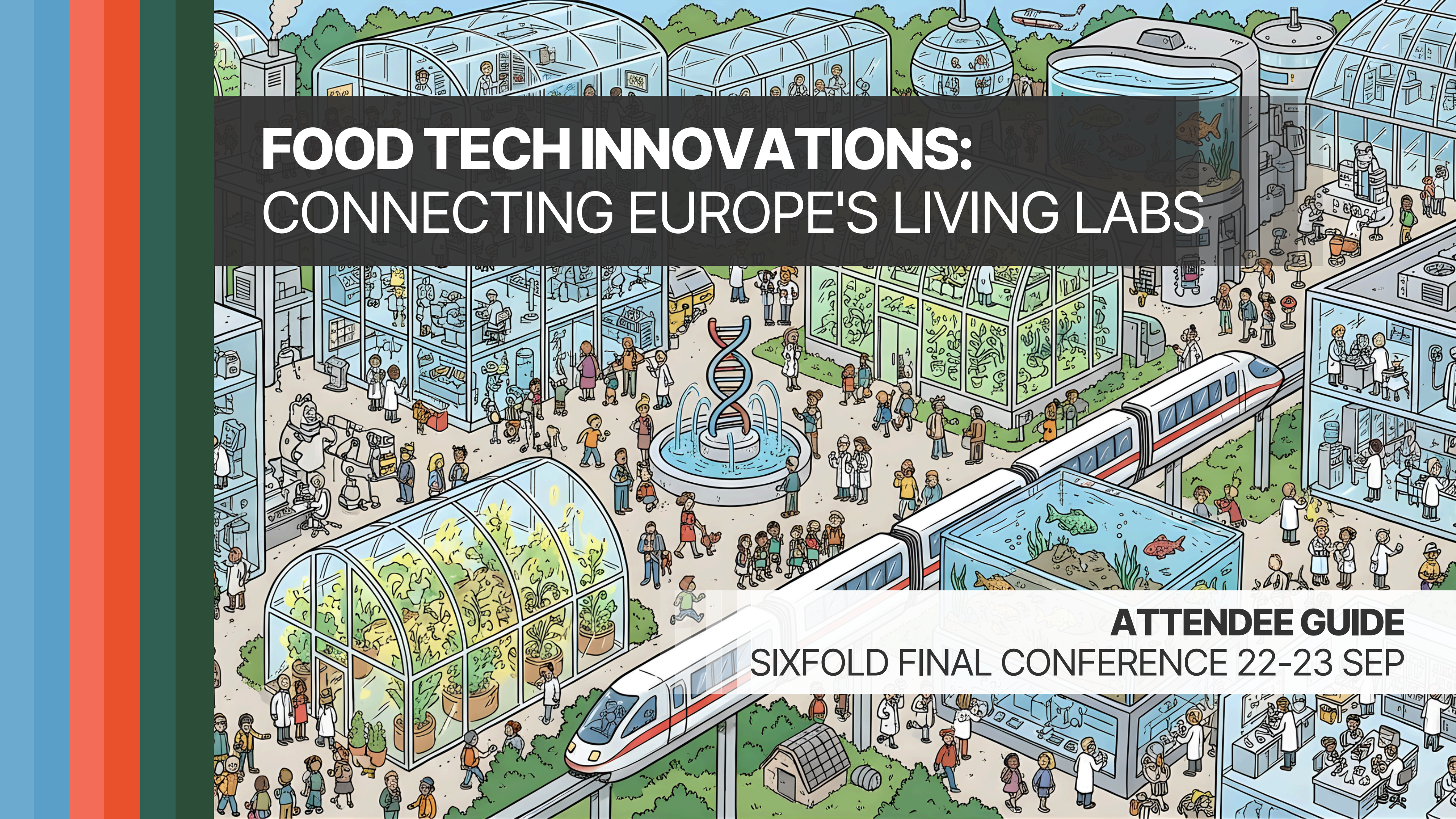




FOOD TECH INNOVATIONS: CONNECTING EUROPE'S LIVING LABS

ATTENDEE GUIDE
SIXFOLD FINAL CONFERENCE 22-23 SEP

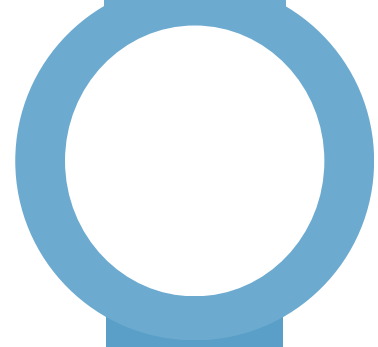
GENERAL INFORMATION

Whether you've been part of the SIXFOLD journey from the start, or you're discovering the network for the first time — this is the place to connect, learn, and shape the future of food tech innovation in Europe.

After two years of collaboration, cross-border learning, and hands-on innovation, SIXFOLD is coming together for its closing conference. This two-day event brings the Food Tech Living Lab network to the heart of the Dutch agri-food region — to reflect on what's been achieved, celebrate the growth of our European community, and shape what comes next.

WHO SHOULD ATTEND?

- Living Lab managers
- Food tech companies
- Researchers
- Regional government representatives
- Cluster organisations
- European network members



TUESDAY 22 SEPTEMBER: FLETCHER HOTEL, HELMOND

11:00	Peer to peer session for Living Labs only
12:45	Arrival & registration
13:30	Opening & welcome
13:40	Introducing SIXFOLD – objectives, achievements and key learnings
14:10	Living Labs in action – highlights from study visits across Europe!
14:30	Barriers & breakthroughs – how to address common barriers around novel food, data and robotics, governance and financing, and more!
14:50	Coffee break & Living Labs galary walk – learn more about the different Living Labs in the network and how they provide support!
15:35	Panel discussion: from individual labs to a network – towards a joint action plan
16:15	Call to action – what's next!?
16:30	Wrap-up & outlook for Day 2
16:40	Celebrating the Living Lab network!
16:55	Networking drinks & dinner

AGENDA DAY 2

9:15	Registration & coffee
9:45	Welcome back & introduction to the day
10:05	Introduction to Bodec and Food Tech Brainport
10:20	Site visit – what to expect? Insights from the community at Food Tech Brainport ; inspiring examples from Bodec on technologies such as extraction, separation technology, concentration and drying; new electrical drying technology from Van Beek; Robotic applications by ROC ter AA; AI application for spraying by Exergy ; Odour management by Food Design Solutions ; and learn about Radio Magnetic Freezing by RMF !
12:00	Transfer to Veghel
13:00	Matchmaking Lunch at Veghel
14:10	Site visit – what to expect? Insights from QING Food Automation on inspiring robotics and AI cases from the food industry; tour through The Chocolate Factory - experience a chocolate factory full of technology!
15:25	Final reflections & Closing remarks: Stay involved!
15:50	Networking drinks

LOCATION DAY 1:

FLETCHER HOTEL - HELMOND

Getting there

The venue is easily accessible from both Schiphol Airport (Amsterdam) and Eindhoven Airport.

A direct train connects Schiphol to Helmond station in under two hours. From Eindhoven Airport, take bus 400 to Eindhoven Central Station and then the train to Helmond Centraal Station (approximately 49 minutes). Train and bus tickets can be paid with a contactless debit card directly on board, no advance booking needed.

From Helmond station it is a 10-15 minute walk to the Fletcher hotel. This hotel is located directly next to the Bodec facility that hosts Day 2's morning programme.

Helmond:

Helmond sits at the crossroads of De Peel, one of the Netherlands' most productive agricultural regions, and Brainport Eindhoven, one of Europe's leading high-tech regions. The city hosts a variety of food companies such as Van Rooij Meat, Prinsen Berning, Huijbregts, and Van Geloven snacks.



AGENDA DAY 2

Food Tech Brainport and Bodec ,Helmond

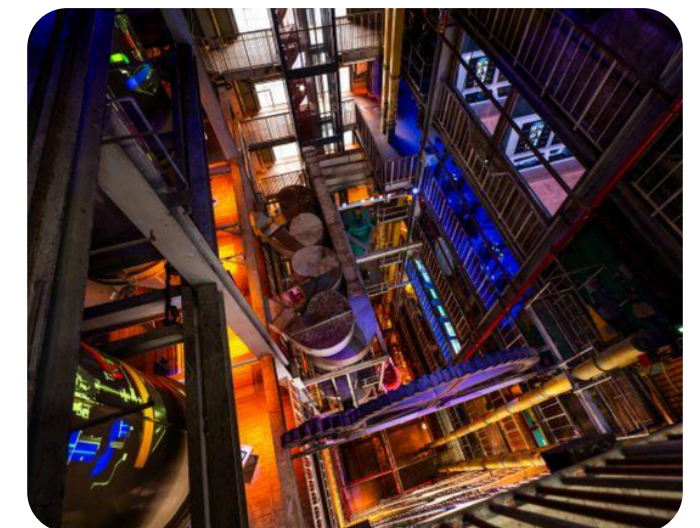
With their network of technology providers, food processing companies and knowledge and research institutes, Food Tech Brainport works on a future proof food industry. Focus areas include: 100% valorization, Handsfree production, longer shelf life

Bodec is expert in process development and pilot testing to optimisation and first commercial production. Bodec combines 30+ years of expertise with flexible food-grade facilities to help turn ingredient concepts into practical, scalable processes.

QING Food Automation and The Chocolate Factory, Veghel:

As a specialist in Food Automation, QING Food Automation delivers AI-driven automation systems that make processes smarter, more reliable and future-proof. They will share their insights on how to support the adoption of innovation in food processing with concrete case studies.

After that we explore The Chocolate Factory, a location in the heart of food in Veghel where you will experience technology in a new way.



SPEAKERS

Anneli Ritala is a Principal Scientist at VTT Technical Research Centre of Finland working in Industrial Biotechnology and Food business area. Anneli's expertise is in cellular agriculture particularly in valorization of agri-food side streams as feedstock in plant cell cultivation and in microbial fermentation for both single cell protein and precision fermentation applications. She has a long track record in plant biotechnology specifically in cell and tissue culture and in the biotechnological production of plant-derived secondary metabolites and recombinant proteins.



Bram de Vrugt is Managing Director and co-owner at QING, a frontrunner in AI driven food automation that provides technological solutions and innovation strategy consulting in the food industry. With this, the company aims to contribute to a more sustainable and healthy global food system.

Frank de Boeff is co-founder and co-owner of Bodec, an engineering and scale-up company based in Helmond, the Netherlands, specializing in process optimization and innovation for the food and biobased industries. As Director of Sales and Business Development, he supports SMEs, scale-ups, and large companies through pilot-scale testing and process development. Frank is a strong advocate for sustainable food innovation, promoting circular processing, ingredient valorization, and the development of alternative proteins.



SPEAKERS

Karen Casier is portfolio manager World Class Food Processing at Flanders' FOOD, the innovation platform for the Flemish food industry and founder of the Flanders' FOOD Pilots Network, a regional network connecting 4 living labs focussing on food processing and innovation.



Laura Núñez-Naveira is a Project Manager at ITG, a private technology center dedicated to enhancing the competitiveness of companies and institutions through technology, innovation, and R&D. Its areas of expertise include Artificial Intelligence, the Internet of Things (IoT) and Industry 4.0, Autonomous Air Mobility, Intelligent Energy, Digital Water, and Sustainable Construction.

Markus Ojala is a Project Manager at SeAMK, contributing to the coordination of the SIXFOLD project and supporting collaboration across Living Labs and stakeholders in European agri-food innovation.



Nele Jantz is Living Lab manager at the Future Food Factory OWL of Technische Hochschule Ostwestfalen-Lippe and manager of the Science to Business partnership smartFoodTechnologyOWL.

SPEAKERS



As a transfer manager at the OWL University of Applied Sciences and Arts (TH OWL), **Sebastian Wittland** is responsible for knowledge and technology transfer at the interface between academia and practice. In this role, he is based at both the administrative office of the Institute for Life Science Technologies (ILT.NRW) and the Future Food Factory OWL.

Simon Maas is a foodtech ecosystem builder at AgriFood Capital, where he works on accelerating the digital and technological transformation of food processing. As founder of Next Tech Food Factories and chair of the Smart Solutions for Agri-food (SS4AF), he connects companies, knowledge institutions, and regions to drive innovation and strengthen Europe's agri-food ecosystem. Simon will be your moderator during this event.



Veerle De Graef is Internationalisation Director at Flanders' FOOD, the innovation platform for the Flemish food industry. Holding a PhD in Bio Science Engineering, she has extensive experience in regional and European projects, focusing on the Twin Transition in food processing. She also manages the S3 partnership SS4AF - Smart Solutions 4 Agri-Food.

Wim De Kinderen represents the City of Eindhoven, Brainport Development, and other regional stakeholders at the Brainport Eindhoven EU Office in Brussels. He focuses on EU policy, stakeholder engagement, and the development of European projects. Previously, he held several positions in regional socio-economic development and public policy in Belgium, including advisory roles at the federal government level.



SIXFOLD LL INTROS

Discover the Living Labs that are part of the SIXFOLD network!



BODEC, Helmond



Brightlands Campus
Greenport Venlo



CNTA – EATEX Food
Innovation Hub



Fermented Food Pilot
Plant (VUB)



Food Pilot



Food Research &
Development Hall

And many more: <https://ss4af.com/en/sixfold/living-labs>

RESOURCES

Explore the key SIXFOLD resources and outputs developed throughout the project:

- Updated Living Lab Handbook
- SIXFOLD website
- Public project deliverables, including:
 - Action Plan
 - Report on Study Visits
 - Study Visit Summary
 - Presentations
 - News

Scan the QR code to explore the full set of publicly available SIXFOLD resources and deliverables.



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