



Plant2Food is a hub for plant-based food research and innovation. Our vision is to accelerate the transition to a more sustainable, plant-based food system, which is healthy for both the planet and its population.

SOON: APPLICATION DEADLINE 20 MARCH

We are approaching **March 20th** and thus the application deadline for Call Round I - Spring 2024.

We are eagerly looking forward to receiving- and reviewing the many exciting applications and project ideas!

Are you going to apply? Remember that you can find all application templates, such as budget and Gantt chart, on [WorldLabs](#), under the tap 'resources' within each Grant type.

The next Call Round - Fall 2024 has a deadline of **October 2nd**.

FIRST PLANT2FOOD FUNDED PROJECTS

We are very proud to announce the first Plant2Food funded projects from the 2023 Call Round.

The Immune SEEDstem project

"The flip side of protease inhibitors from pulses: legume seeds as immune system enhancers"

The project is a collaboration between University of Copenhagen and Wageningen University with Iben Lykke Petersen, Associate Professor (UCPH) as the PI and main contact for the project. The companies involved are SEGES Innovation and Biopimate. Grant: 6.999.646 M DKK.

 The goal of Immune SEEDstem is to explore the immune-boosting effects of protease inhibitors (PI) found in legume seeds, commonly known as pulses, to potentially safeguard against gut-related illnesses and promote overall immune balance. [Read more about the project](#)

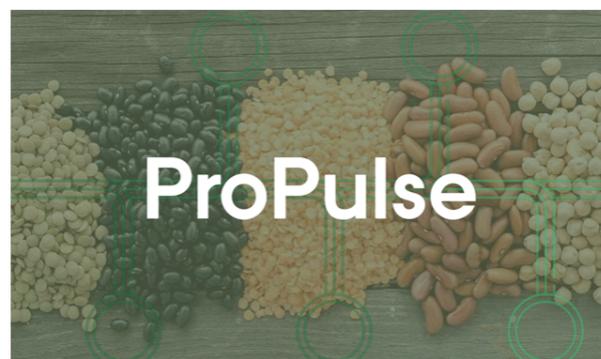


ProPulse

"A novel sustainable PROcessing route to produce nutritious PULSE ingredients free of off-flavours"

The projects is a collaboration between Wageningen University & Research and University of Copenhagen with Prof. Dr. Maarten Schutyser (WUR) as PI and the main contact for the project. The companies involved are Arla Foods, Ferrero, Westland Kaas B.V., FerMentor, Rosie&Riffie, Christian Weij, Brannatura, and NIZO food research B.V. Grant: 9.898.977 DKK.

 The ProPulse projects aims to develop a sustainable processing approach for production of clean label and



functional protein-rich pulse ingredients to be used in the production of emulsions such as plant-based yogurt and cheese. [Read more about the project here](#)

JOIN THE FAST-FORWARD PLANT-BASED FOOD SYMPOSIA 2024

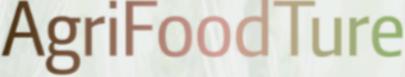


**FAST-FORWARD
PLANT-BASED FOOD
SYMPOSIUM**

📍 At Hindsgavl Castle on May 23, 2024 📅

ORGANISED BY

 **PLANT2FOOD**
A Novo Nordisk Foundation Sponsored Initiative

 **AgriFoodTure**

 **PLANT-BASED
FOOD GRANT**

 **gudp**
Ministeriet for Fødevarer,
Landbrug og Fiskeri

Read more, see the program and register here



For the first time, **Plant2Food**, **AgriFoodTure**, **the Plant-based Food Grant** and **GUDP** has joined forces in a new partnership to align efforts in supporting research and innovation within the plant-based value chain. The Fast-forward plant-based food Symposium at the 23th of May is the first of three symposia that the partnership will organise.

You can sign up and read more about the symposia, the four platforms and the program [here](#).

Join the plant-based movement. Are you working with plant-based research & innovation this is the place to be.

It's is free to participate.

FEBRUARY: IDEATION EVENTS AND WORKSHOPS

In February we hosted three inspiring ideation events and workshops. Two hybrid events held at the companies **KMC Amba** and **Kødbyens IS** and one online. All three events brought together stakeholders within the plant-based value chain and created a dynamic forum where networking, knowledge sharing, and collaborative discussions thrived, hopefully fostering the creation of novel and innovative research projects. A huge thank you to everyone who participated, contributing to an amazing atmosphere and making the events such a success! 🙌

Ideation event at KMC

LESS waste and MORE valuable food ingredients was on the agenda at the ideation event at KMC Amba. R&D Director at KMC, Line Bach Christensen, introduced us to the challenge *'How to turn potato fiber into nutritious fiber ingredients for plant-based foods'*. The event was packed with co-creation and discussions between researchers and company representatives - and not to forget a fantastic taste-test and illustration of KMC's products and challenges.





Ideation event at Kødbyens IS

"Innovate the future of plant-based cream." - this was the strong title for the ideation event, where the workshop focused on the question:

Is there a plant-based alternative to cream from cow's that doesn't rely on oils and yet delivers the richness comparable to dairy-based cream?

Kødbyens IS recognizes the need for a plant-based cream substitute that can meet this specific criterion. Therefore, the very engaged and energetic participants at the ideation event tried to find and explore innovative solutions for developing tasty plant-based cream for e.g. ice cream. It was a lively forum where connections were made, knowledge exchanged, and collaborative discussions flourished.

- and again, not to forget, there were of course delicious tastings.

UPCOMING EVENTS - STAY TUNED

May 7 : Ideation event at Lund University

- Save the date and stay updated [here](#)

May 23 : Fast-forward plant-based food symposium

- Read more and register [here](#)

Beginning of July: Ideation Tour at Wageningen University & Research

- Save the date and stay updated [here](#)

JOIN THE PLANT2FOOD COMMUNITY 🌱

We will help you match up with the right partners.

- **Companies:**

What are the obstacles in your company, and how can we help you with your plant-based ideas? Share your challenges with us and we will help you team up with a research partner.

- **Researchers:**

Do you have an idea, and do you need to get in contact with the industry to realize its potential? Reach out to us – we will help you find the right project partner from the industry.

- **Book 1:1 meetings with Plant2Food:**

Contact us and schedule a meeting with Programme Manager Mette Damborg Hansen to hear more about your opportunities and how Plant2Food can help you realize your ideas.

- Contact: meha@au.dk or call +45 9991 8266



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