



Symposium Food for Future

Welcome to the symposium Food for Future: two days themed around innovations and trends in our food chain. Join the discussion and get inspired.

22 June Innovations and food chains

23 June Nutrition, novel food
and consumer behaviour

#symposiumfoodforfuture

www.wur.eu/foodforfuture

Programme Friday 22 June

9:00	<i>Arthur Mol</i> Rector Magnificus, WUR	Opening
Technological innovations		
9:10	<i>Huanming Yang</i> (Co-founder and chairperson Beijing Genomics Institute)	Life 3.0 and the Future of Agriculture
9:40	<i>Arjen van Tunen</i> (CEO Keygene)	Crop innovations for a boost in agriculture
10:10	<i>Steve Long</i> (Professor Plant Biology and Crops Sciences, universities of Illinois, Lancaster and Oxford)	Photosynthesis for global food security. Why, how and will you let me do it?
10:40	Break	
11:10	<i>Leo Marcelis</i> (Professor Horticulture and Product Physiology, WUR)	Vertical farming, innovations greenhouses, LED and farming in space
11:30	<i>Janneke de Kramer</i> (Programme manager AgroFoodRobotics, WUR)	Sustainable food through Agro Food Robotics
11:50	<i>Corne Kempenaar</i> (Senior scientist Agrosystems, WUR)	Precision agriculture 2.0
12:10	<i>Imke de Boer</i> (Professor Animal Production Systems, WUR)	Do animals have a role in future food systems?
12:30	Lunch	
Food chains		
13:30	<i>John Ingram</i> (Programme leader Food Systems, Environmental Change Institute, Oxford)	Food Security: what's coming down the track?
14:00	<i>Karl Almas</i> (Research Director SINTEF Ocean, Trondheim)	Fish farming
14:30	<i>Polly Ericksen</i> (Programme leader Sustainable Livestock Systems, ILRI, Nairobi)	Sustainable livestock systems
15:00	Break	
15:30	<i>Martin Kropff</i> (Director General CIMMYT, Toxoco Mexico)	From research to global impact
16:00	House of Commons debate	
17:00 - 18:00	Drinks and bites	

Programme Saturday 23 June

Nutrition, health and novel food

9:00	<i>Baukje de Roos</i> (Professor Diet, Health and Resilience, University of Aberdeen)	A healthy diet – but what works for me personally?
9:30	<i>Clare Mills</i> (Professor of Molecular Allergology, Manchester Institute of Biotechnology)	Food allergy in the 21st century
10:00	<i>Gerda Feunekes</i> (Director Voedingscentrum Nederland)	Key transitions in nutrition communication
10:30	<i>Rachelle de Vries</i> (<i>PhD candidate Human Nutrition and Health, WUR</i>)	Evolutionary tendencies: the potential role of a high-calorie bias in food spatial memory on eating behaviour
10:45	Break	
11:15	<i>Atze Jan van der Goot</i> (Professor Protein Structuring and Sustainability, WUR)	From science to application: the next generation meat analogue
11:45	<i>Koen van Swam</i> (Coordinator, Stichting Noordzeeboerderij)	An insight into seaweed production on the Dutch North Sea: sustainable, large scale and multifunctional
12:15	<i>Kjeld van Bommel</i> (Senior Consultant, TNO)	3D food printing
12:35	Lunch	
Consumer behaviour		
13:45	<i>Michel Nielen</i> (Special chair Analytical Chemistry, WUR)	Towards citizen science approach in food quality and safety testing
14:15	<i>Gert Spaargaren</i> (Professor Environmental Policy for Sustainable Lifestyles and Consumption, WUR)	On Farms and Forks
14:45	<i>Rosanne Hertzberger</i> (Author and independent researcher)	Consumer behaviour versus consumer knowledge
15:15	Break	
15:45	<i>Anneke Ammerlaan</i> (Trend researcher, Vision on food)	Future food trends
17:00 - 18:00	Drinks and bites	

Esther van Rijswijk, moderator at symposium Food for Future

Coming from the Dutch Ministry of Finance and being a foreign correspondent in London (RTL and Elsevier), Van Rijswijk is now moderator and presenter. She leads discussions, debates and dialogues from large meetings to small structured brainstorm sessions.

Location

Symposium

Orion Waaienzaal

Breaks and lunch

The Spot (ground floor of Orion)

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