

19-20 September

30 Euston Square, London

# SUSTAINABLE FOOD FORUM

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Connecting people, insights and food  
innovation across the supply chain to solve  
one of the biggest challenges of our time

Book your place and save £225

Use code SFFSEPTEMBER





# Welcome

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Welcome to the event preview, we are thrilled you're here to explore the Sustainable Food Forum and discover the opportunities the event has to offer to help your business succeed in achieving your sustainability targets.

Our aim has always been to bring together leading voices and innovators to address the key challenge facing our industry - feeding 10 billion people sustainably by 2050. As an industry, we must come together to explore ways to ensure a more sustainable food system for the future. You will be able to hear from 60 leading speakers, examining the tangible progress being made, explore the innovations making a difference in food ingredients, formulation, and processing, and connect and collaborate with industry peers from across the globe.

The Sustainable Food Forum will focus on impact across the globe, with exclusive areas and events that you can build into your agenda to gain the full 360 experience, including:

**The International Innovation Zone** - To help you find businesses that are pioneering sustainability changes from Spain, Singapore, California, Israel and beyond. You will gain full access to their innovators that making significant changes within their industry to further develop their sustainability journey.

**Special Events and Roundtable sessions** – Your opportunity to learn and discuss the changes in sustainable food production and food formulation, where you will come away with a new set of tools to elevate your sustainability strategies. Event highlights include informative workshops and discussions from Anglo American, Forum for the Future, EIT Foods, Mathys and Squire and more.

**1-2-1 meetings programme** - With over 450 attendees set to join the 2-day event, you will be able to network one-to-one and forge connections with a wide range of international stakeholders from across the sector including ingredient suppliers, manufacturers, retailers, food service, food and agritech scale ups, and the investment and venture capital community.

Attending the Sustainable Food Forum will provide you with invaluable insights to guide your business towards shaping and implementing key sustainability strategies. We look forward to welcoming you on 19 - 20 September.



**Briony Mansell-Lewis,**  
Managing Director, Food Matters Live



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# Meet your peers

## Welcoming leaders from across the food industry

Whether you're working in a leading brand, manufacturer, ingredient provider, AG-tech farm, QSR, retailer, or an investor/VC looking to create real impact in sustainability. The Sustainable Food Forum will allow you to build lasting connections that can help your business evolve into prioritising sustainability and impact on the planet.

The Sustainable Food Forum will give you the opportunity to meet and connect with all attendees ahead of the event, visit page 25 to explore how you can connect with each of the attendees in a 1-2-1 meeting.

### Brands include

Abel & Cole | Aimia Foods  
Arla Foods | Bakkavor | Bol Foods  
Brioche Pasquier | Britvic | Coca-Cola  
Cook Food | Cranswick | CSM Bakery  
Danone | Finnebrogue  
Finsbury Food Group | Greencore  
Griffiths Foods | Hain Daniels | Huel  
Innocent Drinks | Jackson's Bread  
Jamie Oliver Group | Little Moons  
Mars | McCain | Mission Food  
Mondelēz International  
Moo Free Choc | Muller | Nestlé  
Nomad Foods | Organix | PepsiCo  
Pilgrim's Pride | Pip and Nut  
Premier Foods | Princes  
Quorn Foods | Rich Sauces  
Riverford Organics | Seafish  
Sofina Foods | Strong Roots  
Tofoo Co | Weetabix  
Young's Seafood

### Retailers include

Aldi | ASDA | Co-op | Harvey Nichols  
Holland & Barrett | Lidl  
Marks & Spencer | Morrisons  
Ocado | Planet Organic  
Sainsbury's | Tesco | Waitrose

### With job roles including:

Head of Sustainability  
Head of Innovation  
Senior Brand Strategy Manager  
CSR Lead  
NPD Manager  
Policy Development  
& Campaigns Manager  
Senior Nutrition Manager  
Lead Nature & Forests Manager  
Supply Chain Manager

### AG-tech include

AgUnity | Agriloops | Auravant  
Anina | AvGo Biotech  
Babylon Micro-Farms | Brioagro  
Brevel | Ficosterra  
Green Killer Weeds  
RawData RootEco  
Slow Philosophy | Tie-Up Farming

### With job roles including:

Heads of Sustainability  
Head of Innovation  
Founder  
Director  
Head of Start-ups

### Food Services

Aramark | BaxterStorey | Bidfood  
CompassGroup  
EnRouteInternational | ISS | Sodexo

### With job roles including:

Heads of Sustainability  
Heads of Innovation  
Heads of Nutrition  
Senior Brand Strategy  
CSR Leads  
New Product Developers  
Food Service Director

### QSRs include

Itsu | Nandos | Pizza Express  
Pizza Hut | Starbucks | Subway

### With job roles including:

Head of Innovation  
NPD Manager  
Sustainability Manager  
Nutrition Lead  
Insights Director  
Brand and marketing manager

### Investors & VCs include

3i Private Equity | Balderton Capital  
Beyond Investing | Big Idea Ventures  
BiTHOUSE Group | BranchFood  
Capagro | Cibus Capital LLP  
DEEPTCHX | ETFPartners  
Five Season Ventures | Fonte Capital  
Foodland Ventures | Inverleith  
Kok Projekt | MantaRay | Mirum Invest  
Mission Ventures | MusterVC  
Peakbridge VC | PINC  
Piper PE LLP | Pymwymic | Rockstart  
StartLife | TalisCapital | TetVentures  
TheYieldLab | Volvereplc

### With job roles including:

Head of Sustainability  
Founder  
Director  
Partner  
Head of Investment  
Head of Start-ups



# Meet your Speakers

The Sustainable Food Forum will welcome over 50 outstanding international speakers, who will present an exceptional learning opportunity, examining the tangible progress being made and the innovations which will make a difference in food ingredients, formulation and processing.



**Jenny Arthur**  
World Resources Institute



**Kayhan Atalay**  
Anglo American  
Crop Nutrients



**Edwin Bark**  
Redefine Meat



**Itziar Ortega**  
Eatable Adventures



**Marjolein Brasz**  
Foodvalley NL



**Sophie Robins**  
Forum for the Future



**Anne Marie Butler**  
Edlong



**John Casey**  
Nuritas



**Paul Collins**  
Huhtamäki



**Fabrice DeClerck**  
EAT



**Shayna Fertig**  
The Good Food  
Institute



**Charlie Fisher**  
Wicked Kitchen



**Jordi Gallés**  
Europastry



**Karsten Roenner**  
Aquaeasy



**Annette Graneli**  
Green-On



**Gil Horsky**  
FLORA Ventures



**Carl Jones**  
Mars Advanced  
Research Institute



**Zbigniew Lewicki**  
Lipton Teas  
and Infusions



**Paloma Lopez**  
Future Fit Foods



**Eve Martinet-Bareau**  
IFF



**Alberto Musacchio**  
Food Evolution





**Reniera O'Donnell**  
Ellen McArthur  
Foundation



**Ndidi Okonkwo  
Nwuneli**  
Sahel Consulting  
Agriculture & Nutrition



**Jonathon Porritt**  
Environmental  
Campaigner



**Annelie Selander**  
Westbury  
Street Holdings



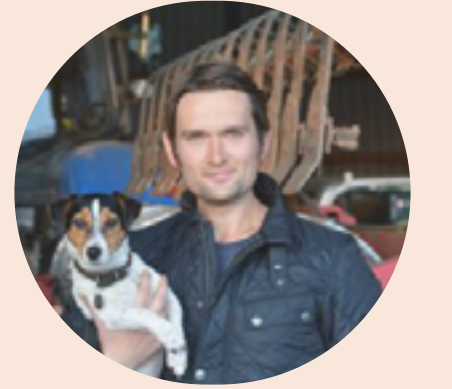
**Alex Smith**  
Alara Wholefoods



**Mariano Oto**  
Nucaps



**Ann Trevenen-Jones**  
Global Alliance for  
Improved Nutrition



**Joe Stanley**  
The Allerton  
Project



**Stephan Verdier**  
Solvay Aroma



**Hoa Doan**  
Notpla



**Lesley Mitchell**  
Sustainable Food Trust



**Angelis Francis**  
WWF



**Kim Olofsson**  
AAK



**Callum Braddock**  
TiNDLE Foods



**Fabia Bromovsky**  
Sustainable  
Food Trust



**Valentina Toledo**  
Forum for the Future



**Laura Clews**  
Mathys and Squire



**Alessio D'Antino**  
Forward Fooding



**Beatriz Calvo Calvo**  
Eatex by CNTA



**Matilde  
de las Rivas**  
Levprot



**Adela Dinca**  
Mathys and Squire



**Natalia Drost**  
Mushlabs



**David Erlandsson**  
Aliga



**Javier  
Zaratiegui**  
Cocus





**Rebecca Firth**  
Anglo American  
Crop Nutrients



**Julia Espeso**  
Eatable Adventures



**Farayde Fakhouri**  
BIO2Coat



**Juan Garzón**  
CULTZYME



**Gilad Gershon**  
Tropic



**Geraldine Gilbert**  
Forum for  
the Future



**Aurelia Greystroke**  
Aleph Farms



**Aviaja Riemann-Andersen**  
Circular Food Tech



**Anna Handschuh**  
Onego Bio



**Yan Yan Ho**  
Singapore EDB



**David Hobson**  
Mathys and Squire



**Martin Holden-White**  
Grubby



**Tarik Ibnouzahir**  
Tilkal



**Gary Johnston**  
Mathys and Squire



**Kimberly Khoo**  
Singapore EDB



**Camilo Pizarro Correal**  
Eatex by CNTA



**Martin MacLean**  
Mathys and Squire



**Álvaro Nadal**  
Embassy of Spain



**María Naranjo**  
ICEX Spain



**Samira Ahmed**  
Sustainable Food  
Forum Moderator



**Seyi Rhodes**  
Sustainable Food  
Forum Moderator



Tuesday 19.09.2023

# Conference Programme

Over 40 speakers will take to the main stage over two days in the auditorium. Choose from 12 panel debates to hear thought-leadership and strategic insights into the issues at the centre of driving change in sustainable food production and formulation.

09:30 - 10:15

## The future of food: How to transform the global food production system

Your guide to establishing practices and technology which will transform the food system to create a healthy, affordable, and environmentally friendly diet for the growing population.



**Jonathon Porritt**  
Environmental Campaigner



**Marjolein Brasz**  
Foodvalley NL



**Angelis Francis**  
WWF



Today's Host **Samira Ahmed**  
Samira is an award-winning journalist and broadcaster, presenting Newswatch on BBC1 and was named British Broadcasting Press Guild audio presenter of the year in 2020.

10:45 - 11:30

## Making the business case for sustainable food across the supply chain

Uncover how stake holders across the supply chain tackle the food system's excessive environmental impact and ensure the future global health of an ever-expanding population.



**Kayhan Atalay**  
Anglo American



**Anne Marie Butler**  
Edlong



**Alberto Musacchio**  
Food Evolution



Tuesday 19.09.2023

12:00 - 12:45

## What mainstreaming sustainable food consumption looks like

Discover how important sustainability, a healthy diet and affordability is to the consumer when food choices are heavily influenced by what is available, affordable, and accessible.



**Lesley Mitchell**  
Sustainable  
Food Trust



**Alex Smith**  
Alara  
Wholefoods



**Ann  
Trevenen-Jones**  
Global Alliance for  
Improved Nutrition (GAIN)

15:15 - 16:00

## Innovations in ingredients and processing provide the key

Discover how to meet a growing demand for plant based and vegan products, whilst finding new ingredients that meet the need for improved flavours, textures and greater nutritional value.



**Shayna Fertig**  
The Good Food  
Institute



**Gil Horsky**  
FLORA Ventures

14:00 - 14:45

## Can (re)formulation save us?

An opportunity to celebrate the progress made in food production so far and explore new and innovative ways to disrupt and improve without putting further pressure on the environment.



**Charlie Fisher**  
Wicked Kitchen



**Reniera  
O'Donnell**  
Ellen MacArthur  
Foundation



**Annelie  
Selander**  
Westbury Street  
Holdings

16:30 - 17:15

## Making an impact: learning from global innovators

Meet the innovators defining the future of food and explore their processes that reflect a rethinking of every aspect of the way we source, produce, package, distribute, promote, buy and consume.



Wednesday 20.09.2023



Today's Host **Seyi Rhodes**

Then the line: Acclaimed for his international work, Seyi has seen the impact of the West on developing countries especially when it comes to environmental issues. He explored this and other climate change issues in the Virgin Podcast "Earth Unscrewed".

09:30 - 10:15

**We become what we eat, and so does the planet:  
changing global diets**

How to get people on-board with a new source of food when there is a global shift towards healthier and more sustainable diets that presents an enormous opportunity to the food industry to develop alternative food products.



**Jenny Arthur**  
World Resources  
Institute



**Edwin Bark**  
Redefine Meat



**Fabrice  
DeClerk**  
EAT



**Paloma Lopez**  
Future Fit Foods



**Ndidi Okonkwo  
Nwuneli**  
Sahel Consulting  
Agriculture & Nutrition

10:45 - 11:30

**Can global R&D deliver:  
top trends in ingredient developments**

Explore the pipeline of emerging sustainable ingredient development which will shape the future of food, as companies move towards a more circular, less wasteful model.



**Carl Jones**  
Mars Advanced  
Research Institute



**Zbigniew  
Lewicki**  
Lipton Teas  
and Infusions



**Eve  
Martinet-Bareau**  
IFF



**Kim Olofsson**  
AAK



Wednesday 20.09.2023

12:00 - 12:45

## Next-gen production processes and new technologies

Identify the impact of robotics, AI and "big data" on the next generation of ingredients and products which will play an important role in creating a more sustainable food system that have a significant influence on food formulation.



**John Casey**  
Nuritas



**Annette Graneli**  
Green-On



**Stephan Verdier**  
Solvay Aroma

15:15 - 16:00

## Making an impact: learning from global innovators

Meet the innovators defining the future of food and explore their processes that reflect a rethinking of every aspect of the way we source, produce, package, distribute, promote, buy and consume.



**Jordi Gallés**  
Europastry

14:00 - 14:45

## Innovations in sustainable packaging

Your opportunity to learn how the industry is collaborating to create a sustainable packaging system, pioneering change with the development of new eco-friendly materials and innovative packaging technologies.



**Paul Collins**  
Huhtamäki



**Hoa Doan**  
Notpla



**Paloma Lopez**  
Future Fit Foods

16:30 - 17:15

## Bring on the rainmakers: making change happen needs disruptors and disruption

Hear innovative approaches to make our food system more efficient, resilient and sustainable, as we celebrate some of today's most exciting food disruptors making a difference to the food sector.



# International Innovation Zone

Meet innovators from around the world who are striving to make change happen in the future of sustainable food in the international innovation zone.



## ICEX Spain

ICEX's **promote exports of Spanish products to Spain's priority markets**, working with Spanish producers, exporters, exporters associations and foreign importers and distributors to introduce new products and developing the market for more established ones.

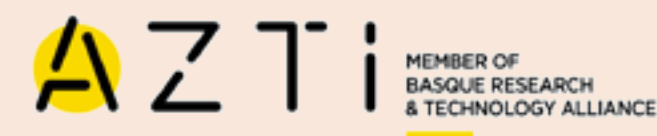
ICEX will be bringing **11 of Spain's leading innovators** to the Sustainable Food Forum to showcase the problems and solutions they are working on to progress Spain's sustainability methods.



The Spanish foodtech sector has seen a remarkable surge in investment, reaching an impressive €268 million. This is your opportunity to meet 11 of Spain's innovators that are leading the way in showcasing Spain's prowess in innovation.



# ICEX Spain's Innovators



Driving positive change for the future of humankind, contributing to a healthy, sustainable and fair society.



On a mission to eliminate food waste and reduce the use of plastics.



Leading the way in the food industry with innovative bioprinting technology.



Unlocking the potential of bio fabrication in order to provide the technology that will allow science to advance.



Developing animal-free alternatives to conventional proteins through our expertise in precision fermentation in yeast cells.



Providing innovative and value-added solutions to the food industry.



Identifies and supports the most innovative and disruptive food start-ups in the world.



Implementing agile and advanced research dynamics and models and provide financing for the development of solutions.



Bringing the healthy active compounds that we currently waste in actual food production processes, back to the food chain.



Obtaining an alternative protein source from the by-products of the food industry itself.



The world's first development platform for functional ingredients leveraging protein-based micro-encapsulation for bioactives and probiotics.



Tuesday 19.09.2023

## ICEX Spain Programme

09:30 - 10:15

### ICEX - Spain's Sustainability Ecosystem

As of 2022, the Spanish foodtech sector has seen a remarkable surge in investment, reaching an impressive €268 million. The sector is currently thriving, and this is your opportunity to meet 11 of Spain's innovators that are leading the way in showcasing Spain's prowess in innovation.



**María Naranjo**  
ICEX Spain



**Álvaro Nadal**  
Embassy of Spain

10:45 - 11:30

### Innovation for Sustainability

From ground-breaking advancements such as 3D-printed meats, to cutting-edge nanotechnology applications, this is your opportunity to discover how these innovations might influence the broader food industry on a global scale.



**Beatriz Calvo Calvo**  
Eatex by CNTA



**Camilo Pizarro Correal**  
Eatex by CNTA



**Julia Espeso**  
Eatable Adventures



**Itziar Ortega**  
Eatable Adventures



### Moderator **Stefan Gates**

Stefan Gates is a British television presenter, author, broadcaster and live-show performer. He has written books about food, cooking and science. He has presented over 20 TV series, mostly for the BBC, including Cooking in the Danger Zone about unusual food from the world's more dangerous and difficult places. Gates writes articles for newspapers and magazines including New Scientist and BBC Food and has written eight books.

12:00 - 12:45

### HOLA! PITCH

In an interactive pitching session, explore 7 of Spain's intrepid, disruptive, and innovative start-ups, competing to see which is contributing most to sustainability in the food of the future. And you get to be the judge!



**Farayde Fakhouri**  
BIO2Coat



**Miguel Ángel Cubero Marquez**  
Ingredalia



**Matilde de las Rivas**  
Levprot



**Bosco Emparanza**  
MOA



**Mariano Oto**  
Nucaps



**Juan Garzón**  
CULTZYME



**Javier Zaratiegui**  
Cocus





Tuesday 19.09.2023

14:00 - 14:45

ICEX - INVEST in Spain

15:15 - 16:00

Innovation applied to food packaging and preservation systems

How can sustainability be contributed through innovation in packaging and what lies ahead? This is the opportunity to hear from the innovators, sharing what is being done in Spain to improve food safety and extend the life of products so that there is less food waste.



Farayde Fakhouri  
BIO2Coat



Beatriz Calvo Calvo  
Eatex by CNTA



Camilo Pizarro Correal  
Eatex by CNTA



Julia Espeso  
Eatable Adventures



Itziar Ortega  
Eatable Adventures

16.30 – 17.15

Sustainable proteins: the role of fermentation

Current technologies have broadened the use of fermentation and continue to produce new and exciting advances, becoming pivotal to obtaining alternative proteins. Explore how Spain’s innovators use this technology to ensure fermentation has a key role to play in food production.



Bosco Emparanza  
MOA



Matilde de las Rivas  
Levprot



Beatriz Calvo Calvo  
Eatex by CNTA



Camilo Pizarro Correal  
Eatex by CNTA



Juan Garzón  
CULTZYME





Wednesday 20.09.2023

09:30 - 10:15

## ICEX - Spain's Sustainability Ecosystem

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**María Naranjo**  
ICEX Spain



**Álvaro Nadal**  
Embassy of Spain

10:45 - 11:30

## Search for new ingredients and production models

The agrifood sector is seeing an unprecedented revolution. A whole set of technologies have emerged in recent years that signify a change of paradigm in the food industry, and this is your chance to explore those. Explore how they recover/create added-value ingredients from waste food, micro-encapsulation and precision fermentation.



**Miguel Ángel  
Cubero Marquez**  
Ingredalia



**Matilde  
de las Rivas**  
Levprot

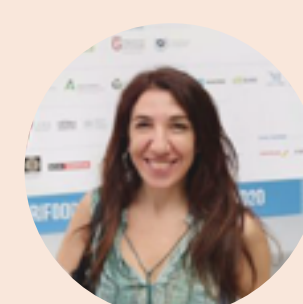


**Mariano Oto**  
Nucaps

12:00 - 12:45

## Circularity and upcycling of waste and by-products

On average, every one of us throws away 121 kilos of food each year, globally. As part of this session, you will be able to meet the pioneers that are on a mission to re-distribute or re-use food which are the key ingredients we need to move towards more efficient, resilient and sustainable food systems.



**Farayde  
Fakhouri**  
BIO2Coat



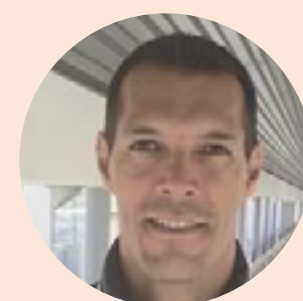
**Miguel Ángel  
Cubero Marquez**  
Ingredalia



**Bosco  
Emparanza**  
MOA



**Beatriz  
Calvo Calvo**  
Eatex by CNTA



**Camilo Pizarro  
Correal**  
Eatex by CNTA





14:00 - 14:45

ICEX - INVEST in Spain

15:15 - 16:00

Food and Nutrition of the Future

The food of the future will essentially be traceable, transparent, safe, healthy, clean, regenerative, tasty, fresh, nutritious, personalized and carbon neutral and will also act as preventive medicine. Explore the development of this technology and what will be key to making this happen.



Beatriz Calvo Calvo  
Eatex by CNTA



Camilo Pizarro Correal  
Eatex by CNTA



Mariano Oto  
Nucaps



Javier Zaratiegui  
Cocus

16:30 - 17:15

Industry 4.0

Gain insights into the significant impact of Industry 4.0 on the food domain and how Spain's innovators embrace these technologies to understated influence on the food industry as a whole, and the potential implications for society, sustainability, and food safety.



Jordi Gallés  
Europastry



Julia Espeso  
Eatable Adventures



Itziar Ortega  
Eatable Adventures



Juan Garzón  
CULTZYME



Javier Zaratiegui  
Cocus



Tuesday 19.09.2023

## EDB Singapore Programme

10:45 – 11:30

### Bringing conscious eating into homes one bite at a time

More than half of European consumers consider the climate impact important when purchasing food and beverages, but they still struggle to maintain more sustainable eating habits due to a myriad of factors. This is your opportunity to understand how the industry can support consumers in their conscious eating goals.



**Callum  
Braddock**  
TiNDLE Foods



**Martin  
Holden-White**  
Grubby



**Yan Yan Ho**  
Singapore  
Economic  
Development  
Board

14:00 - 14:45

### Optimising our food systems: Agrifood tech opportunities in Southeast Asia

Join this workshop to hear from startups that are applying cutting-edge technologies to improve the health, nutritional value and productivity of shrimp and tropical crops and understand the opportunities they see for their businesses in SEA.



**Kimberly  
Khoo**  
Singapore Economic  
Development Board



**Karsten  
Roenner**  
Aquaeasy



**Gilad  
Gershon**  
Tropic



**Alessio  
D'Antino**  
Forward Fooding





# EIT Foods



EIT Foods will be present at the Sustainable Food Forum in Room G1 on 19-20 September, showcasing 5 of their start-ups that are paving the way in food production within their region. Participate in a workshop with the team and your chosen start-ups, or schedule a 1-2-1 meeting to have a more in-depth conversation about your own business challenges, to see how EIT Foods may be able to help.



**David Erlandsson**  
Aliga



**Aviaja Riemann-Andersen**  
Circular Food Tech



**Natalia Drost**  
Mushlabs



**Anna Handschuh**  
Onego Bio



**Tarik Ibnouzahir**  
Tilkal

# California Board of Almonds



California Board of Almonds overview: California Board of Almonds will be hosting a drop in session at the Sustainable Food Forum where you will be able to meet the team and arrange a meeting with them to discuss how they can help to elevate your sustainability strategies. You can find California Board of Almonds in Room G2 on the 20th September! For more details on the team and to book your meeting in with California Board of Almonds, visit the Swapcard event platform.





Tuesday 19.09.2023

## Special Events

### "A View of the Farm" series Anglo American

10:45 - 11:30

#### **A View from the Farm: Building soil health & carbon**

The concept of 'carbon farming' and building soil health has moved centre stage in the minds of many in the food supply chain as a means of meeting both commercial and national climate targets. What is the reality of building soil health and carbon through the farm gate?

12:00 - 12:45

#### **A View from the Farm: Building biodiversity and natural capital**

In the new world of 'public money for public goods' in the farmed landscape, and our national targets on environmental restoration, what practical changes can farmers make to improve farmland natural capital, and what co-benefits might these bring for production?

14:00 - 14:45

#### **A View from the Farm: How can Regenerative Agriculture build food system resilience?**

What are the concepts behind 'regenerative agriculture', how are farmers implementing them and what is the potential for 'regen ag' to build resilience into the food system in the face of climate and geopolitical instability?



#### **Meet the Speaker Joe Stanley**

Joe Stanley is an experienced farmer and conservationist and since 2021 Head of Training & Partnerships at the GWCT's Allerton Project.

By attending a session from Anglo American, you will receive a copy of Joe's book "Farm to Fork: The Challenge of Sustainable Farming in 21st Century Britain"

15:15 - 16:00

#### **A View from the Farm: How can Agriculture contribute to Net Zero targets**

Agriculture is unique within the economy as being both a source and sink for green house gasses. What is the potential for farms to reduce emissions and even sequester atmospheric carbon, and how might the food chain benefit?

16:30 - 17:15

#### **A View from the Farm: Improving food quality – putting it into practice**



**Rebecca Firth**  
Anglo American  
Crop Nutrients





Wednesday 20.09.2023

10:45 - 11:30

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Anglo American  
Crop Nutrients

**Joe Stanley and the Anglo American team will be on hand to meet with you, answer your food production questions and discuss the changes you can make in your business to elevate your sustainability strategies**



## Forum for the Future Programme

Join Forum for the Future on 19-20 September in the Ireland Suite as part of the special events programme. They will be taking attendees through the developments they have seen in food production, and the solutions they have produced in order to continue their sustainability journey.



**Geraldine  
Gilbert**



**Sophie  
Robins**



**Valentina  
Toledo**

The Forum for the Future team are also hosting a drop in session for you to meet with them at the Sustainable Food Forum to discuss your challenges and how they may be able to assist. Simply log onto your Swapcard platform, click the Attendees tab and search “Forum for the Future” to book a meeting in with the team.

### **Building routes to market for regenerative products**

Explore how your business can help to scale up regenerative agriculture, drawing on insights from the Growing our Future programme

### **Food innovation for what the world really needs**

Explore new opportunities and approaches for your business in delivering healthy, sustainable diets, drawing on insights from the Protein Challenge Action Sprint on plant-based innovation done well.





Tuesday 19.09.2023

## Mathys and Squire

10:45 - 11:30

### The Financial Value in Sustainable Brands & Innovation

In this session for innovators and brand owners working at the forefront of sustainability, the Mathys & Squire team will divulge essential principles for maximising your brand's worth and realising the true financial value of your innovation.



**María Naranjo**  
Mathys and Squire



**David Hobson**  
Mathys and Squire

14:00 - 14:45

### Sustainability is the Future: How to Maintain Pole Position in the Years to Come

Uncontestably, the quest to food and drink sustainability is fuelled by excellent innovators and investors facilitating required R&D. With 79% of the food and drink industry players making this a key focus, how do you keep up? Join the Mathys & Squire team to find out.



**Martin MacLean**  
Mathys and Squire



**Gary Johnston**  
Mathys and Squire

Wednesday 20.09.2023

10:45 - 11:30

### The Financial Value in Sustainable Brands & Innovation

In this session for innovators and brand owners working at the forefront of sustainability, the Mathys & Squire team will divulge essential principles for maximising your brand's worth and realising the true financial value of your innovation.



**María Naranjo**  
Mathys and Squire

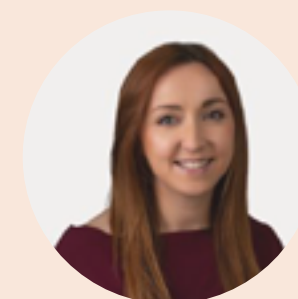


**David Hobson**  
Mathys and Squire

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**Laura Clews**  
Mathys and Squire



**Gary Johnston**  
Mathys and Squire



Wednesday 20.09.2023

## Foodsteps



Foodsteps

Foodsteps is the service for food businesses that want to reduce their environmental impact. Their data-driven tools and solutions help businesses to measure, report, analyse, reduce and communicate all in one place - making impact targets easier to achieve.

**Join Foodsteps for their roundtable sessions on 20th September where they will be sharing how their tools can make a difference to your business.**



Anya Doherty





# 1-2-1 Meetings

With over 450 attendees set to join the Sustainable Food Forum, you will be able to network one-to-one and forge connections with businesses, to aid you in elevating your strategies.

Our Swapcard event platform will allow you to connect with all attendees prior to the event so you can spend your time on-site meeting connections you have build a relationship with and solely focusing on how you can achieve your goals within your conversations.



## Brands include

Abel & Cole | Aimia Foods  
Arla Foods | Bakkavor | Bol Foods  
Brioche Pasquier | Britvic | Coca-Cola  
Cook Food | Cranswick | CSM Bakery  
Danone | Finnebrogue  
Finsbury Food Group | Greencore  
Griffiths Foods | Hain Daniels | Huel  
Innocent Drinks | Jackson's Bread  
Jamie Oliver Group | Little Moons  
Mars | McCain | Mission Food  
Mondelēz International  
Moo Free Choc | Muller | Nestlé  
Nomad Foods | Organix | PepsiCo  
Pilgrim's Pride | Pip and Nut  
Premier Foods | Princes  
Quorn Foods | Rich Sauces  
Riverford Organics | Seafish  
Sofina Foods | Strong Roots  
Tofoo Co | Weetabix  
Young's Seafood

## Food Services

Aramark | BaxterStorey | Bidfood  
CompassGroup  
EnRouteInternational | ISS | Sodexo

### With job roles including:

Heads of Sustainability  
Heads of Innovation  
Heads of Nutrition  
Senior Brand Strategy  
CSR Leads  
New Product Developers  
Food Service Director

## AG-tech include

AgUnity | Agriloops | Auravant  
Anina | AvGo Biotech  
Babylon Micro-Farms | Brioagro  
Brevel | Ficosterra  
Green Killer Weeds  
RawData RootEco  
Slow Philosophy | Tie-Up Farming

### With job roles including:

Heads of Sustainability  
Head of Innovation  
Founder  
Director  
Head of Start-ups

## Retailers include

Aldi | ASDA | Co-op | Harvey Nichols  
Holland & Barrett | Lidl  
Marks & Spencer | Morrisons  
Ocado | Planet Organic  
Sainsbury's | Tesco | Waitrose

### With job roles including:

Head of Sustainability  
Head of Innovation  
Senior Brand Strategy Manager  
CSR Lead  
NPD Manager  
Policy Development  
& Campaigns Manager  
Senior Nutrition Manager  
Lead Nature & Forests Manager  
Supply Chain Manager

## QSRs include

Itsu | Nandos | Pizza Express  
Pizza Hut | Starbucks | Subway

### With job roles including:

Head of Innovation  
NPD Manager  
Sustainability Manager  
Nutrition Lead  
Insights Director  
Brand and marketing manager

## Investors & VCs include

3i Private Equity | Balderton Capital  
Beyond Investing| Big Idea Ventures  
BiTHOUSE Group | BranchFood  
Capagro | Cibus Capital LLP  
DEEPTeCHX | ETFPartners  
Five Season Ventures | Fonte Capital  
Foodland Ventures | Inverleith  
Kok Projekt | MantaRay | Mirum Invest  
Mission Ventures | MusterVC  
Peakbridge VC | PINC  
Piper PE LLP | Pymwymic | Rockstart  
StartLife | TalisCapital | TetVentures  
TheYieldLab | Volvereplc

### With job roles including:

Head of Sustainability  
Founder  
Director  
Partner  
Head of Investment  
Head of Start-ups



# Connect and collaborate

## Find solutions to your challenges

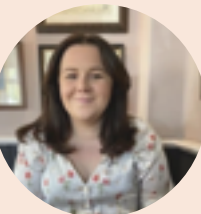
The Sustainable Food Forum will bring together brands, manufacturers, QSRs, retailers, foodservices, ingredient companies, investors and VCs all under one roof to share opinions, forge relationships and develop their sustainability strategies within their business. Ahead of the forum, we have brought together some of the attendees to showcase the challenges they are facing within their businesses and how they feel the Sustainable Food Forum will provide the solutions to overcome them.

### Given your role, what are the most crucial sustainability-related challenges you face today, and why?



**Gaetan Kerloc'h**, Five Seasons Ventures

As an investor, my main challenges are the lack of data for benchmarking ESG KPIs, the lack of tools to analyze pressures on biodiversity, and the need for streamlined reporting regulations.



**Lucy Carter**, Scientist, Mondelez

Consumer understanding of sustainability and the impact of sustainability on our consumers are challenges we are currently facing



**Maura Lavelle**, Willows Ingredients

The language around sustainability can be very confusing even to the sharpest minds and it can be a challenge to communicate what sustainability looks like in our business and the value it adds to the end products

## Why did you decide to attend the Sustainable Food Forum?



**Gemma Tadman**, ProVeg International

We know that our current food production system is harming the planet and those who live on it. I'd love to connect with and learn from the other food industry change-makers attending the Sustainable Food Forum



**Catherine Kennedy**, R&D Senior Scientist, Mondelez

We feel that it is a good opportunity to meet others from the industry, whilst looking into what's new and exciting within the sustainability sector.

## What are you hoping to gain from attending the Sustainable Food Forum?



**Gaetan Kerloc'h**, Five Seasons Ventures

First, networking with entrepreneurs driving positive change in the food sector. Second, gaining insights from the conferences on how companies tackle their sustainability challenges and learning from their best practices.



**Maura Lavelle**, Willows Ingredients

We are always seeking out companies that are developing and producing ingredients with a keen focus on ways to reduce the impact the production process has on our planet, ingredients that are better for our customer's end products and ultimately best for the end user.



## Is there a particular speaker or session you are looking forward to, and why?



**Gemma Tadman**, ProVeg International

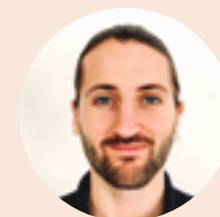
I will have my notebook ready during the session, 'What mainstreaming sustainable food consumption looks like'. If we cannot successfully make sustainable, alternative protein foods appealing to 'mainstream' consumers, then we will fail to transform the food system.



**Maura Lavelle**, Willows Ingredients

There are so many sessions that I am looking forward to. I am very interested in the session on Innovations in Ingredients and Processing - and hope there will be some key takeaways from this session. Others I am interested in include Nuritas and Notpla – so I will be attending the Innovations in Sustainable Packaging session with interest

## Who are you looking to meet at the Sustainable Food Forum, and why?



**Gaetan Kerloc'h**, Five Seasons Ventures

I'm keen on connecting with fellow investors, entrepreneurs with innovative solutions and sustainability experts. I know I will come back home with new ideas, and potentially some investment opportunities.



**Lucy Carter**, Scientist, Mondelez

Anyone who has potential technologies which could benefit the chocolate industry.



**Gemma Tadman**, ProVeg International

Experts from across the global food industry with a passion for shaking things up (sustainably) – because the world needs changemakers to come together, share, and support one another!





## Industry Pass

~~£1200+VAT~~

**£975+VAT**

Discount ends on 18/09  
Use code **SFFSEPTEMBER** at checkout

## Start Up Pass

**£300+VAT**

Start-ups must have been trading for less than 2 years



# Plan your visit

01

## Register your place

Make sure to register your place so you can start planning your day and scheduling your meetings at the Sustainable Food Forum.

Remember, you can **save £225** off a standard industry pass with the code **"SFFSEPTEMBER"** until 18 September.

Register your place

04

## Connect with global innovators

The Sustainable Food Forum will host a number of invited countries and their innovators, to showcase the latest developments that are impacting sustainability in their regions. From exclusive meetings to demonstration workshops, there will be plenty for you to explore on a global scale under one roof.

We recommend booking these sessions in early to avoid missing out, visit the **Swapcard app** to secure your place.

02

## Build your agenda

Our conference programme features content that covers challenges and solutions affecting every department. Whether that be transforming the global food production system to meeting the global food innovators that are pioneering the change, there is a session for every member of your business to attend and learn from.

Start planning your day

05

## Prepare to network

Whether it's ordering business cards, updating your online presence, or thinking about conversations that will help solve your sustainability challenges, make sure you are prepared for a full 2-days of networking with likeminded decision makers. Our networking breaks throughout the day will give you the perfect opportunity to discuss your findings with other attendees, or arrange your 1-2-1 meetings before-hand to help build relationships.

03

## Schedule your meetings

Start to **book in your 1-2-1 meetings using the Swapcard event app**. Here you will be able to view the attendee list, connect and schedule appointments with your desired contacts, before meeting at the Sustainable Food Forum to discuss how you can help each other with your challenges.

To access the Swapcard platform, you must register for the Sustainable Food Forum. You will then be sent a login to access the Swapcard platform.

06

## Plan your day

View the venue page on our website and plan your journey to maximise your time at the Sustainable Food Forum.

### Travelling from further-afield?

There are several hotels on our website that you can book ahead to secure accommodation close to the venue.

Plan your journey



# What to expect

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## Lower Ground Floor

### Auditorium

Immerse yourself in our conference programme and witness over 60 global speakers take to the stage to share their challenges and solutions to food processes and formulation. Speakers will be present from brands including **FoodValley NL, Unilever, Notpla, Wicked Kitchen, WWF** and more.

## Ground Floor

### International Innovator Zone

Meet the business that are pioneering sustainability changes from Spain, Singapore, California, Israel and beyond. You will gain full access to their innovators that making significant changes within their industry to further develop their sustainability journey.

## First Floor

### Special Events/Roundtable Sessions

In the prestigious heritage suites, the special events will host leading sustainable businesses including **Anglo American, Singapore Economic Development Board, California Board of Almonds, Mathys and Squire** and others to showcase workshops and roundtable discussions that will have you collaborating with attendees where you will come away with a new set of tools to improve your sustainability strategies.

## Fifth Floor

### 1-2-1 meetings programme

With over 450 attendees set to join the 2-day event, you will be able to network one-to-one and forge connections with businesses including **Asda, Britvic, Five Seasons Ventures, Greggs, Innocent Drinks, ISS, Jamie Oliver Group, Little Moons, Mission Ventures, Mondelez, Muller, Pizza Express, Quorn Foods, Subway, Tesco**, and more, all working towards elevating your strategies to achieve your goals.





# Getting there

Near to Euston Station, **30 Euston Square** is located on the corner of Euston Road and Melton Street, directly opposite the Wellcome Trust building.

Easily accessible and conveniently located to many transport links, 30 Euston Square can be reached by numerous methods of travel.

## Tube

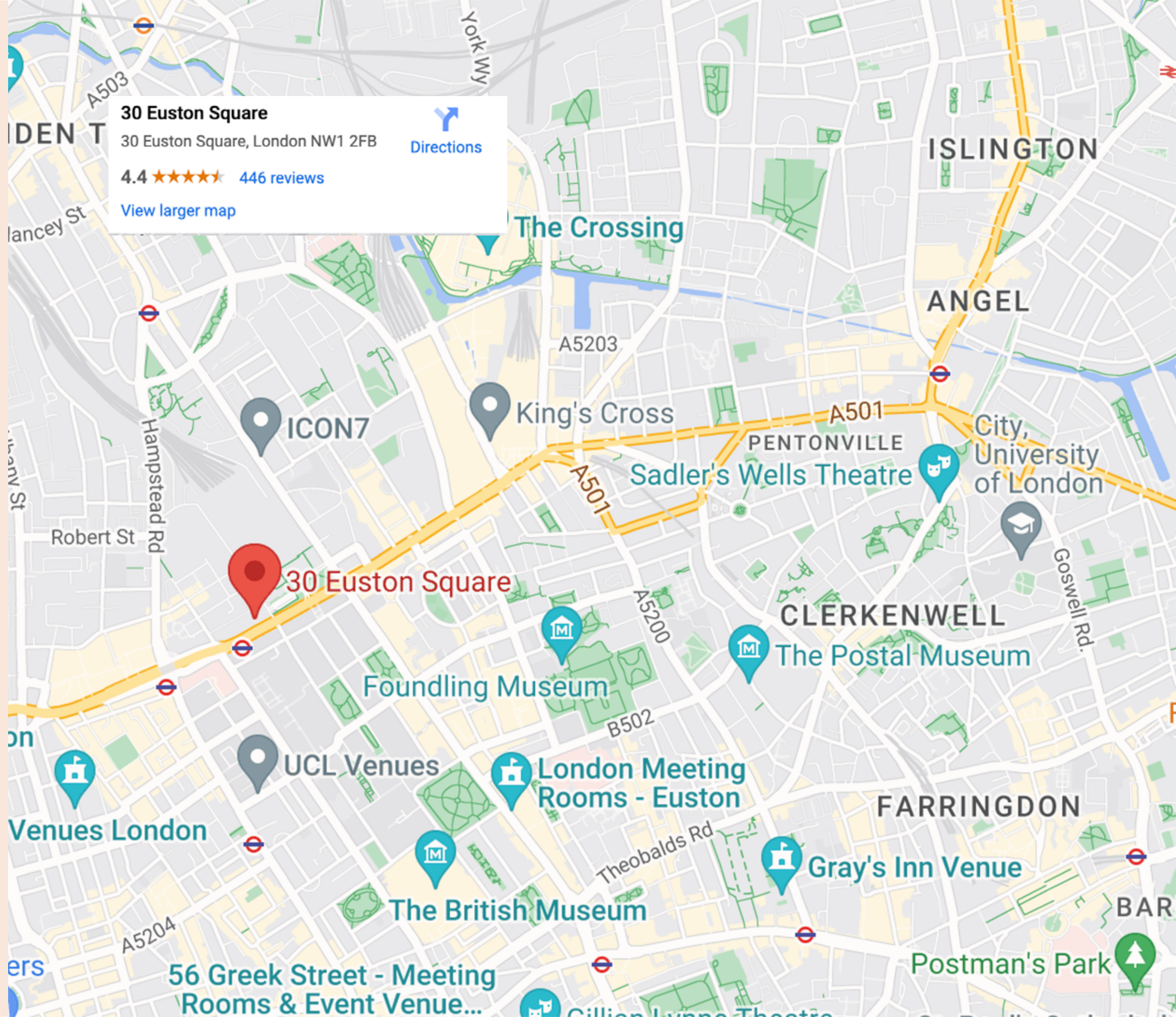
Euston Station via **Northern, Victoria, and Overground lines**, or Euston Square via **Circle, Metropolitan, and Hammersmith and City lines**

## Bus

8, 27, 30, 59, 68, 73, 91, 168, 205, 253, 390, 476

## Train

Euston Station is a 1 minute walk.  
King's Cross St Pancras is a 7-10 minute walk





# With thanks to our partners

## Lead Partners



## Special Events Partners



## Selection of Sustainable Food Supporters





# We look forward to welcoming you to the Sustainable Food Forum

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Book your place and save £225

Use code **SFFSEPTEMBER**