

Thematic Day

“The role of plant breeding along the modern food supply chain: contributions, challenges, threats and expectations”.

➤ **Day: 19 May, 9.30 a.m. - 2.30 p.m**

As an epilogue to the ISF Congress, the so-called Thematic Day will be held, a special meeting, the final culmination of the activities carried out during the congress week.

PROGRAMME

9:30 a.m.: Arrival of participants and coffee reception.

10.00 a.m.: Host: Jean-Paul Judson, Managing Director Nowmore, Brussels.

10:30 a.m.: Conference "Green software: Innovation and technology for a more sustainable value chain". David del Pino, Freshstartegy

11:00 a.m.: Panel discussion.

- **Part I:** "The contributions. What plant breeding has done for the food value chain" (*Descriptive session that will allow us to analyse the contributions of breeders to the food chain*).
- **Part II:** "New food demands and the future of plant breeding" (*aimed at highlighting present and future food needs and how to make them possible through innovation and in a sustainable way*).

Moderator: Jean Paul Judson

Panelists:

- David del Pino
- Representative of the breeding sector: Vicente Navarro (BASF VS) and Eduard Fitó (Semillas Fitó)
- Representative of the producing-exporting sector: Jorge Brotons (President of FEPEX), Enrique de los Rios (General Manager of Unica Group)
- Representative of the retail sector: Ignacio García Magarzo, Director General de ASEDAS
- Representative of AECOC

13:00 p.m.: Show-Cooking focused on new varieties, by the prestigious chefs Hermanos Torres.

14:30 p.m.: Farewell and special lunch served by Hermanos Torres.



HERMANOS TORRES SHOW-COOKING: An unforgettable gastronomic experience at the level of TWO MICHELIN STARS.



The chefs Sergio and Javier, better known as the Hermanos Torres, represent the enthusiasm for cooking, for the product and for natural ingredients. This Show-Cooking, which is intended to be a fun, entertaining and relaxed activity that will conclude the Thematic Day, will consist of a first-class gastronomic experience, on a par with the two Michelin stars that the renowned chefs hold. During their culinary work, the Hermanos Torres will prepare a catering in which the most authentic and natural food will be the protagonist, but from a different perspective. The brothers always try to get the most out of the product with the minimum manipulation. The quality and visually attractive dishes, with great harmony of flavours, will shape the menu that you will be able to taste, immersing you in one of the most special gastronomic experiences that you will never forget.



Sergio and Javier have a personal and elaborate style. Behind each of the recipes they prepare there is a long process of reflection, technique and research. A respect for the traditional, without forgetting the necessary modernisation. Their dishes will be the perfect combination of avant-garde and nature, highlighting, through their culinary work, the value of vegetable improvement and its significant role in making quality food possible. His aim is simple cuisine with great personality, which everyone who attends will be able to experience first-hand during Thematic Day for just €120.



The Hermanos Torres will make Mercabarna their kitchen for a few hours so that your palate can experience a journey through the most authentic flavours of 100% Spanish products. Mercabarna is the main wholesale market for fresh food in Europe and operates as a food city. It is home to 600 companies specialising in the distribution, processing, import and export of fresh and frozen products and is the marketing channel for local agriculture, fishing and livestock.

