Welcome to The Alternative Protein & Food Tech Show 2023!

In the next two days, we – the Kind Earth.Tech and APAC Society for Cellular Agriculture team – hope that you'll revel in the theme of "Food is Life", portrayed by the leaders, pioneers, and future game-changers of the industry. Please utilise the days ahead to get inspired, connected, and invigorated to instigate change toward a better and brighter future for all.

Signing off, Peter Yu, APAC Society for Cellular Agriculture

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AGENDA THEME: FOOD IS LIFE

Time	Program Outline		
	Wednesday, 10 May 2023		
9:30AM	Registration & Networking		
10:30AM	Welcome & Opening Remarks		
	By: Ira Van Eelen, Co-founder & CEO, Kind Earth.Tech		
11:00AM	Keynote: Life is Good		
	By: Sandhya Sriram, Group CEO & Co-Founder, Shiok Meats		
	An address on our current relationship with food, how food is fundamental to life, and		
	how can we rebuild our relationship with food to make it more sustainable.		
11:30AM	Keynote: Eggs and Cracking the code on Alternative Proteins		
	By: Kelvin Ng, Executive Vice President, Float Foods		
	An address on the birth and growth of the alternative protein industry, especially in the Egg		
	sector and how to encourage more acceptance of the industry.		
12:00PM	Flavours of Tomorrow: Tasting Tomorrow's Nosh		
	By: Yeo Min Qi, Manager, CapitaLand Development Singapore		
	Arthur Hiah, Head of Operations, Bamboo Bowls		
	Florence Leong, Co-founder, KosmodeHealth		
	An exclusive preview of Singapore Science Park's new initiative to introduce the future of		
	food to our Science Park community.		



Time	Program Outline		
12:40PM	Networking & Partners	Insider Roundtable: The Triumph of Sustainable Food (Limited Pax) An insider roundtable to discuss the increasing demands of sustainability and how the alternative protein industry can work with other stakeholders (government, manufacturers, suppliers, distributors) in the room to pursue sustainable food production.	
1:30PM	Keynote: Creating a Cellular Agriculture Infrastructure in the Netherlands By: Professor René H. Wijffels, Bioprocess Engineering, Wageningen University Presenting his model for successful scaling of cultivated meat.		
2:00PM	Keynote: Consumer Acceptance in the 21st Century By: Emma Osborne, CEO, Citizen Kind Simcha Nyssen, Project Manager Societal Transitions and Cultured Meat, GAIA How to initiate the behaviour change that is required to create a sustainable food system.		
2:30PM	Keynote: The Next Supper By: Doris Lee, CEO, GFI Consultancy An address on what future meals with alternative protein options can look like in China, Singapore and beyond.		
3:00PM	Networking & Partners		



Time	Program Outline	
3:30PM	Panel Discussion: A Solitary Sector Amid Clearing Peaks	
	Moderator: Kelvin Ng, Executive Vice President, Float Foods	
	Panel: Aylwin Tan, Chief Customer Solutions Officer, CapitaLand	
	Toni Lian Michel, Brand Marketer Leader	
	Francisco Codoner, CEO, ScaleUp Bio	
	Jerome Linder, APAC Lead, Consumer and Market Insights, OFI	
	A discussion on the challenges faced by the alternative protein industry and how can the	
	industry work together to get through these challenges.	
4:30PM	Day 1 Closing Remarks: The Importance of Coordination	
	By: Ira Van Eelen, Co-founder & CEO, Kind Earth.Tech	
	Emma Osborne, CEO, Citizen Kind	
	Peter Yu, Program Manager, APAC-SCA	
4:40PM		
	Post-event Networking	
6:00PM		
	VIP Deep Dive	
	(Limited Pax)	



THE AGENDA THEME: FOOD IS LIFE

Time	Program Outline	
	Thursday, 11 May 2023	
9:30AM	Registration & Networking	
10:00AM	Keynote: Menu Innovation Is On The Menu By: José Luis Del Amo, Executive Chef, Classic Fine Foods A conversation with MasterChef. What will influence menu innovation in 2023? How menu innovation can strengthen your brand and stay relevant to the consumers.	
10:30AM	Panel Discussion: Food Service Innovation Moderator: Ribella Lee, Market Research Analyst, Toyo Seikan Group Panel: José Luis Del Amo, Executive Chef, Classic Fine Foods Alex Ward, COO, Tindle Isabella Grandic, Coordinator, Kind Earth.Tech A panel discussion on the roles of every stakeholder (chef, food services company, Gen Z diners) in the supply chains and how they can support each other to stay relevant now and the future.	
11:30AM	Keynote: Important Food & Packaging Trends By Miki Ippei, Chief Business Producer of the Innovation Incubation Office, Toyo Seikan Group The need for alternative proteins has become more noticeable, reasons include consumer perception of health; sustainability; opportunity for innovation; dramatic increase in seafood and meat consumption.	
12:00PM	LUNCH: MINI BLIND TASTING CONTEST OF ALTERNATIVE PROTEIN BOWLS	



Time	Program Outline		
1:00PM	Keynote: The Consumption Patterns of Gen Z Diners By: Isabella Grandic, Coordinator, Kind Earth.Tech How reciprocal are Gen Z diners towards alternative protein options? Let's have a look inside their food preference amidst higher health and environment consciousness.		
1:30PM	Keynote: The Role of Women in Investment of Agri-Foodtech By: Heather Henyon, Founder Partner, Mindshift Capital An address on the pivotal role women play in the agritech industry, and the importance of inclusion for sustainable development.		
2:00PM	Hi-5 Pitch Competition Ideas from tertiary institutions and startups on sustainable food, how can we transform the way we see food? Judge based on how it links to "Food is Life" theme, how feasible is the idea, how effective it is at transforming the way we see food, and the innovativeness of the idea. Judges: Dr Allan Lim, Group Manager, Open Innovation, Nestlé R&D Center Pte Ltd Emma Osborne, CEO, Citizen Kind Heather Henyon, Founder Partner, Mindshift Capital		
3:30PM	Networking & Partners	Insider Roundtable: The Corporate x Alternative Protein Marriage (Limited Pax) An insider roundtable gathering large food/protein companies, distributors, manufacturers, and alternative protein companies to discuss how they can better work with each other for the future.	
4:10PM	Announcement of Blind Tasting Contest Winners		
4:20PM	Keynote: The Food Visionist above the Sea of Fog By: Ira Van Eelen, Co-founder & CEO, Kind Earth.Tech An address on what we hope to see in the future food production system and our relationship with food.		



Time	Program Outline	
4:50PM	Day 2 Closing Remarks	
	By: Ira Van Eelen, Co-founder & CEO, Kind Earth.Tech	
	Emma Osborne, CEO, Citizen Kind	
	Peter Yu, Program Manager, APAC-SCA	
5:00PM		
	Post-event Networking	