



University of  
**Nottingham**  
Future Food

## July news

Welcome to the latest newsletter from the Future Food Beacon.

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## New Future Food Beacon Interim Director



Prof David Salt is stepping down from his role as Director of the Future Food Beacon and will be retiring from the University of Nottingham at the end of August 2022. We are delighted that Prof Andy Salter will be taking over as the Interim Director of the Future Food Beacon. Prof Salter will guide the process of transition towards the Nottingham Food Systems Institute.

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[Register now!](#)

## FSSIDS 2022: Towards Resilient Food Systems



The **Food Systems in Small Islands and Developing States (FSSIDS)** network gathers academics and professionals with the common goal of improving the resilience and adaptability of food systems in small islands and developing states in the Asia Pacific region. For these maritime nations, the relatively small size of their land and their economies gives them unique set of vulnerabilities that makes their food systems particularly sensitive to shocks.

The network held its first conference in September 2020, where more than 30 participants from 10 countries in Southeast Asia and the Pacific discussed and identified research gaps in issues related to food security in the region using a systems-based approach. Two years and one Covid pandemic later, FSSIDS 2022 will gather the growing multidisciplinary community of academics, policymakers, professionals and industrialists to build on the lessons learnt and advance the discussion on achieving food systems resilience in the face of environmental, socio-economic and political turbulence.

### Conference Themes

- Food systems and the SDGs
- Island/Maritime/Marine food system
- Big data and IoT
- Science-policy interphase
- Sustainable urbanisation
- Shocks/Crises in the food systems
- Innovations for sustainable food system
- Food cultural diversity

*Abstracts are invited for oral and poster presentation on the topics above. All accepted submissions will be considered for publication in a Special Issue (e.g. Elsevier's Global Food Security, Springer's Food Security). Outstanding poster presenters will be eligible to win awards.*

[Click Here to Register!](#) 

Give your research an international audience and the chance to win one of the best presenter awards.

### Contact Us

Email: [futurefoods.malaysia@nottingham.edu.my](mailto:futurefoods.malaysia@nottingham.edu.my)

#### Date

Conference: 7 - 9 September 2022  
(optional cultural and recreational activities on 10 September 2022)

#### Venue

The Everly Putrajaya, Malaysia or Online  
(Hybrid)

#### Cost

Early Registration by **31<sup>st</sup> July**:

USD 300/ MYR 1200 Delegate  
USD 250/ MYR 1000 Student  
USD 100/ MYR 400 Virtual Delegate

**Special Group Offer:** USD 450/ MYR 1800 for students registered in group of 3. Valid only for physical attendee.

Registration after 31<sup>st</sup> July:

USD 360/ MYR 1440 Delegate  
USD 300/ MYR 1200 Student  
USD 150/ MYR 600 Virtual Delegate

- 5x travel grants available for participants from Pacific Islands

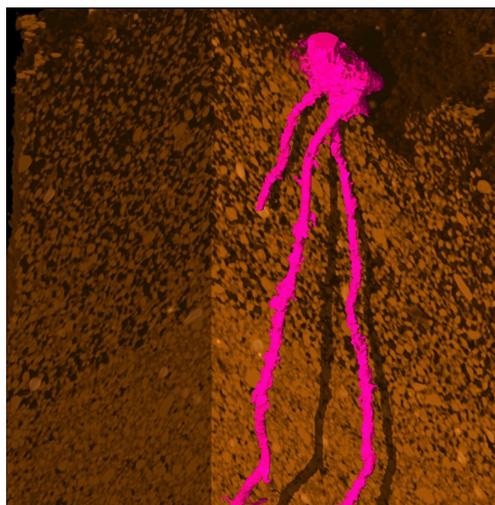
**PROMOTION  
EXTENDED**

#### Keynote Speakers

The up-to-date list can be found on the event official website:  
<https://www.nottingham.edu.my/Conferences/FSSIDS/index.aspx>



The kinds of protein we eat, and what we can access in different parts of the world is the focus of [two new papers](#) from our Future Proteins Platform.



Drier, harder soils are a result of the changing climate. Dr Bipin Pandey and colleagues have [discovered key genes, hormone signals and processes in rice roots](#) that control their ability to penetrate hard soils. The results can potentially safeguard agricultural yields.

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Royal Society Summer Science



An interdisciplinary group of researchers joined the Royal Society Summer Science festival during the first week of July. Based on our cocoa research, the exhibit showcased the journey of chocolate - from the tree to the bar! Samples for tasting were provided by Luisa's Vegan Chocolates, who have also been involved in the research. We were lucky to have several stories about the exhibit including being featured on [ITV News](#), [BBC Business](#), [BBC News](#), and on [BBC Radio Nottingham](#) (from 1:52).

The Royal Society's [You Tube channel](#) features interviews with exhibitors, including our very own Dr Sina Fischer (from 42:00).

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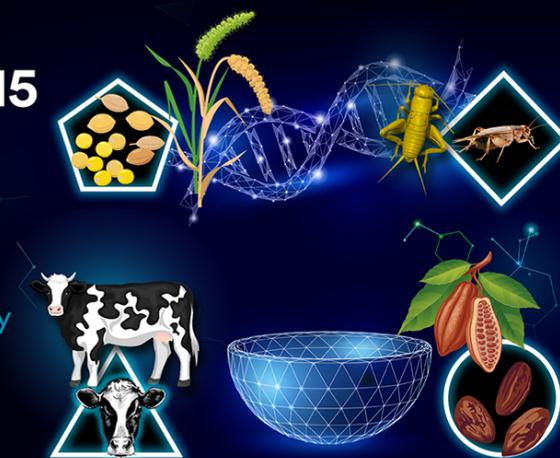
## Book now for the Future Food Symposium

# Future Food symposium

## exploring food systems, challenges and innovations

Wednesday 14  
and Thursday 15  
September  
9am–6pm

The Space,  
Nottingham Contemporary  
NG1 2GB



Free. All welcome. Booking required.

Book at: [nott.ac/future-food-symposium](https://nott.ac/future-food-symposium)

Join us for two days of discussion on the future of food systems. Sessions include:

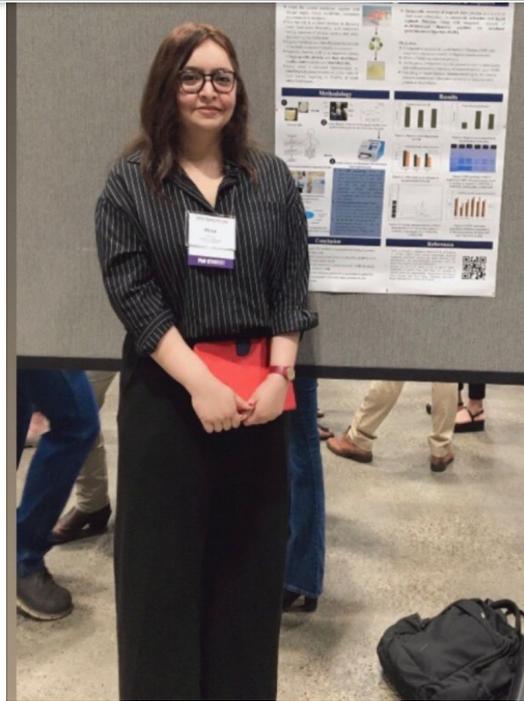
- Computer Driven Innovation
- Net Zero Food Systems
- Healthy Diets
- Regenerative Agriculture
- Alternative Protein
- Cultivated Meat

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## Future Food News

We say goodbye to Prof David Salt this month, as he goes off to enjoy his retirement! Read [David's thoughts](#) over on our blog.

Congratulations to Hina Kamal, PhD candidate with the Future Proteins Platform, who presented a poster at the American Dairy Association Annual meeting, 2022.



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## Food Innovation Centre news

A key role of the Food Innovation Centre is to support the next generation of food innovators, so the centre was delighted to hear that a team of students from the University of Nottingham won gold prize at this year's Ecotrophelia UK. The 'Dragons Den' style competition challenges UK student teams to develop innovative, eco-friendly food or drink products.

From idea generation through to the final packaged product, the teams get a hands-on experience of what it takes to bring an eco-friendly food or drink product to market. The Food Innovation Centre (along with Melton Food Enterprise Centre) was involved in the winning innovation at the start...putting The Green Feathers team in touch with a local business, Peacock Farm, who were looking for ideas to up-cycle the waste byproducts created from their fruit flavoured vinegar production. The Green Feathers team developed three different flavours of fruit and oat crackers using the waste – blackberry and cardamom, raspberry and basil, and strawberry and black pepper.

The University of Nottingham team will now compete against 20 other national teams from across Europe with their Crack(er)ed products for the chance to win up to €6,000 at the Ecotrophelia European final, which will take place during SIAL in Paris, France in October 2022. Find out more about Crack(er)ed [here](#).



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## Upcoming Future Food events

**14-15 September 2022**

**Future Food Symposium**, Nottingham Contemporary

## Other talks, conferences and seminars

**31 July - 5 August**

**Soil Science: Crossing boundaries, changing society**

**5-7 September**

**British Society for Population Studies annual conference**, University of Winchester  
(strand on food systems & food (in)security)

**20 September**

**Food Thinkers** Immaculate conception of data: agribusiness, activists, and their shared politics of the future

**19 October**

**Westminster Food and Nutrition Forum**: Next steps for UK food policy

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## Publications from Future Food

A new publication from PhD candidate Eliot Jones-Garcia on [using digital tech to understand more about household food waste](#), in the journal *Foods*.

Annegreet Veeken, PhD candidate with PalaeoRAS, has a paper in *Ecology Letters*. Using pollen records Annegreet and colleagues explored how [the onset of agriculture in Europe changed plant trait composition](#).

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## Find out more

Find out more about the Future Food Beacon and how you can work with us on [our website](#). Stories about our researchers and our research can be found [on our blog](#).

**To tell us your news, share conference registrations or abstract opportunities, as well as any food-related reading please email:**

[Lexi Earl](#), Outreach and Engagement Manager, Future Food Beacon



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