



NutrEvent

WHERE
INNOVATION
PARTNERSHIPS EMERGE

Programme

6th edition

OCTOBER

22 & 23, 2019

Rennes, France



The European meeting
place for innovation in

FOOD, FEED,

NUTRITION

AND HEALTH

 @NutrEvent
www.nutrevent.com

NUTREVENT

AT A GLANCE

NutrEvent is the leading European partnering event dedicated to **innovation in Food, Feed, Nutrition and Health**. It aims at identifying industrial, scientific, commercial and financial partners for your innovation projects.



600
PARTICIPANTS



25+
COUNTRIES
REPRESENTED



50
HIGH-LEVEL
SPEAKERS



35+
ONE-TO-ONE MEETINGS
PER PARTICIPANT



500
DEALS GENERATED
(IN 2017)

WHO WILL YOU MEET?



25%
INGREDIENT SUPPLIERS AND DISTRIBUTORS



20%
ACADEMIA, RESEARCH INSTITUTES AND TECH TRANSFER OFFICES



20%
FINISHED FOOD PRODUCT INDUSTRIES



15%
FOOD SUPPLEMENT INDUSTRIES



15%
R&D AND MANUFACTURING SERVICE PROVIDERS AND CONSULTING FIRMS



5%
INVESTORS

STEERING COMMITTEE

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Director EMEA
CARGILL



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CMO
VALBIOTIS



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VP Innovation & Research
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Nutrition Manager
LACTALIS



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President & Co-founder
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SOLUTIONS (HISCO)



Bertrand Rodriguez
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BY LESAFFRE

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& Head of Nutrition Service
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FONDAZIONE EDMUND MACH



Marcel Kloosterman
Senior Investment Manager
DSM VENTURING



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NEW PROTEIN CAPITAL

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THEY TRUSTED US

FINISHED FOOD PRODUCT INDUSTRIES AND FOOD SUPPLEMENT INDUSTRIES

Alver Golden Chlorella | Biostime | Bonduelle | Coca-Cola | Danone | Eytelia | FrieslandCampina | Lactalis | McCain | Savencia Fromage & Dairy...

INGREDIENT SUPPLIERS AND DISTRIBUTORS

Ajinomoto Foods Europe | Armor Proteines | Aroma Therapeutics | BASF | Cargill | Cosucra | Dupont Danisco | Evolva | Filament BioSolutions Inc. | Impextraco | Jungbunzlauer | Lallemand | Lesaffre | Naturex | Nexira | Nuscience | Olmix | Roquette | Rousselot | SeaNova | Shanghai Freeman Europe | Sensient | Tate & Lyle | Tosla...

TTO, ACADEMIA & RESEARCH INSTITUTES

Charles Violette Institute | Fondazione Edmund Mach | INRA | Laval University | NIZO food research | Qualiment | Rowett Research Institute | Technische Universitat Berlin | TNO | University of Parma | University of Surrey | Vrije Universiteit Brussel | Westminster University...

INVESTORS

Caelestys | Credit Agricole | DSM Venturing | New Protein Capital | Nord Capital | Roquette Ventures | Seventure Partners | Tate & Lyle Ventures...

TECHNOLOGY AND SERVICE PROVIDERS

Aromalyse | Bioiberica | BRAIN | ESIM Chemicals | Extrasynthese | Nat'Inov | OmniActive Health Technologies...

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SUPPORTERS



MEDIA PARTNERS





ONE-TO-ONE MEETINGS

48hrs

to meet your future project partners, obtain funding and accelerate innovation



LOG IN

to the partnering platform and identify today's innovative products, processes, technologies, licensing opportunities and services as well as potential project partners.



REQUEST

and pre-schedule one-to-one meetings with the most qualified players in the Food, Feed, Nutrition and Health sectors.



MEET

your future partners and develop new collaborations and partnerships.

PITCH SESSIONS

The NutrEvent pitch sessions offer the opportunity to detect the most innovative and promising start-ups, companies, R&D projects, licensing opportunities and services in order to foster partnerships and business development in the Food, Feed, Nutrition and Health sectors.

START-UP SLAMS

The Start-up Slams are a great opportunity for **young companies** (and particularly start-ups seeking to raise a seed financing round) to showcase their project in front of potential partners and investors.

The winner will be offered a prize by



Pitch fees: Free for all NutrEvent registrants.

COMPANY SLAMS

The Company Slams are a great opportunity for **SMEs** (and particularly SMEs seeking to raise a Series A or onwards financing round) to showcase their project in front of potential partners and investors.

Pitch fees: €150 additional fees to the NutrEvent registration fees if selected.

SERVICE PRESENTATIONS

The Service Presentations are a great opportunity for **service providers and technology platforms with an innovative offer** to showcase their offers in front of potential clients.

Pitch fees: From €150 to €300 additional fees to the NutrEvent registration fees if selected.



Apply

before June 28th, 2019



Be selected

by a jury of experts





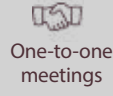
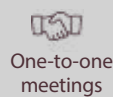
Pitch

during NutrEvent

AGENDA

DAY ONE | Tuesday, October 22nd

	Conferences and roundtable discussions	Pitch sessions	Networking
8.30 am 9.00 am	NAME BADGE PICKUP & WELCOME COFFEE		
9.00 am 10.30 am	How are current advances in microbiome analysis bringing solutions opportunities to the food industry?	2009-2019: A decade of innovations in Nutrition	Start-up Slams
10.30 am 11.00 am	NETWORKING BREAK		
11.00 am 12.30 pm	PLENARY SESSION What are the key innovations for sustainable food and nutrition models?		
12.30 pm 2.00 pm	 LUNCH		
2.00 pm 3.30 pm	How to overcome the consumer's reluctance towards novel sources of food?	Innovative solutions and clear bridges between human and animal antimicrobial resistance	Company Slams
3.30 pm 4.00 pm	NETWORKING BREAK		
4.00 pm 5.30 pm	How does fermentation innovation evolve towards value generation?	What are the effective outcomes and expected results stemming from collaborations between Food, Feed and Healthcare industries?	Service Presentations
From 6.15 pm	 NUTRIPARTY		





TRACK 1
From research to innovation

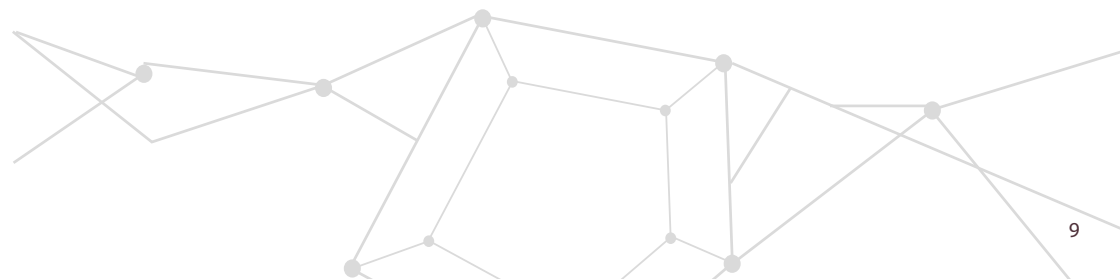
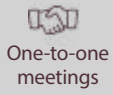
TRACK 2
From innovation to market

TRACK 3
Building bridges: From feed to food

AGENDA

DAY TWO | Wednesday, October 23rd

	Conferences and roundtable discussions	Pitch sessions	Networking
8.30 am 9.00 am	WELCOME COFFEE		
9.00 am 10.30 am	How is animal feed supplementation impacting on food?	How is the availability of equity money in the nutrition sector evolving?	Company Slams
10.30 am 11.00 am	NETWORKING BREAK		
11.00 am 12.30 pm	The determining role of nutrition in the first thousand days for adult and infant health	Labelling: Industry's golden key to consumer's trust?	Start-up Slams
12.30 pm 2.00 pm	 LUNCH		
2.00 pm 3.30 pm	Innovative plant-based solutions for a sustainable nutrition	Which technologies to improve the delivery and the personalisation of animal nutrition?	Start-up Slams
3.30 pm 4.00 pm	NETWORKING BREAK		
4.00 pm 5.30 pm	Can integrating insects to both human and animal diet be the future of nutrition?	 Award Ceremony	



CONFERENCES AND ROUNDTABLE DISCUSSIONS

Supported by a prestigious Steering Committee, NutrEvent offers a broad programme dealing with the market trends in the Nutrition and Health sector, the recent regulatory evolutions, the best practices to collaborate, the sources of funding for R&D and innovation projects, and new this year, NutrEvent will include a conference track devoted to innovation between the Feed and Food sectors.



TRACK 1
FROM RESEARCH TO INNOVATION



TRACK 2
FROM INNOVATION TO MARKET



TRACK 3
BUILDING BRIDGES: FROM FEED TO FOOD



Plenary Session:

WHAT ARE THE KEY INNOVATIONS FOR SUSTAINABLE FOOD AND NUTRITION MODELS?

Let's take some time to reflect on the future of nutrition for the upcoming 5 to 10 years. The session will look through the lens of sustainability to have a prospective dimension, and raise questions on our species common fate. **One Health, One nutrition:** How is this concept leading us to **sustainable food system model**? How will we sustain a better nutrition respecting the **sustainability challenges** as well? How do we feed animals to have an impact on human? The session will discuss examples of approaches combining production of knowledge and of innovation with **simultaneous impact on animals, vegetables and humans**, and relying on diverse illustrations of recently launched or ended projects, linking animal and human health. How do we adapt to the environmental impacts of food production and consumption?



TRACK 1 FROM RESEARCH TO INNOVATION

HOW ARE CURRENT ADVANCES IN MICROBIOME ANALYSIS BRINGING SOLUTIONS OPPORTUNITIES THE FOOD INDUSTRY?

The session will address the benefits that could be brought by the democratisation of the use of the **microbiota analysis**. These current insights on microbiome analysis and the **benefits** brought herewith will be presented, with the aim to explain to the **SMEs and provider of food ingredients** the impact of microbiome studies on their own projects. How can the selection and **combination of ingredients** (cocktail effect) can be done thanks to microbiome analysis, and how can they withdraw benefits from these analyses?

WHAT ARE THE EFFECTIVE OUTCOMES AND EXPECTED RESULTS STEMMING FROM COLLABORATIONS BETWEEN FOOD, FEED AND HEALTHCARE INDUSTRIES?

To what extent is the "One Health" concept (the collaborative effort of multiple disciplines to reach optimal health for humans, animals and the environment) giving birth to mutually **successful collaborations** between the Food, Feed and Healthcare industries? Through the testimonies and showcases of practical recent examples of cross-sectorial collaborations, this session will highlight Feed/ Food, and Food/Pharma **successful interactions** and **concrete outcomes**. The panellists will also give their vision on several questions: What can one await from an intensification of such **transdisciplinary collaborations**? What are the factors pledging in favour of the increase of such a trend?

HOW DOES FERMENTATION INNOVATION EVOLVE TOWARDS VALUE GENERATION?

Fermentation is making a comeback on European markets, supported by consumer perceptions of it as a natural and healthy food preservation method. To what extent is its reputation for being both natural and healthy growing with the evolving techniques? How is **fermentation innovation** helping **preserve food and extending shelf-life**? How is it answering to both the need for natural food and for health benefits? According to researchers, where does the future of fermented foods lie? How do current and **forecasted outcomes of the new fermentation techniques** show the potential of these technologies?

THE DETERMINING ROLE OF NUTRITION IN THE FIRST THOUSAND DAYS FOR ADULT AND INFANT HEALTH

The first 1000 days of life, from conception until the second birthday, are considered by researchers to have a crucial and potentially lifelong effect on the growth and development of children: By **influencing intra-uterine growth and development**, nutrition is recognized to affect the health even before conception. Changes in the environment to which the embryo, foetus and neonate are exposed can increase **the risk factors for chronic diseases** that are obesity, diabetes, and hypertension: How can nutrition during this period influence the way that the main fundamental biological and physiological processes are programmed for the entire life span? What are **the mechanisms that can positively affect** the early programming during these first 1,000 days?

INNOVATIVE PLANT-BASED SOLUTIONS FOR A SUSTAINABLE NUTRITION

In a midst of a **plant-based** revolution driven by consumer concerns around **sustainability**, plant-based innovations are skyrocketing. Which plant-based alternatives are to tackle global health, sustainability challenges, and biodiversity loss? How to increase the proportions of nuts, pulses, fruit and vegetables within national dietary and procurement guidelines? Which **potential nutritional risks and benefits** for these innovations?



TRACK 2

FROM INNOVATION TO MARKET

2009 – 2019: A DECADE OF INNOVATIONS IN NUTRITION

Let's take the time to review positive evolutions that have marked the 10 past years. Have the expectations of the food industry come true, or has the huge potential been fully absorbed by regulatory constraints? Let's have a **retrospective and prospective look on the industry**. What have been the successes of the functional food and what could predict as being **the forthcoming successes** of the industry?

HOW TO OVERCOME THE CONSUMER'S RELUCTANCE TOWARDS NOVEL SOURCES OF FOOD?

The growing global population and declining resources are entailing investigations on **novel food**, which can be defined as innovative food, food produced using new technologies and production processes. As new ingredients represent the most controversial segment of novel food, they tend to be less accepted by the western consumer. Which levers **to go over hurdles to acceptance** of these novel food sources? How are the producers capitalising on the strong interest and curiosity of consumers by highlighting ethics and increased protein levels in their **branding strategies**? How can reinterpretation of the **EU Novel food Regulation** around new ingredients actually help commercialisation? How to use claims to go around that psychological barrier?

HOW IS THE AVAILABILITY OF EQUITY MONEY IN THE NUTRITION SECTOR EVOLVING?

How to attract **investment** in the sector? What is the next big thing gaining the attention of big investors? Which sectors are sparking their interest? Our panel will discuss **the financing sources** and expenditure available in the nutrition sector. The session will be the occasion to gain insights on how to **successfully raise funds**, hearing start-ups and VCs give key elements to be attractive for funders.

LABELLING: INDUSTRY'S GOLDEN KEY TO CONSUMER'S TRUST

What is the real impact of clean labelling on the **producers' strategies** and on the **consumer's acceptance**? To what extent are these labels useful to the consumer? How can they be hurdles for the manufacturers? Can it really simplify labels' readability, enhance producer's authenticity?



TRACK 3

BUILDING BRIDGES: FROM FEED TO FOOD



INNOVATIVE SOLUTIONS AND CLEAR BRIDGES BETWEEN HUMAN AND ANIMAL ANTIMICROBIAL RESISTANCE

How can we **maintain animal health without antibiotics**, based on human health? Reducing antibiotic use has been a key focus for the industry for many years. Probiotics, prebiotics, essential oils and organic acids are being successfully used as **alternative strategies** to promote animal health. What are the examples that have been successfully used in these two contexts?

HOW IS ANIMAL FEED SUPPLEMENTATION IMPACTING ON FOOD?

An optimal animal nutrition would ensure adequate intakes through a feed supplementation programme implemented in the basal diet that corrects potential deficiencies. **What are the links between the nutritional quality of the animal diet and human diet**? How can a successful nutrition programme have effects **both on feed and food**?

WHICH TECHNOLOGIES TO IMPROVE THE DELIVERY AND THE PERSONALISATION OF ANIMAL NUTRITION?

How can we provide **tailor-made healthy eating advice** based on the nutritional needs of animals thanks to technology advances? How can we redefine animal diet by incorporating a wide range of analytics and **technologies** to provide insights into animal diet? How will the technology revolution impact the feed industry? How can **data collection and analysis** open the path for a better animal personalised nutrition? What are the **breakthrough technologies**, how do they work and how has it changed the relation to animal nutrition?

CAN INTEGRATING INSECTS TO BOTH HUMAN AND ANIMAL DIET BE THE FUTURE OF NUTRITION?

High in protein, low in fat, sustainable, affordable, and easily adaptable in various meals, marketed as ingredient or finished good: **Insects** could be the all-round champion for the **future of nutrition**. We will explore all these categories, linking them to both human and animal diet, and highlight the extent to which insects are a **viable option for both diets**. Providing a strong source of protein to both humans and animals nutrition schemes, it would also allow to fix fishmeal problems that are raising major ethical issues.

JOIN NUTREVENT 2019

REGISTRATION FEES*

* Fees per person Excl. VAT	Early Bird (Before June 3 rd , 2019 incl.)	Regular price (From June 4 th until September 22 nd , 2019 incl.)	Late registration (From September 23 rd , 2019)
Mature company	€ 600	€ 750	€ 825
Investor	€ 600	€ 750	€ 825
TTO Research institution	€ 448	€ 560	€ 616
Emerging company (≤ 5 years old) or SME (≤ 5 employees)	€ 336	€ 420	€ 462
Academic scientist	€ 240	€ 300	€ 330

EXHIBITION FEES*

* Excl. VAT	Early Bird (Before June 3 rd , 2019 incl.)	Regular price (From June 4 th until September 22 nd , 2019 incl.)
6 m ² fitted stand (1 full pass* + 1 visitor pass** incl.)	€ 1,700	€ 1,870
9 m ² fitted stand (1 full pass* + 1 visitor pass** incl.)	€ 2,800	€ 3,080
12 m ² fitted stand (1 full pass* + 2 visitor pass** incl.)	€ 3,900	€ 4,290
18 m ² fitted stand (2 full pass* + 1 visitor pass** incl.)	€ 5,500	€ 6,050

*The FULL PASS gives access to all NutrEvent activities (access to the partnering platform to pre-organise one-to-one meetings)
**The VISITOR PASS gives access to all NutrEvent activities (except the partnering platform)

SPONSORSHIP PACKAGES*

* Excl. VAT	Gold Sponsor	Silver Sponsor	Bronze Sponsor
	●	●	●
	€15,000	€10,500	€6,000

Please contact us for other sponsorship opportunities.

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RENNES

NutrEvent is hosted for the first time in the 'Grand-Ouest', West of France, one of Europe's leading agri-food and agricultural economic hubs with over 2,500 agri-food and nutrition businesses and a dense academic network in the fields of Food, Feed, Nutrition and Health. NutrEvent will provide participants with new partnering and business development opportunities at a European scale in a perfectly adapted region.

Home to a number of European and international leaders in the industry, the West of France enjoys the presence of companies in the agri-food area such as Diana Food, LDC Group, Lactalis, Triballat.... It also brings together research stakeholders, major schools and universities like Agrocampus Ouest, ANSES, INRA, INSERM, ONIRIS..., but also renowned technology transfer centres and technical centres. The West of France benefits both from the Nutrition Technocampus, in Nantes, which gathers all the economic, academic and technical stakeholders in the agri-food sector and the nutritional innovation cluster, in Rennes, which is grouped around the Contemporary Culinary Centre.

Event Venue

COUVENT DES JACOBINS
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