

Location Details

The event will be take place in the Semper Aula of the ETH Zurich Main Building (Hauptgebäude) (HG G60), Rämistrasse 101, 8092 Zurich.

How to Reach the Venue

The main building of the ETH Zurich can be easily reached by public transport.

- from Zurich Main Station take Tram No. 6 (Direction: Zoo) or Tram No. 10 (Direction: Zürich Flughafen)
- from Bellevue take Tram No. 9 (Direction: Hirzenbach)
- from Central take the Polybahn

Contact

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ETH zürich



Tackling Food System Challenges with Innovation

Sustainable Proteins of the Future

Public Lecture with Panel Discussion

Thursday, March 17, 2016 | 5.30 pm - 7.00 pm

ETH Zurich Semper Aula (HG G60)



Sustainable Proteins of the Future

Supplying sufficient high quality protein to a growing global population with changing dietary habits is increasingly challenging. Production of animal sourced protein is associated with social, ethical and environmental concerns, e.g. labor conditions, animal welfare, or high greenhouse gas emissions. The development of sustainable, nutritious and healthy alternatives is thus needed. There are a range of options to make the protein value chain more sustainable. They span from making existing protein sources more sustainable, assessing new protein sources, to changing diets. While plant based protein has been used for some decades, novel options like protein from algae or insects are now gaining more widespread interest. Commercializing these approaches involves integrating alternative protein sources into existing processes and products or developing and bringing to market novel products. However, innovative solutions based on technological progress need to be considered within a broader social, legal, political and economic framework.

Keynote Speaker: Prof. Alexander Mathys

Alexander Mathys is Assistant Professor in Sustainable Food Processing at ETH Zurich since 2016. A food technologist with a PhD in food processing, his current research focus is on material and energetic utilization of plant based side streams, micro process engineering and extrusion for tailored structure formation and synthesis, innovative multi hurdle technologies for gentle preservation of healthy and high quality food, novel protein sources from algae and insects to improve food security as well as life cycle sustainability assessment as basic analysis in food processing. Prof. Mathys won several prestigious research awards and was selected "Young Researcher" of the 60th Meeting of Nobel Laureates 2010, "Einstein Young Scholar 2010" and "A.T. Kearney Scholar 2011 & 2012" at the Falling Walls conferences.

www.sfp.ethz.ch

Program

7.00 pm

Apéro

5.30 pm	Welcome
5.35 pm	Keynote: Sustainable Proteins of the Future Prof. Alexander Mathys, Chair, Sustainable Food Processing, ETH Zurich
6.10 pm	Panel Discussion Dr. Béatrice Conde-Petit, Group Expert Food Science & Technology, Bühler AG Matthew Robin, CEO, Elsa-Mifroma Groupe Urs Fanger, Director, Entomos AG Moderator: Prof. Alexander Mathys

The World Food System Center is a competence center at ETH Zurich that supports interdisciplinary approaches to addressing the challenges confronting food systems. We do this through research, education, and outreach activities that contribute to sustainable food security. The center's 39 professorial members and their research groups bring expertise from seven departments of ETH and three groups of eawag. Our programs bring opportunities to students, scientists, and professors who are using a food systems approach in their research and studies. We encourage creative approaches and interactive platforms to engage with a wide range of local and global stakeholders including those from the academic community, policymakers, partners, and the broader public.

^{*} Space is limited, please arrive early to secure a place. Doors will be closed as soon as space is full.