

13th Meeting of the Innovation Groups Proteins4Future & Bioconversion

Date: 06 November 2025

Place: Sproudz, Zollikofen (see next page)

Time: 13:00 – 17:30 (followed by an apero)

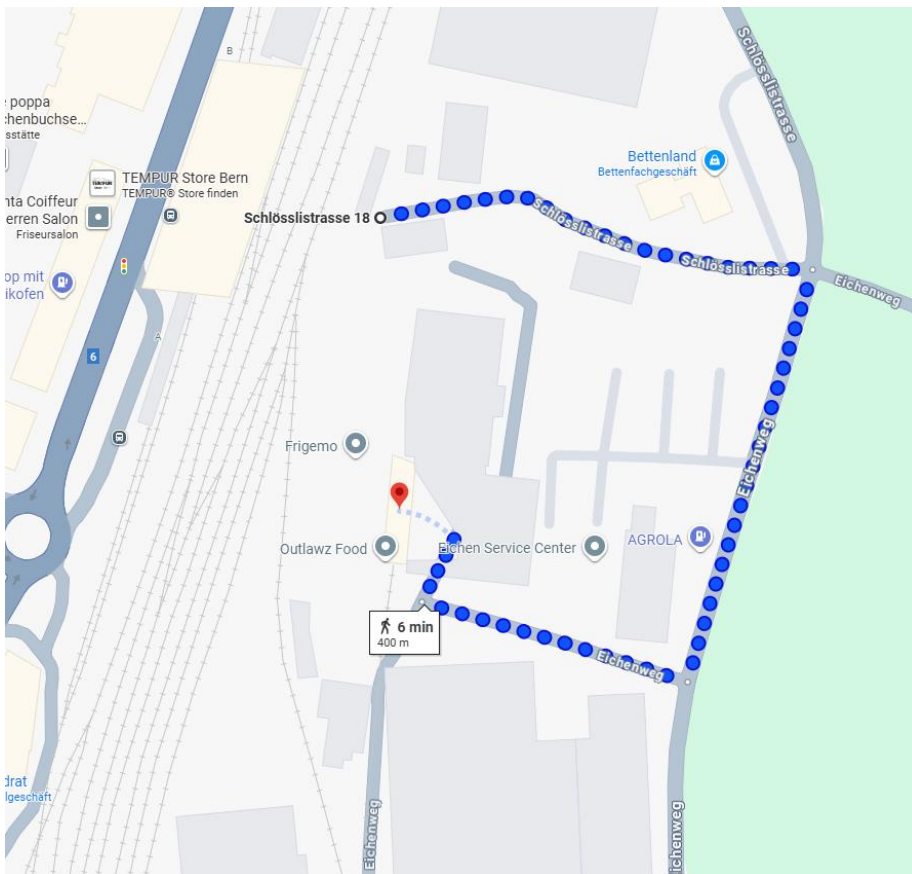
Program

13:00 Uhr	Welcome Coffee & Registration	
13:30 Uhr	Welcome to Sproudz and Innovation Groups	Claude Winter, fenaco Jan Biehl, Swiss Food Research
13:45 Uhr	Fermentation and its Potential for the Future of Meat Alternatives	Kevin Schmid, Outlawz Food
14:15 Uhr	From Cells to Steak: Optimizing Cell Lines and Nutritional Profiling in Cultivated Meat	Ori Bar-Nur, ETH Zürich
14:45 Uhr	Break & Networking	
15:15 Uhr	Catalyze - Food Safety in Protein based and Fermented Foods	Helena Stoffers, Agroscope Ghazal Nemati, Agroscope Verena Looser, Agroscope
16:00 Uhr	Enabling cold gelation in Plant Proteins through tailored Fermentation	Christoph Denkel, BFH-HAFL
16:30 Uhr	Harnessing enzymatic Capabilities of Bacillus spp to improve Sensory and Nutrition in Meat Alternatives	Susanne Miescher Schwenninger, ZHAW
17:00 Uhr	Wrap-up	Jan Biehl, Swiss Food Research
17:05 Uhr	Guided Tour of Sproudz	Claude Winter, fenaco
17:30 Uhr	Networking Apero	

EVENT LOCATION

Sproudz

Eichenweg 49
3052 Zollikofen



HOW TO GET THERE:

Public Transport

From ZH/BE/BA to Zollikofen. Over bridge to Schösslistrasse. 6 min by foot.

By car:

There are few parking spaces available. We recommend joining with public transport.