



Press Release

3D Food Printing Conference, 1st edition, 21 April 2015

Innovatoren, Venlo, the Netherlands

3D Printed Food: From hype to reality

As with all 3D printing applications and aspects, 3D Food Printing is a huge hype. The 3D printing technology will be fundamental to the way people interact with food in the future. One thing is certain: this rapidly developing market has huge potential.

However, many research is required to change the hype into reality. Which industries will be influenced by the technology? Which food components can be printed in the near future? And which aspects should be taken into account to ensure safety and maintainability of 3D printed food?

On April 21st we welcome you to the **3D Food Printing Conference** at Innovatoren in Venlo, the Netherlands; the innovative networking event for everyone involved in 3D printing and the food industry.

The 3D Food Printing Conference offers professionals and startups the chance to learn and meet the possibilities of 3D printing in the food industry. The conference covers topics like food components, custom nutrition, food processing & design, and business models.

The cutting edge program will include a wide range of break out presentations, including Jelle Groot, Analyst Food & Agribusiness Research and Advisory at **Rabobank International** - presenting: 'What's cooking in tomorrow's kitchen?', and Professor Mark J. Post, Chair of Physiology, **Maastricht University** who presents 'Medical technology to produce beef'.

Next to these inspiring presentations, the 3D Food Printing Conference features a lunch and networking reception to create the ideal opportunity to network in an open setting. Attendees will be able to enhance their knowledge and expand their network.

Who should attend? Suppliers to the food industry, agricultural industry, hardware and software suppliers, food research institutions, health care professionals, hospitality and catering professionals, trendwatchers, foodpreneurs, and certification and food safety institutions.

Confirmed speakers and attending companies are: TNO, Foodjet, Applied Science Weihenstephan Triesdorf, Print2Taste, University of Liège, Maastricht University, Hogeschool Zuyd, Cornell University, Seraph Robotics, Fablab Maastricht.

Limburg Development Company LIOF is founding father of the conference.

For further information about the 3D Food Printing Conference, visit www.3dfoodprintingconference.com.

Stay up-to-date with our latest health tech news via [@3Dfoodprints](https://twitter.com/3Dfoodprints) and by signing up for our newsletter: www.3dfoodprintingconference.com/newsletter.

About Jakajima

Jakajima is the matchmaker for innovators in the high tech industry, ranging from 3D printing to



Internet of Things, from Drones to Health Tech. We organize those activities that bring innovators from different value chains and different professions together, in order to endeavour innovations and to create new partnerships, products and/or services. www.jakajima.eu

About LIOF

LIOF is the Limburg development company. LIOF contributes to the prosperity of the province with an ongoing program to strengthen the province's economic base. LIOF targets industry and the dynamic service sector. Its four core activities are Acquisition, Participation, Development/Innovation and Business Parks, as these relate to the location/relocation of (foreign) companies, venture capital participation in Limburg companies with prospects, the development/implementation of programs and projects to sharpen the competitive edge of Limburg business and the coordination of the development of new business parks. LIOF has a strategic approach which targets opportunities for long-term economic development. In this it has a bridging role between government and business and fulfills this role professionally.

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Editorial note (not for publication)

For further information, please contact:

Jakajima

Pieter Hermans

T: +31 40 2952135

E: p.hermans@jakajima.eu