


<b>AOAC Lowlands Symposium</b>	<b>Duurzame eiwitvervangers onder de loep</b>
<b>Datum &amp; plaats</b>	Donderdag 13 oktober 2022 NOVOTEL Dr. Batenburglaan 74 4837 BR Breda <a href="http://www.novotel.com">www.novotel.com</a>
<b>Contactpersoon AOAC Lowlands</b>	Peter Hoos Tel: 06-53896616 <a href="mailto:info@aoaclowlands.nl">info@aoaclowlands.nl</a>

<b>Spreker en eventueel telefoonnummer</b>	Rene Draaisma 06 11385573 Rene.Draaisma@unilever.com	<b>Pasfoto</b> 
<b>Titel van de presentatie</b>	Future protein transition: Creating sustainable food biotech solutions for alternative protein through partnerships	
<b>Kort CV voor website (max 5 regels)</b>	Rene Draaisma has worked for over 23 years within Unilever R&D as research scientist, project leader and product owner on many different topics all related to biotechnology. Finding sustainable solutions using food biotech is his biggest passion. His current role is Lead Biotech manager Future Biobased Ingredients, within Unilever Science & Technology Nutrition & Ice Cream.	
<b>Samenvatting lezing voor website (max 5 regels)</b>	To reach out to the growing need for vegan products Unilever wants to increase their Nutrition & Ice cream portfolio of plant-based and non-animal products. Proteins from microalgae and other microbes can play a pivotal role in the protein transition as a sustainable alternative for animal proteins.	