




# TENTATIVE PROGRAM

 June 24 - 25, 2026

 Basel, Switzerland

4th Edition of

# Next-Gen Food & Health Tech Summit

Theme-Redefining Food & Health for the Next Generation

Contact Us:



**+44 1442781082**

VISIT OUR WEBSITE:

[foodweek@thepeopleevents.com](mailto:foodweek@thepeopleevents.com)

## Day 1

24-Jun-26

08:30 - 9:00 **Welcome & Opening Remarks**

### Keynote Forum

09:00-09:25 **Leading the future of active nutrition: innovation in high-protein bars and powders**  
Petra Den Dikken, R&D- QA Director of Prinsen Berning, Netherlands

### 09:30-10:45 **Session 01: Future of the Food Tech and Health**

9:30-9:45 **Rethinking food at work: technology, health, and experience**

Marco Mottolese, Foorban, Italy

9:50-10:05 **Designing for longevity: How AI can help build the future of functional nutrition**

Pablo Quintero, CEO & Founder of Flint, Spain

10:10-10:25 **Re-thinking food and health, for people, planet and profit**

Paul Bouchier, Co-Founder at Foirfe Process & Product Solutions, Ireland

10:30-10:45 **From upcycling to bestsellers: Turning sustainability into real food products**

Amelia Laplante, Lecturer and Programme Lead at Le Cordon Bleu Paris, France

Networking Coffee Break at 10:50-11:10

### Keynote Forum

11:15-11:40 **Fueling a healthier tomorrow: the evolutionary power of nutrition in prevention**

Alexander Smerz, Head of Institute at The Future of Nutrition and Longevity Institute, Germany

### 11:45-13:20 **Session 02: Health-Focused Food Technology**

11:45-12:00 **Beyond imitation: The health potential of cultivated meat**

Katharina Eist-Holland, Strategic Development Lead at Bene Meat, Czechia

12:05-12:20 **The key challenges of protein-based foods**

Michel Mellema, Global Innovation Director for Re-Imagine Wellness at International Flavors & Fragrances, Netherlands

12:25-12:40 **Future of food tech and health: Navigating global rules, winning the U.S. market**

Brian Sylvester, Partner at Morrison Foerster, United States

12:45-13:00 **From research to impact - Flavour impairment training (FIT) as a chewing gum-based novel intervention**

Jing Feng, University of Nottingham, United Kingdom

13:05-13:20 **How GLP-1s impact consumer behaviours**

Flynn Seeger, Oyster Bay Venture Capital, Germany

Group Picture & Networking Lunch @ 13:25-14:15

### Keynote Forum

14:20-14:45 **Plate smart: Rethinking food waste on the high seas**

Victor Mancilla Gonzalez, COLUMBIA signature and Chef Vico, Germany

### 14:50-16:05 **Session 03: Nutrition and Health**

14:50-15:05 **Green salt – A healthier alternative to salt**

Raquel Mendes, Co- Founder of SaliGreen, Portugal

15:10-15:25 **Potential of sugar alternatives: Effects on appetite regulation, gastrointestinal hormones and other health benefits**

Anne Christin Meyer-Gerspach, Co-Head of St. Clara Research Ltd., Switzerland

15:30-15:45 **Why mental health can't be fixed by a single ingredient**

Irina Iagafarova, R&D Manager at SkyLab AG, Switzerland

15:50-16:05 **Ingredient functionality the key lever in to healthier diets and food security**  
Juan Manuel Benitez-Garcia, Chief Commercial Officer of Cosaic, Switzerland

Networking Coffee Break at 16:10-16:30

Keynote Forum

16:35-17:00 **How can we reduce sugar in food without replacing the sugar?**  
Joshua Sauer, Co-Founder & CEO at Zya, United Kingdom

17:05-18:20 **Session 04: Food Safety, Security and Quality**

17:05-17:20 **The cost of food safety and quality for producers in mid income countries**  
Rolando Rivera, ESAN University, Germany

17:25-17:40 **From compliance to culture: Redefining food safety education for the next generation**  
Carolina Ruiz Olivos, INNOCUITY, Chile

17:45-18:00 **Why innovation fails to deliver food safety progress**  
Moussa N'Diaye, LogRed, France

18:05-18:20 **Beyond carbon: Can carbon insetting inspire a new concept of social insetting in food value chains?**  
Amie N'Dong, CEO and Co-founder of Truly, Denmark  
Christina Singh, Co-founder and COO of GrowGrounds, Denmark

18:20

Closing Remarks & Thank You

Day 2

25-Jun-26

08:30 - 9:00 **Welcome & Opening Remarks**

Keynote Forum

09:00-09:25 **Blockchain & web3 for agricultural supply chain transparency**  
Wilbert Hilkens, Director & founder of Food Supply Chain Labs, Netherlands

09:30-10:45 **Session 01: NextGen Food Tech: Challenges, AI, and Solution**

9:30-9:45 **Beyond novelty: Building the next generation of food systems**  
Lana Zivanovic, Co-Founder at C3M Leadership Group, Belgium

9:50-10:05 **Reinventing ingredient R&D in the age of AI and circularity**  
Effendi Leonard, CEO & Co-Founder of 2nd Nature, United States

10:10-10:25 **How virtual brands & hybrid kitchens are reshaping the future of food delivery at scale**  
Joel Schüssler, Co-Founder at Just Virtual Food, Switzerland

10:30-10:45 **The convergence era: From molecule to manufacturing**  
Konstantinos Paggios, Independent, Switzerland

Networking Coffee Break at 10:50-11:10

Keynote Forum

11:15-11:40 **Precision fermentation for climate smart lipids in sustainable food systems**  
Fabiola Dionisi, Senior Advisor at Nestlé Research Lausanne, Switzerland

11:45-13:00 **Session 02: Agrifood Tech**

11:45-12:00 **From raw materials to value recovery: ID Foods as an integrated approach to food system innovation**  
Daniela Correia, Senior Project Manager at MC Sonae, Portugal

12:05-12:20 **Can we diagnose a company? Applying clinical thinking to the food industry**  
Juan Ignacio Diaz, Regulatory Affairs & Marketing Management at Procibus, Italy

**12:25-12:40** **València FoodLab: Driving local public innovation to transform food systems through technology and the agrotech ecosystem**

Lidia García-García, Agrotech R&D&i Officer at València Innovation Capital, Spain

**12:45-13:00** **Robotics in agriculture**

Shubhang Shankar, Managing Director at Syngenta Group Venturesm, Switzerland

**Group Picture & Networking Lunch @ 13:05-13:50**

#### **Keynote Forum**

**13:55-14:20** **From grains to great taste: Proven processing technologies newly thought for sustainable cereals, snacks, proteins and food ingredients**

Christoph Vogel, Business Unit Human Nutrition at Bühler, Switzerland

#### **14:25-15:40** **Session 03: Food Policy, Regulatory Frameworks, and Economic Impacts**

**14:25-14:40** **Fixing food systems: From policy to plate**

Julian Fris, Founder & CEO of Neller Davies Ltd, United Kingdom

**14:45-15:00** **Boosters and hurdles towards innovation in fermented foods**

Antonio Del Casale, CEO at Microbion, Italy

**15:05-15:20** **Will be updated Soon..**

Dorothee Arns, Director General of European Association of Chemical Distributors, Belgium

**15:25-15:40** **PPWR & EPR – what does this mean for my company**

Joachim Quoden, Managing Director EXPRA, Belgium

#### **15:45-16:35** **Session 04: Next-Gen Food Traceability Using Blockchain**

**15:45-16:00** **Upcycling of Food By-Products**

Luca Galizia, Counsel at Keller and Heckman LLP, Belgium

**16:05-16:20** **The order of things™: Building the missing layer of food traceability with RFID**

Aliya Pogorelskaya, CEO at Altinteg, Portugal

**16:20-16:35** **Evidence-based early childhood nutrition: translating science into practical guidance for families**

Nathalie Kienast, Founder of Noouri GmbH, Switzerland

**Networking Coffee Break at 16:40-17:05**

**17:10**

**Closing Remarks & Thank You**