



# Sustainable Food Planet



**20 March 2019, 9 am – 4 pm**

The Food Innovation team would like to invite you to attend a FREE “Sustainable Food Planet” workshop at the University of Nottingham, Sutton Bonington campus. This event intends to clarify some of the latest trends and the latest scientific advances in sustainability, including packaging, valorisation of by-products and ethical sourcing. Including current health trends for example veganism, plant based additives, reducing salt and sugar, to take you to the forefront of knowledge, to help you develop innovative products and compete strongly.

## **Who should attend?**

Food & Drink Manufacturers

## **What will we cover?**

This workshop will aim to cover an introduction to the following areas

- Sustainable food & drink for the planet
- Global Trends – scientific response and business competition
- Technology to aid sustainable manufacturing of packaging
- Reducing sugar and/or salt in manufacturing
- Incorporation of plant alternatives into food production
- UoN’s research capabilities, new product development
- Case studies

RSVP to [linda.molyneux@nottingham.ac.uk](mailto:linda.molyneux@nottingham.ac.uk)