

UK-Canada Plant-Based Protein Collaboration Event

7th June 2023
15:00 – 17:00 BST

Kaeli Johnson, Knowledge Transfer Manager, Agrifood
Innovate UK KTN
www.ktn-uk.org



Innovate UK
KTN

Housekeeping

- **Please stay on mute throughout the talks**
- **Please put any questions for speakers in the Chat (please start with Q-) and also use the Chat to network**
- **The talks will be recorded and slides will be circulated after the event**
- **The Collaboration Session will not be recorded**

Agenda

| | | |
|---------------|--|--|
| 15:00 – 15:05 | Welcome | Kaeli Johnson, IUK KTN |
| 15:05 – 15:15 | Overview from Innovate UK | Tom Jenkins & Kathryn Miller, IUK |
| 15:15 – 15:25 | Overview from Protein Industries Canada | James Street & Meghan Gervais, PIC |
| 15:25 – 15:35 | Case study – Canadian project | Matthew Lentsch & Margaret Hughes, Avena Foods |
| 15:35 – 15:45 | Case study – Canadian project | Tristan Choi, Lupin Platform |
| 15:45 – 15:55 | Case study – UK project | Sarah Gaunt, SPG Innovation |
| 15:55 – 16:05 | Q&A | |
| 16:05 – 16:10 | Break | |
| 16:10 – 16:15 | Collaboration activity introduction | Kaeli Johnson, IUK KTN |
| 16:15 – 16:30 | Themed breakout room – Round 1 | Facilitated by IUK KTN |
| 16:30 – 16:45 | Themed breakout room – Round 2 | Facilitated by IUK KTN |
| 16:45 – 16:50 | Random breakout room – Round 1 | Facilitated by IUK KTN |
| 16:50 – 16:55 | Random breakout room – Round 2 | Facilitated by IUK KTN |
| 16:55 – 17:00 | Closing remarks | Kaeli Johnson, IUK KTN |



About Us

Innovate UK KTN exists to connect innovators with new partners and new opportunities beyond their existing thinking – accelerating ambitious ideas into real-world solutions.



We have deep expertise in AgriFood



**Livestock &
Aquaculture**



Crops



Food

How we can help



Make powerful connections



Secure funding



Get expert insight



Keep up to date



Innovate
UK

Welcome





Innovate UK

Kathryn Miller

Innovation Lead – Food and Nutrition



Benefiting everyone through knowledge, talent and ideas

UK Research and Innovation brings together the 7 Research Councils, Innovate UK and Research England.

As part of UK Research and Innovation, Innovate UK drives productivity and economic growth by supporting businesses to develop and realise the potential of new ideas including those from the UK's world-class research base.



**UK Research
and Innovation**

Innovate UK

- We are the UK's innovation agency
- We support business-led innovation in all sectors, technologies and UK regions
- A key delivery body of the Government's Innovation Strategy

Our Mission

To help UK businesses grow through the development and commercialisation of new products, processes, and services, supported by an outstanding innovation ecosystem that is agile, inclusive, and easy to navigate.



Innovate
UK



Our Impact

Confidence in the Plan for Action



Growing Companies

Through our programmes, we have invested £4.6bn in 12,000 companies, helping to create over 100,000 jobs and contribute £32.2bn in added value to the UK economy.

Building Sectors

We have helped the UK lead the way in new industries that are fundamental to our future prosperity.



We helped make the UK a world leader in offshore wind – now generating more than 10% of UK electricity.



We helped build the third largest cluster of cell and gene therapy companies in the world.



We helped attract more than £1.8 billion private investment for synthetic biology start-ups between 2014 and 2019.



We helped London grow into a world centre for the visual effects industry and open new studios across the UK.



We helped a semiconductor cluster in Wales contribute £172 million to the Welsh economy in 2020 and is supporting 2,100 jobs.

Building the Future Economy

Plan for action for UK business innovation



We have launched a [plan for action](#) to explain how we will deliver the [Government's UK Innovation Strategy](#), with the vision for the UK to become a global hub for innovation by 2035.

Our actions will be guided and prioritised by the following:

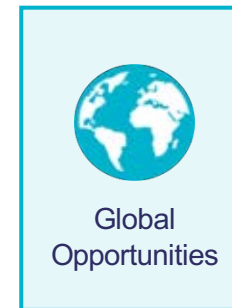
Strategic Themes



Future Economy



Growth at Scale



Global Opportunities



Innovation Ecosystem



Government Levers

Strong Foundations



Science & Research Strengths



Design Expertise



Societal Impact & Responsible Innovation



Innovation Talent & Skills



Equality Diversity & Inclusion



Place & Levelling Up

UK priorities

■ Better Food for All

- enhancing food quality
- functional foods: foods with specific health benefits
- stratified nutrition
- fortified and biofortified foods
- plant-based and alternative proteins
- preservation, packaging and storage technologies

■ Novel Low Emission Food Production Systems

- plant based products or production systems
- acellular food production, for example, algal, bacterial or fungal fermentation systems
- cellular food production, for example, cell culture systems for meat production
- novel aquaculture systems, for example, fin-fish and shell-fish
- new food production systems, for example, insect farming, seaweed cultivation and other alternatives to traditional animal production systems
- Total Controlled Environment Agriculture (TCEA) systems

Total budget



39
Million



Canada and the UK

Tom Jenkins, Deputy Challenge Director

Transforming Food Production/Farming Innovation Programme

Innovate UK



Introduction UK - Canada

- Canada is a strategic priority country for UKRI (UK Research and Innovation) and DSIT (Department for Science, Innovation and Technology)
- Agri-Tech is a strategic priority for collaboration and was a founding pillar in the MoU signed between DSIT and Global Affairs Canada
- Innovating with Canada provides opportunities for UK businesses to:
 - Co-develop & supply innovative goods & services into the larger companies driving Canadian economy;
 - Enable UK companies to increase their own technological abilities and productivity; and
 - Form strong relationships with Canadian partners to access global business opportunities jointly.
- Having completed successful programs to Canada in the agri-food sector, Innovate UK is looking to build on promoting collaboration and partnerships
- Bilateral funding opportunities are now being developed with the Global Business Innovation Programme being a critical activity to help establish strong collaborations and consortia.

Activities to build strategic partnerships with Canada

1. **March 2017** UK 'expert mission' to Canada: scoping priority themes to establish Agri-Tech bilateral partnership opportunities.
2. **June 2017** Online workshop: to establish priority theme areas for industry-led Agri-Tech CR&D competition.
3. **Sept 2017** London Roadmap: short- medium- and long-term challenges and opportunities for Agri-food sector towards 2030.
4. **June 2018** Global Business Innovation Programme (GBIP) mission: 12 UK SMEs join for mission to Canada (Sask, Toronto/Guelph).
5. **December 2018** – Online workshop: establishing priority themes to address challenges in food supply chain and nutrition sector.
6. **February 2019** – Canadian mission to UK: 10 SMEs with visits to MTC & Campden BRI; London workshop to promote IUK / NRC-IRAP funding competition.
7. **January 2020** – GBIP mission: 13 UK SMEs join for Agri-Tech and launch of IUK / NRC-IRAP bilateral Agri-Tech competition



UK-Canada co-innovation: Agri-Tech

RootDetect: Remote Detection and Precision Management of Root Health



Developing an early-warning system for harmful algae blooms to improve productivity on salmon farms



Precision Agriculture Remote Connectivity System



Advancing Bioprocess Sustainability for Poultry Feed from Algal Biotechnology



Sustainability and Supply Chain Benefits of Antibiotic Replacement Technology for Canadian and UK Livestock Sectors



Transforming Germplasm and Genetic Quality to Drive Livestock Productivity



Gold nanorod diagnostic test and data management system for detection and control of bovine tuberculosis



Innovate UK

UK-Canada co-innovation – Food manufacturing

TAMFI: Optimization and Demonstration of a Sustainable Bioprocess for Extraction of Value-Added Food Supplements and Ingredients from Crustacean Waste

TerraVerdae
B I O W O R K S



Vitrition™

 Pennotec

SIUF8: Application of a novel cell concentration device to a nutritional heterotrophic algae process



smallfood



Innovate
UK

Smart Mixing: Food process efficiency -
Optimize product quality using Artificial

Intelligence



SPL-MIX: Enhancing industrial liquid processing through intelligent pipeline mixing



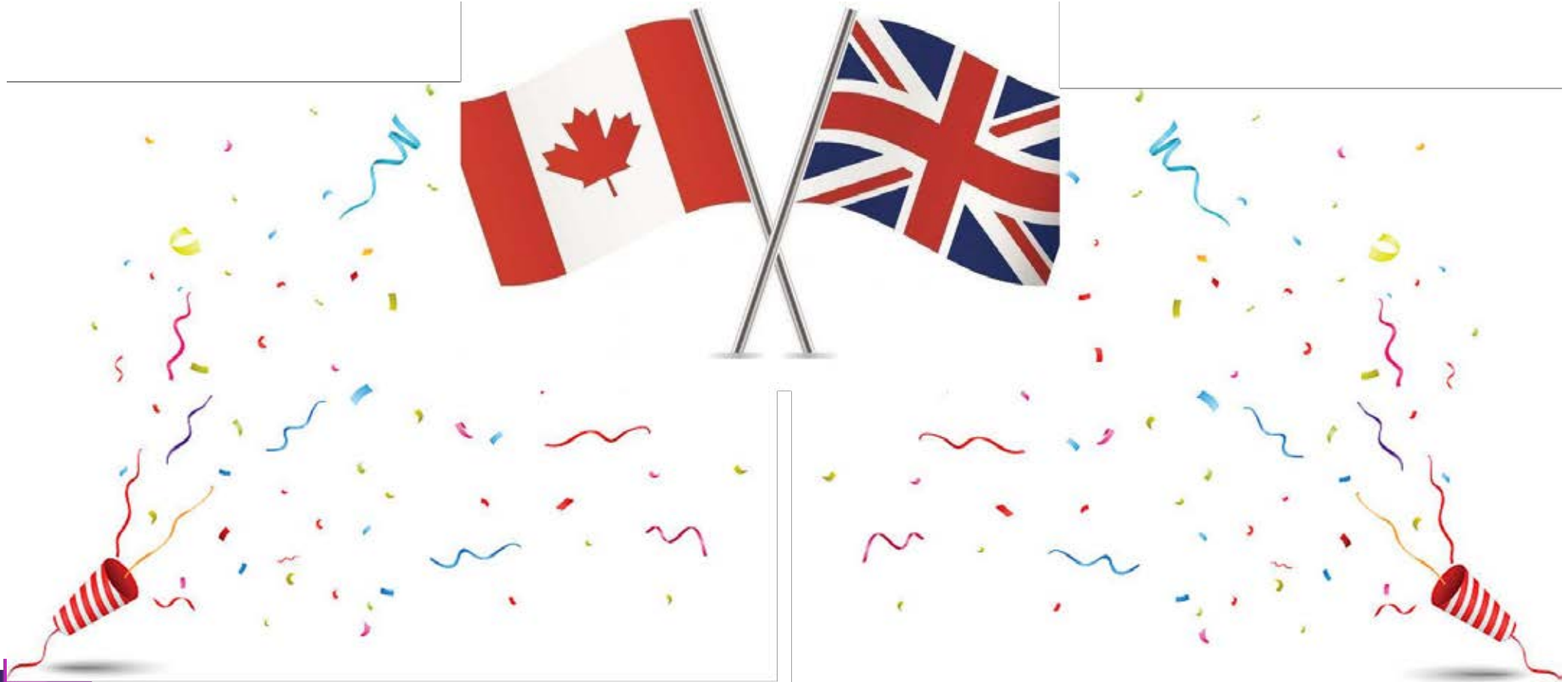
FoodScan: Combining recent pathogen microbiological developments with the latest advances in data science technology

AGRI-NEO



PolyChord

... and we're excited to explore new plant-based bilateral opportunities with Canada ...



Global Business Innovation Programme (GBIP)

- Opportunity for UK SMEs to understand the Canadian plant-based protein ecosystem
- Programme of support:
 - Preparation
 - Innovation visit
 - Post-visit exploitation
 - Follow-up support
- Applications close 16 June 2023



Global Business Innovation Programme AgriFood - Canada

The Global Business Innovation Programme, organised by Innovate UK and delivered by Innovate UK EDGE, consists of a preparation phase, an 6-day innovation visit, a post-visit exploitation workshop and follow-up support of approximately 12 months from an Innovate UK EDGE Innovation & Growth Specialist, helping your business maximise the opportunities identified, including developing innovation projects with partners in the territory. This initiative will be delivered physically and could include virtual activities.

Innovate UK is committed to ensure that anyone, from any background, has an equal opportunity to be successful.

Focus Areas:

We would welcome applications from companies who are involved in developing innovations to support the plant-based protein sector in (but not limited to) the following areas:

- **Ingredients** - The development, scaling and optimisation of plant-based ingredients, e.g. oats, beans, peas.

- **Products** - The conversion of high protein crops, ingredients and co-products into consumption-ready goods.
- **Adding value / enhancing quality** - Innovations to improve the nutritional quality, resource acceptability, sustainability, and safety of plant-based products.
- **Waste stream management** - Innovations to add value to waste streams produced during processing of crops such as field peas, lentils, canola, and related ingredients.
- **Animal feed / pet food applications** - Innovations related to uses focussed on plant-based animal feed and pet food.

Why Canada?

Canada is home to a vibrant start-up culture and a strong ecosystem of world-leading agriculture and food companies. It is the 5th largest agricultural commodities exporter in the world with the sector benefiting from an abundant supply of natural resources including diverse plant, animal and marine life.

Agri-Tech is a strategic priority for collaboration and was a founding pillar in the MoU signed between DSIT

(Department for Science, Innovation and Technology) and Global Affairs Canada.

Plant-based protein is a key area of focus for Canada. As part of Canada's Budget 2022, \$150 million was earmarked for Protein Industries Canada (PIC). This builds on the previous \$173 million entrusted to Protein Industries Canada, through the Global Innovation Cluster Program to advance innovation in plant-based food and ingredients.

Having completed successful programs to Canada in the agri-food sector, Innovate UK is looking to build on promoting collaboration and partnerships. Bilateral funding opportunities are now being developed with the Global Business Innovation Programme being a critical activity to help establish strong collaborations and consortia.

Benefits:

- Explore Canadian partnership opportunities focussed on plant-based proteins.
- Develop a better understanding of the challenges and opportunities of doing business in Canada.
- Find potential innovation collaborators and partners and develop your network in the UK and globally.
- Improve your company value proposition to international partners and investors.

KEY DATES:

Programme
Briefing:
1 June
2023

Applications
Close:
16 June
2023

Pre-Visit
Workshop:
19-20 July
2023

Market Visit:
9-15 September
2023

Post Visit
Workshop:
29 November
2023

Canada-UK priority areas of interest

- **Ingredients** - The development, scaling and optimisation of plant-based ingredients, e.g., oats, beans, peas.
- **Products** - The conversion of high protein crops, ingredients and co-products into consumption-ready goods.
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Thank You

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 Innovate UK

 Innovate UK

 @weareinnovateuk



Protein Industries Canada and the Canadian Plant-Based Ecosystem

June 7th, 2023

We co-invest
in innovation
to accelerate
the growth of
Canada's
plant-based
food, feed and
ingredient
sector.



WE WILL CONTINUE TO CO-INVEST IN INNOVATION TO ACCELERATE THE GROWTH OF CANADA'S PLANT-BASED FOOD, FEED AND INGREDIENT SECTOR.

Protein Industries Canada

Progress of the past four years



\$15 billion

Expected 10-year GDP

234

Anticipated IP

55
Projects

10,800

Direct & indirect jobs
by March 31, 2031

445

Partners
involved
in projects

90,782

Students engaged
with STEM programs
in more than

140

communities across
the prairie provinces
including

7,983

Indigenous youth

\$264.48

million

Follow-on investment

With more than

53,338

youth in digital skills
activities related to
digital agriculture
including

2,050

Indigenous youth

\$477 million

Dollars invested
in total project value






Benson Farms











T Base 4 Investments







































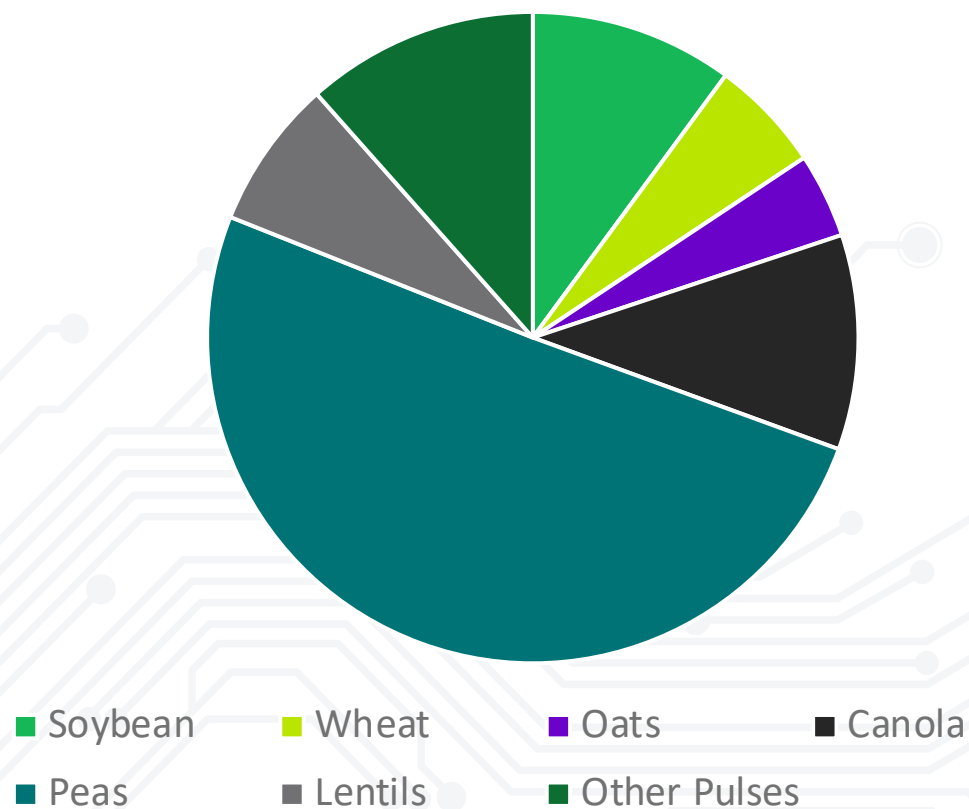




Canada's Ingredient Landscape

- Reliable and high-quality supplier of key crops and subsequent ingredients
- PIC projects support improvements across both the range of crops and the entire value chain

Ingredient Processing Capacity by Crop





Project Collaboration

June 2023

Value Chain Innovation



Optimize fava bean breeding for regional climate

Explore agronomy and quality of fava bean varieties

Optimize hulling and milling of fava beans

Clinical nutrition trials; recipe formulation; consumer testing; production scale-up

Big Mountain Foods products can be found in a variety of grocery stores



Technology Pillars



Genetics (15%): germplasm development with an aim to improve processing efficiency, quality, sensory and the development of novel ingredients



Crops (10%): technologies to measure and improve on farm sustainability and information flow along the value chain



Ingredients (50%): the development, scaling and optimization of plant-based ingredients



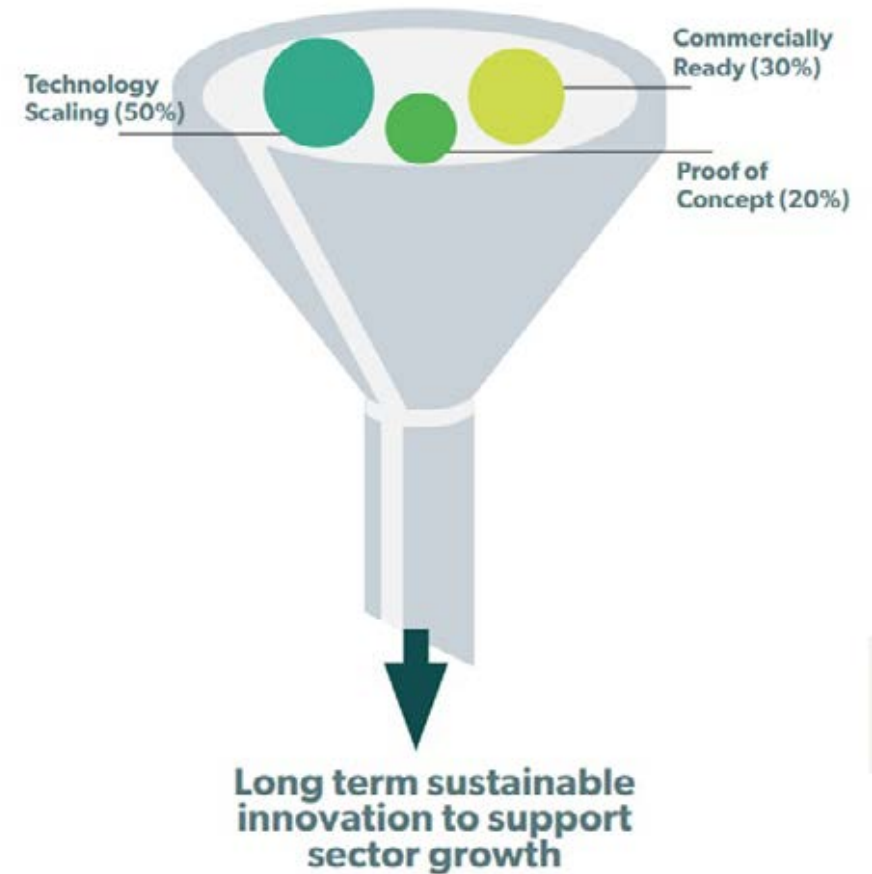
Products (25%): the conversion of Canadian made ingredients and co-products into consumption-ready goods

Technology Readiness

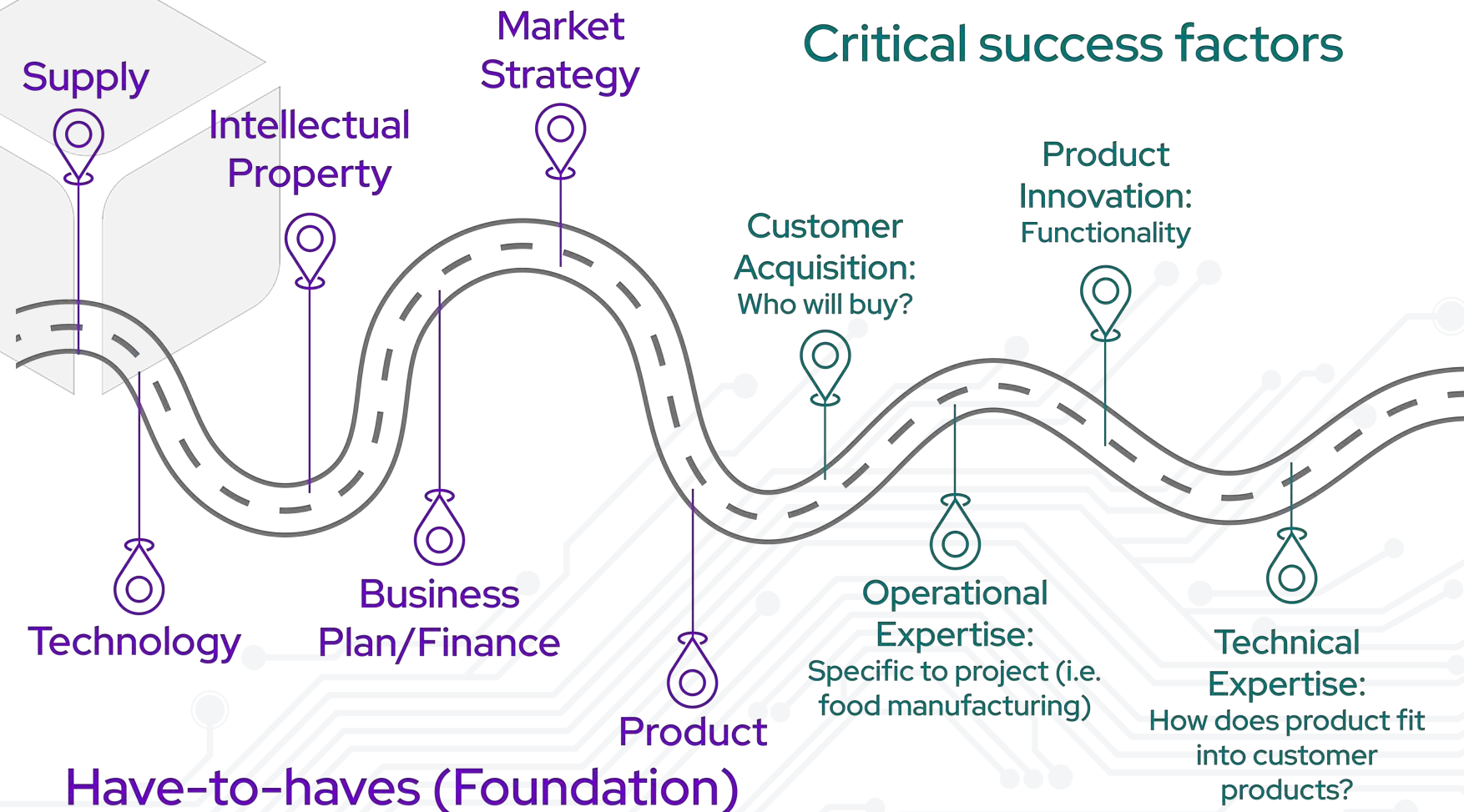
Proof of Concept (20%): Projects that will demonstrate feasibility at pilot scale by generating data to assess technical and economic feasibility.

Technology Scaling (50%): Projects that will enable the first commercial deployment of a technology.

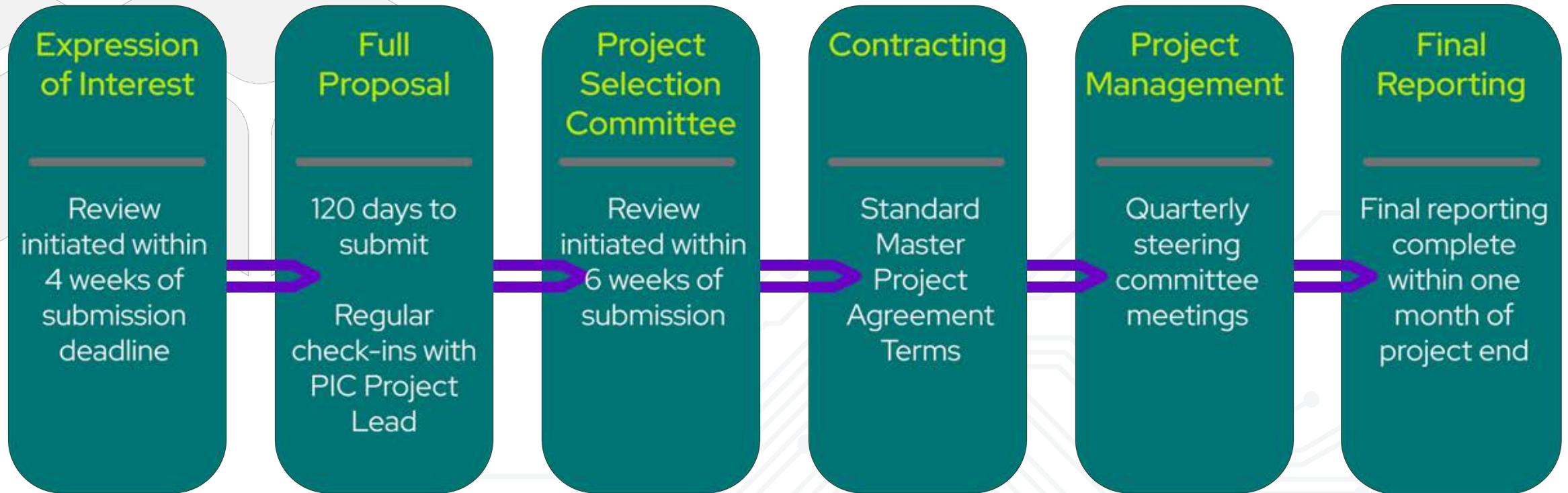
Commercially Ready (30%): Projects that will enable companies to optimize and deploy commercially viable technology for Canadian crops and conditions



Commercialization and Scaling



Typical Project Lifecycle





Thank You

projects@proteinsupercluster.ca

Avena Foods Building Partnerships Collaborative R&D in the UK

UK-Canada Plant-Based Protein
Collaboration Event
2023.06.07



Avena Foods Limited

Partnering for safe, healthy diets and a sustainable world



*Farmer Field Presentation
Avena Customer and Farmer Appreciation Day (CAFAD)
Regina, Saskatchewan*



*R&D Training
Food Development Centre
Portage la Prairie, Manitoba*





**Avena Purity Protocol Oat Mill, Oat Cleaning Plant, Pulse Cleaning Plant, Pea Splitter
Rowatt, Saskatchewan**



**Avena Pulse Flour, Grit, Fiber and Functional Flours Mill
Portage la Prairie, Manitoba**



**Avena Head Office and Purity Protocol Oat Mill
Regina, Saskatchewan**



Avena R&D UK Partnerships: Warburtons



PIC Project: 'Exploiting the Potential of Tempered Whole Pulse and Oat Flours'

- PIC approved a 3-year investment of \$8 million in Avena and consortium partners, including The Village Bakery UK.
- Avena developed a proprietary process for tempering or precooking pulse and oat flours that offer functional benefits.
- The project also explored the impact of germplasm on the functionality of flours, develops applications and formulations, and supports marketing.
- Avena Best specialty milled flours are RTE and can be used to partially or completely replace eggs in many applications.



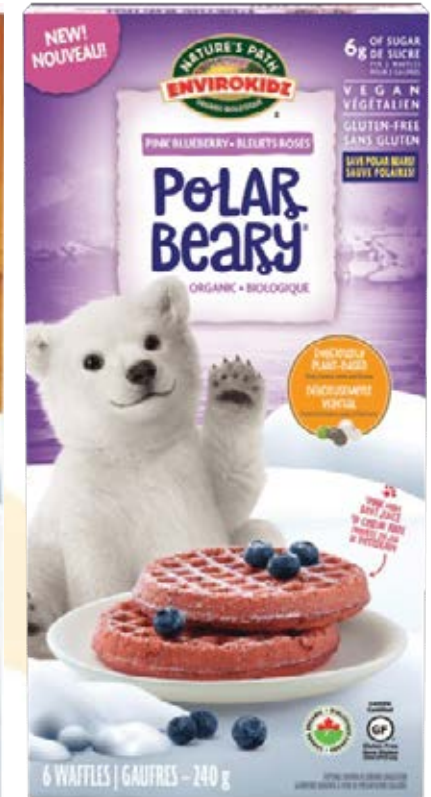
Avena Best Pulse Visco Enhancer NB replacing eggs in bakery



Avena R&D UK Partnerships with The Village Bakery



Avena R&D UK Partnerships



Avena Best Pulse Visco Enhancer NB©

structure, emulsifying, binding, thickening



*Chef Gordon Bailey, Red River College
Vegan Mayonnaise Demo
Winnipeg, Manitoba*



*Vegan Caesar, Mayonnaise and Ranch Dressing
Pulse Visco Enhancer NB© Flour*

Pulse Visco Enhancer NB Product Prototypes



Avena Foods Sustainability Initiatives

- Field to Market Canada (FTM C) Innovation Project extended to oat crops: 30 farms (pulse and oat) including 20,000 plus acres
- August 2022 'CAFAD' Customer and Farmer Appreciation Day: including Experimental Field Plots (intercropping and cover cropping) with commercial partners (*Bob's Red Mill, Danone Canada, H2Oats, IWON Organics, Oats Overnight, Old Dutch, and Warburtons*)



ASAP (Avena Sustainability Advisory Panel)

Margaret Hughes, VP Sales and Marketing, Co-Chair

Mike Gallais, Director of Procurement, Co-Chair

Barbara Lee Budin, Director of Sales and Business Development, Sustainability Coordinator

Commercial company representatives:

Jean-Marc Bertrand, Procurement, **Danone Canada**

Todd DeKryger, Sustainable Agricultural Development, **Nestlé North America Procurement**

Julia Person, Sustainability Manager, **Bob's Red Mill**

Farmers:

Mike and Regan Ferguson, Wilmar Farms

Colin Rosengren, Rosengren Farms

Lynnell Pomedli, Farmer and Agronomist, Seed Source

Researchers and civil societies:

Lana Shaw, Research Manager , SouthEast Research Farm

Markus Weber, Director of Implementation and Technology, Field to Market Canada

Jannatul Ferdous, PhD student UBC, Life Cycle Analysis (LCA) funded by

Canadian National Research Council



UBC is calculating the Life Cycle Analysis (LCA) of Avena's pulse and oat ingredients to ISO 14040/44 standards



Jannatul Ferdous (PhD, IGS-Sustainability, UBC) is working with James DeFarari, VP Operations, Avena Foods to calculate the Life Cycle Analysis (LCA) of Avena's pulse and oat ingredients

The pulse ingredients work will result in an academic publication on pulse ingredients life cycle analysis to the ISO 14040 standard.

This will be peer reviewed and the first publication in the world on LCA of pulse processing.



UK-Canada Plant-Based Protein Collaboration Event



Challenges

- Culture
- Regulation differences
- Language differences
- Freight – moving product around
- Time difference – impact on communications

Preferences

- In country representation
- In country champion
- Warehouse for smaller and larger trial samples

Connecting

- Fostering new research and development relationships
- Tradeshows
 - EU, UK & US
 - Bakery
 - Meat / Plant Based
 - Dressings / Sauces
 - Free From

*Partnering for safe, healthy diets
and a sustainable world.*

Thank you!

Matthew Lentsch
Director, Sales & Business Development
mlentsch@avenafoods.com





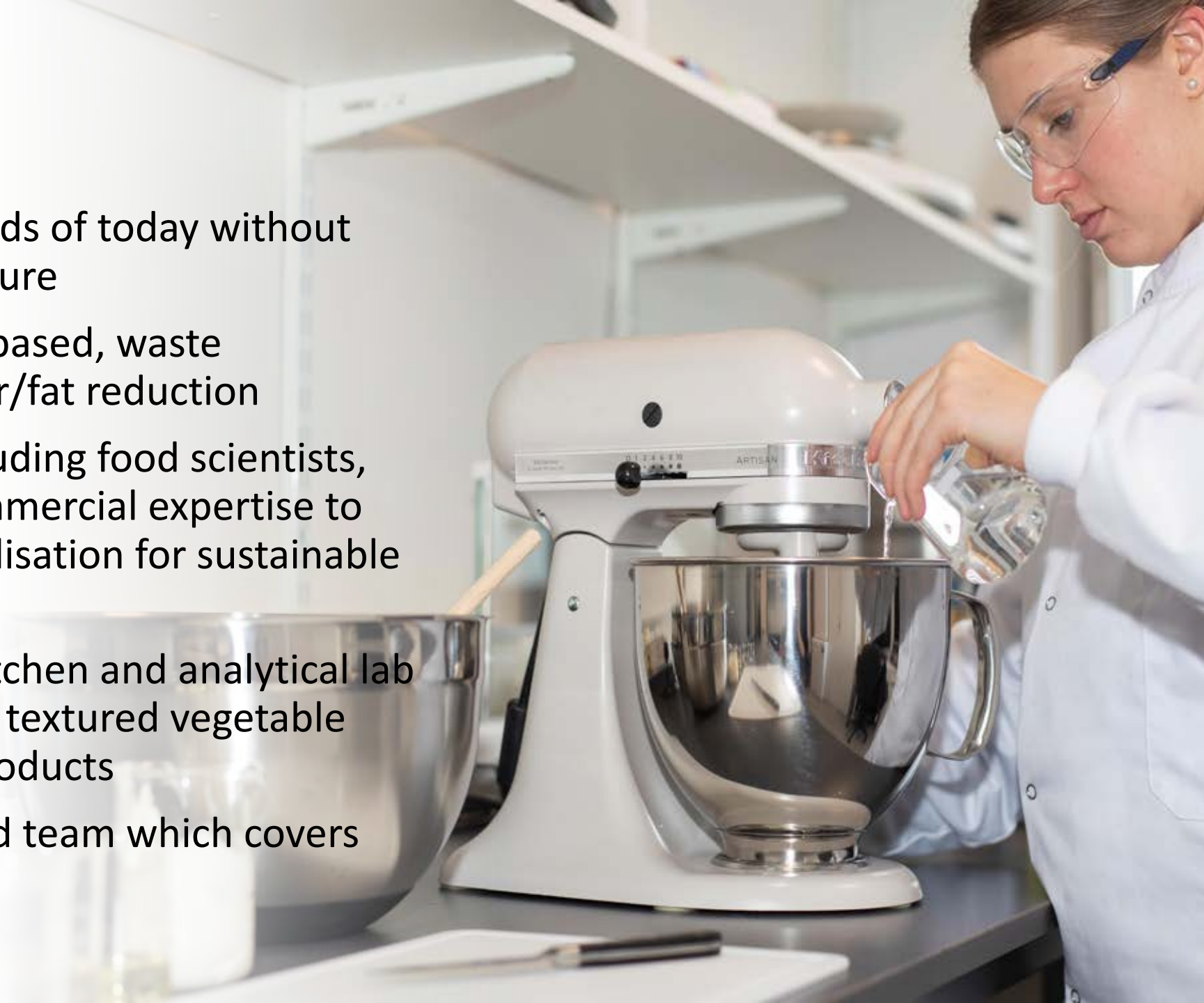
Innovate UK Smart
project:
Sustainable
Ingredients for the
plant-based food
market

Dr Sarah Gaunt

SPG Innovation Ltd

Sustainable Nutrition

- Meeting the trends and needs of today without being detrimental to the future
- Key areas of interest; plant based, waste valorisation, fibre, salt/sugar/fat reduction
- Multi-disciplinary team including food scientists, development chefs and commercial expertise to offer concept to commercialisation for sustainable food products
- Food grade development kitchen and analytical lab with capabilities to produce textured vegetable proteins and plant-based products
- Based in Nottingham UK and team which covers the food supply chain





- We are re-defining the plant based food sector
- Three core values
 - Sustainability
 - Health
 - Taste
- Using by products of the food industry to create plant based foods



Project aims

Objective:

Determine the viability of developing a low- and high-moisture TVP product from a variety of food industry co-products which are less refined than current protein isolates.

Project drivers:

- Move away from expensive isolates which are highly processed and sourced from overseas
- Improve the diversity of TVP products, have a UK source and reduce cost, increasing access by reducing cost
- Some sales of protein powder from these co-products but sales are low, and majority goes to animal feed



Project Activity

- Processed via milling and extrusion a number of co-products to produce a range of textured vegetable proteins



Product exiting extruder



Product going through the dryer



Sensory Study Key results:

- Our TVP was significantly more acceptable than all other samples for:
 - Appearance
 - Smell
 - Flavour
 - Texture
 - Overall acceptability
- Our TVP had the highest level of satisfaction for:
 - Depth of colour
 - Strength of flavour
 - Firmness
- Our TVP had the highest level of purchase intent and was significantly more likely to be purchased than all other samples.

• School of Food Science and Nutrition

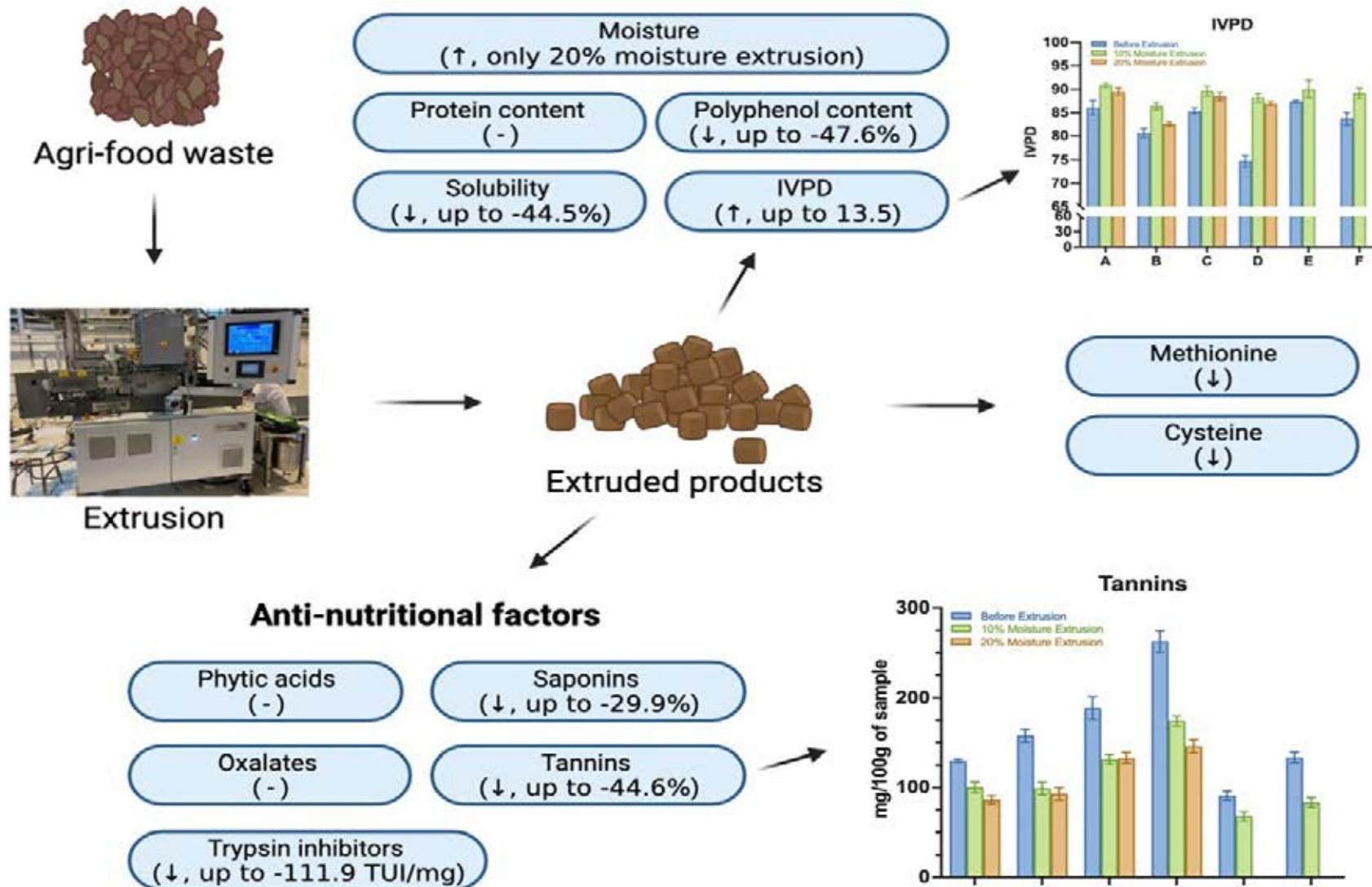
• FACULTY OF ENVIRONMENT

• Dr Alan Javier Hernández Álvarez – SMART Proteins LAB

• <https://environment.leeds.ac.uk/food-nutrition/staff/8812/dr-alan-javier-hernandez-alvarez>



UNIVERSITY OF LEEDS







- Our group studies the separation principles, including the molecular interactions and molecular modifications of proteins during processing, and their consequences for the functionality of the ingredient and final food product (e.g., plant-based analogues, functional and nutraceutical foods). Emphasis will be on protein-protein interactions and interactions of proteins with other components (such as ANF and phenolic components), in relation to the component's environment such as the presence of interfaces, and/or within a food matrix (emulsion, foam or gel). From the health point of view the characterization of bioactive peptides and proteins in foods that promote health benefits for reducing oxidative processes, and markers of type 2 diabetes inflammation, cancer, and cardiovascular disease risk.




TVP Usage/USP




Hemp Textured Vegetable Protein (TVP)




Crispy 'Beef' Spring rolls
TVP has been hydrated with flavouring then cooked in a sticky sauce. The TVP gives the meaty texture customers expect without the need for the addition of meat.



Blackened Bean Burger
The Hemp TVP has been added to a Blackened Bean Burger mix to add extra texture and protein. TVP this gives the burger a meaty look and mouth feel while keeping it plant focused.



Texican Chilli and Nachos
The Hemp TVP has been hydrated then slow cooked in a chilli sauce. The TVP absorbs all the flavours and adds the unique meaty texture you'd expect from a chilli and delivers protein. During cooking the TVP colour changes to give a dark cooked meat appearances.



Smokey Hemp Dog
Hemp TVP has been hydrated then added to a Smokey Hit Dog mix to give a meaty texture

Rootiful Hemp Textured Vegetable Protein
Net 20kg

Sustainability

- Utilises a by-product of food grade oil production to reduce waste streams
- Locally grown and processed for shorter and robust supply chains
- One hectare of Industrial hemp can absorb 22tonnes of CO2 / hectare.

Taste

- Independent taste panel at Campden BRI had a significant preference for Hemp TVP over soy or pea
- Repurchasing intentions were significantly higher with Hemp TVP
- Cleaner taste with limited bitter notes.

Health

- Offering an alternative protein source to add into healthy plant based diets.

Manufacturing

- Capabilities to manufacture in UK and Europe up to 10 tonne per day

New protein source


- With the market being saturated with Pea and Soy, our product is helping the diversification of protein moving us away from single crop usage.

Colouring

- Green colouring transfers to cooked brown meat colour once the product is cooked.

Applications

- Beef/Lamb Mince replacement
- Meat Reduction Products
- Vegan Burger and sausages
- Flavoured and used for crumbs or coatings



- A small range of products have been worked on showing the versatility of the TVP and how it can be used in a range of ways.

Other project outputs



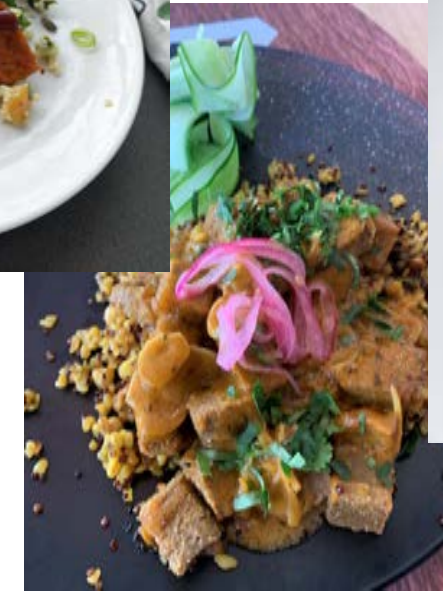
Centre plate options for consumers

Food service, Retail

- Unique solutions
- Responsibly sourced
- Health

First product is New-Fu

- A tofu-inspired product without soy
- Made from British grown pea, quinoa and lentils



Food service trials underway:

- County Council for leisure centres and schools
- UK Universities
- Nottingham-based street food company

Retail:

- Initiated discussions with retailers
- Retail consultant engaged to drive uptake

Other project outputs



| per portion (100g) | | | | | |
|--|-----------------------|-------------------|-------------------|-----------------|----------------------|
| SERVES | ENERGY | FAT | SATURATES | SUGAR | SALT |
| 10 | 317kJ 75Kcal 4% | 1.3g LOW 2% | 0.2g LOW 1% | 3g LOW 3% | 0.41g MED 6.8% |
| <small>% of an adult's reference intake Typical values per 100g: Energy 317kJ/75Kcal</small> | | | | | |



| per portion (100g) | | | | | |
|--|-----------------------|---------------------|-------------------|-------------------|----------------------|
| SERVES | ENERGY | FAT | SATURATES | SUGAR | SALT |
| 10 | 330kJ 78Kcal 4% | 1.1g LOW 1.6% | 0.2g LOW 1% | 1.9g LOW 3% | 0.28g LOW 4.7% |
| <small>% of an adult's reference intake Typical values per 100g: Energy 330kJ/78Kcal</small> | | | | | |



| per portion (100g) | | | | | |
|--|-----------------------|-------------------|-------------------|-------------------|----------------------|
| SERVES | ENERGY | FAT | SATURATES | SUGAR | SALT |
| 10 | 327kJ 77Kcal 4% | 0.5g LOW 1% | 0.1g LOW 1% | 1.8g LOW 2% | 0.41g MED 6.8% |
| <small>% of an adult's reference intake Typical values per 100g: Energy 327kJ/77Kcal</small> | | | | | |

Interests going forward

- Exploring other plant based proteins to develop food ingredients and products
- Use of whole crops and by-products rather than protein isolates
- Development and application of technologies to texturize plant based proteins beyond extrusion



Break

We'll be back at 16:10



InnovateUK
KTN

Collaboration Session

www.ktn-uk.org



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KTN

Agenda

- | | |
|---------------|-------------------------------------|
| 16:10 – 16:15 | Collaboration activity introduction |
| 16:15 – 16:30 | Themed breakout room – Round 1 |
| 16:30 – 16:45 | Themed breakout room – Round 2 |
| 16:45 – 16:50 | Random breakout room – Round 1 |
| 16:50 – 16:55 | Random breakout room – Round 2 |
| 16:55 – 17:00 | Closing remarks |

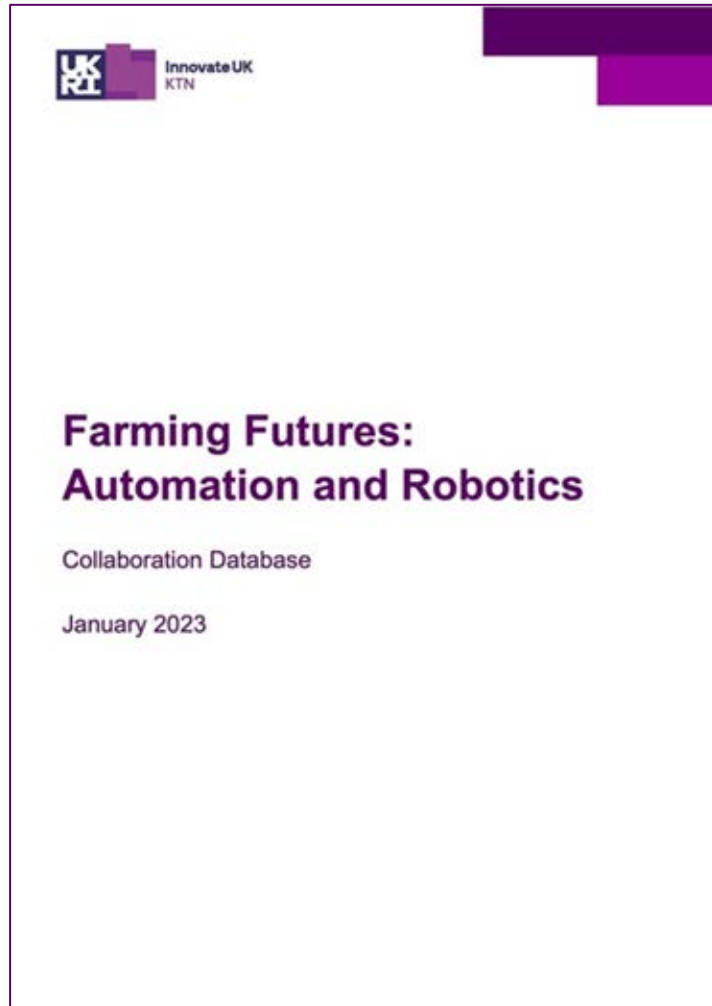
Breakout Rooms

- 2 x 15 min themed breakout rooms – ***your choice!***
- 2 x 5 min small, random breakout rooms
- Turn on camera and mic
- Introduce yourself: name, organisation, country
(verbally or in the chat depending on group size)

Themed Breakout Rooms

- 1. Ingredients** - Development, scaling and optimisation of plant-based ingredients
- 2. Products** - Conversion of high protein crops, ingredients and co-products into consumption-ready goods.
- 3. Adding value / enhancing quality** - Innovations to improve the nutritional quality, consumer acceptability, sustainability, and safety of plant-based products.
- 4. Waste stream management** - Innovations to add value to waste streams produced during processing of crops such as field peas, lentils, canola, and related ingredients.
- 5. Animal feed / pet food applications** - Innovations related to uses focussed on plant-based animal feed and pet food.

Collaboration Database



LinkedIn – UK-Canada Plant-Based Protein: Finding Information and Partners

- We have created a targeted LinkedIn group – will go live after the event, details to come
- Please join this group and use it to network as per the group rules
- Specific to this opportunity
- Be clear on what you want or can offer

Themed Breakout Rooms

- 1. Ingredients** - Development, scaling and optimisation of plant-based ingredients [*Kaeli*]
- 2. Products** - Conversion of high protein crops, ingredients and co-products into consumption-ready goods [*Simon*]
- 3. Adding value / enhancing quality** - Innovations to improve the nutritional quality, consumer acceptability, sustainability, and safety of plant-based products [*Jo*]
- 4. Waste stream management** - Innovations to add value to waste streams produced during processing of crops such as field peas, lentils, canola, and related ingredients [*Cameron*]
- 5. Animal feed / pet food applications** - Innovations related to uses focused on plant-based animal feed and pet food [*Caroline*]

Thank you

Collaboration Database

LinkedIn Group

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