

WOMEN IN AGRIFOOD SUMMIT

Discuss and share
opportunities with women
leaders in agrifood sector



BAT Tower
Auditorium, 6th Floor
Bilbao, Spain



EWASummit22



EIT FOOD

EIT Food is Europe's leading food innovation initiative, working to make the food system more sustainable, healthy and trusted. The initiative is made up of a consortium of key industry players, startups, research centres and universities from across Europe.

It is one of eight Innovation Communities established by the European Institute for Innovation & Technology (EIT), an independent EU body set up in 2008 to drive innovation and entrepreneurship across Europe.

EIT Food aims to collaborate closely with consumers to develop new knowledge and technology-based products and services that will ultimately deliver a healthier and more sustainable lifestyle for all European citizens.

Presenter

Amaia Arkotxa

Women in Agrifood Summit

Women in Agrifood Summit is a sum up of the activities performed within the frames of Empowering Women in Agrifood (EWA) programme carried out by EIT Food in 2022 in Bulgaria, Croatia, Cyprus, Czech Republic, Greece, Hungary, Malta, Italy, Latvia, Lithuania, Portugal, Spain and Turkey.

The 3rd edition of EWA comes to an end and this year we want to close it in style. This 6-month incubation programme offers continuous support to women entrepreneurs, specific training and personalised business mentoring for their business idea. 130 women from 13 European countries have participated in 2022 and a total of 260 women entrepreneurs have taken part since its inception in 2020.

In this final closure event, titled “Women in Agrifood Summit”, you will have the opportunity to witness some amazing business ideas that our women leaders from various countries have developed during this edition. The Summit will be also an exclusive networking point and a source of inspiring talks and valuable information for women leaders in the agrifood sector.

Let's achieve gender equality together!

December 1st

12.30 - 13.30 | Networking Lunch

13.30 -
13.45

Welcome & Opening Presentation - Why is it essential to support startups for the economic growth?

- **Begoña Pérez Villarreal.** Director at EIT Food South
- **Ainara Basurko.** Provincial Deputy for Economic Promotion

13.45 -
13.50

Message from Mariya Gabriel. European Commissioner for Innovation, Research, Culture, Education and Youth at the European Commission

13.50 -
14.20

Inspiring Keynote - Spread your talent to the world

- **Anne Ravanona.** CEO & Founder at Global Invest Her, Women's Advocate, TEDx & Keynote Speaker, EU Delegation Member to W20, Strategic Consultant on Gender Equality

14.20 -
14.45

Biz4Change - Creating hype about Sustainability

- **SPAIN.** Guiomar Sánchez. BioProcesia
- **LITHUANIA.** Aistė Balčiūnaitienė. Multifunctional green bio substrate for hydroponics.
- **TURKIYE.** Sena Tarım. Biopols
- **CROATIA.** Gracija Požar. Promino Horse Breeding - Californian Earthworm hummus

14.45 -
15.20

Roundtable - Being a founder: How women entrepreneurs are changing the food system

- **Roni Eiger.** Partner at theFoodTechLab (TFTL) and Angel Investor
- **Sara Roversi.** Founder at Future Food Institute
- **Josune Ayo.** CEO & Co-founder at Genbioma Aplicaciones S.L.
- **Moderator: Aleksandra Niżyńska.** RIS Project Manager and Diversity and Inclusion Officer at EIT Food

15.20 -
15.45

Biz4Change - Healthier Lives Through Food

- **PORTUGAL. Rosália Costa.** Zesty
- **ITALY. Susanna Graziano.** Mindful Morsel
- **GREECE. Eleni Aikaterini Zotou.** Owner and Producer of Olive Oil at Golden Tree (Video format)
- **MALTA. Katie Harrison.** Founder at CULT Malta (Video format)

15.45 -
16.15

Coffee Break

16.15 -
16.40

Biz4Change - Digitalised Solutions for a Food-system Transformation

- **LATVIA. Ilze Laukalēja-Broka.** Baltic Senses
- **BULGARIA. Jane Dimitrova.** FoodObox
- **CZECH REPUBLIC. Anna Skořepová.** CEO & Founder of Divoženka (Video format)

16.40 -
17.25

Roundtable: Impactful Conversations - Bringing the Entrepreneurship Gap in Southern and Eastern Europe, why is there a difference?

- **Tamás Muller.** Co-founder at Pozi.io, founder of Women Startup Competition
- **Miro Hegedić.** Founding Board Member at Lean Startup Croatia
- **Samanta Peña.** Partner & Head of Innovation Programs at Naked Innovations
- **Uyen Vu Thi Phuong.** Researcher at the Malta Colleague of Arts, Science and Technology (MCAST)
- **Moderator: Elvira Domingo.** RIS Programme Manager at EIT Food

17.25 -
18.00

**Keynote - Own Your Health: Turning the Food Pyramid
Upside Down**

- **Mariela Glandt.** Medical Director at Glandt Center for Diabetes Care and Co-founder of Eatsane

18.00 -
18.15

Closure

- **Lara Rodríguez.** EWA leader and RIS Project Manager at EIT Food South
- **Aleksandra Bara.** Project Manager at EIT Food North-East

18.30

Afterwork Cocktail

EIT Food South

Calle Serrano Anguita, nº 13 28004 Madrid.
Spain.

Parque Tecnológico de Bizkaia Lekandene.
Laida Bidea 214. 48170
Zamudio (Bizkaia). Spain.

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SPEAKERS & MODERATORS

Aistė Balčiūnaitienė



Dr. Aistė Balčiūnaitienė (A.B) (female) is author of the idea – multifunctional green substrate. Also, she is innovator both in Lithuania and internationally, it is prove with two Lithuanian (LT 2021 010) and one international patent (EP 3351105 A1; WO 2018134742 A1; US11, 033, 580, B2.). Her science area - technological sciences, science field – materials, chemical and biochemical engineering's. Already she is and was a manager of 10 national and one international (Eureka) projects. National Food Cluster A.B. board member.

Anna Skořepová



Master of food quality, foodactivist, founder of ngo supporting local fair and good food - Slow Food Youth network Prague, entrepreneur.
Journalist, photographer, farm reporter.
Mom of a 4 year old Ema.

Anne Ravanona



Anne Ravanona is Founder & CEO of Global Invest Her, the go-to platform for early-stage women entrepreneurs that demystifies funding & helps them get investor-ready. Her mission is to help 1 Million Women Entrepreneurs Get Funded by 2030 and to be a catalyst to help change the funding game for female founders. She is an EU Delegate to the Women's Engagement to the G20, an international thought leader and speaker on women's entrepreneurship and financial inclusion including at TEDx and first G20 Women's Empowerment Conference and advises Fortune 500 companies on Gender Diversity as a Consultant. Anne is Past-President of the Jury for the Prix Simone Veil de la République Française (international prize recognising those who work on gender equality for women) requested by President Macron of France, and has advised him on how to increase access to capital for women entrepreneurs. named part of the TOP 50: Europe's most influential women in the startup and venture capital space and Top 100 Influencers in Gender Equality and Diversity.

Aleksandra Bara



Tell me something about food and you will see my eyes sparkle. (Really!) I have knowledge and experience in different fields related to food, which are human nutrition, marketing, law, culinary photography, implementation of CSR campaigns and creation of personalized trainings. Currently I am supporting women to set up a sustainable and profitable business in agrifood sector. Curious? I am always open to talk and to look for new opportunities!

Aleksandra Niżyńska



International Visitor's Leadership Program 2014 Alumni - "Education and Activism for Young Women:" Extensive experience in managing projects and cooperating with various actors involved in creating public policy agenda (NGOs, government officials, politicians, independent experts). Analytical thinking with demonstrated talent for identifying, improving, and streamlining complex work processes. Strong belief in trust and partnership relation in granting processes. Enthusiastic, knowledge-hungry learner, eager to meet new challenges

Begoña Perez Villarreal



Begoña Pérez Villarreal: as EIT Food South Director, she enjoys driving innovation, boosting the entrepreneurial spirit and engaging stakeholders from the Mediterranean area to develop products and services that contribute to a healthy lifestyle and a sustainable circular bioeconomy. Trained as a Pharmacist specialized in food microbiology and in Business Management of Food companies, she has worked for 25 years with food SMEs in innovation related to food safety, product development, traceability, authenticity, and sustainability of food systems.

Eleni Aikaterini Zotou



Golden Tree is owned by Aikaterini Eleni Zotou, an organic olive farmer (of at least 350 years old) who produces flavorful, healthy extra virgin olive oil (EVOO) and other olive products in Kalyves, Chalkidiki in northern Greece. To help her spread the health benefits of the Greek diet as widely as possible, Zotou takes advantage of new technologies and modern methods. Her focus on producing high quality products has led to numerous 72 prizes in international competitions.

Elvira Domingo



Following a decade leading the development of new products in large multinationals, and transforming the innovation ecosystem, Elvira's expertise as EIT Food RIS Programme Manager, is dedicated to build a strong RIS portfolio that delivers sustainable growth and strengthen the innovation ecosystem across Southern Europe, delivering meaningful impact for both people and the planet.

Gracija Požar



Horse owner since 2016. I have been in horse business for 15 years as volunteer and employee at local equestrian club. My family does horse breeding and we have extra manure to put on market. Now we want to turn that manure into highly nutritious humus for plants as great replacement to mineral fertilizer. We plan to do that with Red Californian Earthworm known as composting worm. Because of intensive agriculture most of fields are contaminated due the mineral fertilizers, now we believe this type of humus is best solution for our planet.

Guiomar Sanchéz



I am a mother, a researcher, an entrepreneur. I hold a PhD in Industrial Biotechnology and have worked internationally as a researcher in this field both in academia (University of Murcia, University of Edinburgh), industry (ElPozo Alimentación) and a CRO (Leitat technology center, Barcelona) where I led the industrial biotechnology group. I also have a Master in Business Innovation and previous entrepreneur experience. With BioProcesia, I combine my passion for biotechnology with the aim to create something that adds value to society and helps us take care of the planet.

Ilze Laukalēja-Broka



I am a true food science enthusiast. I have five years of professional experience as a nutritional scientist and four years as a food and beverage technology expert. I have gained knowledge and helped several food companies improve their products by working as a researcher at the Latvia University of Life Sciences and Technologies and as visiting scholar at the Center for Sensory Analysis and Consumer Behavior in the United States. With the help of the EWA Latvia Empowering Women in Agrifood program, I have started my own company - Baltic Senses. A sensory and consumer science centre with the main goal to integrate scientific methods to help food companies become more successful and their consumers more satisfied.

Jane Dimitrova



I am Jane, 24 y.o. from Sofia. I got my Bachelor's degree in Business and Economics @Bologna University. Then I moved to Rome and started a Master's degree of Startup creation in Sapienza University. I came back to Bulgaria and decided to start a startup fighting food waste on my own. Now, 1 year later, we are 10 people in the team. 450 business partners such as bakeries, restaurants, pastry shops sell their surplus food via Foodobox every day and 35 000 users save it. We recently launched Foodobox in Bucharest.

Lara Rodríguez



Her passion for the food innovation field has been demonstrated by more than 8 years' experience in the sector- She started her career in the R&D and product development department at PepsiCo. She has worked also in collaborative innovation projects, food regional ecosystems and clusters. Lara joined EIT Food to design and implement innovation food activities for South of Europe and more recently to boost female entrepreneurship in the sector.

Lara holds a Degree in Nutrition from Valladolid University, a degree in Food science and Technology from Burgos University and a Master in Direction and Project Management from IMF Business School.

Mariela Glandt



Dr. Mariela Glandt, a Harvard and Columbia-educated endocrinologist, has extensive experience in treating metabolic disease, especially diabetes and obesity. She is the founder and director of Glandt Center for Diabetes Care, which uses the ketogenic diet as its main therapeutic tool. Dr. Glandt has worked in New York, in private practice, at Mount Sinai Hospital, and at Bronx Hospital. In Israel, she worked as the director of the Clinical Research Unit for Diabetes at Hadassah Ein Kerem University Medical Center. Dr. Glandt is the co-founder of Eatsane, which produces low-carb food with no artificial sweeteners. She is the co-founder of Metabolix, a non-profit organization that aims to educate people to help them achieve optimal metabolic health. In addition, Dr. Glandt is the co-founder and CEO of OwnaHealth, a revolutionary virtual-first diabetes care platform, which combines the most advanced medicine, nutritional science, diagnostics and technology.

Miro Hegedić



is a co-founder of Lean Startup Croatia and the Startup Drill – lean startup educational program. He is an assistant professor at the Faculty of Mechanical Engineering and Naval Architecture and holds PhD in process optimization models based on lean management from the University of Zagreb. He is a co-coordinator of the EIT Manufacturing HUB Croatia.

He has been working with different teams in the process of implementing lean startup principles in their projects, and he has done startup and innovation workshops for teams in Europe (Norway, Serbia, Bosnia and Herzegovina) and Southeast Asia (Thailand, Malaysia, Indonesia).

Miro has been a mentor in different startup programs conducted by Impact HUB, Founder Institute, Startup Factory Zagreb, Swisscontact, European institute of Innovation and Technology (EIT) and others. He has been teaching established companies how to implement lean startup in their product development processes.

Roni Eiger



Roni Eiger is a VC investor, a manager of a single family office and a facilitator of business opportunities between Israel and the Spain. She holds a B.A in computer science and economics, an MA in economics and an MBA in finance. She has 20 year experience in the israeli hi tech industry and 15 years experience investing in real estate, PE, hedge funds and VC. She is partner at tFTL, a spanish investment group specializing in agrifoodtech. Her passion is creating deep business relations, JVs, and synergies between Israeli startups and technologies and the Spanish ecosystem.

Rosália Costa



Passionate about storytelling and digital communication, Rosália is an experienced lifestyle journalist and natural communicator. Creative thinker with a digital mindset that is constantly focused on developing strategy and measuring results to attain proposed objectives. Comfortable in executing brand activation, influencer marketing strategies and social media management with a proven track record of helping brands reaching consumers and drive intent to purchase. Passionate about wellness lifestyle, Rosália believes in the positive impact of plant-based foods in four growing global issues: Human health, climate change, constraints on natural resources and animal welfare. Her mission is to create clean and tasty chocolate for all and care for nature.

Samanta Peña



With more than 14 years experience, Samanta is passionate about helping people succeed. She has a background in both corporate and startup world, within agrifood. Having started in Cargill Cocoa and Chocolate in Amsterdam, and now Partner & Head of Innovation Programs for Naked Innovations. Her focus is on designing innovation & sustainability programs that create safe and inclusive spaces that empower people and enable tangible results, especially for female entrepreneurs.

Sara Roversi



Sara is an experienced social entrepreneur and thought leader in the food ecosystem. Over the past 10 years, she has focused on a mission to take food leaders and youth to the next phase of action through education, research projects, and innovation challenges.

In 2013, she founded Future Food: a purpose-driven ecosystem facilitating positive transformation in life on earth, promoting food innovation as a strategic element to achieve sustainable and impactful growth, and in 2020 she birthed the Pollica - Paideia Campus, a Mediterranean Living Lab, a prototype of a sustainable village, where one can learn a new kind of sociality and live the concept of integral ecology, combining environmental protection and human health, regeneration of the territory and citizens' well-being, social justice, and climate change.

Sena Tarım



Co-founder of Biopols, Masters student in organic synthetic chemistry.

Susanna Graziano



Susanna Graziano is a fast-rising entrepreneur and the founder of Mindful Morsel. She is driven by her passion for plant-based food, sustainable packaging, and reviving lesser-known and almost forgotten varieties of grains, legumes, fruits, and vegetables.

Her mission is to bring the finest plant-based Italian food and ingredients to your pantry, one morsel at a time, in a way that respects the environment and the people who farm them.

She is an experienced, passionate, nature lover and anti-waste food trainer.

Tamás Muller



I'm a startup geek, mentor, business analyst, and angel investor. I have come from digital-, social and growth hacking marketing fields working with the largest digital agencies and publishing houses in the past.

I am the founder of Women Startup Competition event series with 8 seasons.

I was a professional advisor of Start it @K&H and the main organizer of Hackathon-in-the-box event series with more than 50 hackathons. Mentor member of EIT Food, Urban Mobility, Jumpstarter, and Raw Material & GE Healthcare startup programs.

Now I'm also co-Founder of Pozi.io the free, open innovation platform for the startup ecosystem and We are building the first NFT Crowdfunding solution for startups, called <https://pozi.cards>

Uyen Vu Thi Phuong



Uyen Vu is currently an EIT Hub Researcher at the Malta College of Arts, Science and Technologies (MCAST). She is in charge of EIT Food project management and communications for all EIT projects under MCAST. She has 2 years experience in EU project management in Malta, 3 years experience in communications for World Health Organization in Viet Nam and another 4 years governance experience in the private sector.

She graduated a masters study in International Development at Nottingham Trent University in the UK in 2016. Her first degree (BA) is in International Relations issued by National University, Social Science and Humanities Ho Chi Minh City, Viet Nam.

Josune Ayo



CEO at Genbioma Aplicaciones S.L. , a biotechnology company devoted to the development and commercialization of next-generation probiotic strains & postbiotic ingredients, with a focus on metabolic health applications.

The technology is focused on an emerging field of research on Probiotics & Postbiotics to balance the gut microbiota and improve health. Microbiota Modulators for the nutritional management of metabolic disorders related to Diabetes, Dyslipemias & Obesity. Solid scientific research on the Mechanism of Action to regulate Metabolism & Gut Microbiota.

Research experience in probiotics, bioactive compounds, and new Food products in relation to Human Health. Various products launched to the Spanish market. Member of National and European Technical Committees.

Katie Harrison



My products are a healthy and colourful collection of fermented foods and drinks, all vegan, all gluten free and all organic where possible. They include a range of different flavoured sauerkrauts, the extremely popular vegan kimchi, spicy chilli sauces and naturally fermented drinks carbonated entirely by the fermentation process. These drinks are non-alcoholic and loaded with healthy probiotics in effect making them a healthy alternative to traditional soft drinks.

My business can contribute not only to the overall improvement of human health, therefore providing long term relief on the burden of healthcare services, but also provide solutions to the problem of excess harvest by adding many months to the average shelf life of fresh vegetables. In a world where food waste is widespread fermentation can help to solve this and can be used on a huge variety of fruits and vegetables.

Ainara Basurko



Provincial Deputy for Economic Promotion



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