



Program

Day 1 – Tuesday, October 19th

11.00 **Plant-based Lunch** (Main Conference Hall, Vitenparken Ås)

Live from Vitenparken: [Click here to watch live stream](#)

12.00 **Welcome**

Anne-Kjersti Uhlen, Project coordinator, NMBU

12.05 Communication and dissemination: Measuring interest in the project & topic

Emil Bremnes, Nofima

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

Session organizer: Emil Bremnes

The potential for increased production of protein crops in Norway

Wendy Waalen, NIBIO

Hva er motivasjonen for å dyrke proteinvekster hos norske bønder? Hvilke barrierer hindrer ekspansjon av disse vekstene? (presentation in Norwegian)

Bjørn Inge Rostad & John Ingar Øverland, Norsk landbruksrådgivning (NLR)

Importance of environmental factors and managements to obtain high yield and quality

Anne Marthe Lundby, NIBIO

Technologies for the processing of protein from cereals and grain legumes

Cátia Saldanha do Carmo, Nofima

Dry fractionation of cereals and pulses for protein enrichment

Pia Silventoinen, VTT, Finland (pre-recorded)

Functionality of plant proteins; alone and in combination

Catherine Taylor Nordgård, NTNU

14.15 **Coffee Break**

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

Session organizer: Emil Bremnes

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

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

Moving consumers along the innovation adoption curve
Antje Gonera, Nofima (pre-recorded; in Norwegian)

Characteristics of the consumer segments in a health perspective
Øydis Ueland, Nofima

Design and prototyping for product development and learning
Anna Birgitte Milford, NIBIO (pre-recorded)

End of live stream – Day 1

17:30 **Plant-Based 3-Course Dinner**

Prepared by Vitenparken's chef Hafsteinn Snæland

Day 2: Wednesday, October 20th

Live from Vitenparken: [Click here to watch live stream](#)

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

Session Organizer: Wenche Aale Hægermark

Sustainable food systems as a driving force for improving public health
Bryndís Birgisdóttir, University of Iceland (pre-recorded)

Sustainability impacts on a national level of realizing the full potential of protein production in Norway towards 2030
Erik Svanes, NORSUS

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

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

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

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

10.20 **Coffee Break**

10.50 **Session 4: Mulighetsrommet for planteprotein i Norge (in Norwegian)** **Session Organizer:** Wenche Aale Hægermark

Introduksjon til partnerskapet for matkorn og proteinvekster
Egil Olsvik, leder av partnerskapets styringsgruppe

Orkla sin storsatsing på plantekost
Anette Moldestad, Orkla

Vestkorn – Europas ledende produsent av ingredienser fra erter og bønner
Aslak Lie, Vestkorn

Slik gjør FlowFood det enklere for nordmenn å spise plantebasert mat
Richard Nystad, FlowFood

Norske planteproteiner – Muligheter innen produksjon og foredling
Anne Kjersti Uhlen, prosjektleder, NMBU

12.20 **Conference Closure**

End of live stream – Day 2

12.30 **Plant-Based Lunch** (in “Kornrommet”, Vitenparken)

About FoodProFuture

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 in Norway for production and processing of plant-based foods with high protein content. This included studying the acceptance of

plant-based products in the Norwegian market. Important issues concerning sustainability, nutritive values and health effects were also investigated.

Project participants have looked at opportunities and challenges, identified solutions and knowledge gaps. A knowledge platform has been built to facilitate future research and innovations within the plant-based food segment.

While FoodProFuture is concluding, the work will continue in other projects. We find it appropriate to organize this conference to summarize our main results and achievements. We look forward to sharing valuable insights, exploring impactful pathways, and discussing how we should fill the remaining knowledge gaps.

For more, visit foodprofuture.no



Research partners



Industrial partners

