

# Sustainable Food Planet

Enabling Innovation - 20<sup>th</sup> March 2019 - University of Nottingham



Are you getting lost in the myriad of trends going on among producers, retailers and consumers of food and drink? This event intends to “clear the fog” and clarify the latest trends and the latest scientific advances in sustainability including packaging, valorisation of by-products and ethical sourcing. We will also look at current health trends including veganism, plant based additives, reducing salt and sugar, taking you to the forefront of knowledge, to help you to develop innovative products in your business and compete more effectively.

Time	Event programme
9:00-9:45	Registration, refreshment
	<b>Sustainable Food Production</b>
9:45-10:00	Welcome and introduction
10:00-10:30	Global production trends in sustainability
10:30-11:00	A Global company's strategy in sustainability
11:00-11:30	Technological developments to support sustainable packaging
11:30-11:45	<b>Break Refreshments</b>
11:45 - 12:30	SME case study: Natural/ ethical sourcing Packaging Waste valorisation
12:30-13:30	<b>Lunch Break</b>
	<b>Health trends</b>
13:30-14:00	Global health trends - the balanced view!
14:00-14:30	Plant-based Foods: a large company approach
14:30-14:45	<b>Break Refreshments</b>
14:45-15:15	SME case study: Free from (vegan) Healthier product
15:15-15:45	University of Nottingham's capabilities in research and business support
15:45-16:00	Closing remarks