EIT FOOD IMPROVING FOOD TOGETHER

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.

⑦ /EITFood.eu ♥ @EIT Food www.eitfood.eu

II FOOD INNOVATION FORUM Where Agrifood Mixes with Innovation #FoodInnovationForum

The II EIT Food Innovation Forum will shed light on the biggest questions about affordable healthy nutrition, transparency and much more other topics related to the agrifood system!

After a good reception from the local ecosystem in 2018, this Forum will focus on two of the hotest topics of the moment: healthy nutrition and trusted food chain. Experts from the agrifood industry, researchers and agents of innovation will gather to find the right solutions to the challenges that threaten the agrifood system. Do you dare to share your views?





EKONOMIAREN GARAPEN ETA AZPIEGITURA SAILA DEPARTAMENTO DE DESARROLLO ECONÓMICO E INFRAESTRUCTURAS



Wifi San Mames Vip Area Password smva1920



Where Agrifood Mixes with Innovation #FoodInnovationForum

II.Innovation Forum Bilbao

October 4th San Mamés stadium Bilbao





Sala Norte

Access E



09.15 Intro Café

09.30 Welcome

Begoña Pérez Villarreal EIT Food South Director

Leire Bilbao Elgezabal CEO at Innobasque

10.00 **Healthy nutrition**

How to improve food processing for more nutritional and tastier products that are also safer and better for the environment?

Help more people eat a healthy and sustainable diet is one of the current challenges of the food sector.

To halt the raise of obesity levels and other metabolic diseases, the food industry is working towards reducing sugar, saturated fat, calories and salt from many processed food, while consumers are increasingly demanding more foods that contain the most natural and unprocessed ingredients possible (clean label) from sustainable sources.

However making affordable proteins and healthy food sources available remains a key challenge.

Ana Ramírez de Molina Deputy Director IMDEA Food

Carmen Pérez Rodrigo PDI at Universidad del País Vasco

Eduardo Puertolas Food Technologist at AZTI

Lorena Savani

Innovation Programme Manager at EIT Food

Marta Iguacen R&D science and nutrition

Manager Iberia at Danone

11.00 Networking café

11.30 Inspiring the future of food together

Sofia Kuhn

Programme Manager Consumer Outreach at EIT Food

To create the future of our food we need to involve everyone, from seed to plate, in conversation. We need to create a new communication culture which is open and honest, where the consumer is part of the change and where voices from different actors are heard.

Trusted Food Chain: 12.00 How to increase food safety and consumer trust?

Consumer confidence in the food industry has been harmed due to the several food scandals in the past.

Increasing consumer trust and creating transparent food supply chains that will provide reliable information about safety, quality, integrity, sustainability readily available to all interested parties along the food system is a global need today.

Alejandro Barranco

Researcher at AZTI

Gemma Trigueros Food Coordinator at OCU

Luca Cocolin Food microbiology professor at University of Torino

Mercedes Groba

Innovation Programme Manager at EIT Food

13.00 Networking & Lunch



ALEJANDRO Barranco Researcher at AZTI

ΔΝΔ Ramírez de Molina **Deputy Director** IMDEA Food

BEGOÑA Pérez Villareal EIT Food South Director





CARMEN Pérez Rodrigo PDI at Universidad del País Vasco

EDUARDO GEMMA Puertolas Trigueros Food Technologist Food Coordinator at OCU





at AZTI



Innobasque

LORENA LUCA Savani Innovation Programme Manager at EIT Food

Cocolin Food microbiology professor at University of Torino



MARTA Iguacen R&D science and nutrition Manager Iberia at Danone



MERCEDES

Innovation Programme

Groba

Manager at

FIT Food



SOFIA Kuhn Programme Manager Consumer Outreach at FIT Food

