

Invitation to Final Conference – 19-20 October 2021: **Innovative exploitation of plant proteins in Norwegian foods**

FoodProFuture commenced in 2017 and was the first large-scale, multidisciplinary Norwegian research project directed at plant-based foods. The project has explored the potential for production and processing of plant-based foods with high protein content in Norway. This included studying the acceptance of plant-based products in the Norwegian market. Important issues linked to sustainability, nutritive values and health effects were also investigated.

The project has looked at opportunities and challenges, identified solutions and further research needs. A knowledge platform has been built to facilitate future research and innovations within the plant-based food segment. While FoodProFuture is close to completion, work will continue in other projects. We find it appropriate to organize this conference to summarize main results and achievements from FoodProFuture. We look forward to sharing valuable insights, exploring impactful pathways and discussing the knowledge gaps that need filling.



The FoodProFuture project: Innovative and Sustainable Exploitation of Plant Proteins in Future Foods (funded By the Research Council of Norway).

We plan for a two-day hybrid conference at Vitenparken from 19-20 October 2021.

Practical information: The conference is free and open to all. Due to Covid-19 restrictions, we the conference will be a hybrid. There will be opportunities to follow the conference digitally, or to meet in person. Under normal conditions, Vitenparken has the capacity to receive 150 guests, but with infection control this is reduced to only 60 people. All presentations will be streamed and recorded.

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Program

Day 1 – Tuesday, October 19th

11.00 **Lunch**

12.00 **Welcome by project manager Anne-Kjersti Uhlen**

12.15 **Session 1: Production and processing of high-protein crops in Norway**
Session organizer:

The potential for increased production of protein crops in Norway
Wendy Waalen, NIBIO

What are the motivations for Norwegian farmers to grow protein crops? Which barriers are slowing the expansion of these crops?
Bjørn Inge Rostad and John Ingar Øverland

Importance of environmental factors and managements to obtain high yield and food grade quality
Anne Marthe Lundby, NIBIO

Technologies for the processing of protein from cereals and grain legumes
Svein H. Knutsen, Catia Saldanha do Carmo and Stefan Sahlstrøm, Nofima

Obtaining/enrichments of proteins from cereals
Ulla Holopainen, VTT, Finland

Functionality of legume proteins; alone and in combination
Kurt Ingar Draget, NTNU

14.15 **Coffee Break**

14.45 **Session 2: The market for plant-based products in Norway**
Session organizer:

Trends and changes in consumption patterns - what are the industry facing?
TBC

Consumer attitudes and preferences to plant-based food
Paula Varela Tomasco, Nofima

What has happened to consumer's eating behaviour in the last years?
Annechen Bugge and Frode Alfnes, OsloMet

Moving consumers along the innovation adoption curve
Antje Gonera, Nofima

Design and prototyping for product development and learning
Anna Birgitte Milford, NIBIO

16.45 **Closure Day 1**

Day 2: Wednesday, October 20th

8.30 Session 3: Towards sustainable diets and improved public health Session Organizer:

Sustainable food systems as a driving force for improving public health
Bryndis Birgisdattir, University of Iceland

Sustainability impacts on a national level of realizing the full potential of protein production (faba bean, peas and oilseeds) in Norway towards 2030
Erik Svanes, NORSUS

International research status on sustainability of grain legume production and consumption
Anna Woodhouse, RISE

Faba beans and the effects on microbiota and intestinal health in mice
Harald Carlsen, NMBU

Exploring the bioactivities of legume proteins: in vitro and in silico methods
Tora Asledottir, NMBU

Protein digestion and potential bio accessibility – how can it be analyzed?
Anne Rieder, Nofima

10.30 Coffee Break

11.00 Communication and dissemination: Measuring interest in the project *Elling Olav Rukke and Emil Bremnes, NMBU/Nofima*

Highlights, Impacts, Spin-off projects, further knowledge gaps Organizer:

Intro by Erik Svanes, NORSUS, Wendy Waalen, NIBIO, Svein Knutsen, NOFIMA, Tove Gulbrandsen Devold, NMBU, Antje Gonera, Nofima

Discussion

12.00 Lunch and conference closure

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