



OCTOBER 31 - NOVEMBER 2, 2019
SPRINGHILL SUITES BY MARRIOTT
SAN DIEGO BAYFRONT

The **Emerging Meat Alternatives Conference (EMAC)** will focus on the technologies (and challenges) shared by plant-based and cultured meat alternatives to achieve the goal of creating protein-rich food that can replace conventional meat. Technology areas covered will be development of plant proteins as ingredients (novel proteins/extraction/processing/off-flavors), texturizing, bioprocessing, cell and tissue culture and biomaterials. Food safety, quality control and regulatory issues will also be discussed.

SESSION TOPICS

- Plant Protein Diversity & Functionality
- Bioprocessing
- Flavors
- Extrusion Technologies
- Biomaterials
- Nutritional Value, Quality Control and Regulatory
- Market: What's Next?



Submit an abstract, register and learn more about Emerging Meat Alternatives aiche.org/emac



Interested in sponsoring and/or exhibiting at this event? Contact sales@aiche.org

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