

# Pitch Perfect and Boost the European Bioeconomy 2022

Cross-border Pitching, Matchmaking and Networking Event

26 September 2022, 10am – 5pm

Sheraton Brussels Airport Hotel

<b>Plenary Opening Session (Galaxy II and III)</b>			<b>Waste2Func Satellite event:</b> <i>Valorising your biowaste</i> <b>10:15 - 11:45</b> <b>Room: Satellite 4</b>	<b>Exhibition in Catering Area</b>
9:30	Registration and Coffee			
10:00	<b>Opening of the event</b>			
10:20	<b>Keynote Lecture:</b> Financing the Circular Bioeconomy: How Start-ups can Navigate Opportunities & Pitfalls <i>Dr. Peter J. Nieuwenhuizen – Founding Partner European Circular Bioeconomy Fund (ECBF)</i>			
10:45	Short Break – Transformation of the room to pitch rooms			
<b>Parallel Sessions</b>				
	<b>Pitch Room 1: Galaxy II</b>	<b>Pitch Room 2: Galaxy III</b>	<b>Matchmaking area: Galaxy I en Atrium</b>	
11:00	<b>Pitch Session 1</b> <b>MICROBIAL PROTEIN TRANSITION PLAYERS</b>	<b>Pitch Session 2</b> <b>EMERGING INNOVATIVE TECHNOLOGIES FOR THE BIOECONOMY</b>	<b>Matchmaking session 1</b>	
12:30	Lunchbreak			
13:30	<b>Pitch Session 3</b> <b>START-UPS LOOKING FOR &amp; INVESTORS OFFERING FINANCE</b>	<b>Pitch Session 4</b> <b>NEW INVESTMENTS &amp; DEVELOPMENTS IN THE EU PILOT AND DEMONSTRATION SCENE</b>	<b>Matchmaking session 2</b>	
15:00	Coffee and Networking Break			
15:30	<b>Pitch Session 5</b> <b>EMERGING CONVERSION TECHNOLOGIES FOR BIOWASTE</b>	<b>Pitch Session 6</b> <b>START-UPS/SMEs LOOKING FOR &amp; INVESTORS OFFERING FINANCE (Explore &amp; Expand workshop)</b>	<b>Matchmaking session 3</b>	
<b>Plenary Closing Session (Atrium)</b>				
17:00	Closing remarks by <i>Stef Denayer, Pilots4U</i>			
17:15	Networking drink			

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## Programme of the parallel sessions

	Pitch Room GALAXY II	Pitch Room GALAXY III
11:00 – 12:39	<b>Pitch Session 1: MICROBIAL PROTEIN TRANSITION PLAYERS</b> <i>Moderator: Simon De Corte, Ghent University</i> <i>Timekeeper: Hendrik Waegeman, Bio Base Europe Pilot Plant</i>	<b>Pitch Session 2: EMERGING INNOVATIVE TECHNOLOGIES FOR THE BIOECONOMY</b> <i>Moderator: Tanja Meyer, Bio Base Europe Pilot Plant</i> <i>Timekeeper: Karel De Winter, Bio Base Europe Pilot Plant</i>
11:00 – 11:04	Introduction	Introduction
11:04 – 11:11	<b>The ProteInn Club: Enabling innovative value chains for fermentation-based proteins</b> <b>Simon De Corte, Ghent University, BE</b> <i>Keywords: alternative protein, fermentation-based, value chains</i>	<b>Superior yeast strains for bioethanol production with lignocellulosic biomass</b> <b>Johan Thevelein, NovelYeast, BE</b> <i>Keywords: biowaste conversion</i>
11:12 – 11:19	<b>Avecom's microbial biomass fermentation platform</b> <b>Stijn Boeren, Avecom, BE</b> <i>Keywords: microbial protein, biomass fermentation, residual side-streams</i>	<b>Polymer architecture enabling custom-made biomaterials with adaptable end-of-life</b> <b>Sil Nevejans, B4Plastics, BE</b> <i>Keywords: custom-made polymers, proprietary strong and rubbery plastics, biomaterials excellence centre</i>
11:20 – 11:27	<b>Saddle up: cow-less cheese</b> <b>Will van den Tweel, Those Vegan Cowboys, BE</b> <i>Keywords: vegan cheese, precision fermentation, alternative protein, sustainable dairy</i>	<b>Cell-free biomanufacturing for healthier food ingredients</b> <b>Jordi Lopez Launes, EnginZyme, SE</b> <i>Keywords: biocatalysis, enzymatic process development, biobased, food processing</i>
11:28 – 11:35	<b>Selection of profitable business cases for precision fermentation including the production of proteins</b> <b>Henk Timme, EV Biotech, NL</b> <i>Keywords: precision fermentation, bio-alternatives, proteins</i>	<b>B-COS, the key to responsible and resilient agricultural practices</b> <b>Chiara Guidi, B-COS, BE</b> <i>Keywords: sustainable agriculture, chito-oligosaccharides, precision fermentation</i>
11:36 – 11:43	<b>Biogas valorisation by recycling greenhouse gases into microbial protein</b> <b>Norah Benmeridja, Ghent University, BE</b> <i>Keywords: microbial protein, methane, valorization</i>	<b>Carbon Capture Solutions for a brighter future</b> <b>Jarle Skjæveland, GreenCap Solutions, NO</b> <i>Keywords: sustainable and energy efficient carbon capture</i>

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11:44 – 11:51	<p><b>Synthesis of vegan gelling agents using pea proteins</b>  <b>Minaxi Sharma, CARAH ASBL, BE</b>  <i>Keywords: pea proteins, green extractions, protein modification, vegan gelling agent, vegan foods</i></p>	<p><b>Improved biocatalysts for lignocellulose conversion and bioproducts/biopolymers production</b>  <b>Vincenza Faraco, University of Naples “Federico II” (Unina), IT</b>  <i>Keywords: MSW, enzyme improvement, agriculture, cosmetics, textile, automotive, packaging</i></p>
11:52 – 11:59	<p><b>What to do with organically obtained ammonium water 15N%?</b>  <b>Aaron Duyck, Ductor, FI</b>  <i>Keywords: ammonia, amino acid, fertilizer, animal feed, recovered nitrogen, circular, carbon footprint, biogas</i></p>	<p><b>HIPE-REC – Method for processing a biomass material with distillable ionic liquids</b>  <b>Marcell Gyurkac, proionic GmbH, DE</b>  <i>Keywords: distillable ionic liquids, recycling, biowaste, lignin, cellulose</i></p>
12:00 – 12:07	<p><b>Nutropy: Producing the next generation of cheese with fermentation-derived milk proteins and fatty acids</b>  <b>Maya Bendifallah, Nutropy, FR</b>  <i>Keywords: fermentation, milk ingredients, cheese, proteins</i></p>	<p><b>Holiform’s technology platform</b>  <b>Joana Pereira, Holiform, UK</b>  <i>Keywords: circular feedstocks, fermentation intensification, biosurfactants</i></p>
12:08 – 12:15	<p><b>Citric-spent fungi: moving towards a sustainable feed industry</b>  <b>Steff van Loy, Citribel, BE</b>  <i>Keywords: co-product valorization, functional ingredients, beta-glucan</i></p>	<p><b>Humins - biobased thermoset materials for performant adhesives and composites</b>  <b>Tom Claessen, Avantium Renewable Polymers, NL</b>  <i>Keywords: furanics, sugar-dehydration, adhesives, composites, asphalt</i></p>
12:16 – 12:23	<p><b>Unlocking circular protein-rich biomass for functional plant-based food</b>  <b>Jürgen Engerisser, FungiProtein, BE</b>  <i>Keywords: mycoprotein, fermentation, agro-food waste, plant-based</i></p>	<p><b>PolyPali - towards a sustainable polymer industry</b>  <b>Erik de Vries, Enzymicals, NL</b>  <i>Keywords: waste plastic, enzymatic depolymerization, plastic degrading enzymes</i></p>
12:24 – 12:31	<p><b>A blue revolution: Democratizing seaweed for the healthy consumer</b>  <b>Simon Johansson, Nordic Seafarm AB, SE</b>  <i>Keywords: seaweed, unique, foodtech, ocean</i></p>	<p><b>3D printing of microbial biosurfactants gels</b>  <b>Niki Baccile, Sorbonne Université, CNRS, FR</b>  <i>Keywords: biosurfactants, hydrogels, 3D printing</i></p>
12:32 – 12:39	<p><b>Biosolutions Technology Center: pilot upscaling and validation</b>  <b>Anne Christine Hastrup, Danish Technological Institute, DK</b>  <i>Keywords: biorefining, fermentation, biosolutions, downstream processing in pilot scale, alternative proteins</i></p>	<p><b>Creamy dairy-free indulgence</b>  <b>Tomas Turner, Cultivated Biosciences, CH</b>  <i>Keywords: oleaginous yeast, cream, cream powder, alternative proteins</i></p>

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	Pitch Room GALAXY II	Pitch Room GALAXY III
13:30 – 15:01	<b>Pitch Session 3: START-UPS LOOKING FOR &amp; INVESTORS OFFERING FINANCE</b> <i>Moderator: Ivan Stefanic, European Innovation Council</i> <i>Timekeeper: Rakesh Nair, Bio Base Europe Pilot Plant</i>	<b>Pitch Session 4: NEW INVESTMENTS &amp; DEVELOPMENTS IN THE EU PILOT AND DEMONSTRATION SCENE</b> <i>Moderator: Stef Denayer, Pilots4U</i> <i>Timekeeper: Zsófia Kádár, Bio Base Europe Pilot Plant</i>
13:30 – 13:34	<b>European Innovation Council funding opportunities for innovative agrifood companies</b> <b>Ivan Stefanic, European Innovation Council, BE</b> <i>Keywords: innovation support, breakthrough technologies, funding, investments</i>	Introduction
13:34 – 13:41		<b>Open Innovation Testbed for European sustainable biobased nano materials</b> <b>Tanja Meyer, Bio Base Europe Pilot Plant, BE</b> <i>Keywords: open innovation testbed, biobased nano-materials</i>
13:42 – 13:49	<b>Borregaard, a leading biorefinery and an investor in biobased start-ups</b> <b>Gudbrand Rødsrud, Borregaard AS, NO</b> <i>Keywords: investor, biorefinery, demo-plant, biochemicals, lignocellulosics</i>	<b>The real scale-up factory</b> <b>Frank de Boeff, Bodec, NL</b> <i>Keywords: separation, validation, up-scaling, food production, flexibility</i>
13:50 – 13:57	<b>The HOOP circular investors board</b> <b>Jorge Rodrigues de Almeida, RdA Climate Solutions, HOOP Circular Investors Board, PT</b> <i>Keywords: investor</i>	<b>Modular pilot lines enabling research on cellulose films and coatings</b> <b>Heli Kangas, VTT Technical Research Centre of Finland Ltd, FI</b> <i>Keywords: cellulose, regeneration, dispersion, thermoplastic, packaging, electronics</i>
13:58 – 14:05	<b>Microbial colours</b> <b>Karin Fleck, Vienna Textile Lab, AT</b> <i>Keywords: biotech fashion, dyes, pigments, microorganisms</i>	<b>The accelerator of your industrialisation</b> <b>Stéphane Soum, PIVERT, FR</b> <i>Keywords: fermentation, scale-up, industrialization, chemistry, biotech</i>
14:06 – 14:13	<b>NoPalm Ingredients: Fermentation of side-streams to locally produce (microbial) oil instead of palm oil</b> <b>Jeroen Hugenholtz, NoPalm Ingredients, NL</b> <i>Keywords: replacing palm oil, side-stream fermentation, tunable oils and fats</i>	<b>INN-PRESSME novel biomaterials: New investments and developments</b> <b>Ulla Forsström, INN-PRESSME, FI</b> <i>Keywords: pilots, scaling-up, bio-based, nanomaterials, developing</i>
14:14 – 14:21	<b>Making biosurfactants mainstream</b> <b>Bernd Everaert, AmphiStar, BE</b> <i>Keywords: technology platform, biobased, bioprocess, biodegradable, metabolic engineering, process development, industrialisation</i>	<b>New and recent investments at the Bio Base Europe Pilot Plant</b> <b>Muriel Dewilde, Bio Base Europe Pilot Plant, BE</b> <i>Keywords: increasing capacity, demonstration, next generation, microbial protein</i>

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14:22 – 14:29	<b>Alternative protein from microalgae for plant-based dairy application</b> <b>Eugene Wang, Sophie's BioNutrients, SG</b> <i>Keywords: microalgae, fermentation, food-waste, plant milk &amp; cheese</i>	<b>Biocon: Scaling up the lignin-first biorefinery</b> <b>Joost Van Aelst, KU Leuven, BE</b> <i>Keywords: pilot facility, biorefinery, heterogeneous catalysis, lignocellulose, biobased chemicals</i>
14:30 – 14:37	<b>Next step in upscaling biotechnology for FDCA – enabling new biopolymers (PEF)</b> <b>Marc Lankveld, Green Chemistry Campus, NL</b> <i>Keywords: FDCA, pre-industrial plant, biotechnology, biopolymers</i>	<b>Bringing CCU to scale - Bio Base Mobile Pilot Plant at ArcelorMittal</b> <b>Koen Quataert, Bio Base Europe Pilot Plant, BE</b> <i>Keywords: CO2 conversion, gas fermentation, scale-up, CCU on industrial site, demonstration &amp; validation</i>
14:38 – 14:45	<b>Animal-free myoglobins as ingredients for meat and fish replacers</b> <b>Hermes Sanctorum, Paleo, BE</b> <i>Keywords: precision fermentation, myoglobin, GMO-free, animal-free, bio-identical</i>	<b>Biochar production and analysis at the UKBRC</b> <b>Christian Wurzer, UK Biochar Research Centre, UK</b> <i>Keywords: waste, pyrolysis, biochar, pilot line production</i>
14:46 – 14:53	<b>Food Waste, - Pollution or omega-3 and protein?</b> <b>Ingmar Høgøy, Greentech Innovators AS, NO</b> <i>Keywords: food waste, biotech, omega-3, protein, microalgae, aqua feed</i>	<b>FAST: a break-through in cost-effective bio-manufacturing</b> <b>Eric Van der Meer, DAB.bio, NL</b> <i>Keywords: any feedstock, cost saving fermentation-technology, terpenes aromatics</i>
14:54 – 15:01	<b>Lixea - Enabling the circular bioeconomy using ionic liquid</b> <b>Florence Gschwend, Lixea, UK/SE</b> <i>Keywords: lignocellulose, ionic liquid-based fractionation, moulded fibres, resins from lignin, furfural</i>	<b>Smart route to your biobased product</b> <b>Martin Kavšček, Acies Bio, SI</b> <i>Keywords: scalability, fermentation, alternative feedstocks, synthetic biology, microfluidics</i>

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15:30 – 17:09	<b>Pitch Session 5: EMERGING CONVERSION TECHNOLOGIES FOR BIOWASTE</b> <i>Moderator: Achim Raschka, nova-Institute</i> <i>Timekeeper: Muriël Dewilde, Bio Base Europe Pilot Plant</i>	<b>Pitch Session 6: START-UPS/SMEs LOOKING FOR &amp; INVESTORS OFFERING FINANCE (Explore &amp; Expand workshop)</b> <i>Moderator: Emma Sidgwick, Flanders' Food</i> <i>Timekeeper: Nico Snoeck, Bio Base Europe Pilot Plant</i>
15:30 – 15:34	<b>Introduction</b>	<b>Introduction Explore &amp; Expand Workshop BioeconomyVentures</b> <b>Emma Sidgwick, Flanders' Food, BE</b>
15:34 – 15:41	<b>No time to biowaste, get your technology out of the dark with Tech4Biowaste</b> <b>Achim Raschka, nova-Institute, DE</b> <i>Keywords: biowaste conversion, database, feedstock, end-product, technology owners, technology users</i>	<b>BioeconomyVentures: Raising disruptive bioeconomy ventures, start-ups and spin-offs to the top</b> <b>Filippo Giancarlo Martinelli, BioeconomyVentures/Irish Bioeconomy Foundation, IR</b> <i>Keywords: access to finance, start-ups, spin-offs, investors</i>
15:42 – 15:49	<b>Production of biofuels from organic residues: The MOTOR project</b> <b>Ana Lopez Contreras, Wageningen University, NL</b> <i>Keywords: biowaste conversion, biofuels, paper sludge, fermentation</i>	<b>Upcycling ingredients from food companies side-streams</b> <b>Carlos Cabrera, Greencoverly, NL</b> <i>Keywords: protein-rich side-streams; oil and alt milk press cakes; selective separations, umami flavours, antioxidants, biowaste conversion</i>
15:50 – 15:57	<b>Production of eco-friendly multipurpose biobased products from municipal bio waste (MBW)</b> <b>Freddy Liendo, Hysytech Srl, IT</b> <i>Keywords: biosoluble products, alkaline hydrolysis, waste valorization, anaerobic digestion, biofertilizer</i>	<b>A safe, ecological and sustainable source of proteins using yeast cell factories</b> <b>Claudia Rinnofner, myBIOS, AT</b> <i>Keywords: pichia pastoris, recombinant proteins, platform, methanol-free</i>
15:58 – 16:05	<b>Keeping carbon in the loop: Upcycling food waste to bioplastics</b> <b>Maarten Campman, TripleW, IL</b> <i>Keywords: upcycling, biowaste, fermentation, lactic acid, bioplastics</i>	<b>Sparkalis' Food Tech Venture Fund focus on cellular agriculture and precision fermentation</b> <b>Filip Arnaut, Sparkalis, BE</b> <i>Keywords: early stage investments , precision fermentation, food ingredient, upcycling side-streams, alternative protein</i>
16:06 – 16:13	<b>From paper sludge to green energy</b> <b>Lara Labotic, DBG Bio Energy, NL</b> <i>Keywords: paper sludge, enzyme, bio-LNG, liquid CO2, green fertiliser</i>	<b>FUTURE PROOF NUTRITION: Converting CO2 into critical nutrients through microalgae biorefining</b> <b>Sara Guaglio, FUL Foods, NL</b> <i>Keywords: microalgae, extraction, nutrition, sustainable</i>

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15:30 – 17:09	<b>Pitch Session 5: EMERGING CONVERSION TECHNOLOGIES FOR BIOWASTE</b> <i>Moderator: Achim Raschka, nova-Institute</i> <i>Timekeeper: Muriel Dewilde, Bio Base Europe Pilot Plant</i>	<b>Pitch Session 6: START-UPS/SMEs LOOKING FOR &amp; INVESTORS OFFERING FINANCE (Explore &amp; Expand workshop)</b> <i>Moderator: Emma Sidgwick, Flanders' Food</i> <i>Timekeeper: Nico Snoeck, Bio Base Europe Pilot Plant</i>
16:14 – 16:21	<b>Technology platform for sustainable production based on municipal waste streams</b> <b>Grzegorz Kubik, Fraunhofer IGB, DE</b> <i>Keywords: biomass conversion, IB, fractionation, scale-up, bulk and specialty chemicals</i>	<b>Kaffe Bueno: Worlds 1st coffee biorefinery</b> <b>Juan Medina, Kaffe Bueno, DK</b> <i>Keywords: upcycle, coffee, biorefinery, food/cosmetics/nutraceutical ingredients, Series A</i>
16:22 – 16:29	<b>Hero enzyme for upcycling agrifood waste into healthier-fibre sugar ingredient</b> <b>Ali Fallah, Allozymes, SG</b> <i>Keywords: enzyme engineering, custom enzyme, upcycling, agri waste, sustainability</i>	<b>Glycoactives technology platform: Industrial biotechnology for specialty carbohydrate production</b> <b>Wim Soetaert, Inbiose, BE</b> <i>Keywords: human milk oligosaccharides, fermentation, carbohydrates, biotechnology</i>
16:30 – 16:37	<b>Increasing feedstock flexibility in biorefineries via modelling</b> <b>Pieter Nachtergaele, Ghent University, BE</b> <i>Keywords: process modelling, sustainability assessment, lipids, fatty acids</i>	<b>Scaling personalized healthy food through food robotics</b> <b>Glenn Mathijssen, ALBERTS, BE</b> <i>Keywords: protein, bcaa, plant-based drinks, danone, alpro, series B</i>
16:38 – 16:45	<b>Bioplastic production from agro-industrial waste</b> <b>Vadim Scerbacov, Innovent, IT</b> <i>Keywords: circular economy, bioplastic, PHA, biorefinery, biodegradable</i>	<b>Future of insect foods</b> <b>Maarten Debie, Nimavert, BE</b> <i>Keywords: alternative proteins, superfoods, ecological foods</i>
16:46 – 16:53	<b>Mapping industrial side-streams and waste into your new smart and circular value chain matches</b> <b>Jon Goriup, VCG.AI, DE</b> <i>Keywords: big data &amp; ML, circular value networks, mass waste utilization</i>	<b>Ingredients of the future from residues of today</b> <b>Antti Kämäräinen, Montinutra, FI</b> <i>Keywords: upcycling, spruce, sawdust, hemicellulose, biochemical</i>
16:54 – 17:01	<b>Holistic sustainability assessment of emerging organic waste collection and treatment systems in Europe</b> <b>Sue Ellen Taelman, Ghent University, BE</b> <i>Keywords: waste management, organic waste, insects</i>	<b>Insects + waste management companies: a collaborative approach to upcycling of organic side-streams</b> <b>Alexander Solstad Ringheim, Invertapro, NO</b> <i>Keywords: biowaste conversion, insects, demo, alternative proteins, organic side-streams</i>
17:02 – 17:09		<b>Beer 2.0 – Make beer in a matter of seconds!</b> <b>Valentijn Destoop, Bar.on, BE</b> <i>Keywords: molecular beer, reduce carbon footprint and packaging waste</i>

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