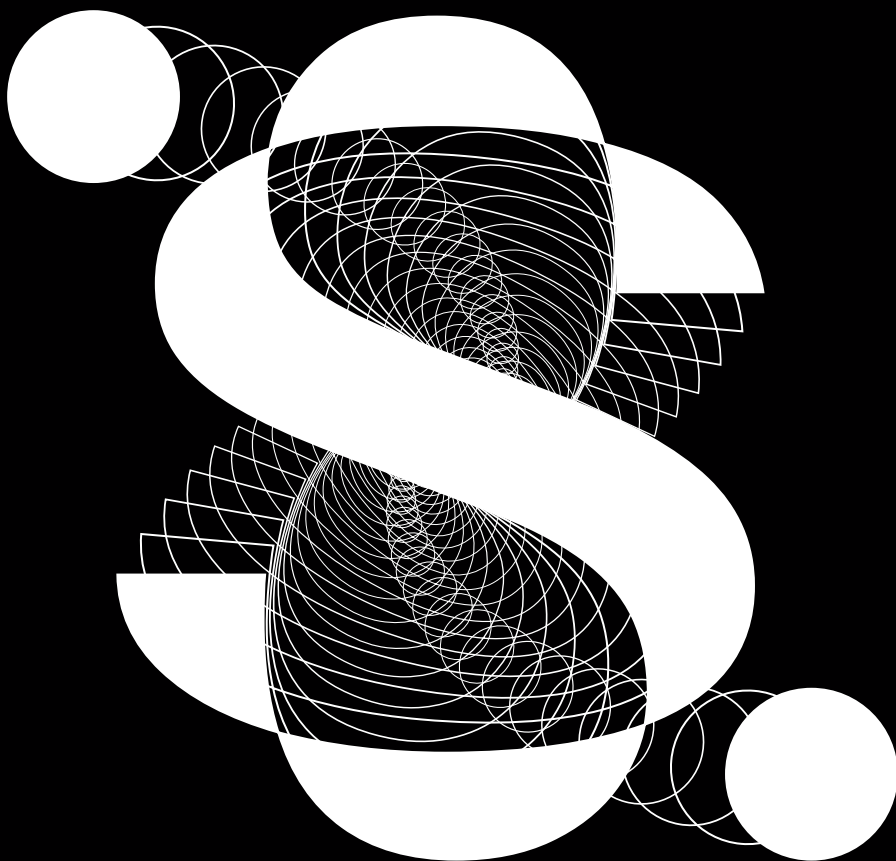


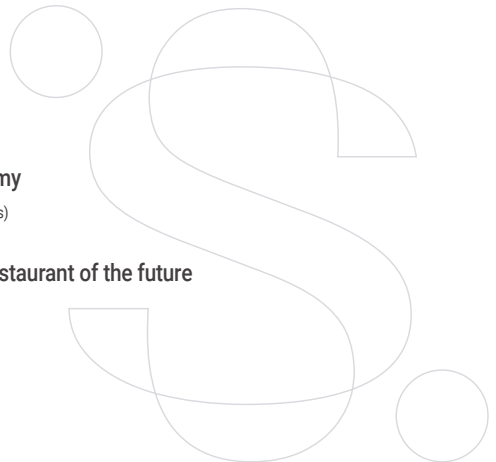
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- 11:00h - 11:10h** Presentation of Madrid Fusión Dreams Spain FoodTech Nation space
- 11:10H - 11:40h** How we have changed; Keys to the evolution of food consumption in Spain in recent years
 Joan Riera - Director of food of Kantar World Panel.
- 11:45h - 12:25h** **ROUND TABLE: There is no planet B Where will we get our food from?**
 David Lacasa, Partner of Lantern Innovation
 Raúl Ansó Blanco, LIKE-A-PRO de FUDin by Ctic Cita Project
 Sònia Hurtado, CEO and Cofunder at POSEIDONA
- 12:30h - 13:00h** Can the emptied Spain feed us (if we have not just emptied it)?
 Marta Guadalupe Rivera, Researcher at INGENIC Institute (CSIC/UPV)
- 13:05h - 13:50h** Presentation of the FOODTECH 2023 report
 Elisa Carbonell, General Director of Internationalization of the ICEX Company
- 13:55h - 14:35h** **ROUND TABLE: Climate-smart farming / New forms of sustainable crops?**
 Inés Sagrario, Cofunder of Ekonoke
 Mari Cruz Deogracias, Coordinator of Cielos de Ascara Project
 Iván García, CEO and Cofunder of Neboda
- 16:00h - 16:40h** **ROUND TABLE: Restaurantech**
 Javier Martínez, Director of Tecnología at Google Cloud
 Bartolomé Olivares, CEO of OLCI Group (Trace)
 Felipe Turell, Tramo and MO de Movimiento
- 16:45h - 17:25h** **ROUND TABLE: SOS waiters**
 Abel Valverde, Rest. Desde1911
 CEO of Honei, App to order and pay in restaurants
 Nino Redruello, Owner and Chef Grupo La Ancha
 Marcos Granda, Sommelier and entrepreneur
- 17:30h - 18:00h** AI applications in the world of gastronomy
 Eneko Axpe, Physicist (Beyond Meat/Impossible Foods)
- 18:05h - 18:45h** **ROUND TABLE: *Fait Maison* case. The restaurant of the future**
 Pedrito Sánchez, Restaurant Bagà
 Joan Roca, Celler de Can Roca
 Nandu Jubany, Restaurant Can Jubany
 Albert Boronat



11:00h - 11:20h Sense of the senses
Toni Massanés, Director of Fundació Alicia

11:25h - 11:50h In search of lost umami
JungHyun Park, Restaurant Atomix (NY, EEUU)

11:55h - 12:30h ROUND TABLE: Trends and evolution of the consumption of traditional foods / Flavors of always and also of the future.
M^a Luz de Santos Martín, Director Manager of Intercun (Interprofessional Organization of the Rabbit Sector)
Tomás Rodríguez, Director of Interovic (Interprofessional Organization of the Sheep and Goat Meat Industry)

12:35h - 13:15h ROUND TABLE: Drivers of the foodtech ecosystem in Spain
Héctor Barbarin/ Estefanía Erro, CNTA
Roselyne Chane, General Director of Sanygran
Mila Valcárcel, Cofunder and Managing partner at Eatable Adventures
Bea Jacoste, General Director of KM ZERO Innovation

13:20h - 13:50h ROUND TABLE: Start-ups of the foodtech ecosystem in Spain
Miguel Ángel Cubero, General Director and CEO Ingredalia
Bosco Empararza, CEO and Cofunder at MOA Foodtech
Mariano Oto, Director NuCaps

13:55h - 14:25h ROUND TABLE: Blue gastronomy
Uxío Labarta, Research Professor at CSIC
Antonio Muiños, Owner of Portomuiños
Lucía Freítas, Chef and Owner of Restaurant en A Tafona

16:00h - 17:30h WORKSHOP: SAPIENS: The Creative Method
Gabriel Bartra, Director of content of the Bullipedia ElBulliFoundation



10:30h - 11:10h **ROUND TABLE: Spain, the healthiest country in the world**

Dr. Santi F. Gómez, Global Director of Research and Programs Gasol Foundation
 Carla Rodríguez, Psychologist. Pedagogical team. SHE Foundation

11:15h - 11:55h **ROUND TABLE: Culinary Medicine: The Importance of Cooking for Health**

Dr. Miguel Ruiz Canela, Director of the Department of Preventive Medicine and Public Health at the University of Navarra. Culinary medicine and healthy aging.
 Dra. Violeta Moizé, Doctor of Nutrition at Hospital Clinic, President of SEDYN, Professor at UB - Doctors who cook prescribe better.

12:00h - 12:40h **ROUND TABLE: Coping with Food Allergies; Challenges and Solutions**

Diego Guerrero, Dstage
 Erika Reyes, Cofunder Wevo
 Daniel Gómez Bravo, Cofunder and Chief Executive Manager Bread Free

12:45h - 13:15h **Microbiota**

Cristina Sáez, Science journalist and author of the book "The Science of Microbiota. How to feed your gut bacteria and take care of your health by cooking."
 Dra. Silvia Gómez Senent, Hospital de La Paz Madrid, Unit of Functional Digestive Disorders

13:20h - 14:00h **ROUND TABLE: Food and cancer**

Ramón Perisé, I+D Mugaritz, Book "Cooking to live" (cancer prevention)
 Ramón Freixa, Project "The lost taste"
 Ioan Bensadon, CEO and Cofunder BAIA FOODS

14:05h - 14:40h **ROUND TABLE: Gastronomic Hospitality**

Jaime Paniagua, Speech therapist at Hospital La Fuenfría. Professor of Speech Therapy at UNIR
 Xandra Luque, Chef Clínica Universidad de Navarra in Madrid

