



# Unilever Innovation & Research Prizes 2016



**THE GLOBAL GOALS**  
For Sustainable Development



#collectiveaction

# Unilever R&D Vlaardingen is proudly celebrating its 60<sup>th</sup> anniversary in 2016

**Unilever R&D Vlaardingen is proudly celebrating its 60th anniversary in 2016. We are using this milestone year not only to reflect on our past successes, but also to look ahead to the challenges and goals that await us. We are proud of the many major innovations that have been delivered by our scientists over the decades. After all, the Vlaardingen lab is the birthplace of Becel and Omo to name just a couple of brands that have found their way into consumers' homes and hearts. While these innovations have their own unique story to tell, they also have something in common: they are founded on high-quality science.**

The importance of science to our work is the reason why the Unilever Research Prize is also celebrating its 60th year. Since the lab's inception, these awards have acknowledged and nurtured our important relationship with the academic world and, to this day, continue to represent the importance Unilever places on excellent scientific insights and execution.

Over the past 60 years we have worked with many outstanding scientists. Professor Feringa, who was recently awarded the Nobel Prize, is just one example. And in our own organisation Dr. Van Dorp's ground-breaking work on prostaglandins in the 1960's was also of Nobel Prize standard.

We have also undergone tremendous change since our inception. When we began, our lab was predominantly a chemistry lab and Unilever's Research Prizes mostly went to promising chemists. Today, the lab plays host to a wide range of disciplines and is bristling with experts in very diverse fields. Also, our ways of working are changing: digital, data driven approaches allow us to experiment in silico; collaborations with other companies or institutions allow us to innovate faster.

This is where we are today, but not where it ends. We have recently announced our plan to take collaboration to the next level and evolve our science and technology ecosystems. This step demonstrates our commitment to join forces and take on the grand challenges of today. This is how we want to make true on the commitments made in the Unilever Sustainable Living Plan.

Sustainable Development is key to Unilever. This is why we have added an additional criterion to the 60th edition of the Research Prizes. We have asked the universities in The Netherlands to nominate their best students graduated on topics relevant to one or more Sustainable Development Goals.

Another first for 2016 is the addition of a sustainable Innovation Prize. The innovation hubs of the universities in The Netherlands have nominated their best candidates for this award and a jury, led by Mrs. Kitty van der Heijden, has shortlisted the top three submissions. The jury will announce the winner of the Unilever sustainable Innovation Prize at the ceremony, after the top three nominees have each spoken on their work.

I can already tell you, having had the privilege of reading through all this year's nominations that the quality of the 2016 nominees is impressive. I believe this also reflects the high quality of the Dutch universities that are shaping our future science leaders.

On behalf of Unilever, I would like to congratulate all the winners and thank the universities for nominating such outstanding talents.



## Rob Hamer

Vice President R&D Discover Foods  
Director Unilever R&D Vlaardingen



# Delivering impactful, sustainable innovations

**On any given day, 2 billion people use Unilever products to look good, feel good and get more out of life – giving us a unique opportunity to build a brighter future.**

**Great products that give us a unique place in the lives of people all over the world.**

When consumers reach for nutritionally balanced foods or indulgent ice creams, affordable soaps that combat disease, luxurious shampoos or everyday household care products, there is a good chance the brand they pick is one of ours. Seven out of every ten households around the world contain at least one Unilever product.

Whatever the brand, wherever it is bought, we are working to ensure that it plays a part in helping fulfil our purpose as a business – making sustainable living commonplace.

## Driving Sustainable growth

At Unilever we believe in a brighter future – a world where everyone lives well and within the natural limits of our planet. We are pioneering a new, more sustainable, way of doing business because we recognise that change is essential if we want our planet, our consumers and our business to thrive. The Unilever Sustainable Living Plan (USLP), launched in 2010, outlines how we will achieve our sustainable growth ambition by helping more than a billion people take action to improve their health and wellbeing, halve the environmental footprint of our products and enhance the livelihoods of millions of people in our supply chain.

**Consumer research and innovation** are key to our progress and we invest around €1 billion every year in research and development.

Vlaardingen is one of Unilever's biggest international R&D centres and the main research hub for our Foods Category. It is the home of the global and regional development centre for our spreads and dressings brands and the regional centre for laundry, skin care, hair care and machine dish wash products. In R&D Heilbronn the global and regional development work for all our savoury brands are hosted.

## Recent innovations

Building on 60 years of experience Vlaardingen continues to contribute to some of Unilever's most significant product innovations.

### Sun Expert Gel

provides best cleaning dish wash performance even in short cycles and at low wash temperatures



### Knorr Iron-fortified bouillon cubes

patented formulation, improved iron-bioavailability and behavior change programme



### Blue Band kids nutrition

nutritious, tropical stable margarine, with 6 vitamins and omega 3&6



### Alberto Balsam Wash & Care

shampoo and conditioners, new bottle and new gentle formula



### Knorr 100% natural mealmakers

100% natural ingredients product superiority



### Hellmann's Organic Mayonnaise

made with the finest organic ingredients and nothing artificial



# Nominations Unilever Innovation Prize 2016

*Universiteit van Amsterdam*

**XtraEye**

Peter van der Giessen

*Vrije Universiteit Amsterdam*

**FanluX**

Bram Orsel

*Technische Universiteit Delft*

**Trans-African Hydro-Meteorological Observatory**

Nick van de Giessen

*Technische Universiteit Eindhoven*

**Ionika Technologies BV**

Tonnis Hooghoudt

*Universiteit Groningen*

**Sustainable Buildings**

Faris Nizamic

*Universiteit Leiden*

**Idris Oncology B.V.**

Peter Wiegman

*Universiteit Maastricht*

**Rewohs**

Redencio Jozefzoon

*Radboud Universiteit Nijmegen*

**TropIQ Health Sciences**

Koen Dechering

*Universiteit van Tilburg*

**Rural Spark**

Harmen van Heist

*Universiteit Twente*

**Susteq**

Marten Susebeek

*Universiteit Utrecht*

**SpelenderGrijs**

Antoine Steenkamer

*Universiteit Wageningen*

**Solynta**

Hein Kruyt

## The jury of the Unilever Innovation Prize

**The first sustainable  
Innovation Prize will  
be handed out by Paul  
Polman. During the  
ceremony the jury will  
announce the winner,  
after the top three  
nominees have spoken  
on their work.**

## Kitty van der Heijden

Kitty van der Heijden is member of the Supervisory Board Unilever Netherlands and the World Resources Institute Director for Europe and Africa. She leads WRI's engagement in the post 2015 Development Agenda, and also embraces work on the international climate regime; the role of the private sector in development; global indicators on resource productivity and efficiency; and inequality.

An economist by training (Erasmus University Rotterdam), with hands-on experience in sustainable development, her career has been guided by a motivation to ensure dignified living conditions for all of human society within planetary boundaries. Prior to joining WRI, Kitty was the Ambassador for Sustainable Development and Director of the Department for Climate, Energy, Environment and Water in the Ministry of Foreign Affairs of the Netherlands.

In 2013, she was elected the 3rd best civil servant of The Netherlands, and was awarded a national Ribbon of Honour for her efforts to raise public awareness on the challenges and opportunities of a truly sustainable development pathway. In 2014, she was elected as "Influencer of the Year" among civil servants. This year Kitty was listed as 5th in the top 100 most influential people in the Netherlands dealing with sustainability.





## Leendert Wesdorp

Leendert Wesdorp has a long-standing experience and expertise in food science & food process technology. He is motivated by a vision to help improve people's well-being and leaving a healthy planet to the next generation.

After a short period of teaching chemistry in Lesotho he has worked in various R&D functions at Unilever in Europe and the USA. His last assignment for Unilever was vice-president R&D dressings, baking, cooking products & spreads. Since 2016 Leendert is working as advisor on food technology and R&D strategy to various companies. He is also running a distribution point for a short supply chain local food collective and is a member of several advisory boards.

Leendert has studied physical chemistry and chemical engineering at the Free University and the University of Amsterdam and holds a PhD in Chemistry from the Delft University of Technology.



## Tjeerd Jongsma

Tjeerd Jongsma is director of the Institute for Sustainable Process Technology (ISPT) since November 2010. This is the industrial platform in the Netherlands for sustainability by innovation in processing. The institute brings together over 90 companies and research organizations in a joint industry innovation programme.

Sustainability by Innovation in Processing

He studied polymer chemistry at the University of Groningen where he graduated in 1992. From 1992 until 1999 he held various positions within agro technical research institution ATO-DLO.

Tjeerd worked at FrieslandCampina as from 1999. As per 2005 he was Director Research at FrieslandCampina. He was actively involved in setting up DSTI, one of the predecessors of ISPT, and member of the Executive Committee.

He is actively involved in various public private partnerships. Tjeerd has a broad experience in the field of innovation of process technology in the food sector and elsewhere and has an extensive network in both the private as well research institutions.



## Winners Unilever Research Prizes 2016

**University of Amsterdam**  
Adela Isvoranu

**VU University Amsterdam**  
Claire Rosenmüller

**Delft University of Technology**  
Eduardo Pavinato Olimpio

**Eindhoven University of Technology**  
Frederik Verstraeten

**University of Groningen**  
Marte Sveistrup

**Leiden University**  
Jannica Swieringa

**Maastricht University**  
Mariëlle Pruppers

**Radboud University Nijmegen**  
Elias Post

**Erasmus University Rotterdam**  
Monica Walhout

**University of Twente**  
Michael Timmer

**Utrecht University**  
Jochem Wijten

**Wageningen University**  
Paul Hofman

# Unilever Innovation & Research Prizes

Programme 1 December 2016

12:00 **Arrival of guests**

12:30 **LUNCH**  
& Poster Presentations Prize Winners

13:30 **Welcome and Introduction of the Unilever Innovation Prize and Research Prizes**  
Rob Hamer - VP R&D Discover Foods & Director Unilever R&D Vlaardingen

13:50 **A few words on behalf of the Jury Unilever Innovation Prize**  
Kitty van der Heijden – member Supervisory Board Unilever Netherlands and head of the Jury Unilever Innovation Prize

13:55 **5 minute pitches** of the top 3 nominations Unilever Innovation Prize  
- **Rural Spark**, Harmen van Heist, Tilburg University  
- **TropIQ Health Sciences**, Koen Dechering, Radboud University Nijmegen  
- **Ioniqa Technologies**, Tonnies Hooghoudt, Eindhoven University of Technology

14:10 **Lecture**  
Paul Polman - CEO Unilever

14:30 **Announcing the winner of the Unilever Innovation Prize 2016**  
Kitty van der Heijden – head of the Jury Unilever Innovation Prize and member Supervisory Board Unilever Netherlands

14:40 **Presentation of the Innovation Prize** to the winner  
Paul Polman - CEO Unilever

15:00 **BREAK**

15:30 **Presentation of the Unilever Research Prizes – Part 1**  
David Blanchard - Chief R&D Officer

Short lecture by winner of the Unilever Research Prize 2016  
**Claire Rosenmöller, VU University Amsterdam**  
“In what manner can implicit gender stereotypes explain the glass ceiling at the VU University Amsterdam?”

Presentation of the Unilever Research Prizes – Part 2  
David Blanchard - Chief R&D Officer

Short lecture by winner of the Unilever Research Prize 2016  
**Jochem Wijten, Utrecht University**  
“Development of Metal-Organic Frameworks for Photocatalytic Applications”

Presentation of the Unilever Research Prizes- Part 3  
David Blanchard - Chief R&D Officer

16:30 **Closure and Drinks**

# Paul Polman

Paul Polman has been **Chief Executive Officer** since January 2009. Under his leadership Unilever has set out an ambitious vision to decouple growth from its environmental footprint while increasing its positive social impact.

Paul is Chairman of the World Business Council for Sustainable Development, a member of the International Business Council of the World Economic Forum and serves on the Board of the UN Global Compact. He also a member of the B-team and the European Resource Efficiency Platform.

Paul has been closely involved in global discussions on the Sustainable Development Goals (SDGs) and action to tackle climate change. In 2016, Paul was asked by the UN Secretary-General to be a member of the SDG Advocacy Group, tasked with promoting action on the 2030 Agenda. Prior to this, Paul served on the High Level Panel on the Post-2015 Development Agenda, presenting recommendations on the SDGs on behalf of the private sector. He is also a member of the newly formed Business and Sustainable Development Commission. Paul also served on the International Council of the Global Commission on the Economy and

Climate, under former Mexican President, Felipe Calderon, whose flagship report 'New Climate Economy' demonstrates that lasting economic growth can be achieved at the same time as reducing the immense risk of climate change.

Since 2010, Paul has been a non-executive director of the Dow Chemical Company.

In recognition of his contribution to responsible business, Paul has received numerous awards and accolades including WWF's Duke of Edinburgh Gold Conservation Medal (2013), the Centre for Global Development's Commitment to Development Ideas in Action Award (2013), the Rainforest Alliance Lifetime Achievement Award (2014), the UN Foundation's Champion for Global Change Award (2014), the Oslo Business for Peace Award (2015) and the UN Environment Programme's Champion of the Earth Award (2015). In 2016, he received France's Chevalier de la Légion d'Honneur, in recognition of his efforts in galvanising business action on sustainability and for his involvement during the historic 2015 UN Climate Change Conference (COP21) in Paris.

# David Blanchard

David Blanchard has been **Chief R&D Officer** since April 2014. In this role, he is accountable for R&D delivering sustainable growth for Unilever through innovation.

This includes oversight of the future development plans across R&D in the Foods, Home Care, Personal Care and Refreshment Categories at Unilever. David has direct leadership of R&D in the Personal Care Category, a position he has held since 2012. David also has direct leadership of the Global R&D Organisation; this includes the Strategic Science Group and functional capabilities such as Safety & Environmental Assurance, Regulatory Affairs, Digital R&D, Clinical Studies and Open Innovation.

During his career, David has held a number of positions, including roles outside of R&D. He joined Unilever in 1986 as Development Manager for Spreads. Other previous roles include Senior Vice President for Unilever Research & Development; Chairman of Unilever Canada; Senior Vice President Marketing Operations Foods America; Vice President R&D for Global Dressings. David joined the Unilever Executive in 2013. He is also a Non-Executive Director of Ingleby Farms & Forests.



The sculptures awarded to the winners of the Unilever Innovation and Research Prizes were designed by the Dutch artist Elly Rosseel.

Ms. Rosseel employs a fusion technique, using burnished glass to bring her creations to life.

The sculptures designed for the Research Prize gives the impression of a hatching's bird's egg, symbolizing the birth and emergence of new talent. The Innovation Prize is a symbol for the start-up that makes the world a better commonplace.

*Elly Rosseel - Kok*  
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