4th PLANT BASED FOODS SUMMIT

10 March 2026 | Bharat Mandapam, New Delhi

Rooted in Tradition, Engineered for the Future

Innovate | Intergrate | Inspire

Introduction

By 2026, the global and Indian plant-based foods sector has moved beyond the early hype cycle into a phase defined by consolidation, accountability, and measurable impact. As global markets intensify scrutiny around clean labels, nutrition, and processing intensity, the plant-based narrative is rapidly evolving. While Western markets face challenges related to cost structures and reformulation, India stands at a distinct strategic advantage.

India is not merely an emerging consumer market—it is the world's original bio-refinery. With the largest production of pulses and millets, centuries of plant-forward culinary traditions, and a fast-maturing food processing and biotechnology ecosystem, India is uniquely positioned to transition from a demand-led market to a global hub for manufacturing, innovation, and export of plant-based proteins. This moment represents a critical inflection point, aligning national priorities around food security, farmer incomes, sustainability, and export competitiveness.

Innovate

The Plant Based Foods Summit showcases scientific, technological, and culinary innovations in plant-based foods from novel proteins and ingredients to modern processing and sustainable supply chains.

Integrate

The Plant Based Foods Summit highlights an ecosystem approach — bringing farmers, industry, policymakers, investors, and consumers together to integrate plant-based solutions into mainstream food systems.

Inspire

The summit's vision and movement building spirit — inspiring consumers, policymakers, and businesses to choose and champion plant-based solutions, turning awareness into action for nutrition, climate resilient India.

Summit Theme

Rooted in Tradition, Engineered for the Future

The Summit theme reflects India's ability to bridge ancient agricultural wisdom with modern food science to build scalable, globally competitive plant-based solutions. Rooted in Tradition highlights the use of indigenous crops—millets, pulses, chickpeas, and mung beans—that are inherently nutritious, culturally accepted, and clean-label by nature. Engineered for the Future underscores the role of advanced processing technologies, precision fermentation, extrusion, digital supply chains, and AI-enabled manufacturing in transforming these crops into high-value protein ingredients and finished products for domestic and global markets. Together, the theme positions India as a nation capable of modernising tradition while shaping the future of global plant-based nutrition.

Sustainability Partner: IFFCO

Technology Partner: HOSOKAWA MICRON, HOSOKAWA ALPINE

Beverage Partner: COCO MAMA

Snacking Partner: BLISS by ANJU

Foreign State Partner: Saskatchewan Canada

Radio Partner: MIRCHI

Research Partner: Ipsos

Strategic Partner: KC India Karuna Collaborative, INVEST INDIA, GFI Good Food Institute India, PAN India, ARE Asia Research & Engagement, gain Global Alliance for Improved Nutrition

Ecosystem Partner: So Good, Vezlay Quality Vegetarian Foods, Blue Tribe, Fytomax Nutrition Private Limited

RSVP: Praveer Srivastava | praveer.srivastava@pbfia.org | +91 9910031923

Strategic Themes & Panel Discussions

The 4th Plant Based Foods Summit 2026 is structured around four strategic themes that reflect the sector's transition from promise to performance—positioning India as a global leader while accelerating mainstream adoption.

1. Global Leadership & Exports

India's agricultural strength and growing processing capacity uniquely position it as a global plant protein manufacturing and export hub.

Panel: ***Sustainable & Regenerative Agriculture for a Future-Ready India: Strengthening Pulse Production and Farmer Incomes through Plant-Based Innovation***

This session explores regenerative farming, contract farming models, and processing infrastructure that strengthen farmer incomes while positioning Indian plant proteins as premium, export-ready commodities.

- India to the World: Powering the Global Plant-Based Revolution
- The Global Plate: India's Role in Future Food Security
- Cultivating the World: From Indian Soil to Global Shelves
- Plant-Based 2026: Positioning India as the Global Protein Hub

2. Innovation & Smart Food

The sector is moving beyond imitation products toward smart nutrition driven by science, data, and advanced food technologies.

Panel: ***Smart Solutions and Digital Advances in India's Plant-Based Food Sector***

The discussion will examine precision fermentation, extrusion technologies, AI-driven supply chains, and smart manufacturing to improve texture, nutrition retention, scalability, and regulatory compliance.

- Smart Protein, Smart India: Technology Meets Tradition
- Beyond Alternatives: Engineering the Future of Nutrition
- The Science of Taste: Innovating for the Indian Palate
- Tech-Driven, Nature-Based: The Next Frontier in Food Processing

3. Heritage & Health: The Desi Advantage

India's vegetarian legacy and indigenous food formats offer a natural edge in the clean-label movement.

Panel: ***Gen Z and the Plant-Based Revolution: Unpacking Health & Nutrition, Myths, Market Trends, and Taste Innovations***

This session focuses on young consumers and flexitarians, addressing health perceptions, concerns about ultra-processing, evolving taste expectations, and culturally relevant product innovation.

- Ancient Wisdom, Modern Plate: The Indian Advantage
- Unlocking Native Nutrition: Millets, Pulses, and the Future of Protein
- The Clean Label Revolution: Wholesome, Indigenous, Sustainable

4. Scale & Mainstream Adoption

Affordability, accessibility, and acceptance are key to moving plant-based foods from niche to norm.

Panel: ***From Plate to Planet: How Plant-Based Corporate Catering Aligns with ESG Commitments***

The panel explores how corporate catering can drive cost parity, supply chain efficiencies, and large-scale adoption while supporting climate goals, employee wellness, and responsible sourcing.

- Mainstreaming Plant-Based: Accessibility, Affordability, Acceptance
- Scaling Up: Building a Resilient Plant-Based Ecosystem
- Farm to Fork 2.0: Strengthening the Value Chain for Mass Adoption
- The Consumer Shift: Making Plant-Based the First Choice

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Tentative Agenda

8:00AM - 9:00AM	**Delegate Reception and Registration with Plant-Based Tea and Coffee**
9:15 AM - 9:25AM	**Welcome Address by Mr. Praveer Srivastava, Executive Director, Plant Based Foods Industry Association (PBFIA)**
9:30AM - 10:15 AM	**Sustainable & Regenerative Agriculture for a Future-Ready India: Strengthening Cultivation of Protein Rich Crops, Plant Protein Clusters, and Doubling Farmer Incomes through Plant-Based Innovation** Moderated by: Mr. Rajesh Shrivastava, Chairman, Prowess Advisors • Dr. D K Yadav, Deputy Director General (Crop Science), Indian Council of Agricultural Research • Mr. Arghadeep Saha, Head of Policy, Good Food Institute India • Dr C. Anandharamakrishnan, Director, CSIR-National Institute for Interdisciplinary Science and Technology, Thiruvananthapuram • Mr CS Jadhav, CEO, Nutricircle • Dr Rakesh Srivastava, Principal Scientist, Global Chickpea Breeding Lead Genomics, International Crops Research Institute for the Semi-Arid Tropics (ICRISAT)* • Mr Scott Matthies, Managing Director, Trade and Investment, Government of Saskatchewan • Dr Suresh Itapu, Chairman, Soy Food Promotion Welfare Association
10:15AM - 11:00AM	**Gen Z and the Plant-Based Revolution: Unpacking Health & Nutrition, Myths and Market Trends/ Taste Expectations and Innovations** Moderated by: Mr. Satyam Shivam Sundaram, Partner/ Principal, Strategy & Transactions, Ernst & Young • Mr. Deepak H, Partner & Country Head - Ipsos Strategy3 • Dr Nandita Shah, Director, SHARAN • Ms Monalisha Sharma, Senior Marketing Manager, Blue Tribe Foods • Dr Sharang Wartikar, Consultant & Director- Mumbai, Physicians Association for Nutrition India* • Ms. Saman Zaman, Senior Associate- Policy, Engagement and Advocacy Support (PEAS), Global Alliance for Improved Nutrition (GAIN) ***Session Powered By Ernst & Young***
11:00AM - 11:15AM	**Unlocking Opportunities: MoFPI Schemes and Benefits for India's Plant-Based Food Sector**
11:15AM - 11:30AM	**Presentation on MSME Entrepreneurship Unlocked: Building High-Growth Plant-Based Businesses Through MSME Schemes**
11:30AM - 11:45AM	**Presentation by APEDA's : Pathway to Global Markets: Opportunities and Leveraging India's Competitive Edge for Plant Based Food Export**
11:45AM - 12:00PM	**Presentation by FSSAI Role in Plant Based Industry Growth**
12:00PM - 12:15PM	**Address on Sustainable Farming by Mr.Yogendra Kumar, Marketing Director, IFFCO**
12:15PM - 12:30PM	**Presentation by Dr. R. Kumar, Centre Head, Defence Institute of Bio-defence Technologies (DIBT), Mysore & Project Director, Space Food and Logistics program for ISRO's 'Gaganyaan mission**
12:30PM - 12:45PM	**Presentation by Dr. Supreet Kaur, Senior Policy Advisor,Global Alliance for Improved Nutrition (GAIN)**

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12:45AM - 1:30PM

Inaugural Session and Lighting of Lamp

IPSOS Consumer Insight Report and GFI India Technology Report Launch

- **Welcoming the Chief Guest Shri Chirag Paswan Ji, Honourable Union Minister of Food Processing Industries***
- **Welcoming the Guest of Honour, Takayuki Hagiwara, Food and Agriculture Organisation (FAO) Representative in India***
- **Prof. Ramesh Chand, Member, NITI Aayog**

Inauguration of the Plant-Based Foods Arena

Keynote Addresses by Guests of Honour

- Shri. Dhananjaya Y. Chandrachud, Former Chief Justice of India*
- Dr Mangi Lal Jat, Director General, ICAR and Secretary, DARE Government of India*
- Representative from the Minister of State for Agriculture and Farmers Welfare (MoAFW)
- Dr. Devendra Kumar Yadava, Deputy Director General (Crop Science), Indian Council of Agricultural Research*
- Representative from Ministry of Food Processing Industries (MoFPI)*
- Representative Ministry of Micro, Small and Medium Enterprises (MSME)*
- Representative from Food Safety and Standards Authority of India (FSSAI)*
- Chairman, Agricultural and Processed Food Products Export Development Authority (APEDA)*
- Representative from the India Trade Promotion Organisation (ITPO)*
- Mr Martin Sullivan, Counsellor (Agriculture) – Regional Trade Commissioner Trends, Taste Expectations & Innovations, High Commission of Canada in India*
- Mr Scott Matties, Managing Director, Trade & Investment, Government of Saskatchewan*
- Mr. Volker Klma, Head of Agriculture and Food Division, Embassy of Germany*
- Dr C. Anandharamakrishnan, Director, CSIR-NSIIT, Thiruvananthapuram
- Dr Giridhar Parvatam, Director, Central Food Technological Research Institute (CFTRI)*
- Dr D C Jain, Special Director General Health Services, Ministry of Health & Family Welfare
- Dr Harinder Singh Oberoi, Director, NITEM- Kundli*
- Prof. V. Palanimuthu, Director - NIFTEM - Thanjavur
- Mr Kamal Kant Pant, Principal & Secretary, Institute of Hotel Management (IHM) Pusa*
- Dr Bhuvaneswari Balasubramanian, Country Director-India, Global Alliance for Improved Nutrition (GAIN)*

1:30PM - 1:40PM

Presentation on New Opportunities in Dry Fractionation Process Technology by Dr. Ergün Altin , Senior Sales Manager, Hosokawa Alpine

1:40PM - 1:50PM

Presentation by Mr Shrinivasan Ramasamy, Managing Director, Cocomama

1:50PM - 2:45PM

Plant-Based Lunch and B2B Interaction

2:45PM - 3:30PM

Smart Solutions and Digital Advances in India's Plant-Based Food Sector

Moderated by: Dr. Pranesh Sridharan, Commercial Director, APIC- Alternative Protein Innovation Centre*

- Dr Jeyan A Moses, Assistant Professor, Dept. of Food Process Engineering, NIFTEM- T
- Dr Padma Ishwarya, Senior Scientist (Plant-Based), Good Food Institute India
- Mr Tejendra Nehete, Business Lead, Fytomax Nutrition Pvt Ltd
- Dr Vasanth Ragavan K, Scientist & Assistant Prof- AcSIR, CSIR, NIIST
- Mr Siddhartha Pal, Principal Scientist, Praj Matrix*

3:30PM - 4:00PM

Women in Entrepreneurship Driving the Plant-Based Foods Movement in India

Moderated By: Ms Shreya Ghodawat, Sustainability Strategist & Climate Activist

- Ms. Aarohi Surya, CEO, Dancing Cow
- Ms Anju Kalhan, Founder and CEO, Bliss by Anju
- Ms Pranjuli, Co- Founder, Promeat
- Ms Prerna Bajaj, Co- Founder, Vezlay

Session Powered by Sustainable Tea with Shreya

4:00PM - 4:15PM

Tea Break and B2B Interaction

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4:15PM - 5:00PM

From Plate to Planet: How Plant-Based Corporate Catering Aligns with ESG Commitments

Moderated By: Mr. Abhishek Sinha, Co-Founder & CEO, GoodDot

- Mr. Shenoy Mathew, Chief Sustainability Officer, Arya.ag
- Mr. Rituj Sahu, Program Director, Food Systems (India), Asia Research & Engagement
- Mr. Rijit Sengupta, Chief Executive Officer, Centre for Responsible Business
- Chef Manoj Negi, Culinary Lead, North Operations, Compass Group
- Mr. Pralabh Bhargava, Associate Partner, ERM India

Session Powered By Ernst & Young

5:00PM - 5:30PM

Niche to Normal- Integrating Plant-Based Food Innovation in HoReCa

Moderated by: Ms Amy Aela, Co-Founder, Pause Mumbai; Podcast Host, Kindness with Amy

- Mr Kamal Kant Pant, Principal & Secretary, Institute of Hotel Management (IHM) Pusa
- Mr Nitin Dixit, Co-Founder, Greenr Café
- Mr Rajeev Janveja, Senior Vice President & Corporate Chef, Lemon Tree Hotels
- Chef Ankit Gaurav, Executive Sous Chef, Country Inn & Suites by Radisson
- Chef Aditi Keni, Chief of Product at Boombay*

Session Powered by Kindness with Amy

5:30PM - 6:00PM

Award and Felicitation Ceremony

Vote of Thanks

12th March 2026
9:00AM- 5:00PM

Plant-Based Foods Culinary Show

11:00 AM to 12:00 PM - Masterclass by Chef*

3:30 PM to 4:30 PM - Masterclass by Chef*

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