



# PROGRAM

## FOOD MEETS SCIENCE

an international symposium on science and cooking

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**MADRID / 19.09.2022**



# PROGRAM

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MODERATED BY JÖRG HOFMANN

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- 10:00 – 10:05** **Opening of the event**
- 10:05 – 10:40** **Eduard Xatruch / Disfrutar**  
'Creativity and most Representative Techniques' – cooking show
- 10:40 – 11:20** **Shai Hayman / Redefine Meat**  
'CHEF. MEAT. TECH.: The Story of NEW-MEAT™' – cooking show
- 11:20 – 11:35** **Coffee break**
- 11:35 – 12:10** **Franco Pepe / Pepe in Grani**  
"La regola del capriccio" - The Capriccio rule' – cooking show
- 12:10 – 12:50** **John Feeney and Joke Putseys / Custom Culinary®**  
'Waste on the plate: Reimagining Food waste' – presentation and tasting session
- 12:50 – 14:15** **Lunch break**
- 14:15 – 14:35** **Darrin Daniel / Cup of Excellence**  
'Cup of Excellence: Impact and Innovation in Coffee'
- 14:35 – 15:10** **Andoni Luis Aduriz / Mugaritz**  
'How and what the people will eat in the future?'
- 15:10 – 15:45** **Natsuko Shoji / Été**  
'Été, été's signature, mango tarte and caviar mille feuille' – cooking show
- 15:45 – 16:15** **Hektor Monroy / Ron Matusalem and Foodpairing®**  
'The unexpected foodparing for Ron Matusalem: 'How science can accurate good taste?'
- 16:15 – 16:30** **Coffee break**
- 16:30 – 17:05** **Jessica Rosval and Massimo Bottura / Casa Maria Luigia, Osteria Francescana**  
'The Power of Food' - presentation and cooking show
- 17:05 – 17:35** **Valentin Blattner, Jürgen Graf and Martin Buchholtz**  
'The evolution of wine for a better and tasteful future' – presentation and tasting session
- 17:35 – 18:05** **Josh Niland / Saint Peter**  
'A Fish Butchery Masterclass by Josh Niland – cooking show
- 18:05 – 18:35** **Antonio Bachour / Bachour Coral Gables**  
'The Pastry Scene in the next years' – cooking show
- 18:35** **Summary and closing remarks**





## **DARRIN DANIEL**

### **Executive Director of the Alliance for Coffee Excellence**



For over 22 years, Cup of Excellence has supported and changed the way coffee roasters purchase directly from winning farmers in our competition and online auction. The founders of direct trade coffee purchasing, CoE has been the pioneer in traceable coffee buying while also innovating the ways in which high quality specialty coffee makes its way to the best Café's, Roastery's and discerning Chef's around the world.

Darrin Daniel began his career in specialty coffee in the '80s working as a barista and later as a roaster's assistant for the Eugene, Oregon roaster/retailer Coffee Corner, Ltd. He has worked for coffee companies in Seattle, Portland and Denver. His early work with Illy caffè began his interest and growth into coffee education and training. Daniel's was the Head Green Coffee Buyer for Stumptown Coffee Roasters and Director of Sourcing for Allegro Coffee/Whole Foods Market. Daniel's has travelled to over 34 countries sourcing green coffee and tea. He has forged numerous relationships with coffee growers, mill managers and private and public organizations in Latin America, East Africa and the Indo/Pacific.

He has served on the Sustainability Council for the SCA and the Executive Council for the Roasters Guild of America. He currently serves on the advisory board for Roast Magazine. Brandon Loper's 2014 Documentary A Film About Coffee features Daniel's travels to Rwanda as Head Coffee Buyer for Stumptown Coffee Roasters.

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**14:15 – 14:35** 'Cup of Excellence: Impact and Innovation in Coffee'

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This talk will explore examples of impact and success for coffee producers who have won the Cup of Excellence.

Description: For over 22 years, Cup of Excellence has supported and changed the way coffee roasters purchase directly from winning farmers in our competition and online auction. The founders of direct trade coffee purchasing, CoE has been the pioneer in traceable coffee buying while also innovating the ways in which high quality specialty coffee makes its way to the best Café's, Roastery's and discerning Chef's around the world.



## JESSICA ROSVAL

**Casa Maria Luigia**  
**Modena, Italy**



**Jessica Rosval is head chef at Casa Maria Luigia, the luxury guesthouse by Massimo Bottura and Lara Gilmore, set in the Emilian countryside. She strives to create positive social change as the co-founder and culinary director at a non-profit called the Association for the Integration of Women.**

**Rosval teaches migrant women how to cook professionally, preparing them for a future in the restaurant industry. She starts with the basics of Italian and Modenese cuisine, but without forgetting the origins of the trainees and celebrating their cultures.**

**Social and environmental is essential for Jessica Rosval. She believes restaurants can contribute in more ways than one might think. As chefs we have the opportunity to promote good working conditions, race and gender equality, building strong communities, fighting food waste and protecting water and soil, these are the possibilities in gastronomy Rosval points out.**

*"By being creative, by keeping our minds open and starting the conversation, all of these different goals can really bring a lot of changes into our kitchens and our communities ."*

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**16:30 – 17:05** 'The Power of Food'- presentation and cooking show

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"Chefs are more than the sum of their recipes". The small town of Modena is having a big impact on the world. It has become a hub for innovative projects, and the power of food is driving all aspects of that social and cultural revolution.

Join Jessica Rosval as she talks about two main non-profits in Modena, Food for Soul and Roots, what inspired them and how they are contributing to a sustainable future.

We are living during a time of deep social, economic, and environmental turmoil. Now more than ever, a chef has the opportunity and the responsibility to fight for the change that they want to see in the world, using their greatest skill: cooking.



## **MASSIMO BOTTURA**

**Restaurant Osteria Francescana  
Modena, Italy**



Massimo Bottura was born 30 September 1962. He is an Italian restaurateur and the chef patron of Osteria Francescana, a three-Michelin-star restaurant based in Modena, Italy. In 2016 Bottura announced the refettorio that he had established in Milan the year before would continue and went on to form the cultural foundation Food for Soul. His culinary empire now extends from Dubai to Beverly Hills. Bottura spends time in New York City to spread the Italian culinary tradition. He is the author of two books and one of the stars of Netflix's cult foodie docuseries *Chef's Table*.

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## **EDUARD XATRUCH**

**Disfrutar**  
**Barcelona, Spain**



Alongside Oriol Castro and Mateu Casañas, Eduard Xatruch is part of the trio of chefs who head the restaurant Disfrutar in Barcelona and Compartir in Cadaqués. The restaurant Disfrutar was awarded at The Best Chef Awards 2019 in Barcelona with award for #NewEntry.

He was born in 1981, in a family that worked the field and was a fruit and vegetable wholesaler, he soon became attracted to cuisine, an activity that attracted him because it means manually working with things that are living. At the age of 17, after studying at the School of Hospitality in Cambrils, he went to elBulli for three months of practice and once there, he stayed. Xatruch has also gained experience in restaurants such as Heston Blumenthal's The Fat Duck, Massimiliano Alajmo's Le Calandre, or Arzak, with Juan Mari and Elena.

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**10:05 – 10:40** 'Creativity and most Representative Techniques' – cooking show

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Disfrutar Barcelona is a creative restaurant that works tirelessly to discover new techniques and concepts in the field of gastronomy. Oriol Castro, Eduard Xatruch and Mateu Casañas lead a restless and curious team. In this demonstration they review the main techniques developed in their kitchens in the recent years, such as multi-spherification, fried dough or aerial fats, etc.

At Disfrutar, the focus is always on the product and the flavour.

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## **JOSH NILAND**

**Owner Saint Peter, Fish Butchery Paddington,  
Fish Butchery Waterloo and Charcoal Fish, Sydney**



Chef Josh Niland has transformed the way we cook, transport, age and store fish. His ethical, sustainable and revolutionary approach has received global recognition. Fellow chefs, marine experts, seafood companies and fishmongers have embraced his new philosophy. He is a multi-award-winning chef and alongside his wife Julie, owners of Saint Peter, Fish Butchery Paddington, Fish Butchery Waterloo and Charcoal Fish in Sydney Australia. Both his books *The Whole Fish Cook Book* and *Take One Fish* have won multiple awards including James Beard overall Book of the Year, 2020 for the former. In 2023 he will release his third book *Fish Butchery* and with Julie open their first hotel. Josh is a board member of The Basque Culinary Centre and is 33 years old.

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**17:35 – 18:05** 'A Fish Butchery Masterclass by Josh Niland – cooking show

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It is estimated that 50% of the world's fish that is caught is wasted.

Of that 50% that we do work with, 50% of this is overlooked for the desires of the western world only wanting to consume the fillet which represents approx 50%.

The onus of this issue first lies with the industry.

This masterclass intends to disrupt, inspire, challenge and hopefully encourage the next generation.



## SHAI HAYMAN

**Redefine Meat LTD**  
**Rehovot, Israel**



**Culinary Director for Redefine Meat, at the vanguard of its culinary vision across all current and future markets.**

**For Chef Shai Hayman, food was always a vocation. He was raised on a Moshav (a cooperative agricultural community) in a farming family where, food was fuel – a necessity. Shai became responsible for cooking for the family. From that point forward, he taught himself how to cook. As a novice in the kitchen and autodidact, he learned to cook from books, skipping school to watch cooking shows. In 2011 Shai started his professional career in the kitchen at Raphael in Tel Aviv. Emigrating to the United States, he was in the kitchen at Manresa in Los Gatos California, after which he plied his trade under Chef Grant Achatz at The Aviary, part of the Alinea Group in Chicago.**

**Returning to Israel in 2017, Chef Hayman worked as the first R&D Chef at OCD TLV.**

**At the end of 2018 Shai was approached by Eshchar Ben Shitrit to join Redefine Meat (at the time known as Jet-Eat) as the culinary head of his Food Tech project. Today Shai is the Culinary Director of Redefine Meat, spearheading the company's culinary ethos while presenting its vision to new markets around the world.**

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**10:40 – 11:20** 'CHEF. MEAT. TECH.: The Story of NEW-MEAT™' – cooking show

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This is the story of REDEFINE MEAT™ as told by Chef Shai Hayman, Senior Corporate Chef and former Senior Chef for R&D. The presentation unfolds in 3 sections, each centered around the preparation of a dish made with a different New-Meat™ product, emphasizing the uniqueness of the raw material. The audience is served a tasting of each of the prepared items.

Told from Hayman's perspective, it is the story of the personal journey of the 3rd employee of a fledgling company that has developed extraordinary technology and capabilities. A tale of a chef who had achieved professional success, but always felt that something was missing – until an encounter with a stranger, who approached his Tel-Aviv street-food cart and started asking interesting questions about his food, changed the trajectory of his career.



## ANDONI LUIS ADURIZ

Mugaritz  
Gipuzkoa, Spain



Andoni Luis Aduriz is considered as one of the most influential chefs of our time. Throughout his career, he has prioritized both culinary evolution and an interdisciplinary approach. This has allowed him to cross the established borders and become a rebel in the kitchen.

Aduriz' multidisciplinary approach embraces the innovation in the kitchen and the most diverse sectors. This is evident through his patronage of the Basque Culinary Center and his membership in the Tufts Nutrition Council from Tufts University, a group of international leaders from diverse backgrounds who share a passion for nutrition and health. Andoni builds bridges apparently unrelated worlds, in doing so he enhances his own discipline. This can be witnessed in his collaboration with the marine and alimentary research center AZTI and the Imagineering Institute, a multi-disciplinary internet and digital media research & development center. His versatility and creativity always raging the predefined limits open windows to many new worlds. This pioneering attitude gives rise to theater performances with La Fura dels Baus and to the promotion of diverse documentaries such as Mugaritz BSO and OFF-ROAD. Aduriz aims to seduce us with a multisensory experience.

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**14:35 – 15:10** 'How and what the people will eat in the future?'

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Andoni will share his reflections on concepts such as nutrition, wellness or what we really eat when we eat. We will take a journey starting from how the future of food was projected in the past, until we reach the approaches of the present (synthetic food, metagenomics, insects/algae, vegetable proteins, etc.) that already hit us and allow us to intuit what the dynamics of the future.



## **NATSUKO SHOJI**

**Été**  
**Tokyo, Japan**



Natsuko Shoji spent her formative years training under Hiroyasu Kawate of Florilège before opening her cake laboratory, *Été*, in Shibuya. After proving her virtuosity in creating sophisticated desserts a cult following was built quickly around the Japanese chef for her showstopping pastry dishes that draw inspiration from haute couture. Shoji became the darling of both the fashion and cake cognoscenti, making a name amongst celebrities and renowned chefs. Her signature jewellery box cakes show a deep appreciation for seasonality, featuring some of Japan's most prized fruits.

Shoji's creativity and skill has helped grow *Été* – in December 2019, the small cake shop expanded into a six-seat, exclusive, “intimate and indulgent” restaurant that serves an intricate 10-course menu of savory courses and her signature desserts. Shoji is also known for her salted tart topped with Hokkaido Sea urchin and mimolette cheese; tilefish with white asparagus soup and kegeni crab meat; and Akagyu beef with truffle sauce and bone broth jus.

*Été* is the French word for summer, is a reference to the chef's first name Natsuko, the kanji characters for which mean “summer child”. Her signature cake, *Fleurs d'été* or “summer flowers” – stunning in presentation and the perfect demonstration of her incredible techniques – reflects the chef herself, whose beautiful smile fills guests with joy and vitality.

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**15:10 – 15:45** ‘*Été*, *été*'s signature, mango tarte and caviar mille feuille’ – cooking show

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I would like to showcase my cutting way of mango for my mango tarte. In traditional Japanese culture, among all the technique, 'cutting' is considered most important, the chef is usually in charge of it. I use Japanese mango for my restaurant, *été*. But for my takeaway mango tarte, I use two different types of mangos. Since it is not tasted on the spot. One is Japanese mango, which is soft and juicy, but doesn't have much shape retention. So, for the centre and outer parts, I use mango from oversea, which has firmness. By combining two mangos together, I will make the beautiful natural shapes of roses out from them.



## **FRANCO PEPE**

### **Pepe In Grani Caiazzo, Italy**



He is a living patron saint of pizza-making. Born in the city of Caiazzo in western Italy to a family of bakeries.

#### **How was it beginning?**

Franco learnt everything he could from his father, Stefano, who used to spend days in the local countryside picking fresh ingredients like oregano and mushrooms to put on top of pizza. Every time the dough was made there were no scales, recipes, machinery or ready-made ingredients involved; but because Franco watched his father create it from scratch thousands of times over, he didn't even need to write anything down to learn how the dough should feel when it's ready.

#### **Pepe in Grani – popularity of the pizzeria**

Franco opened his restaurant Pepe in Grani in 2005, just round the corner from his grandfather's bakery. At the time, Caiazzo was not particularly known for its food. However, thanks to the popularity of the pizzeria and Franco's work with agronomist Vincenzo Coppola, the surrounding area has become famous for its artisanal producers, particularly its olive oil. The ingredients used to make the pizzas come almost exclusively from these local suppliers, particularly the oil, mozzarella, chickpeas and pork.

#### **Franco Pepe – one of Italy's preeminent pizzaioli**

Nowadays, Franco Pepe is one of Italy's preeminent pizzaioli. He is constantly developing his craft. He showcased this lifelong pursuit at his restaurant Pepe in Grani in Caiazzo.

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**11:35 – 12:10** "La regola del capriccio" - The Capriccio rule' – cooking show

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In the kitchen, we are always looking for the perfect balance between harmonies and contrasts. In contrast, customers often look at the final result without being able to imagine the work it required. The presentation of a classic such as "L'Acquerello Capriccioso" is used as a pretext, following the customers' need for identification, to talk about cooking techniques that innovate the world of pizzeria. A "tavolozza" (palette) of raw materials processed with the haute cuisine technique, made available to customers not only to finalize the pizza topping without rules par excellence, but to materialize sensations and awareness.



## **ANTONIO BACHOUR**

**Coral Gables,  
Miami, USA**



Antonio Bachour grew up in Puerto Rico and was hooked on pastry from a young age, thanks to a childhood spent in his family's bakery. He dedicated his first few years honing his trade in Puerto Rico as a pastry cook at Sand Hotel and Casino and Westin Rio Mar. In search for a better place to continue growing professionally, 2001 found Bachour States-bound, in Miami Beach, as executive pastry chef at Talula. Pretty soon he was trying his hand at Italian delicacies at both Devito South Beach and Scarpetta in New York and Miami.

In 2009, Bachour was asked by KNR Food Concepts to be a part of the opening team at the W South Beach Hotel. Shortly after, he took over responsibility for all pastries for The Trump Soho hotel and its restaurants. In April 2011 Bachour trained in France with renowned chef Philippe Givre at L' Ecole Valrhona and that same year he was selected as one of the "Top 10 Pastry Chefs" in America plus was finalist in the 2011 International Chef Congress Pastry Competition.

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**18:05 – 18:35** 'The Pastry Scene in the next years' – cooking show

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This Demonstration will showcase that we can make a great desserts using plant base ingredient without compromising the quality and taste.

We will make a vegan chocolate cremeux with raspberry foam, fresh raspberry and raspberry cream.



## **JOKE PUTSEYS**

**Custom Culinary®**



Joke Putseys has a background in Bioscience Engineering. After graduating with a Master in Agriculture and Tropical Agriculture, at the Catholic University of Leuven, she researched starch and starch-lipid interactions to obtain her PhD. As a scientist and (later) senior scientist at the DSM, she focused on physicochemical properties and structure-function relationships of materials and, specifically, of baking applications and meat alternatives. This deepened her understanding of sensory, rheology, processing, and biotechnology even further.

Joke joined Griffith Foods in November 2021 as European Innovation / R&D Manager for Alternative Proteins. In this role, she leads the proactive innovations in plant-based and alternative proteins to elevate Griffith Foods' insights and become a thought leader in that area.

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**12:10 – 12:50** 'Waste on the plate: Reimagining Food waste' – presentation and tasting session

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What is "FOOD"? What is "WASTE"? When does FOOD become WASTE? How do we turn this around to put waste on the plate again?

From farm to fork, a third of all food farmed never reaches a plate and is discarded somewhere in the value chain. Why are we using only certain parts and aren't we potentially wasting the best parts? What if we rethink the concept of food waste and just consider it food? As chefs we are the curators of the world's food habit: we explore new ingredients and other edible parts, develop culinary techniques and influence consumer perception of gastronomic acceptance. How can we use our expertise and influence to reduce the gigantic pile of (often still nutritious) food that is wasted daily.

Join us for an inspired workshop to reimagine Food waste and creative ideas to put "Waste on the Plate" again.



## **JOHN FEENEY**

**Custom Culinary®**



Like many modern-day chefs who have to wear several hats: Chef John Feeney, Culinary Director for Griffith foods Europe and Africa wears the hats of culinary artist, innovator, nutritionist, sustainability advisor, food technologist and alchemist. He contributes his expertise in culinary lead innovations and product developments, with an aptitude for translating chef concepts to menu board solutions, from Chef to Shelf.

With over 20 years of experience as a chef in prestigious hotels, for Foodservice, top tier events or as personal chefs for A-listers, John is not only a culinary ambassador and gentle disruptor in the hospitality industry he also tries to be a change agent for the social responsibilities that come with being a chef. One of these responsibilities is actively striving for a nutritious delicious “zero” food waste culture, starting from his own kitchen. By looking for new uses of often discarded products, even a small innovation can already have a large impact

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## VALENTIN BLATTNER

### Swiss grape geneticist



Valentin started conducting research into finding disease-resistant grapes in viticulture since the 1980s and is best known for developing the grape variety Cabernet Blanc in his Soyhières nursery in 1991. He crossed varieties of vinifera with other subspecies, which have since become known as “Blattners”. In making his wines, he relies on traditional field breeding techniques.

In his mission of developing mildew resistant vines, Valentin has been working in close cooperation with German PIWI International society. In addition, he holds a position at the Institute of Ecology and Grape Breeding in Switzerland.

Quite a lot of his grapes have not yet been launched and are still in the tasting & testing phase. At this Food meet Science session, Valentin will present his experience as a grape geneticist. Together with Jürgen Graf and Martin Buchholtz he will show the results of his research from 1980, which you can taste today as the new wine Cabernet Blanc.

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**17:05 – 17:35** 'The evolution of wine for a better and tasteful future' – presentation and tasting session

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Valentin Blattner - Swiss grape geneticist, grape breeder and winemaker of the Jura Mountains.

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## JÜRGEN GRAF

### Weingut Graf von Weyher



In cooperation with his father and brother, Jürgen manages the vineyard Graf von Weyher, which is run by his family since 1788. Jürgen is the driving force behind re-inventing the vineyard in the 21st century. Jürgen is a perfect »cuvée« of tradition & future: He belongs to the 8th wine growing generation in the Graf family and was born in the village of Weyher in der Pfalz, right in the heart of the 2nd biggest German wine growing area. Having learned the traditional way of growing wine, he studied international wine business & economics. Additionally he traveled the world to expand his practical experience. New Zealand (Framingham Wines | Dr. Andrew Hedley) and South Africa (Edge Baston Wines | David Finalyson) were just two of the highlights.

Jürgen and his brother jointly developed new vine growing variations and became the first vineyard, which officially grew the newly developed Cabernet Blanc, a vine that requires 80% less pesticides. For the very first harvest with these grapes, the vineyard earned the award »pioneer of sustainability« in 2020. At this Food meet Science session, Jürgen will present his learnings together with Valentin Blattner & Martin Buchholtz.

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## MARTIN BUCHHOLTZ

### Harte Liebe



Entrepreneurial free spirit with just one mission: Bringing people and ideas together to create unforgettable events and make their taste buds dance.

With a solid background in the hospitality & catering industry, Martin dedicates his energy and a whole lot of craziness to the food, wine & event industry. He is all about surprising people with products and services that are new to them, new to the market and sometimes even new to the world. His goal? Making them fall in love, jump with joy, and come back for more. All the time. Every time.

Presenting Valentin Blattner & Jürgen Graf, he moderates the session “The evolution of wine for a better & tasteful future” including a live tasting of the Cabernet Blanc and another world premiere in the wine industry.

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**17:05 – 17:35** ‘The evolution of wine for a better and tasteful future’ – presentation and tasting session

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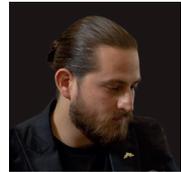
Vegan Dessert ... the new pastry trendy!

This Demonstration will showcase that we can make great desserts using plant base ingredient without compromising the quality and taste. We will make a vegan chocolate cremeux with raspberry foam, fresh raspberry and raspberry cream.



## HEKTOR MONROY

### Head of Consumer Experience of Ron Matusalem



Mr Monroy is honored to have worked with Mauro Colagreco as Beverage Director for over 5 years. He is a very recognized mixologist in China and the Best Mixologist of Madrid by Spanish Bartenders Association (ABE). He is also proud to have opened the first Mercedes Benz bar in the world and the first Louis Vuitton Lounge in Asia.

Ron Matusalem was born 150 years ago in Cuba. It was the most desired rum during Cuba's Golden Age and an indelible icon of that era. Ron Matusalem believes that elegance is timeless, a legacy that has been passed down from generation to generation. This internationally awarded rum is the pioneer in the art of timeless good taste. Ron Matusalem has 150 years of expertise in aging the most exquisite liquids in the solera system. A perfect mix of savoir-faire, tradition and innovation. Now it goes one step forward by innovating the concept of food pairing.

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**15:45 – 16:15** 'The unexpected foodpairing for Ron Matusalem: 'How science can accurate good taste?'

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Ron Matusalem has developed an important collaboration with Foodpairing, the Flavour Intelligence Company, to scientifically discover the most surprising food pairing combinations. This conference discovers how a complex rum can perfectly match with a fine dining experience, all endorsed by molecular analysis.

Representant of Foodpairing: The Flavour Intelligence Company

Foodpairing® is a food-tech company and the global reference for exciting pairings. They aim to inspire professional chefs and bartenders to create new and exciting pairings and assist companies in identifying the successful flavors of tomorrow. Foodpairing develop and operate the world's largest ingredient and flavor databases and a series of unique algorithms capable of calculating the world's best surprising and novel food & drink pairings.

Foodpairing provides possible food combinations, which are solely based on the intrinsic properties of the different food products. They are based on the flavor compounds present in the products. These results of possible combinations are innovative and not influenced or restricted by cultural and traditional context of the products. This independence occasionally results in surprising and unusual combinations.



## **JÖRG HOFMANN**

**Global Head of Culinary Excellence,  
Lufthansa LSG Group**



The formal “Global Head of Culinary Excellence” at Lufthansa’s airline catering division LSG Group and the Chef behind the ESA (European Space Agency) bonus choice meals for the last two missions (Horizons and Cosmic Kiss) started his adventure with gastronomy in 1991 as an apprentice in Hotel Zeller in Kahl am Main, Germany. In 1998 he took over the position of Chef de Partie in the one-star Mittermeier Restaurant. He had the opportunity to train at the one-star Schoeneck Restaurant in Italy. When he returned to Germany he took the position of Chef de Partie Product Development in Gate Gourmet. After 6 years in this position, he was hired at the one-star Restaurant Alte Parrey\* as Sous Chef, then developed his culinary aspirations at the three-star Restaurant Amador\*\*\* under the tutelage of outstanding Chef Juan Amador. At the end of 2008 he moved to Dublin to work in Residence Members Club as Pastry Chef, but in 2010 he returned to work at Restaurant Amador\*\*\* this time taking position as Corporate Chef. In 2014, he joined the Gourmet Sports team in Brazil as Executive Head Chef Sports International. His professional career from 2015 until 2022 has been constantly developing his role.

In the near future he will be “Head of Food Platform Germany” at Sodexo and responsible for data management / concept / retail and culinary. In his new role and also as keynote speaker he continues his exiting journey and bridges the gap between top gastronomie, science and food industry.



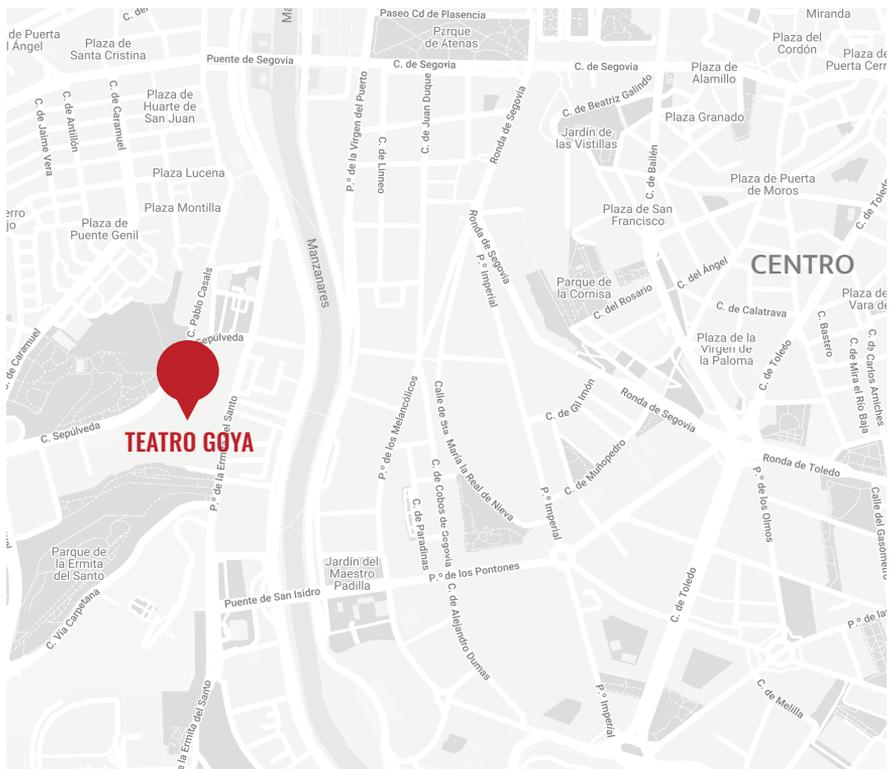




# FOOD MEETS SCIENCE

## 19.09.2022

**TEATRO GOYA**  
C. Sepúlveda, 3-528011 Madrid, Spain



MAIN PARTNER

Perlage

PARTNERS





**Username: THEBESTCHEF**

**Password: madrid2022**