

21 & 22 July 2018

FlowState

South Bank Parklands

23 July 2018

Brisbane Marriott

515 Queen St, Brisbane



brisbane
australia's new world city



#FutureFoodBNE

Program

Time	Saturday 21 July (FlowState South Bank Parklands) PART 1 -OPTION A
10.30am – 3.00pm	Future Food @ Regional Flavours – Panel Discussions
Program - 11.15am – 3pm	<ul style="list-style-type: none"> Food Trends Food Science New Horizons Grill to Till – Local Product Showcase Pitch Competition
Showcase sites within venue - 10.30am – 3pm	<ul style="list-style-type: none"> Preview validation booths of 6 x innovative businesses just completed Future Food Accelerators See the latest Food Science projects from QUT & UQ
11.30am – 1pm	Hosted Tours of Provenance @ Regional Flavours. See Queensland artisan and farm gate producers. <i>invited investor / buyer groups only</i> <ul style="list-style-type: none"> 11am 11.30am 12pm 12.30pm www.regional.flavours.com.au https://www.youtube.com/watch?v=MVJ_h91CMHI
1 – 3pm	Hosted Lunch and Networking - Queensland's best Beef & Lamb & Microbrew (stand up)
3pm	VIP Hosting concludes <i>Note: Parklands and store holdings continue operating till 5pm daily</i>
Time	Sunday 22 July (FlowState South Bank Parklands) PART 1 -OPTION B
10.30am – 3.30pm	Future Food @ Regional Flavours – Panel Discussions
Program - 11.15am – 2pm	<ul style="list-style-type: none"> Food Trends Food Science New Horizons Grill to Till – Local Product Showcase Pitch Competition
Showcase sites within venue - 10.30am – 3.30pm	<ul style="list-style-type: none"> Preview validation booths of 6 x innovative businesses just completed Future Food Accelerators See the latest Food Science projects from QUT & UQ
11.30am – 1pm	Hosted Tours of Provenance @ Regional Flavours. See QLD artisan and farm gate producers. <i>invited investor / buyer groups only</i> <ul style="list-style-type: none"> 11am 11.30am 12pm 12.30pm www.regional.flavours.com.au https://www.youtube.com/watch?v=MVJ_h91CMHI
1 – 3pm	Hosted Lunch and Networking - Queensland's best Beef & Lamb & Microbrew (stand up)
3pm	VIP Hosting concludes <i>Note: Parklands and store holdings continue operating till 5pm daily</i>

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ECONOMIC DEVELOPMENT BOARD



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WHAT IS THE FUTURE OF FOOD? TAKE A GLIMPSE INTO THE CRYSTAL BALL AND HEAR FROM LEADING EXPERTS ON WHAT TRENDS AND INSIGHTS YOU MIGHT EXPECT ON YOUR DINNER PLATE NOW, AND IN 2050.

SATURDAY 21ST & SUNDAY 22ND JULY

11:15-11:45AM	12:00-12:30PM SAT ONLY	1:15-1:45PM	2:15-3:00PM
CAMERON TURNER UQ ENTREPRENEUR IN RESIDENCE & MC	ALASTAIR MCLEOD LOCKYER VALLEY AMBASSADOR	CAMERON TURNER UQ ENTREPRENEUR IN RESIDENCE & MC	CAMERON TURNER UQ ENTREPRENEUR IN RESIDENCE & MC
<i>Future Foodie: Trends, Tastes & Tech</i> Want to see what's trending in food now and in the future? Hear insights from on-stage experts on what, why and how your food will be consumed, delivered and re-purposed.	<i>Trail Mix – Culinary Adventures in SEQ</i> Join Lockyer Valley Region's food ambassador Alastair McLeod as he officially launches South East Queensland Food Trails, a new web platform giving foodies the power to map out personalised trails across up to eight regions. Alastair takes a live walk-through the easy-to-use tool, showcasing the exciting future of food and technology.	<i>Smart Food, Future Flavours</i> Experience global-leading food innovation and research from local universities, as well as 3D printed food, smart horticulture and what food types are required to feed 9 billion people by 2050. Welcome to a world of Nutraceuticals, genetically modified food, plant-based proteins, dairy without milk, and coffee-inspired beer.	<i>From the Grill to the Till</i> Witness the buzz as local food innovators put everything on the line to pitch their ideas and products to a panel of experts for a bounty of prizes. This session is part of Brisbane's Future Food Initiative, building knowledge and increasing the capability of local companies in the business of food.

Dial up the innovation and witness global-leading food technology and research from right here in South East Queensland. 3D printed food, smart horticulture, food sustainability and more. If the visual is not enough, make sure you wander through Innovation Alley to experience, taste, analyse and critique (just like a MasterChef), recent participants in the Future Food Business Acceleration Programs. Cheer them on as they compete in our Grill to Till pitch presentation, daily. **Open 10am-5pm.**

Experience global-leading food innovation and research from local universities, as well as 3D printed food, smart horticulture and what food types are required to feed 9 billion people by 2050.



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Time		Monday 23 July (Brisbane Marriott) PART 2
9am – 4pm		Food Buyer Forum (includes. Product Showcase of 100+ local products)
900 – 9.15am		Official Welcome
9.20 – 9.40am		Session 1: Doing Business in Brisbane & SEQ Overview of Brisbane & SE QLD's food economy
9.45 – 10.45am		Session 2: Channels to Market & Buyer Insights
9.45 – 10.20am		Panel 1 - Successful Channels to Market <ul style="list-style-type: none">Hear valuable insights and advice from successful Australian businesses around their strategies, challenges and success in finding the right distribution model and channels to market. Whether it's e-commerce, retail, export, or wholesale, we'll unwrap the myths around identifying the right channel to market for your product.Panel Guests include: Justin Howden, Group Head, Global Government Affairs and Industry Development, The H&H Group (Parent of Swisse Wellness) Nicholas Simms, CEO, Bubs Australia Anni Brownjohn, Managing Director, Ozganics Cheryl Stewart, Exports and Business Development Manager, Morlife Najib Lawand, Director, Export Connect (Panel Moderator)
10.25 – 11.00am		Panel 2 – What does the buyer and investor REALLY want? It's time to turn the tables and hear from the buyers and investors and understand what's on their menu? <ul style="list-style-type: none">How can you best prepare to be buyer-ready?
11.00 – 1.00pm		Session 3: Future Food Product Showcase and Networking Brunch It's showcase time! Grab a bite to eat and wander through the product showcase. <ul style="list-style-type: none">Up to 50 local businesses and 100+ products will be on display for buyer and investor preview.
1.00 – 4.00pm		Session 4: Meet the Buyer and Investor Interviews The tables have been reset and it's over to 1:1 discussion. <ul style="list-style-type: none">15 min intervals pre-vetted business of merit
4pm		Day Concludes

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