Each year, Kalypso organizes the FoodBev Forum, an event dedicated to transforming how food and beverage science executives and academic influencers lead innovation initiatives within their organization.

We interviewed each speaker at the 2016 event to capture the essence of their presentation and practical steps for getting started. Here are the best interviews and some additional reading.

**Food & Beverage Innovation Insights: 2016’s Top Trends**

What are the most important innovation trends in food and beverage? Hear from experts at the FDA, the Center for Food Integrity, the Institute of Food Technology and more, about the top trends for 2016.

**Food & Beverage Innovation Insights: Innovation vs. Regulation**

Are regulations a barrier to innovation? Hear from experts at the FDA, PepsiCo, Kalypso, Ohio State University and more, about the impact of regulations on innovation.

**Food & Beverage Innovation Insights: Trends vs. Technology**

There is a big disconnect in the food industry. Swayed by today’s trends, consumers - with no connection to food production systems - distrust big food manufacturers while demanding higher food quality. Jayson Lusk, Ph.D. from Oklahoma State University, talks about how food scientists and innovators can help present an optimistic food future.

**Food & Beverage Innovation Insights: Improving Innovation Outcomes**

Innovation in food & beverage is complex and quickly changing. What can companies do to be sure they are open to new ideas while maintaining a long term perspective? Experts from PepsiCo, the Center for Food Integrity, the Institute of Food Technology and more give their opinions.

**Food & Beverage Innovation Insights: Improving Nutrition in the U.S. Food Supply**

Innovation in regulated industries like food & beverage is especially complex. Dr. Susan Mayne explores the role of the FDA and how food and beverage manufactures can work with the FDA to build a safer, healthier food supply for the future.

**Food & Beverage Innovation Insights: Building Trust and Consumer Confidence**

Despite food being safer, more available and more affordable than ever before, consumer trust is at an all-time low. Charlie Arnot, CEO of the Center for Food Integrity, says trust depends on transparency and engagement with consumers around shared values.

**Food & Beverage Innovation Insights: Leading for a Culture of Innovation**

Many business cultures are anti-innovation because they are built for stability, certainty and predictability. Leaders from the Rise Group give their tips for creating a culture where ambiguity and innovation are supported and accepted.
Solving the food & beverage industry’s biggest challenges is going to require creativity. Innovation leaders should help their teams develop the creative confidence to openly explore and learn throughout the innovation process.

Register for the 2017 FoodBev Forum

What's your view? Add your question or comment
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