

ALIMENTARIA+HOSTELCO 2026 - F&H Startups Arena

Tuesday, 24 of March (afternoon)

Schedule	F&HS PITCHING POINT	F&HS NETWORKING ZONE
15:00 h	<u>Innovation Sessions</u> — Presentación La Vega Innova <i>Diego Braojos, Director La Vega Innova</i> — Nueva generación de productos proteicos texturizados: extrusionados de alta humedad con procesado inteligente <i>Elena Fulladosa, Researcher in the Food Functionality and Safety Programme at IRTA</i> — Innovación azul: alimentos de alto valor a partir de subproductos del pescado <i>Brigitte Martínez, Innovation Technique of the Food Quality and Technology Programme at IRTA</i>	
15:15 h		<u>Lunch break</u>
15:30 h		
15:45 h	<u>Pitch Start-ups Open Innovation Challenge</u>	<u>Food&Hospitality Networking</u> FREE MEETINGS 7 tables 42 slots - 20' each — Liquats Vegetals - <i>Lorena Salcedo</i>
16:00 h		
16:15 h		
16:30 h		
16:45 h		
17:00 h		
17:15 h		
17:30 h	<u>Casual Innovation Meetup</u>	
17:45 h		
18:00 h		
18:15 h		
18:30 h		