



09:00 - 09:20	Pushing innovation all along the microalgae value chain (Welcome & project overview)	Massimo Castellari Scientific coordinator of ProFuture, Institute of Agriculture and Food Research and Technology (IRTA)
09:20 - 09:50	How can we improve the cultivation of microalgae?	lago Teles Research Manager Microalgal Biotechnology, Wageningen University
09:50 - 10:20	The potential of microalgae as protein ingredient: Production processes & analysis of nutritional and functional properties	<b>Imma Gifuni</b> R&D project manager AlgoSource
10:20 - 10:45	Coffee break (25 min)	1st floor
10:45 - 11:15	Microalgae: State of the art of the algae sector in Europe	Jean-Paul Cadoret Vice President of the European Algae Biomass Association (EABA) and Chief Scientific Officer by ALGAMA
11:15 - 11:45	Food & feed reformulations	Josep Comaposada researcher at IRTA (food)  Geert Bruggeman Nutrition Sciences N.V. (feed)
11:45 - 12:15	Panel discussion: ProFuture results and technologies regarding production, processing, formulations	<b>Fabio Fanari</b> Moderator (IRTA)
12:15 - 13:15	Lunch (60 min)	1st floor
13:15 - 13:45	Food and feed production at industrial scale	Alexandre Rodrigues Necton
13:45 - 14:15	Responsible and sustainable microalgae value chain	Juliette Sulmona Apexagri  Maresa Bussa ESU-services  Marinella Tsakalova AXIA INNOVATION









14:15 - 14:45	Consumer acceptance and perception	Christine Yung Hung Ghent University
14:45 - 15:15	Market perspectives for microalgae products. Business model & marketing strategy	<b>Liina Vaher</b> Civitta Eesti AS
15:15 - 15:45	Industrial perspective - start-ups / SMEs	Helena Cardoso Allmicroalgae
15:45 - 16:10	Coffee break (30 min)	1st floor
16:10 - 16:20	EU4Algae project - a collaborative European stakeholders forum on algae	Kim Anderle SUBMARINER Network for Blue Growth EEIG
16:20 - 16:30	The CIRCALGAE project: CIRCular valorization of industrial ALGAE waste streams into high-value products	Amparo Jimenez Quero KTH Royal Institute of Technology
16:30 - 16:45	What's new on the menu? Latest trends in novel foods in the EU	<b>Estefanía Noriega Fernández</b> Scientific Officer, EFSA
16:45 - 16:55	Stretching break	Comet staff
16:55 - 17:40	Panel discussion: What are the challenges of bringing microalgae to the market?	<b>Jean-Paul Cadoret</b> <i>Moderator</i>
17:40 - 18:00	Wrap up	Massimo Castellari Scientific coordinator of ProFuture, Institute of Agriculture and Food Research and Technology (IRTA)
18:00 - 19:30	Networking aperitivo on the rooftop terrace, tasting of ProFuture products	









09:00 - 09:15	Welcome: Insights from first day & outlook on second day	Massimo Castellari Scientific coordinator of ProFuture, Institute of Agriculture and Food Research and Technology (IRTA)
	HORIZON4PROTEINS CLUSTER SESSION	6 talks
09:15 - 09:30	Susinchain	Ine van der Fels-Klerx Wageningen University
09:30 - 09:45	NextGenProteins	Sveinn Agnarsson University of Iceland
09:45 - 09:55	Giantleaps	Paul Vos Wageningen Food & Biobased Research
09:55 - 10:05	Like A Pro	Morena Silvestrini innovation and transformation at FUDin by CTIC CITA
10:05 - 10:15	ValproPath	Richard Lynch Teagasc
10:15 - 10:35	SmartProtein	Sveinn Agnarsson University of Iceland
10:40 - 11:00	Coffee break (20 min)	1st floor
11:00 - 11:15	Overview of alternative proteins policy	<b>Laurent Mercier</b> DG Agriculture and Rural Development, EU Commission
11:15 - 11:30	Alternative protein policy across the globe	Elena Walden Good Food Institute
11:30 - 12:45	Panel discussion: Horizon4Proteins Policy Session – How can we advance alternative proteins together?	Paul Vos Moderator









12:45 - 13:00	Conclusions of the conference	Massimo Castellari Scientific coordinator of ProFuture, Institute of Agriculture and Food Research and Technology (IRTA)
13:00 - 13:30	Poster session	
13:30	Light lunch	





