National Alternative Protein Innovation Centre (NAPIC)

# NAPIC Conference

14th – 15th October 2026

Technology & Innovation Centre (TIC), University of Strathclyde, Glasgow

## 13th October 2026, 6.30pm – 8.30pm: Welcome drinks reception with Canapes, Glasgow City Chambers

## Day 1: 14th October 2026

9.30am – 10.30am – Registration

**Chair: Prof Derek Stewart, James Hutton Institute**

Session theme – Shaping the future of food with Alternative Proteins

10.30am – 10.35am – Welcome and Housekeeping
Derek Stewart, Co-Director PRODUCE Pillar, NAPIC, James Hutton Institute

10.35am – 10.40am – Introduction
Eann Munro, Deputy Chief Scientific Advisor, Environment Natural Resources and Agriculture, Scottish Government

10.40am – 10.50am – NAPIC: From Vision to Impact
Imran Afzal, CEO, NAPIC

10.50am – 11.30am - KEYNOTE Alternative proteins between technology, physiology and environment
Hannelore Daniel, Technical University of Munich

11.30am – 11.45am – Leveraging Digitalization to Boost Alternative Protein Performance: NAPIC case study
Anwesha Sarkar – Co-Director of PERFORM Pillar, NAPIC, University of Leeds

11.45am – 11.55am – SEED pitches
AlgaPet - Yashaswini Premjit, University of Leeds
Cultured Color - Shirin Bamezai, Imperial College London
Velvex - Izabella Smith, University of Sheffield

**11.55am – 12.00pm – Fortification in plant-based dairy alternatives**
**Alpro Platinum sponsor**

**12.00pm – 1.30pm – Lunch, posters & exhibitors**

(12.00pm – 12.05pm – Group photo – optional)

**Chair: Sarah Gaunt, SPG Innovation**

Session theme – National Alternative Protein Roadmap

1.30pm – 1.50pm – Alternative proteins and the pathway to Net Zero
Toby Townsend, ADAS

1.50pm – 2.10pm – How the UK became a frontrunner in supporting protein diversification and where it should turn next
Linus Pardoe, Good Food Institute Europe

2.10pm – 3.00pm – Fireside chat - The National Protein Roadmap: A Shared Vision
Derek Stewart (moderator), Mark Gronnow (Biorenewables Development Centre) and Will Oliver (National Farmers Union)

**3.00 - 3.02pm - Gold Sponsor MicroLub**
MicroLub: Revolutionising, mouthfeel, texture and nutrition

Hannah Pearse, Business Development Manager

**3.02pm – 3.25pm – Break, posters & sponsors**

Session Theme – Addressing Innovation Challenges in Alternative Proteins

**Chair: Liz Fletcher, IBioIC**

3.25pm – 3.55pm – From Today's Protein to Tomorrow's Plate: Consumer Choices and Attitudes to inform the National Protein Strategy
Louise Dye, Co-Director of PEOPLE Pillar, NAPIC, University of Sheffield

3.55pm - 4.10pm - Food allergy – what are the risks posed by alternative proteins?
Clare Mills, University of Surrey

4.10pm – 4.20pm – Open innovation
Abdessamad Arrachid, Cargill

4.20pm – 4.30pm – Raising Venture Capital - an investor's view
Louise Chapman, Investment Director, PXN

4.30pm – 4.45pm – CPF Case Study: Developing chemical treatments to reduce astringency of pea proteins
Guy Carpenter, King's College London

4.45pm – 5.00pm – SME & Start up pitches showcase

4.45pm - 4.50pm - Roslin Technologies, Joe Mee

4.50pm - 4.55pm - Wyldlife, Seb Gauthier

4.55pm - 5pm – Alta Bioscience, Lisa Mansell

5.00pm – 7.00pm – Alt Protein Nibbles, Posters & Drinks Network, be inspired by the latest scientific research, and enjoy a taste of alternative protein creations from our industry collaborators including a **live cooking demo from Quorn.**

## Day 2: 15th October 2026

9.00am – 9.05am - Welcome and Housekeeping

Session theme – Bioprocessing at Scale

**Chair: Imran Afzal, NAPIC CEO**

9.05am – 9.25am – Scale up journeys
Craig Johnston, Enough

9.25am – 9.45am – Where's the bar? Delivering a consistent, transformational protein-rich whole-food ingredient at scale
Andrew Spicer, Algenuity

9.45am – 10.05am - The Protein Brewery: From Lab to Industrial Scaling
Yvonne Dommels, The Protein Brewery

10.05am – 10.25am – Research Spotlights selected from abstracts:

**10.05am – 10.10am -** *New generation Pickering stabilisers for oil-in-water emulsions*
Tom Bailey, NAPIC, University of Leeds

**10.10am – 10.15am -** *BROTEIN: BROccoli biomass side streams as feedstock for nutritious and sustainable proTEIN*
Gordon McDougall, NAPIC, The James Hutton Institute

**10.15am – 10.20am -** *From dairy to alternative proteins: why we don't need to reinvent the cheese wheel*
Susann Bellmann, NIZO, Netherlands

**10.20am – 10.25am -** *Hydrolysis enhances the acute glucose-regulating properties of pea protein in healthy adults – a randomised crossover study*
Christine Bosch, University of Leeds

**10.25am – 10.50am – Break, posters, sponsors**

Session theme – Acceptability & Accessibility

**Chair: Kang Lan Tee, University of Sheffield, NAPIC**

10.50am – 11.20am – Next generation of proteins, where do we go from here? An exploration on how to render alternative proteins mainstream
Rania Abou Samra, Lesaffre

11.20am – 11.35pm –Research Spotlights selected from abstracts:

**11.20am – 11.25am -** *What comes to mind when people think about alternative protein? How does this shape their attitudes and intentions?*
Thomas Webb, University of Sheffield

**11.25am – 11.30am -** Machine learning–based screening of a filamentous marine fungus for sustainable protein production
Konstantinos Flevaris, Imperial College London

**11.30am – 11.35am -** *Alternative Proteins in the UK–EU Reset: What Could the Prospective SPS Agreement Mean for Cell-Cultivated Foods?*
Carolina Maciel, UKTPO, University of Sussex

11.35am – 12.10pm - Fireside Chat – GLP-1: Challenge or Opportunity for Alternative Protein Innovation?
Anwesha Sarkar – moderator (NAPIC, University of Leeds), Kieran Tuohy (University of Leeds), Maha Tahiri (S2B group), Julia Buech (Rabobank) and Paula Varela (NOFIMA)

**12.10pm - 1.30pm - LUNCH, posters and exhibitors**

**Chair - Rob Hancock, James Hutton Institute, NAPIC**

1.30pm - Parallel sessions – (must be pre-booked via the conferencing app)

| | | Theme | Theme | Theme |
|---|---|---|---|---|
| Time | 1.30pm – 2.15pm | How Investment Decisions Get Made in Food-Tech & Alt Protein<br>Led by Clean Growth Fund and EOS Advisory | Navigating the Novel Foods Regulatory Maze<br>Led by NFX & RSSL | Building Effective & Impactful Academia-Industry Collaborations<br>Led by Louise Dye, NAPIC |
| Room | | Meeting room 6 & 7 Level 3 | Executive Rooms A&B, Level 9 | Conference Auditorium A |
| **BREAK – 2.15pm – 2.35pm** | | | | |
| Time | 2.35pm – 3.20pm | How Investment Decisions Get Made in Food-Tech & Alt Protein<br>Led by Clean Growth Fund and EOS Advisory | Navigating the Novel Foods Regulatory Maze<br>Led by NFX & RSSL | Skills for a Thriving Alternative Proteins Sector<br>Led by Anwesha Sarkar, NAPIC |

3.30pm – 3.35pm – Poster Prize award Sponsored by Wiley
Essam Hebishy, Wiley

3.35pm – 3.50pm–Collaborative Programme Funding Opportunities
Rob Hancock, NAPIC Scientific Management Team Champion, James Hutton Institute

**3.50pm - 4pm - Vote of thanks**
Rick Mumford, Food Standards Agency