FOODTECHIL 2023

One of the world's leading FoodTech summits, bringing the global ecosystem together with the Israeli vibrant FoodTech community.





The **best spot** for investors and corporates to engage with innovative Israeli FoodTech startups





3000+

attendees from all over the world

100+

Tastings of innovative FoodTech products

75+

Israeli startups in the FoodTech Expo

400+

Leading FoodTech global investors

1500+

1:1 pre-scheduled business meetings

50+

global FoodTech leaders on the main stage

Curious about FTIL23?

Check out last year's summit video to understand the people, the vibe and the business opportunities



FoodTechIL 2022 partners:







PLATINUM





GOLD

AICL PLANET



COVINGTON















Givaudan









SILVER

100+

Tastings of innovative FoodTech products





FoodTechIL 2022 audience:

- Investor
- Startups
- Corporate/ F&B business
- Academy
- Government
- Ecosystem Follower
- Accelerators, Incubators & Hubs
- Media
- NGO
- Service Provider
- Students



What the press wrote about FTIL in 2022:













A letter from Israel: Ecosystemdefining culture and the positive role of government

November 18, 2022 Louisa Burwood-Taylor

Editor's Note: Hello, dear AFN readers. This is the first of a planned monthly column I intend to write to share thoughts on events I've attended, conversations I've had, and general musings on our agrifoodtech industry. It's been a while since you've read regular reporting from me, so hopefully this will rectify that in some way. Please excuse brevity from time-to-time - or maybe brevity is



STARTUP NATION PART ONE: Israeli food startups to watch, from a flavor revolution with solid state fermentation to boozy shelf-stable creams







How Israel Became the Global Center For Alternative Meat Tech





I've been to many FoodTech events around the world; e.g. New Harvest and Good Food Conference in the U.S, and European ones like FoodHack Summit. Sweden FoodTech Big Meet, EAT Stockholm Food Forum, and countless future of food conferences at places like Wageninge University & Research -- and FoodTechIL

was definitely the largest, and absolutely one of the most impressive, so far. I highly





for the chickens," says company CTO Sam Bernhardt.

Savoir Eat has a robot chef which prepares a hamburger on the spot and grills it.

"It's all vegetarian. The protein is all plant-based," declares Professor Oded Shosevov, Savor East's co-founder and CSO.

Ofra Strauss, Chairperson of the Strauss Group, says her company looked at replacing sugar and fat and looked at industrial food production and robotics to

"Now the goal is alternative proteins," she states.

The vegan market then is exploding, and the profits are as well.



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Charles Bronfman Auditorium, Tel Aviv Culture Center

Based in the heart of the city,
Tel Aviv Culture Center is a vibrant cultural center that
hosts international music performances, conferences, ballets and plays.



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