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## Why we need healthy new proteins with a low environmental impact?

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Something is broken in the way we produce and consume our food. Our food and agriculture now contributes to 30% of global greenhouse gas emissions with half associated with production of meat. Land and water use are reported to become the new oil in global politics as food security becomes a more pressing risk for a sustainable food future. Half the world's antibiotics are fed to industrially farmed animals contributing to the rise of deadly superbugs whilst cereals and crops that could be used to nourish the world's poorest are increasingly grown as animal fodder and a hugely inefficient conversion of protein and environmental damage. There seems no doubt that our desire for ever cheaper and more plentiful meat is at the heart of issues of food sustainability that threaten our very way of life. Indeed, we can no longer meaningfully separate our dietary choices from their impact on the health of our bodies and of the planet. We need to change the balance by eating less and better quality meat and sometimes none at all. We need new ideas and new and healthy proteins with a low environmental impact to help us achieve this. Biotechnology can be used successfully to deliver this global imperative with foods such as Quorn already available in over 16 countries worldwide and helping consumers transition away from an over dependence on meat – in short, we need a culture change.

### Biography

Muyiwa Akintoye is currently Head of a Research and Development with Quorn Foods. He has gained experience over the years in Food Research and Food Manufacture methods in areas as diverse as canning, breakfast cereals, brewing, dairy etc. He studied for a PhD from the University of Leeds between 2003& 2007 and has been with Quorn Foods since 1993. He has responsibility for establishing and driving forward R&D programs and activities that are business value enhancing whilst maintaining and establishing a solid scientific basis for these activities.

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Tim Finnigan is a PhD graduate of the Food and Biosciences Faculty, University of Reading, England and has held innovation roles in UK government food research, Kraft General Foods, APV, RHM, Zeneca and Premier Foods. He has been instrumental in the product and technology innovation programs that have helped to establish Quorn as the world's leading meat free brand. As a holder of many key business patents, he drives a vibrant industrial and academic research and development program within a network of key opinion leaders who help share the current hot topics of nutrition research and biotechnology alongside developing an understanding of a sustainable food future.

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