

Agenda: NAV symposium *on location* at DSM

The Future is Green – The Protein Transition

Location:	Biotech Campus Delft, RFBC auditorium
Date and time:	16 th May 2019, 13.30 h – 17.30 h
Facilitator:	Nederlandse Academie voor Voedingwetenschappen, and DSM Nutritional Products
13:30 – 14.00	Welcome with tea and coffee in Biotechnology Center auditorium
14:00 – 14.20	Introduction NAV, <i>spokesperson NAV</i> Introduction Biotech Campus Delft, <i>Dr Cindy Gerhardt, BD Director</i> Introduction DSM, <i>Dr Peter van Dael, SVP Nutrition Science Advocacy</i>
14:20 – 14.35	Combining low climate impact with high nutritional quality <i>Dr Corné van Dooren, Voedingscentrum</i>
14:35 – 14.50	Sustainable protein sources and adequate nutrition for European consumers <i>Prof Dr Ir Pieter van 't Veer, Wageningen University & Research (WUR)</i>
14:50 – 15.05	Sustainable proteins for muscle maintenance <i>Prof Dr Luc van Loon, Maastricht University</i>
15:05 – 16.00	Coffee break
16:00 – 16.15	Sustainable proteins: market demand and development <i>Joyce Rasquin, DSM</i>
16:15 – 16.45	Panel discussion: What are the barriers and what is needed to accelerate the transition; consumers, policy, industry, entrepreneurs, and academics
16:45 – 17.00	Conclusions
17:00	Drinks & snacks

Speaker profiles

Pieter van 't Veer is Professor of Nutrition, Public Health and Sustainability at the Division of Human Nutrition, Wageningen University. Pieter leads the Nutrition, Public Health and Sustainability formed in 2015; the mission is to develop interdisciplinary research at the cutting-edge of human nutrition, public health and environmental sustainability. Pieter van 't Veer has also been Professor Nutrition and Epidemiology at the Division of Human Nutrition at the Wageningen University.

Luc van Loon is Professor of Physiology of Exercise at the Department of Human Biology at Maastricht University Medical Centre. Luc has an international research standing in skeletal muscle metabolism. The main research interests of his laboratory include muscle metabolism, sports nutrition, clinical nutrition, adaptation to endurance and resistance type exercise, and the use of physical activity and/or nutritional interventions to improve health in chronic metabolic disease and aging.

Corné van Dooren is since 2007 sustainable food expert at the Netherlands Nutrition Centre (Voedingscentrum). He studied human nutrition at the Wageningen University and finished his PhD at the Institute for Environmental Studies, VU University Amsterdam 'Simultaneous optimization of the nutritional quality and environmental sustainability of diets'. He worked for different NGO's, was editor for leading magazines in the food sector and consultant in a food safety office. Sustainable diets, food waste, labelling, protein transition, and novel foods are among his fields of expertise. Corné is 54 years old, married, cooks vegetarian meals on Saturdays and Mondays, loves hiking in the Alps, and lives in Delft, The Netherlands.

Joyce Rasquin studied international business management at the University of Maastricht and has worked for most of her career in plant-based food products: as a product manager at a meat alter-natives company, various local and international marketing roles with the European market leader in dairy alternatives, and now as the business development manager of the innovation project that is bringing canola protein to market at DSM.

Jacobine Das-Gupta is Director Sustainability at DSM with a focus on healthy and sustainable nutrition. She works with industry peers, scientists, NGOs and in coalitions to future-proof food systems, accelerate protein transitions, reduction of food loss and waste, driving affordable nutrition and reducing non-communicable diseases. Jacobine studied Industrial Design Engineering at Delft University of Technology and has held positions in applied social science, marketing, sales and sustainability in The Netherlands and France. She is guest lecturer at Dutch universities and authored several publications on sustainable development and business development, of which the book 'Your customers want your products to be green' (2011).