Technical University of Munich, Germany	1Singap
02:10 PM	Reverse Engineering Towards Structured Meat Analogue Prof. Thomas Becker, Technical University of Munich, Germany	ore Sh
02:25 PM	Navigating the Flavour Code of Proteins and Meat Alternatives via the SENSOMICS Approach Prof. Corinna Dawid, Technical University of Munich, Germany	оwcase
	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	
03:00 PM	TEA/ COFFEE BREAK (Tech and Protein Innovation Fair, Poster Session, Science Kiosk)	
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	
04:30 PM	Young Company Introductions	
04:45 PM	Panel Discussion Alternative Proteins on Our Plates: Next-Generation Food Production and Culinary Culture	
05:45 PM	Award Ceremony & Closing Remarks	
06:00 PM	Networking Mixer	