

MONDAY 22 OCTOBER

10:00 > 11:00

Guided tour **ALTERNATIVE INGREDIENTS**

Are you sensitive to sustainable development, curious to discover new superfoods or fond of vegetable proteins and other food alternatives? These guided tours are made for you!

Speakers: NUTRIMARKETING

10:15 > 11:30

New food alternatives: **pulses, vegetable-based proteins, algae, insects** translated in

As the world population is expected to reach 9 billion by 2050, the demand for proteins will increase by 40%. Pulses, vegetable proteins, seaweeds, insects: what are the means implemented to face this challenge? What are the opportunities and limitations that these alternatives for manufacturers?

Speakers: Allyn Severien (President & Co-founder, ALGAMA made for microalgae), Céline Laisney (Director of AlimAvenir), Jean-Luc Perrot (Manager, Valorial)

11:30 > 12:00

Meat, Dairy, Grain alternatives translated in

Discover the latest meat/milk substitutes and gluten or lactose alternatives our exhibitors have to offer.

Speakers: Anne Cazor (Founder, SCINNOV), Julie Magnet (TEREOS), Olivia Servan (Bjorg Bonnetterre et Cie)

12:00 > 12:40

Allergies and intolerances at a global level: why has there been such an increase? translated in

Allergies, respiratory or related to food, could affect one in two persons in 2050, according to WHO.

What are the reasons for this increase? Between a fad and a reality, where is the limit? What offer the agri-food industry has put in place to bring solutions to people suffering from food allergies or intolerances?

Speakers: Céline Laisney (Director of AlimAvenir), Pascale Couratier (Prevention Officer, AFPRAL)

14:00 > 15:00

Guided tour NEW HEALTH ALTERNATIVES

Our experts will assist you in discovering the Alternativ 'Food Forum! Free from products, special diets products, organic products ... Many solutions and alternatives proposed by manufacturers to meet the new expectations of consumers who are looking for a healthier diet. We will help you to understand this underlying trend during this Health Tour in the heart of the Alternativ 'Food Forum.

Speakers: ATLANTIC SANTE

14:00 > 15:00

What are the responses to new food fears and threats?

translated in

Added sugars, intolerances, pesticides, antibiotics, nitrites... new food fears are emerging. As consumers are more and more aware of the link between food and health, new solutions such as Clean Label and Free From have appeared.

Speakers: Nathalie Damery (CEO, ObSoCo), Ministère de l'Agriculture et de l'Alimentation

15:00 > 16:15

Overview of particular diets (Vegetarian, Vegan, Flexitarian, Paleo...)

For environmental, ethical or economic concerns or just to take care of their health, many consumers are changing their diets to adopt new alternatives: Vegetarian, Flexitarian, Paleo Raw Food diets... What are these new practices? What are the health benefits and risks of these new behaviours?

Speakers: Laurence Barrié (Business Development Director, Kantar TNS), Valérie Orsoni (Founder of the coaching company BootCamp), Verena Wiederkehr (Head of International Corporate Engagement, ProVeg International)

16:15 > 16:45

Agriculture 2.0: permaculture, aquaculture, vertical farming, aquaponics, etc. translated in

What Agriculture 2.0 has to offer in terms of innovation

Speakers: Romain Behaghel (Prêt à Pousser, Co-Founder), Paolin Pascot (CEO, Ferme digitale)

16:45 > 17:15

Product claims, labels, transparency and Blockchain

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Consumers expect more transparency. They want to know the origin of the products and ingredients, how and under what conditions the food was produced. To reassure consumers, producers use labels and put in place blockchains.

Speaker: Emmanuel Audouin (Agri Agro Innovation Manager, Bureau Veritas)