Proteins for food and health – sustainable alternatives for future food

14 March 2019

Health and Food Sciences Precinct,
39 Kessels Road, Coopers Plains, Qld, 4108

Program*

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Session 1 – Setting the scene

Consumer insights and opportunities in Australian and export markets
Denise Hamblin, Colmar Brunton

The rising opportunity for alternative proteins in tomorrow’s markets
Blake Miller, KPMG

The planetary health diet: why venture capital is excited about the next wave of food production
Phil Morle, Main Sequence Ventures

The role of protein in a healthy diet
Jane Bowen, CSIRO

Short break

Session 2 – Sustainable protein innovation

11.45 Designing plant genetics for specified personalised requirements
Andrew James, CSIRO

Sustainable aquaculture
Matt Cook, CSIRO

Technology for sustainable protein innovation
TBD, CSIRO

Engaging with CSIRO – our capabilities and key contacts
Sharad Menon, CSIRO

Funding opportunities and questions
Scott McNeil, SME Connect
James Krahe, FIAL

13.00 Lunch and networking

Session 3 – Industry insights

13.45 The Happy Snack Company
Kerri King

The Lupin Company
David Fienberg

Agriculture 4.0 – Australia as a global hub for agricultural and food innovation
Luisa Rust, Austrade

Q&A

15.00 Close

*Program is subject to change