

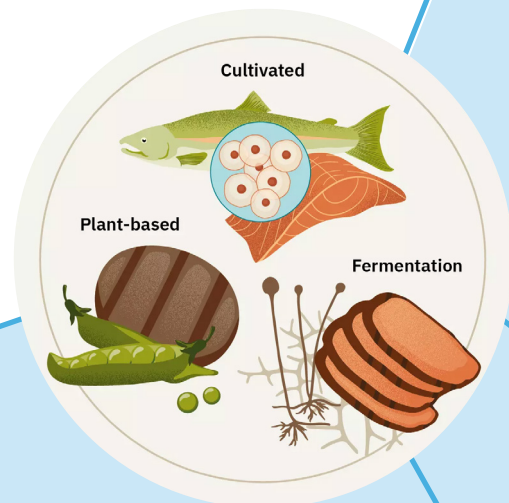


GFIdeas India
THE SMART PROTEIN
INNOVATION COMMUNITY

Smart Protein Forum 2024

 **October 17 & 18, 2024**

 **The University of Trans-Disciplinary
Health Sciences & Technology
(TDU), Bengaluru**



About the Organisers



THE UNIVERSITY OF TRANS-DISCIPLINARY HEALTH SCIENCES & TECHNOLOGY (TDU), BENGALURU

[The University of Trans-disciplinary Health Sciences and Technology \(TDU\)](#), Bengaluru, is an exceptional space dedicated to research, outreach, and education for social transformation through health that leverages India's unique medical knowledge systems. One focus is on 'food first' solutions to holistic health—designing functional foods and personalised nutrition algorithms that meet all three dimensions of health—human, planetary, and societal.

[X](#) | [Instagram](#)



THE GOOD FOOD INSTITUTE INDIA (GFI INDIA)

[The Good Food Institute \(GFI\) India](#) is part of an international network of nonprofits with partners in the U.S., Brazil, Israel, Europe, and the Asia Pacific on a mission to build a healthy, sustainable, and just global food system. With unique insight across the scientific, policy, industry, and investment landscapes, GFI India is using the power of food innovation and markets to accelerate the transition of the world's food system towards smart proteins.

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GFIDEAS INDIA

[GFIdeas India](#) is a community for innovators who are transforming our food system by creating or expanding access to smart protein solutions. The aim of this community is to advance the smart protein ecosystem in and for India. GFIdeas India hosts regular knowledge-sharing webinars by domain experts and multiple social and professional networking initiatives, in addition to newsletters featuring deep dives across various topics in smart protein.

About the Smart Protein Forum 2024

The [Smart Protein Forum](#) is a collaborative platform comprising members of the Indian smart protein ecosystem across science, industry, and policy to synthesise key opportunities and challenges, facilitate knowledge sharing, and forge meaningful partnerships. The forum is a multi-stakeholder consortium that propagates collective advocacy from industry and academia with the aim of driving innovation and accelerating progress for smart proteins. Forging ahead, the Smart Protein Forum hopes to establish a prestigious ecosystem identity and scientific legitimacy towards a mission that elevates smart protein, lending collective intelligence, advocacy, and opportunities for collaboration — together aimed at pushing forward the smart protein vision for India.

HIGHLIGHTS FROM THE SMART PROTEIN FORUM 2023



Over 800 passionate attendees, including industry leaders, scientists, startups, culinary experts, students, and more, gathered in-person and virtually for our first iteration of the Smart Protein Forum.



Four thought-provoking panel discussions explored the latest advancements in Technology & Training, Consumer & Category insights, Culinary & Health trends, and the exciting Future of Food.



Participants gained exclusive access to TDU's state-of-the-art research kitchen and savoured delicious samples from smart protein companies.

This year, the two-day forum will witness some exciting events like technical talks, panel discussions, thesis and debate competitions, poster presentations, a facility tour, cook-offs, and lots more!

GFideas India Student Events



THESIS-IN-THREE (VIRTUAL/IN-PERSON) AND POSTER PRESENTATION (IN-PERSON):

Themes for abstract submission:

Smart proteins: proteins produced from plants, animal cells, or fermentation. These are three broad modalities under smart proteins:

- [Plant-based meat](#), eggs, and dairy are produced directly from plants. Examples of plant proteins include soy, pea, and wheat gluten.
- Biomass or precision [fermentation-derived proteins](#) and ingredients are made from microorganisms grown to produce biomass or target molecules.
- [Cultivated meat](#) is produced directly from animal cells grown in large bioreactors.

Undergraduate and postgraduate students, PhDs, and postdoctoral scholars from [these disciplines](#) who have worked on projects relevant to or applicable to smart protein may apply by submitting their abstracts.

Prizes include internships at TDU and more!



[THESIS-IN-THREE](#)



[POSTER
PRESENTATION](#)



SMART PROTEIN DEBATE COMPETITION (IN-PERSON EVENT):

Battle it out in a debate on pressing issues in the smart protein sector!



[DEBATE
COMPETITION](#)



INDUSTRY EXPO:

The cost of a 10x10-foot stall within a waterproof tented space is INR 20,000. The cost includes an electrical connection, tables and chairs, poster boards, and food coupons. Only a limited number of slots are available.



FACILITY TOUR:

Explore smart protein laboratories, witness the magic of texturing and processing at TDU's pilot plant, and delve into the analytical labs for texture analysis.



MASTERCLASS SESSION:

Enjoy a unique culinary experience where renowned chefs from the industry will showcase the innovative use of plant-based and fermentation-derived smart protein ingredients to craft delicious recipes. Both sessions will be led by Suresh Hinduja, with the fermentation session in collaboration with String Bio.



'COOK WITH SMART PROTEINS' MASTERCHEF COMPETITION:

Compete for the coveted title of this year's Master Chef, where five of the shortlisted teams will get the opportunity to transform the provided smart protein ingredients into culinary masterpieces.

IMPORTANT DATES

August 30

Start date for delegate registration, stall booking for the industry expo, and submission of abstracts for the 'thesis-in-three' competition, poster presentations, and debate competition

September 20

Last date for booking stalls

October 11

Last date of registration for 'thesis-in-three' competition, poster presentations, and debate competition

October 11

Last date for general registrations

REGISTER YOUR
ATTENDANCE HERE:



<https://lu.ma/9urrasc9>

CORRESPONDENCE

For the 'thesis-in-three' competition, poster presentation, and debate competition:

Ms. Amrutha Girivasan, GFI India
✉ amruthag@gfi.org

For the industry expo, facility tour, and smart protein cook-off:

Ms. Swathy Palagiri, TDU
✉ swathi.palagiri@tdu.edu.in

Dr. Abdul Mateen, TDU
✉ abdulmateen@tdu.edu.in

Contact us on 8028568000 from Monday-Friday between 9 a.m. and 5 p.m.