

# Welcome to **Future of Food**



**Emmanuel Anom**

Lead Shared Facilities, Foodvalley



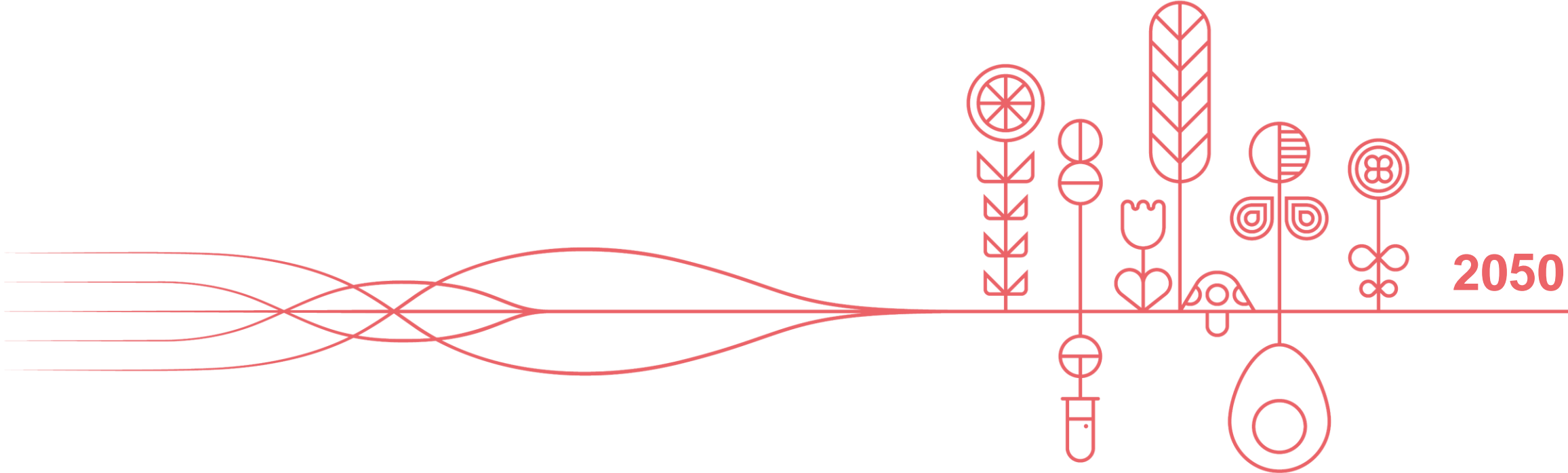
**Saskia Tersteeg**

Co-founder & R&D Manager, Time  
Travelling Milkman

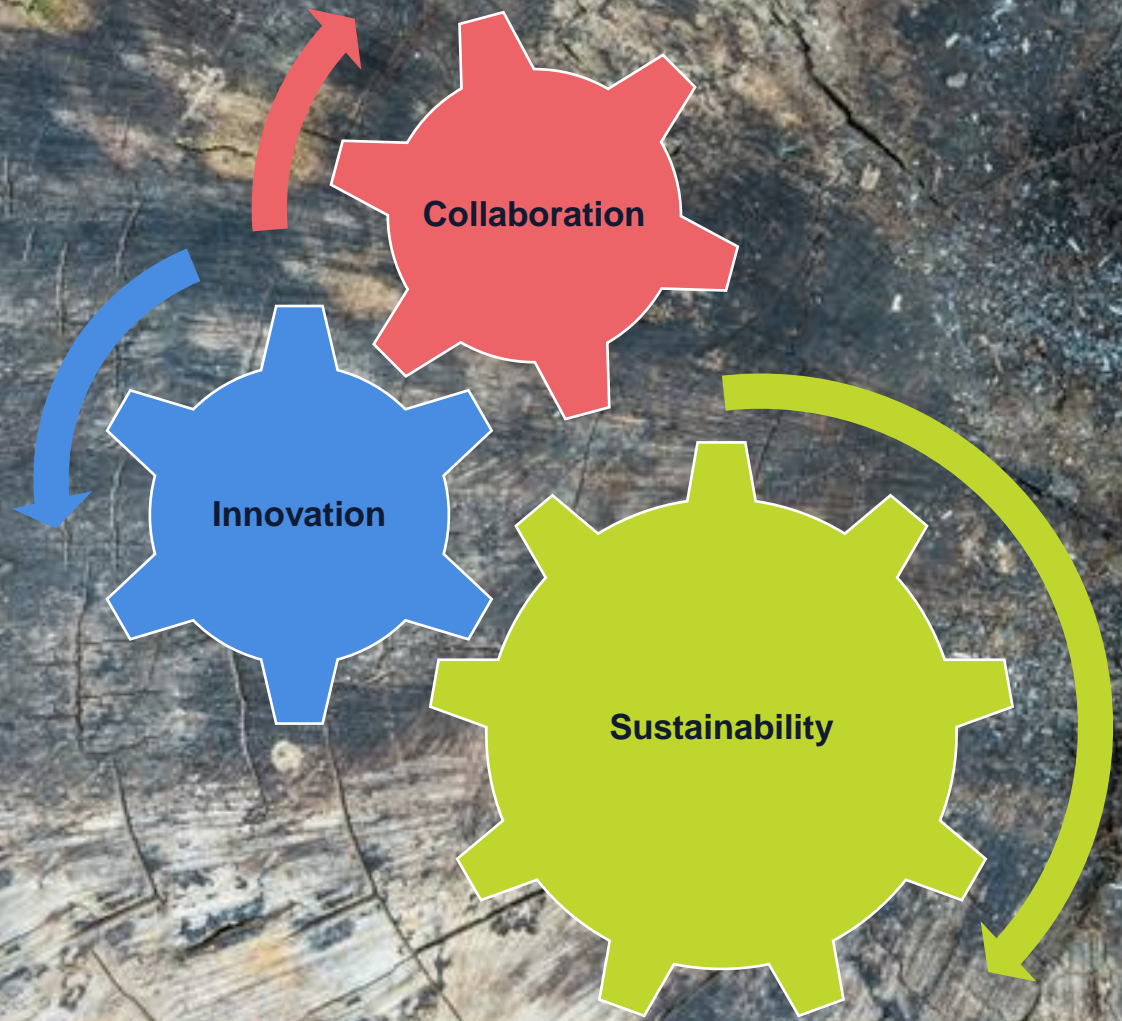
# The Future of Food – Unlocking The Power of the Sharing Economy



Kadans Innovation Summit 2023 – 8 November



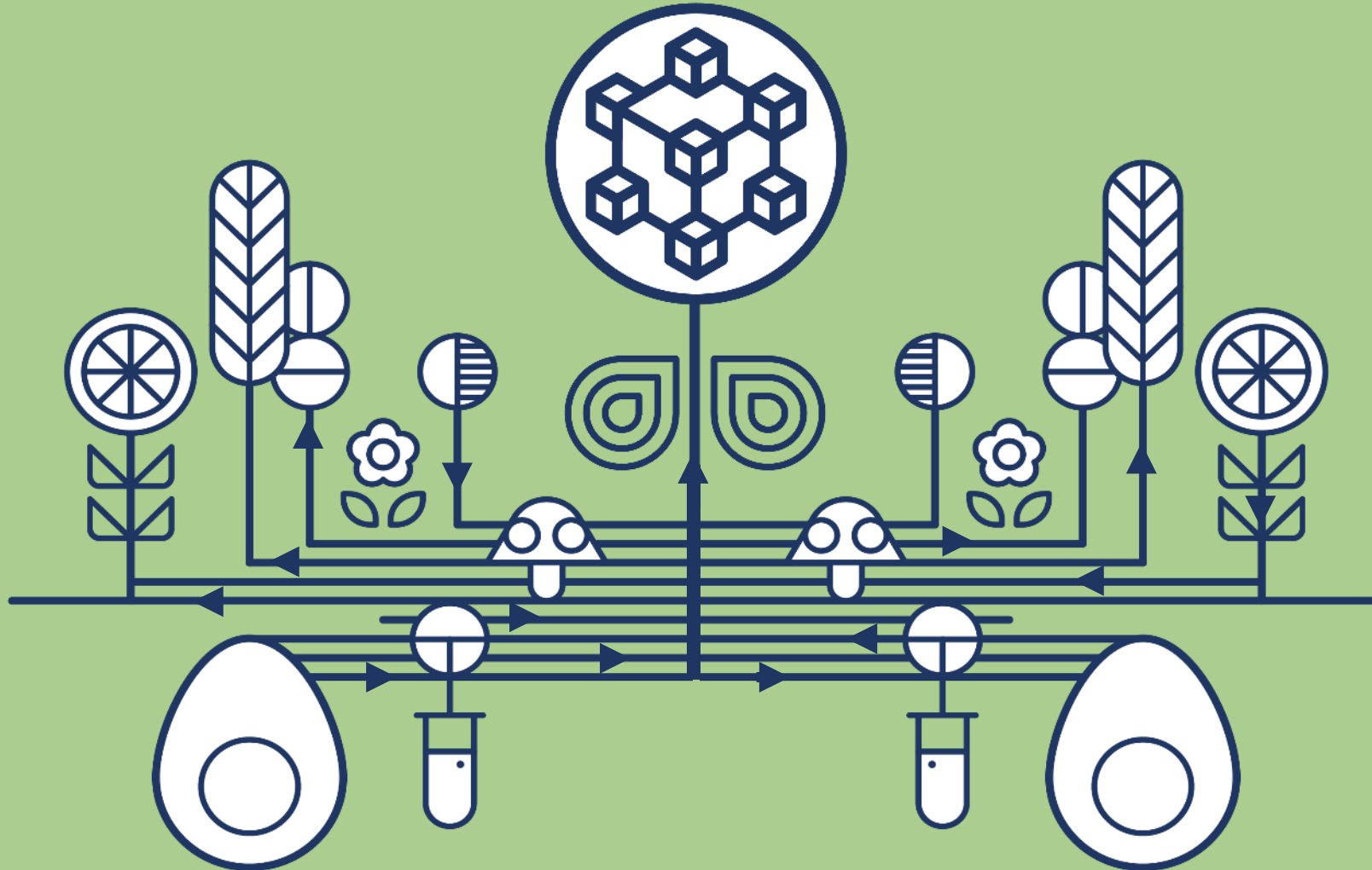






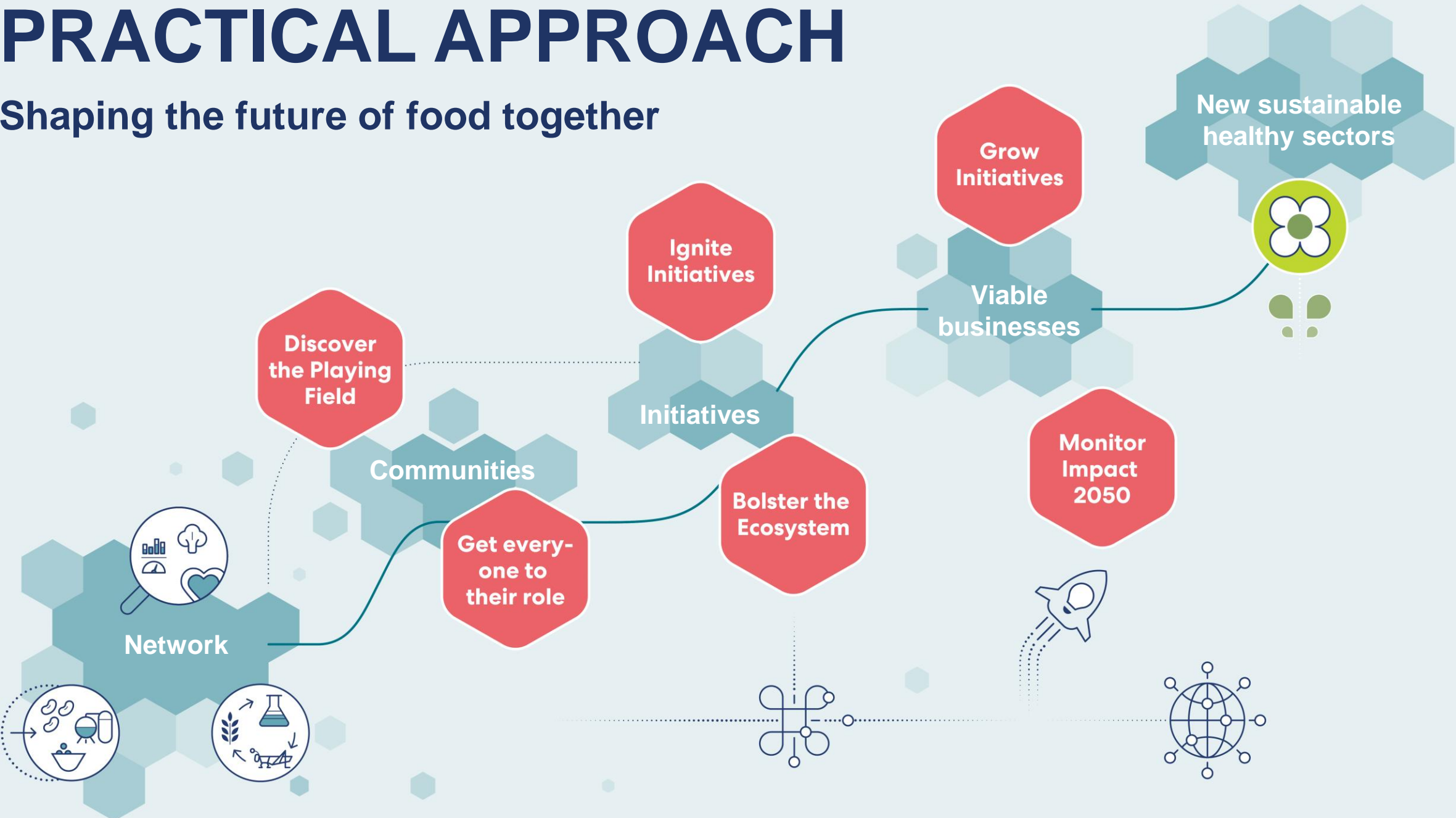
# YOUR PRACTICE LEADER

Turning thoughts and talk into practice



# PRACTICAL APPROACH

Shaping the future of food together



Imagine a world where **businesses** of all sizes can access **state-of-the-art facilities and equipment**, collaborate with like-minded **partners**, and **unlock the full potential of their ideas**. The **sharing economy**, which is transforming the way we work and innovate.





***“The Global Sharing Economy market is anticipated to rise at a considerable rate during the forecast period, between 2023 and 2030. In 2022, the market is growing at a steady rate and with the rising adoption of strategies by key players, the market is expected to rise over the projected horizon.”***

Quote from Sharing Economy Market Size In 2023 : Share, Latest Trends & Forecast 2023 To 2030 ( 360 Research Reports published September 2023)

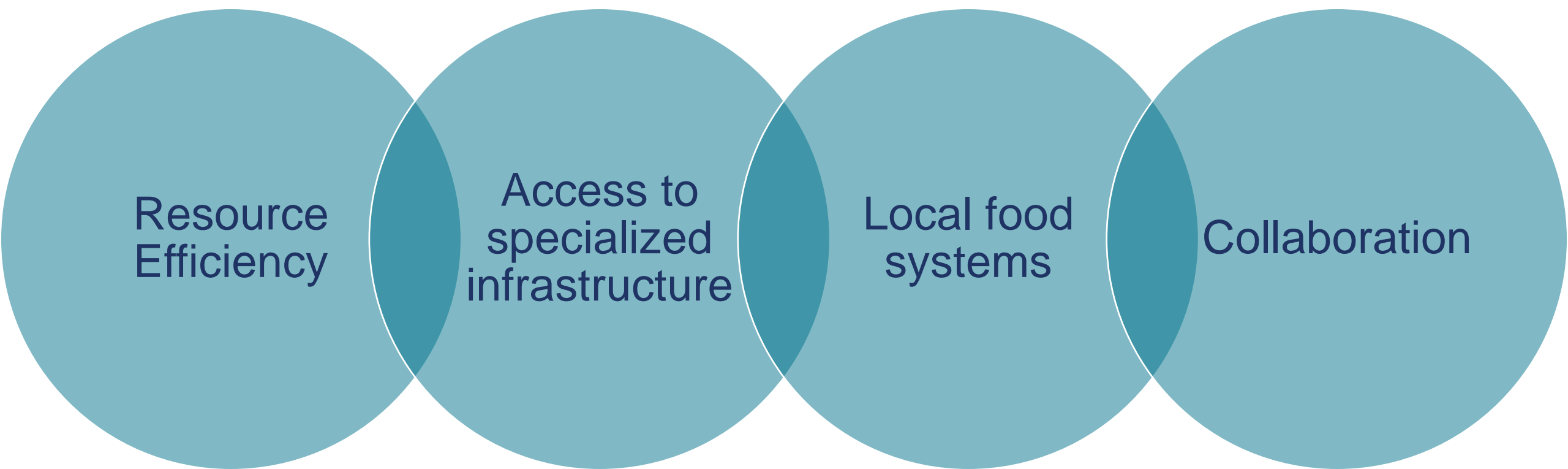




"HOW DO YOU ENVISION  
THE ROLE OF THE SHARING  
ECONOMY IN SHAPING THE  
FUTURE OF FOOD?"







Reduce entry barriers and scale more sustainably



# IMPACT OF NEEDED SHARED CAPABILITIES

## Affordable and Rapid Access to Process Capabilities for Ventures, Corporates and Technology Providers

### Ventures

**Cheap and readily available process capabilities that for testing ingredients**

Pain: ventures have difficulty to find the necessary capital and locations to invest their extraction, extrusion and drying equipment to produce their next generation ingredients and products.

Solution: provide a place where you can access within 3 weeks extraction, extrusion and drying equipment.

### Corporates & SME's

**Place to test next generation innovations and co-innovate**

Pain: deciding to invest in new innovations to improve efficiency of their processes is complicated because they do not want to divert their existing capacity.

Solution: provide a place where you can co-innovate and test new innovations at pilot to pre-commercial scale for a short period of time to assess impact on their own production processes.

### Technology Providers

**Demonstrate your products on a shared location**

Pain: difficult to sell new equipment to potential users because of the high risk of investing in new assets

Solution: provide a place where they can demonstrate and test new equipment



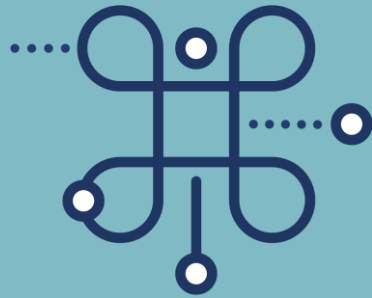


“WHAT'S THE MOST  
APPEALING BENEFIT OF  
THE SHARING ECONOMY  
FOR YOU?”



# SHARED FACILITIES

Reduce costs | Shorten the time to market | Enhance sustainable production

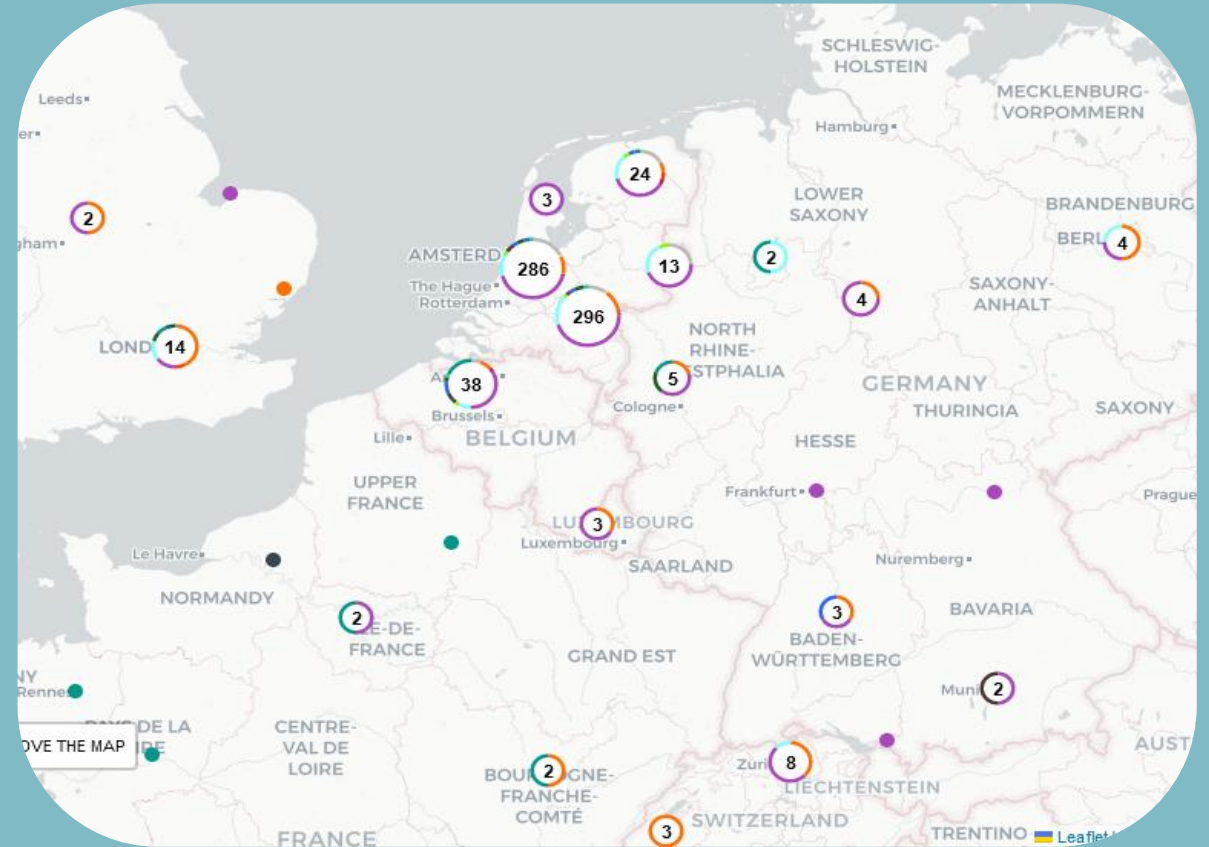


## Investment & Funding

For new production Facilities

## Find & Share

Overview available facilities



# INVESTMENT & FUNDING



Shared Research Equipment  
Fund - WUR

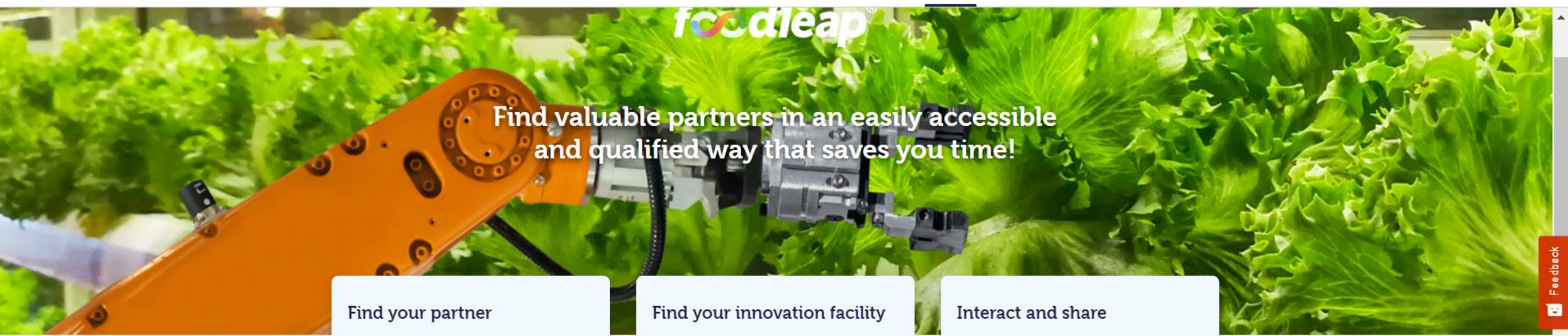
SME Innovation Voucher -  
Foodvalley

Pilot Facility Fund - Foodvalley



**INVESTNL**





Find valuable partners in an easily accessible and qualified way that saves you time!

### Find your partner

Find interesting high quality contacts, with extensive experience and working in innovation ecosystems worldwide.

#### Latest added

-  HOLOGRAM SCIENCES
-  UTRECHT SCIENCE PARK
-  BIO-CONNECT B.V.

[view more](#)

### Find your innovation facility

Search for innovation facilities to speed up time to market or share your spare capacity with others and connect with interesting partners.

#### Latest added

-  PRODUCT DEVELOPMENT CENTRE ...
-  OBSOLETE - BIOPROCESS PILOT F...
-  COSUN INNOVATION CENTER FACI...

[view more](#)

### Interact and share

Interact with interesting partners to ask questions and share your ideas and discuss earlier findings.

#### Latest added

-  NOPALM INGREDIENTS AND MULTI...
-  JOIN US AT PLANT FWD!
-  FOOD SECURITY SUMMIT IN ISRAE...

[view more](#)

# Find or share innovation facilities

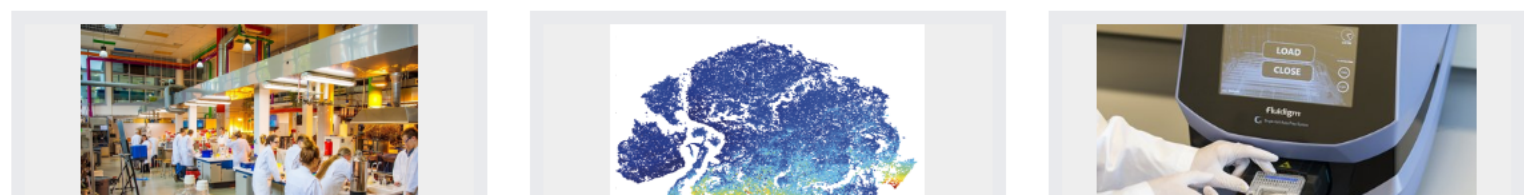
A unique overview of research equipment and innovation facilities in agrifood that you will not find anywhere else. Find facilities to accelerate your innovation or share your spare capacity to maximise productivity and connect with interesting partners.

## ALL INNOVATION FACILITIES (114)

- 1. Type of facility All Demonstration facility Development facility Digital facility (e.g. digital twin) Industrial production / industrial setting Pilot facility Research / lab facility [Show All](#)
- 2. Arable farming and... All (New) crop trials Fertilizer trials (synthetic/natural) Growth management trials Machinery / robotics & management trials Pest management trials
- 3. Cultivation systems All Aeroponics Aquaponics Aquatic farming Arable farming Controlled environment agriculture Greenhouse Hydroponics Vertical farming
- 4. Insect farming / rearing... All Equipped climate room(s)
- 5. Food / feed / agri processi... All (Cold) pressing (IQF) freezing (Ingredient) cleaning (Ultra / micro) filtration - Other processing capabilities Battering Coating [Show All](#)
- 6. Packaging capabilities All Bulk packaging (B2B) Foodservice packaging R&D packaging Retail packaging (end-consumer)
- 7. Research & analysis... All Chemistry & physics Consumer & sensory research Microbiology Nutritional & health effects / claims Shelf life management
- 8. Potential presence of... All Celery Crustaceans Eggs Fish Gluten Lupin Milk Molluscs Mustard Nuts Peanuts Sesame Soy Sulphur dioxide
- 9. Quality features All 100% plant-based BRC EKO / bio SKAL FSSC22000 Foodgrade GMP+ Global-GAP HACCP Halal IFS ISO22000 ISO9001 Kosher Other
- Innovation Domains All Alternative proteins Animal feed Arable farming Bio-energy & biomaterials Carbon sequestration Consumer health & consumer effects [Show All](#)

[Show less filters](#) ^

Gallery View map



# DIRECTORY

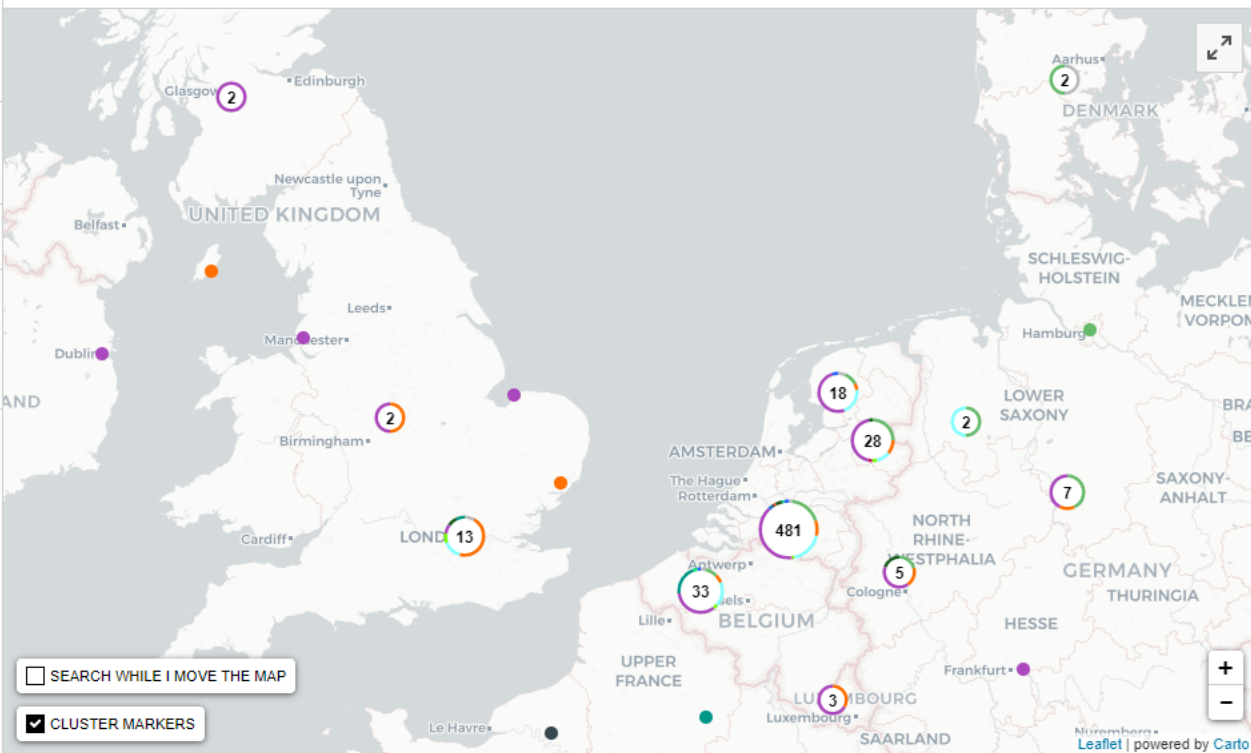
Explore actors by clicking the top right filter button and enter keywords or use the drop downs to filter the directory of actors.

ORGANIZATIONS  INNOVATION FACILITIES FILTER **900 ACTORS**

Search on keyword, locations, tags, ...

Delete all

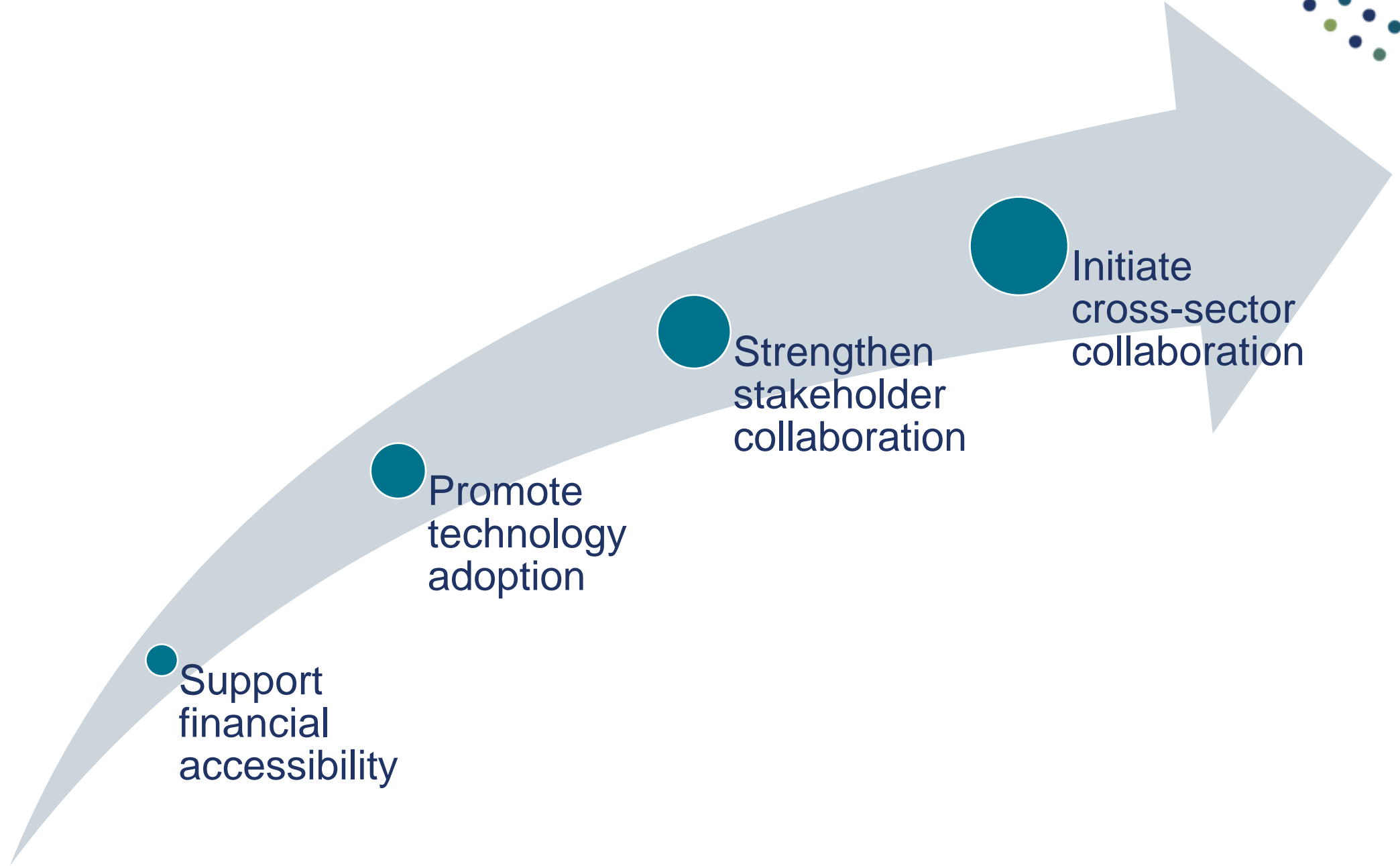
More filters



☆	○ MIND		Innovation facility	Sweden			recogni
☆	🍷 Traitomic	Research, Food ingredients / products & processing	Supplier / Producer	Denmark		growth	Biotech Biotech Fermen Biotech Microbi biotech Biotech Precisio ferment
☆	🍄 Mycorena AB	Research, Food ingredients / products & processing	Supplier / Producer	Sweden	2017-01-01	growth	Biotech Process & digita Biotech Fermen Smart 8 3D print
☆	🍷 Revo Foods		Supplier / Producer			formation	
☆	🍷 Duynie Group		Supplier / Producer			formation	
☆	🍷 Cosun Protein	Food ingredients / products & processing, Agricultural input, Research	Supplier / Producer	Netherlands	2022-01-01	growth	Process Process Extracti



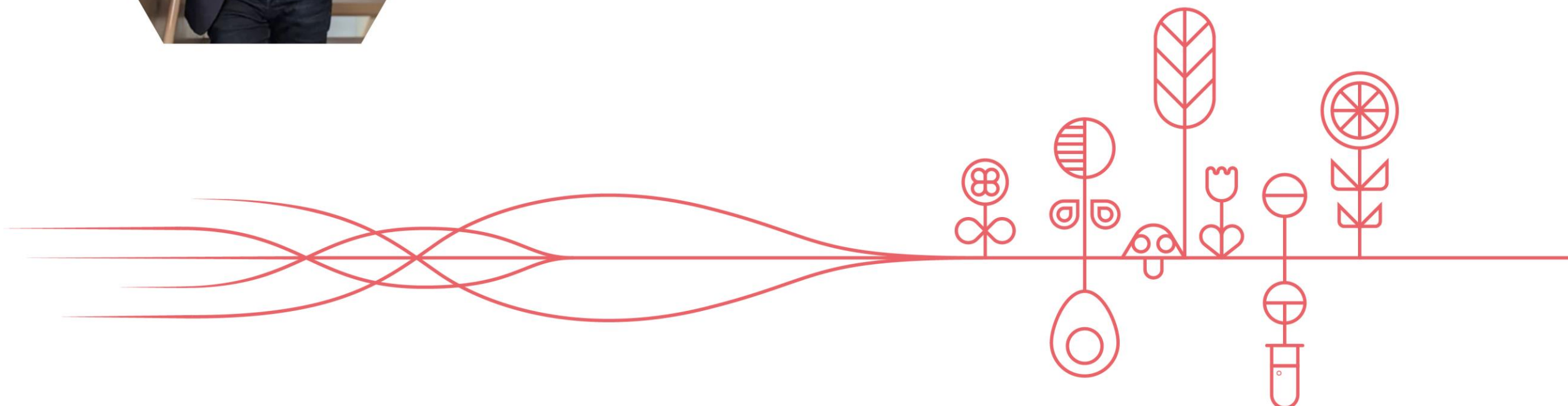
# OUR AMBITION IN SHARED FACILITIES





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**Foodvalley**®

Shaping the Future of Food Together





**KADANS**  
**INNOVATION**  
**SUMMIT '23**

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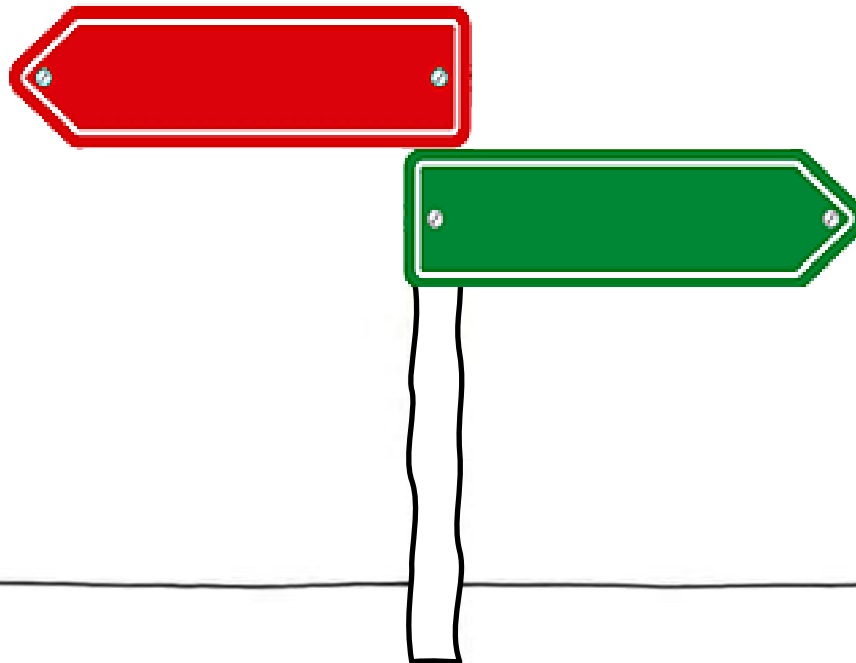
**VWS PATHFINDER 2023**



**TIME - TRAVELLING**  
**MILKMAN**  
**SUSTAINABLE CREAMINESS**

# ...THE PLANET CAN'T SUSTAIN **10 B** PEOPLE LIVING ON ANIMAL-BASED DIETS

**ANIMAL-BASED  
PRODUCTS**



**SUSTAINABLE  
FUTURE**

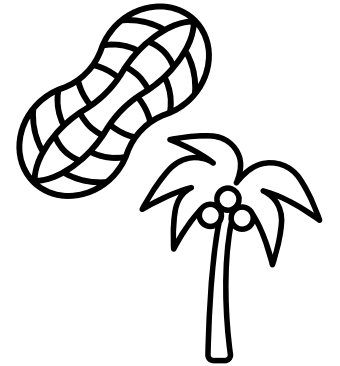
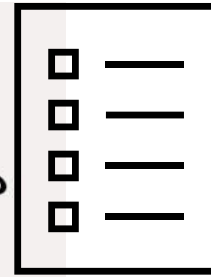
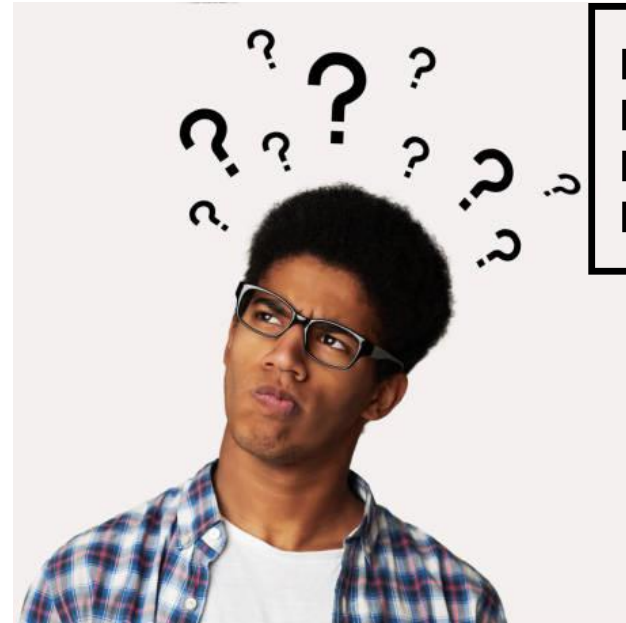




# TASTE AND TEXTURE OF PLANT-BASED DAIRY KEEPS DISAPPOINTING CONSUMERS



73 %



AND THE LUCKY 27%...  
MIGHT QUESTION THE  
LABEL ON  
**SUSTAINABILITY &  
HEALTH**



# LUCKILY, WE ARE HERE FOR YOUR IRRESISTIBLE PLANT CREAMINESS



# USUALLY, YUMMY PRODUCTS ARE MADE WITH **DAIRY CREAM**



**COW** MILK



DEFATTING/  
SKIMMING



**DAIRY CREAM**



**YUMMY**  
**DAIRY** PRODUCTS

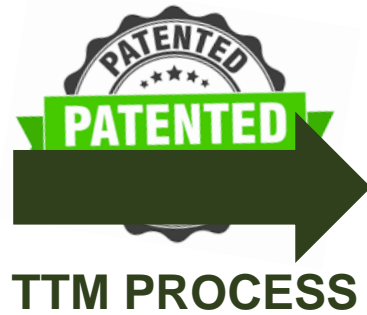




# WE CREATE EXACTLY THE SAME CREAMINESS FROM **SUNFLOWER SEEDS**



**SUNFLOWER SEEDS**



**TTM CREAM**



**YUMMY/FATTY  
PLANT-BASED DAIRY**





# RESEARCH SAMPLES



2007 – 2019

# UPSCALING 10 MT 1 PATENT



2020 – 2022

# PRODUCTION 1.000 MT 3 PATENTS



2023 – ∞

FROM LAB TO **DEMO SCALE** IN NO TIME.  
WE ARE **READY** FOR THE MARKET



# TIME TRAVELLING MILKMAN MAKES IT POSSIBLE TO FINALLY REPLACE DAIRY CREAM WITHOUT COMPROMISING ON



## SUSTAINABILITY

- ✓ MILD PROCESS & NO ORGANIC SOLVENTS USED
- ✓ 10 X LOWER CO2 EMISSIONS THAN DAIRY CREAM
- ✓ 100% PLANT-BASED



## HEALTH

- ✓ NON-ALLERGENIC
- ✓ UNSATURATED FATS:  
INCREASING NUTRIScore
- ✓ ONLY SUNFLOWER SEEDS & WATER, NO ADDITIVES



## CONVENIENCE

- ✓ STABLE THROUGHOUT HEAT, ACID, SHEAR
- ✓ MIX & MATCH WITH YOUR INGREDIENTS
- ✓ READILY SOLUBLE IN WATER, NO HOMOGENIZATION NEEDED

# INGREDIENTS TO LEAD THE CHANGE



# OUR TTEAM MEMBERS



**DIMITRIS  
KAREFYLLAKIS**

**CAPTAIN**  
Co-founder,  
CEO



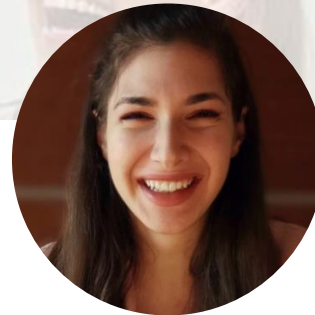
**SASKIA  
TERSTEEG**

**TIME-  
MACHINE  
ENGINEER**  
Co-founder,  
R&D Manager



**COSTAS  
NIKIFORIDIS**

**BRAIN BUG**  
Co-founder,  
Scientific  
advisor



**FOIVI  
NIKOLAOU**

**CHIEF COOK**  
Application  
Specialist



**GEORGE  
NIKIFORIDIS**

**TREASURER**  
Financial advisor



**AD VAN  
VUGHT**

**STRATEGIST**  
Commercial  
advisor







TIME- TRAVELLING  
**MILKMAN**  
SUSTAINABLE CREAMINESS



READY TO  
**REVOLUTIONIZE**  
THE FOOD INDUSTRY  
WITH US?

Thanks  
for joining!

