

FST Webinar Series (1 of 3)

# Novel Food Production Technologies for More Sustainable Food Systems

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[HTTPS://SFP.ETHZ.CH/ABOUT-US/PEOPLE/GROUP-HEAD.HTML](https://sfp.ethz.ch/about-us/people/group-head.html)

Food systems are at the heart of our UN Sustainable Development Goals (SDGs). The wide scope of the SDGs calls for holistic approaches that integrate 'siloed' food sustainability assessments in order to develop solutions able to change complex food systems. Despite numerous developed solutions the problems associated with the excessive use of natural resources for food production, high consumption of animal based products, and food waste are not solved. Such problems are considered as one of the most crucial for our global food systems and sustainable development.

Focus for innovative system changes is laid on alternative protein rich foods and food waste reduction by considering more sustainable food processing and production. Advanced approaches relying on innovative raw materials from insects and single cells, with a case study on microalgae, and their connected biorefinery concepts are the basis of these actions. By using **novel proteins from microalgae and insects**, cultivated on side or waste streams, **food security** and **sustainability of the protein supplies** could be significantly improved. Selected implementation initiatives of these science-driven innovations with relevant industry partners and start-ups demonstrate the impact and relevance for the food sector.



Date: May 28, 2021 (Friday)

Time: 4:00 PM - 5:00 PM

[https://nus-sg.zoom.us/j/88493119794?](https://nus-sg.zoom.us/j/88493119794?pwd=WC84MTRpdjFjMmpZNE8xY3ZUYW9TQT09)  
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Meeting ID: 884 9311 9794

Passcode: 399596