



**TUESDAY 01  
DECEMBER 2020**

We will put you in touch with doctoral students and experts from KU Leuven (Technology Campus Ghent) and we will look into innovations within the food industry.

Are you curious about new sweeteners, alternative proteins or would you like to know more about the biofilms that cover food?

You will learn more about this during 5 interesting talks.

## ExpertFinder INNOVATION IN FOOD

**FOOD COMPANIES:  
STEP BY STEP  
INVESTMENT IN  
FACTORIES OF THE  
FUTURE!**

### Delegates travel from the ISE regions to Ghent

**14:30** ISE Welcome & Overview (Cluster Meeting)

**16:00** Welcome & Introduction to Trends in Food

**16:15** Pitch 1: Packaging – Biofilms

**16:30** Pitch 2: Alternative Proteins (Meat Substitutes)

**16:45** Pitch 3: Microbial Ingredients

**17:00** Pitch 4: Alternative Sweeteners

**17:15** Pitch 5: Regulation of New Nutrients

**17:30** Tour of the Lab

**18:30** Networking Session

**Delegates travel back to the UK, BE, NL, FR**



*Our food companies invest in a smart, modern and flexible machine park with which they produce both highly innovative and more traditional quality products. That keeps our companies competitive and, moreover, they invest not only in technology, but also in talents. People are very central to the factory of the future. As a sector, we have to play that even better to attract more talents to food processing, for example with the Food At Work brand," says Geert Vermeersch, chairman of Fevia Vlaanderen.*

*Jan Vander Stichele, chairman of Flanders 'FOOD:' The winners of the Factory of the Future Awards show that every food company, including the many SMEs, can take steps to adapt to the requirements of industry 4.0.*



**Tuesday 1 December  
2020**



**KU Leuven Technology Campus,  
Gebroeders de Smetstraat 1,  
9000 Ghent**

Please note that spaces for this 1-day ISE event are limited and SMEs will be notified by email if they have been selected in due course after registration. This programme is aimed at Food & Drink businesses from the participating regions that are members of or would be interested in becoming members of the ISE Food & Drink Cross-Border Cluster. The clusters provide a forum for businesses and experts from the 4 ISE countries (UK, France, Belgium & the Netherlands) to meet, collaborate and attend a series of bespoke events. Further details on the ISE clusters can be found here: <http://www.iseproject.eu/content/ise-clusters> This cross-border programme is free of charge for participating companies and is being organised through the EU-funded ISE Project and is subject to EC de minimis state aid regulations.

You can register your interest by registering directly on the ISE website: <http://www.iseproject.eu/content/innovation-food-ingredients-event> or by contacting your relevant ISE partner (contact listed at the top).

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