



German – Japanese Online-Workshop “Sustainable Food for Tomorrow”

Background

Climate Mitigation and current shifts in international food supply chains are challenging the food production in Germany as well as in Japan. The development of innovative technologies for domestic and – at the same time - sustainable food production and processing are needed.

The Federal State of Lower Saxony is home to Germany's largest food industry and agricultural technology cluster, which includes the German Institute for Food Technology (DIL), the Agrotech Valley Forum, start-up incubators and several universities as well as global players and numerous specialised, innovative medium-sized companies.

In a bilateral online workshop, German and Japanese experts in innovative food production and processing will exchange views on current challenges and strategies and present innovations for sustainable food for tomorrow.

Date: 29th June 2022 (Wed)

Time: 8:30 am to 11:30 pm CEST / 16:30 pm - 18:30 pm JST (online)

Language: German/Japanese with simultaneous translation

Host: Ministry of Economic Affairs, Employment, Transport and Digitalisation
of Lower Saxony/Germany

Organisation: ECOS

Supporter: Japan External Trade Organization (JETRO)

Cooperation partner: German Institute for Food Technology (DIL)

Participants: representatives of companies, research institutions and administration in Lower Saxony/Germany and Japan from the field of food production and processing

| Time CEST (JST) | Programme |
|---------------------------|--|
| 8:30 (15:30) | Welcome & Technical Introduction by the moderator <i>Johanna Schilling, Managing Director, ECOS</i> |
| 8:35 (15:35) | Greeting Addresses <i>Thorsten Schwanert, Ministry of Economic Affairs, Employment, Transport and Digitalisation of Lower Saxony/Germany</i> <i>Toshiki Wani, Director-General, Japan External Trade Organization (JETRO) Berlin</i> |
| 8:50 (15:50) | Keynote: Current challenges for sustainable food supply in Japan <i>Kentarou Katayama, Deputy Director, Policy Planning Division, New Business and Food Industry Department, Ministry of Agriculture, Forestry and Fisheries (MAFF), Japan</i> |
| 9:05 (16:05) | Impulse: Sustainable Food for Tomorrow – Global Challenges and Possible Solutions <i>Dr. Volker Heinz, Director General, DIL German Institute for Food Technology</i> |
| 9:20 (16:20) | Q&A / Discussion |
| 9:45 (16:45) | Growth Ability of Heat Resistant Spore Forming Bacteria at Low Temperatures and Extension of Expiration Period of Refrigerated Pre-packaged Side Dishes <i>Yukihiro Okumura, Director, Office of Food Research Promotion, Food Processing Research Center, Hokkaido Research Organization, Japan</i> |
| 10:00 (17:00) | Sustainable Food production: Solutions in the Industry <i>Dr. Gerhard Krammer, Senior Vice President, Research & Technology, Regulatory and Formula Management, Food & Beverage/Taste, Nutrition & Health, Symrise</i> |
| 10:15 (17:15) | Q&A |
| 10:30 (17:30) | Innovative food production and processing: start-up pitches (5 min + 5 min Q&A): <ul style="list-style-type: none"> • <i>Kousuke Yamada, Plant X/Japan: plant production machines for indoor vertical farming</i> • <i>Peter Stellbrink, HS Tumbler/Germany: innovative tumbling technology for energy-saving food production</i> • <i>Masataka Minami, NU Protein/Japan: low cost growth factors made from wheat germ for cultivated meat</i> • <i>Dr. Prateek Mahalvar, Bioweg/Germany: sustainable and bio-based high-performance ingredients</i> |
| 11:10 (18:10) | Discussion on cooperation opportunities |
| 11:20 (18:20) | Concluding remarks |
| 11:30 (08:30) | End |