

Program



FUTURE OF FOOD

Innovation, Challenges & Perspectives

May 16-17, 2024

Omni Mont-Royal Hotel, Montreal



Thanks to our partners!

Silver:



Friend & Associate:



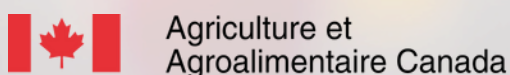
Organizing committee:



In collaboration with:



Financial partner:



Program

May 16, 2024 – day 1

8:00 **Arrival of the participants**

8:45 **Welcome address**

9:00 **Conferences**

From Field to Fork: The Plate of the Future in Canada
Sylvain Charlebois, Dalhousie University

Towards the Use of Plant Proteins for Microencapsulation & Applications in Functional Foods
Cordelia Selomulya, University of New South Wales

10:30 **Networking break | Scientific poster contest**

11:00 **Session n°1:**

Trends & Innovations in Alternatives to Animal Products

Processing of Meat & Dairy Substitutes of Plant Origin
Filiz Koksul, University of Manitoba

Design of Future Food Ingredients: From Insects to Cells
Maryia Mishyna, Wageningen University & Research

Real Cow-free Milk Through Cellular Agriculture
Jennifer Côté, Opalia

Regulating & Labeling Cellular Agriculture: The Case of *in vitro* Milk in Canada
Sarah Berger Richardson, University of Ottawa

12:30 **Lunch**

14:00 **Start-up pitches**

Sylvester Palys, Harvest Moon Foods Inc.
Romain Gagnon, Écodélys

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14:30 **Session n°2:**

Food Packaging & Food Safety

Development of Formulations for Active Polymer Flexible Packaging
Abdellah Ajjji, Polytechnique Montreal

Cellulose Nanocrystals for Antibacterial Packaging
Yixiang Wang, McGill University

Developing Automated Machine Learning Pipelines to Authenticate Food
Stéphane Bayen, McGill University

Advances in the Detection & Control of Foodborne Viruses
Matthew D. Moore, University of Massachusetts

16:00 **Networking break | Scientific poster contest**

16:30 **Panel discussion n°1:**

Ensuring Tomorrow's Competitiveness : Anticipating the Next-generation Foods

Host: Julie Daigle, RCIA

Maryse Dumont, St-Hyacinthe Innovation Zone
Alexander Cruz, École-B
Dimitri Fraeys, CTAQ
..., MAPAQ

17:30 **Closing remarks**

18:00 **Networking cocktail | Food tasting**

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May 17, 2024 – day 2

8:30 **Arrival of the participants**

9:00 **Conferences**

Future Proofing the Food Industry from Ignorance & Misinformation
Kantha Shelke, Johns Hopkins University

Integrating Multiple Dimensions to Advance Next-Generation Food Design
Salwa Karboune, McGill University

10:15 **Networking break | Scientific poster contest**

10:45 **Session n°3:**

Building the Future of Food: Engineering Innovation

Engineering the Future of Food: Designing Future-forward Food Structures with Superficial Fluid Technology for Health & Quality

Ozan Ciftci, University of Nebraska-Lincoln

Fermentation Technologies & How They Scale

Brian Jacobson, University of Illinois Urbana-Champaign

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Plamen Nikolov, New School Foods

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Adam Maxwell, Voyage Foods

12:15 **Lunch**

13:45 **Session n°4:**

Future Technologies

Controlled Environment Agriculture for Space- & Earth-based Applications

Mark Lesfrud, McGill University

Global Update: Single Cell Protein for Food & Feed

Eric Peterson, DeNova

Biopreserved Foods: A New Range of Tomorrow's Foodstuffs

Ismail Fliss, Laval University

Bioengineering Yeast for Production of Natural Carotenoids

Codruta Ignea, McGill University

15:30 **Panel discussion n°2:**

The Inclusion of Social Aspects in Sustainability Strategies & Future Innovations

Host: Kantha Shelke, Johns Hopkins University

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16:15 **Networking break | Scientific poster contest**

16:30 **Session n°5:**

Transition to Sustainable Food Systems

Sustainable Production of Mycoproteins by Fermentation of By-products from Bioindustrial Plants

Catherine Bélanger, Biopterre

Sustainability Metrics to Help Decision-makers Accelerate the Transition of Food Systems

Catherine Houssard, CIRAIG

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17:30 **Awards ceremony**

17:45 **Closing remarks**