

# THE FOODCHANGE MAKERSSUMMIT



**JUNE 18-19**  
**2024**  
**Valencia**

[TICKETS](#)

**Impact Investment – Agtech – Decarbonization – Water Management – AI – Food Security – New Proteins – Food as Medicine – Zero Waste – Resilient Supply Chain –**



# THE FOOD CHANGEMAKERS SUMMIT

## 18th & 19th of June

We will gather the people leading the transformation of the food system at 6th edition of **Ftals Food Summit** in Spain: food industry, retail, startups, investors and thought leaders.



### BioHub VLC

Travessia s/n 15 E Base 5  
Marina de Valencia



### 9pm Dinner on the 18th

Edificio del Reloj  
Marina de Valencia



<https://www.ftalsfoodsummit.com/en>

**KMZERO**  
CREATING THE FUTURE OF FOOD



**TUESDAY JUNE 18**

**BioHub** (La Marina de Valencia)

## Think Tank, Workshops & Future Dinner

**15:00 – 19:00** Think Tank (By invitation only)

We will bring together a group of international experts to discuss the challenges and opportunities in these 5 areas:

- Health and Nutrition
- Food Access & Livelihoods
- Resilient Supply Chain
- Climate
- Talent & Entrepreneurship

**16:15 – 18:30** Workshops (Pre-registration required)

Biomaterial cooking (Future Market Area)

Food as medicine (First floor – Artemis Room)

**19:00 - 20:30** Networking & Drinks

**19:00 – 20:30** KM ZERO Venturing Zero Footprint Session (By invitation only)

**21:00** Experiential Dinner **Location:** Edificio del Reloj

**23:00** Closing





# The Food Changemakers Think Tank

**18th of June**

**3-7pm**

15.00 Registration

15.15 Spain as a food power

Presentation by José Miguel Herrero, General Director of the Food Industry (Ministry of Agriculture)

15.30 Kick off

Each block will be framed by one of the experts and it will be followed by an open discussion on the CHALLENGES & SOLUTIONS

BLOCK 1: FOOD SECURITY & HUNGER

BLOCK 2: SOIL HEALTH AND REGENERATIVE AGRICULTURE

BLOCK 3: NUTRITION AND HEALTH

BLOCK 4: DECARBONIZATION

BLOCK 5: WASTE (FOOD & PACKAGING)

BLOCK 6: WATER

7pm Conclusions & Closing



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WEDNESDAY, JUNE 19  
BioHub (La Marina de Valencia)  
The Food Changers Summit



8:45 Registration

9:15 Institutional Welcome

9:30 Fooduristic24': The 100 Startups Creating the Future of Food

- Beatriz Jacoste. Directora KM ZERO Food Innovation Hub

9:45 Food Security: Ending hunger & access to healthy nutrition

- Martin Bloem. Professor Environmental Health Johns Hopkins

10:00 Good food for all & Geopolitics of food

- Roberto Ridolfi. Founder & CFO FINANCARBON
- Paul Newham. Executive Director SDG2 Advocacy Hub
- Martin Bloem. Professor Environmental Health Johns Hopkins

Moderator: Beatriz Romanos. Venture Partner PeakBridge VC

10:30 Open Innovation as a key for transformation

- Pedro Ballester. CEO Logifruit
- Mary Carmen Vidal. Group R&D Product Development Manager Dacsa Group
- Guillermo Berlanga. Director I + D + i Grupo Gimeno

Moderator: Raúl Martín. CEO KM ZERO & Corporate General Director Familia Martínez

11:00 What is a healthy diet?

Niklas Gustafson. Chairman Natruly

11:15 Regenerative & Precision Agriculture

- Adrián Ferrero. Cofounder & CEO Biome Makers
- Jerónimo Romero. Head of Business Development Regeneration Academy
- Jota Peleteiro. Founder & CEO GROINN

Moderator: Sharon Cittone. Founder & CEO Edible Planet Ventures

11:45 – 12:30 Break

12:30 AI's Impact on F&B

- Jacques Botbol. Chief Marketing Officer Tastewise

12:40 Smart & Sustainable Supply Chain with Data

- Andrew Shakman. CEO & Co-founder Leanpath
- Jacques Botbol. Chief Marketing Officer Tastewise
- José Peláez. Head of Digital Innovation Basque Culinary Center Innovation

Moderator: Malwine Steinbock. Director Food Republik

13:10 From discarded to delicious

- Daniel Rejzner. CEO & Co-founder Day 8
- Juan Aguiriano. Group Head of Sustainability Kerry Group
- Claire Schlemme. Founder Renewal Mill

Moderator: Elvira Domingo. Impact Portfolio Manager EIT Food

13:40 ftalks Startup Awards

14:00 – 15:15 Lunch break

15:20 Cultivating Future Leaders

- Stephen Ritz. Founder Green Bronx Machine

15:30 Towards new water sources: a best practice “Water positive”

- Paula Pérez. Area Manager DITEC ACCIONA
- Antonella Maggioni. CEO Agrow Analytics
- Elena de Carandini. President Fundación Comunitaria Raimat Lleida

Moderator: Laia Mas. Business Partner & Founder Mas Salmones

16:00 Triple Bottom Line: People, Planet & Prosperity

- Juan Carlos Garavito. Co-founder & Managing Director Moxē Foods
- Laia Mas. Business Partner & Founder Mas Salmones
- Felipe Turell. CEO Mo de Movimiento
- Alexandra Montañés. Innovation & Sustainability Director DANONE

Moderator: Gabriela Aguilar. B Corp Impact Programs Lead

16:30 Wellbeing & Food as Medicine

- Daniel Ramón. Distinguished Research Fellow Microbiome ADM Nutrition

16:45 Reimagine Protein

- Alex Holst. Senior Policy Manager Good Food Institute Europe
- Eva Esparza. Global Product Marketing Leader Roquette
- Andrés Pascual. Innovation Director AINIA

Moderator: Kasia Angelika Gil. Principal, Sustainable Food Systems ICOS Capital Management

17:15 The Next Frontier of Protein Diversification

- Marc Coloma. Co-founder & CEO Heura
- Joseph Puglisi. Jauch Professor Department of Structural Biology Stanford University School of Medicine
- Sonia Hurtado. CEO & Cofounder POSEIDONA

Moderator: Beatriz Romanos. Venture Partner PeakBridge VC

17:45 The human side of farming: people, tech & livelihoods

- Carlotta Ridolfi. Climate & Biodiversity Policy Consultant PFO
- Gabriela Chang. CSO & Co-founder EthicHub
- Marcelo Montilla. VP Strategy Atlántica Agrícola

Moderator: Elvira Domingo. Impact Portfolio Manager EIT Food

18:15 – 19:30 Drinks & Closing





# WEDNESDAY, JUNE 19

## BioHub (La Marina de Valencia)

### The Food Changers Summit

## STARTUP FORUM

#### 10:00 Welcome

#### 10:05 KM ZERO Venturing: How startups and Food corporates can work together?

- Rubén Hidalgo. Open Innovation Director CAPSA FOOD
  - Iván Pérez. I+D+i Responsible VICKY FOODS
  - Ramón Lacomba. Corporate Director I+D+i Familia Martínez
  - Marta Bertomeu. Innovation & Sustainability Responsible Helados Estiu
- Moderator: Nora Romero. Head of Open Innovation KM ZERO

#### 10:35 FOODTECH 500 - The Fortune 500 of AgriFoodTech

- Alessio D'antino. Founder & CEO Forward Fooding

#### 10:45 STARTUP PITCHES I

- Juan Francisco. CEO Impact Foods
- Camilo Huneus. CEO AinWater
- Ricardo García. CEO & Co-founder FlipFlow
- Diego Rueda. CEO & Co-founder Relash
- Nacho Doménech. CEO & I+D+ i Director OhGreens!
- Patryk Kusiak. CEO Petit-ons
- Gemma Rial. Founder & CEO RealKids
- Oliver Zahn. Founder Climax Foods

#### 11:30 Break

#### 12:00 Investing in the Future of Food

- Alexandre Bastos. Head of Open Innovation, Ventures and Startups Givaudan
- Marta Laorden. VC Director McWin Capital Partners
- Sejal Ravji. Partner Agrifood Tech Cardumen Capital
- Claudia Jiménez. General Partner Swanlaab Venture Factory

Moderator: Juan Requena. Venture Analyst KM ZERO Venturing

#### 12:25 ICEX DESAFIA FOODTECH Presentation

- María Jesús Abellán. Food Innovation Chief Department ICEX

#### 12:30 STARTUP PITCHES II

- Bosco Emparanza. CEO Moa Foodtech
- Ramón Pascual. CEO & Co-founder Eaship
- Jorge Oses. CEO LetItV
- Mauricio Kremer. CEO & Co-founder Kigui
- Nicolas Lavalliere. CEO LovFerments
- Alejandro González. Chief Digital Officer Quevana
- Alejandro Vergara. CEO & Co-founder Carbon Harvesters
- Juan Pablo De Giacomi. CEO Innomy

#### 13:15 Promoting entrepreneurship: financing and opportunities

- Carmen Cuesta. Coordination Director ENISA
- Carlos Franco. Technical Adviser Agrifood Sector CDTI
- Marta Chillarón. Director Las Naves
- Kilian Zaragoza. CEO NARIA

Moderator: Carlos Mateo. Spanish Startups Association President

