

9th Meeting of the Innovation Groups Proteins4Future & Bioconversion

Date: 14 November 2023
Place: HES-SO, Valais (see next page)
Time: 10:00 – 16:00 (including Lunch)

Program

10:00 Uhr	Welcome Coffee & Registration	
10:30 Uhr	Welcome	Lucas Grob, Swiss Food Research
10:45 Uhr	Production of phycocyanin using <i>Arthrospira platensis</i>	Manfred Zinn, Julien Pott, HES-SO
11:10 Uhr	Functional microorganisms in a meat reduced diet	Sandra Mischler, ZHAW
11:35 Uhr	White Chlorella algae, a sustainable complement to soy-, pea- and faba ingredients in food systems	David Erlandsson, Aliga
12:00 Uhr	Guided Labtour HES-SO	
13:15 Uhr	Lunch	
14:15 Uhr	An overview of west African fermented foods	Isaac Adesokan, HES-SO
14:40 Uhr	A probiotic drink to enrich human gut	Gaetan Baumgartner, Noosh
15:00 Uhr	Break & Networking	
15:15 Uhr	Fermentation of Moringa leaf protein	Daniel Heine, HAFL
15:40 Uhr	A new route for mild refining of pulses for protein functionality improvement and less environmental impact	Katharina Pälchen, Fabas
16:00 Uhr	Wrap-up & End of the meeting	Lucas Grob, Swiss Food Research

EVENT LOCATION

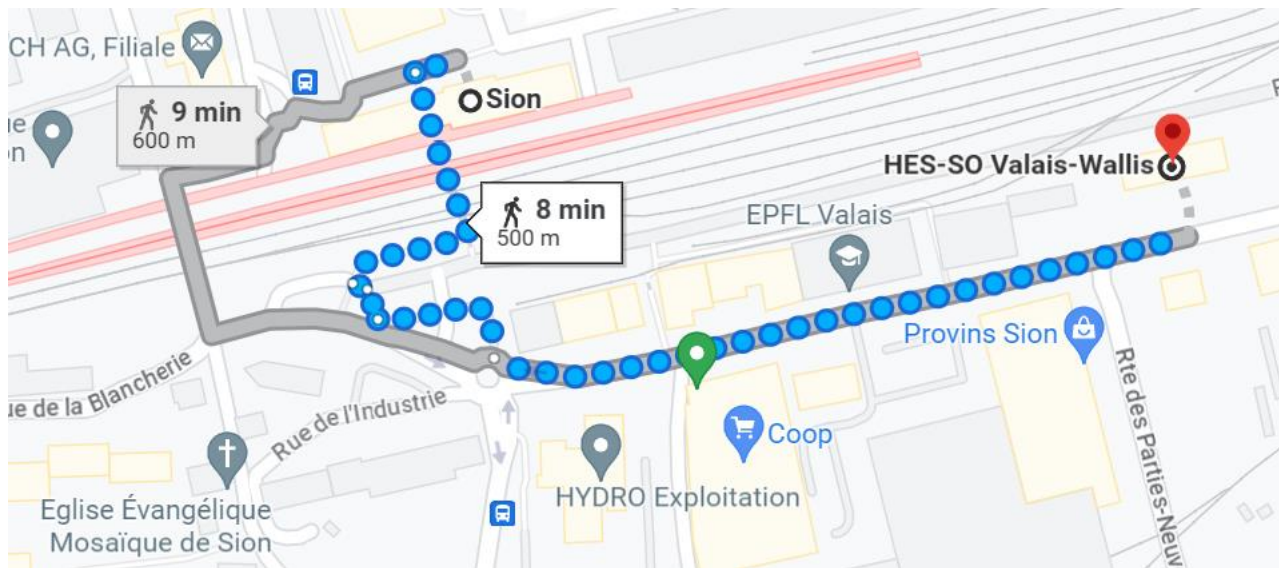
HES-SO

Haute Ecole d'Ingénierie

Rue de l'Industrie 23

1950 Sion

Google Maps: <https://maps.app.goo.gl/hZZm51yknxuCNY2w7>



HOW TO GET THERE:

Public Transport

From ZH/BE/BA to Sion train station. From Sion train station 8 min by foot.

By car:

There are few parking spaces available. We recommend to join with public transport.