

Program at-a-glance



Monday, September 18

1:00 – 7:00 p.m. | Registration desk open (Festival Pavilion)

5:30 – 7:30 p.m. | **GFC 2023 welcome reception**

Tuesday, September 19

7:15 a.m. – 6:00 p.m. | Registration desk hours (Festival Pavilion)

7:15 – 8:30 a.m. | **Networking breakfast** (Sponsor Hall)

8:30 – 9:30 a.m. | **Opening plenary:** *Alternative protein champions leading the way* (Festival Pavilion)

9:30 – 10:30 a.m. | **Networking coffee break** (Sponsor Hall)

10:30 – 11:50 a.m. | **Concurrent sessions**

- *From bench to formulation: Developing precision fermentation ingredients* (Festival Pavilion)
- *Stronger together: Consortium-building for industry advancement* (Gallery 308)
- *Advances in cultivated meat: Science and technology – Part I of II* (Firehouse)
- *Leaning into the personal and public health benefits of alternative proteins* (Store House)

12:00 – 1:20 p.m. | **Lunch + attendee-led participatory roundtables** (Gallery 308)

1:30 – 2:45 p.m. | **Concurrent sessions**

- *Unlocking the market potential of plant-based meat* (Festival Pavilion)
- *Advances in cultivated meat: Regulatory path to market – Part II of II* (Firehouse)
- *Scale up: The road to commercialization – the capacity dilemma, overcoming the valley-of-death, and stories of scaling – Part I of II* (Gallery 308)
- *A future filled w/ opportunities: Novel ingredients, new product form., & category expansion* (Store House)

2:45 – 3:30 p.m. | **Networking break** (Sponsor Hall)—courtesy of Thermo Fisher

3:30 – 4:45 p.m. | **Concurrent sessions**

- *Bridging the gap between food tech and food culture* (Festival Pavilion)
- *Blended meat: The role blended products play in the world of alternative proteins* (Firehouse)
- *From benchtop to tabletop: Accelerating research impact beyond publication* (Store House)
- *Scale up: De-risking financing and meeting capital needs – Part II of II* (Gallery 308)

6:00 – 9:00 p.m. | **GFC 2023 Alternative Protein Food Festival** (Festival Pavilion)

Wednesday, September 20

7:15 a.m. – 4:00 p.m. | Registration desk open (Festival Pavilion)

7:15 – 8:30 a.m. | **Networking breakfast** (Sponsor Hall)

8:30 – 9:30 a.m. | **Morning plenary:** *Accelerating a global protein transition: Cross-sector partnerships around the world* (Festival Pavilion)

9:30 – 10:30 a.m. | **Networking coffee break** (Sponsor Hall)

10:30 – 11:50 a.m. | **Concurrent sessions**

- *Alternative Protein Startup Pitch Slam* (Festival Pavilion)
- *Commercial innovation of alternative fat ingredients* (Store House)
- *Building a cohesive scientific field: Exploring through-lines between the plant-based and cultivated meat scientific networks* (Gallery 308)

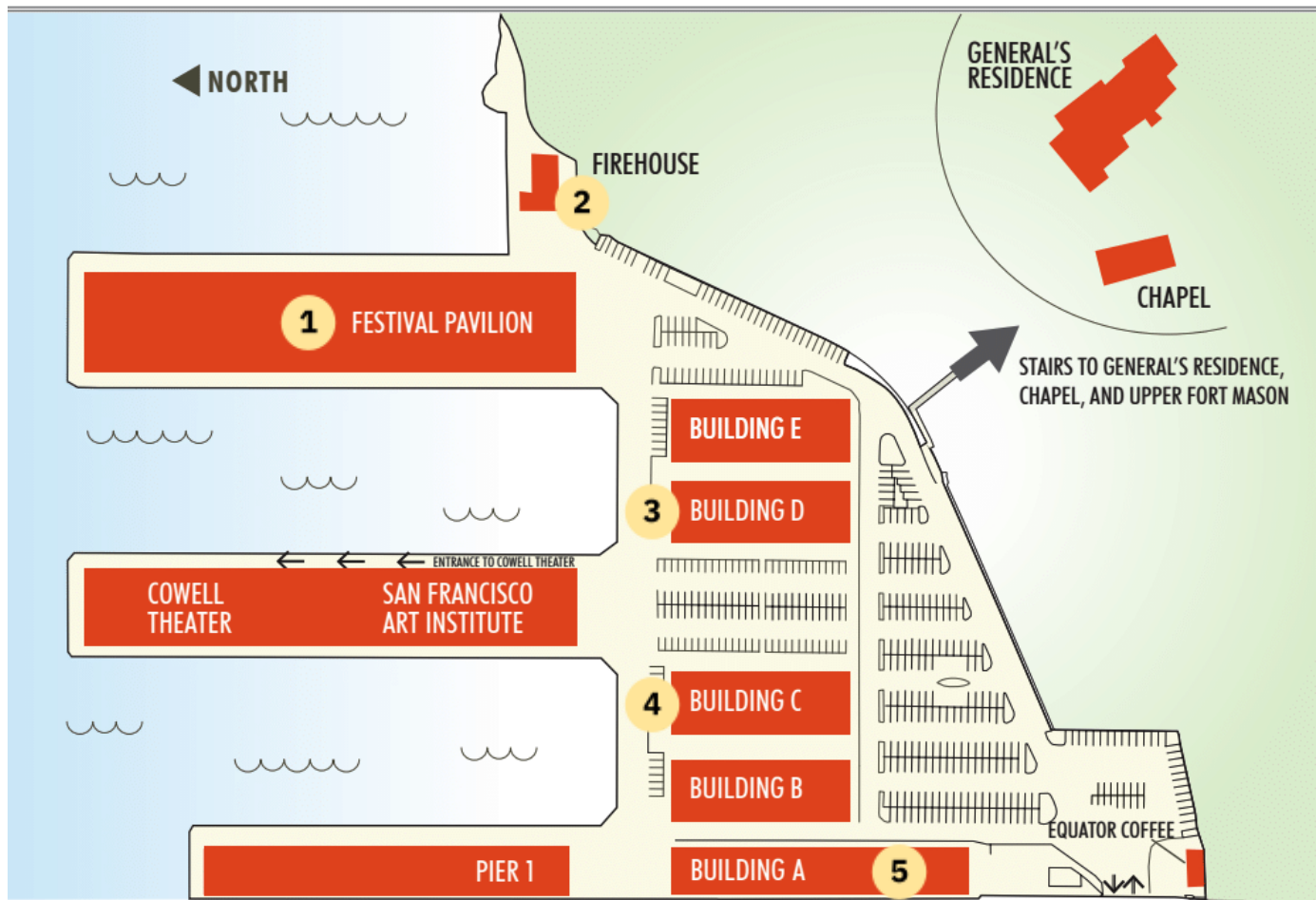
12:00 – 1:20 p.m. | **Lunch + attendee-led participatory roundtables** (Gallery 308)

1:30 – 2:45 p.m. | **Concurrent sessions**

- *Case studies for building university research and training hubs* (Festival Pavilion)
- *Unleashing innovation, commercialization, & price parity thru advanced equip. & technology* (Gallery 308)
- *Words matter: Messaging and nomenclature for novel proteins* (Firehouse)
- *Public investments and alternative proteins in state and federal policymaking* (Store House)

2:45 – 3:30 p.m. | **Networking break** (Sponsor Hall)

3:30 – 4:30 p.m. | **Closing plenary:** *Alternative proteins as climate action* (Festival Pavilion)



- 1 Festival Pavilion** | Registration, Sponsor Hall, Poster Showcase, plenaries and concurrent sessions, meal pick-up, evening events
- 2 Firehouse** | Concurrent sessions
- 3 Store House** | Located in Building D on Floor 1, concurrent sessions
- 4 Building C** | Facilitated networking on Floor 2
- 5 Gallery 308** | Located in Building A on Floor 1, concurrent sessions

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