Programme

Future of Nutrition Summit  
Monday 02 December

Fi Conference and Master Classes  
Tuesday 03 - Wednesday 04 December

Women’s Networking Breakfast  
Wednesday 04 December

Food Evolution Networking  
Breakfast  
Thursday 05 December
First World’s
ASC CERTIFIED
COLLAGEN AND GELATIN

The next generation of freshwater collagen peptides & gelatin:
PURE, SUSTAINABLE, TRACEABLE

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Welcome

Dear Conference Delegate,

It’s my great pleasure to welcome you here to Paris for the Future of Nutrition Summit and Fi Conference at Fi Europe & Ni 2019.

In this conference programme, you’ll find a complete overview of the next four days, including times and places for each of the speakers’ sessions.

Gathering thought-leaders throughout the food and beverage industry, this year’s programme promises to deliver vital insights on the latest developments within the industry.

After its huge success in previous years, we’re welcoming back the pre-show Future of Nutrition Summit. This full day programme offers insight into exciting trends and innovations expected to shape the F&B industry in 5+ years’ time.

The 2-day Fi Conference will offer a programme focussed on tackling current challenges and identifying immediate opportunities for professionals in the F&B industry. Through a mix of keynote presentations, panel discussions and master classes, the conference will provide in-depth insights into current trends and examples of applications of the latest research, as well as deep dives into the key issues affecting the current and future growth of a specific F&B category.

Make sure you get a chance to explore all the features Fi Europe has to offer. Don’t miss the opportunity to join the Innovation Tours, Women’s Networking Breakfast, Food Evolution Networking Breakfast, Startup Innovation Challenge and many more.

Before you get to enjoy all of the above opportunities, I would like to extend a big thank you to all of our speakers taking to the stage, our sponsors for their contribution, and of course you.

May we take this opportunity to wish you all a successful, profitable and enjoyable week and we look forward to welcoming you again in 2020.

Yours sincerely,

Kinga Wójcicka-Świderska
Senior Content Producer
Fi Global by Informa Markets
Peptan® IIm is Hydrolyzed Collagen Type II Matrix, a powerful ingredient specifically designed for promoting multiple joint health benefits at a low daily dosage.

Soniwala, S. et al., 2018, Oral Hydrolyzed Type 2 Collagen Protects Against the OA of Obesity and Mitigates Obese Gut Microbiome Dysbiosis. Poster presentation at ORS 2018 and OARSI 2018

Protects cartilage
Provides cushioning and lubrication
Reduces inflammation
Speakers

Nard Clabbers, Senior Business Developer Personalized Nutrition and Health, TNO

Emma Schofield, Senior Analyst – Global Food Science, Mintel

Christiaan Kalk, Founder, Life science-based innovations (LSBI)

Manuela Borella, Danone Innovation Accelerator VP, Danone

Heidi Munck Graversen, Lead Project Manager, Growth & Innovation, CP Kelco

Dr. Kavita Karnik, VP, Global Nutrition and Open Innovation, Tate and Lyle

Dr. Sara De Pelsmaeker, Product and Business Development Manager, Rousselot

Jeremy Basset, CEO, CO:CUBED Limited

Dr. Eran Blachinsky, CEO, Better Juice

Jean Philippe Kunz, CEO, GNUbiotics Sciences SA

Maarten Ooms, Managing Director F&A Innovation, Rabobank

Dr. Anne Mullen, Chief Editor, Nature Food

Dr. Heather Daniell, Founder, Satisfied Snacks

Rick Miller, Associate Director - Specialised Nutrition, Mintel

Albert Meige, CEO & Enchanteur, Presans

Prof. Atze Jan Van der Goot, Professor Sustainable Protein Technology, Wageningen University
Speakers

Prof. Dr. Alexandre Mathys, Assistant Professor in Sustainable Food Processing, ETH Zurich

Sanne Stroosnijder, Business Development Manager, Wageningen Food & Biobased Research

Ewa Hudson, Director of Insights, Lumina Intelligence, part of William Reed

Caroline Roux, Global Food & Drink Analyst, Mintel

Dr. René Floris, Division Manager Food, NIZO

Dr. Dennis Eriksson, Researcher, Swedish University of Agriculture Sciences

Udi Lazimy, Global Sourcing and Sustainability Director, JUST

Kevin Camphuis, Co-Founder, Shakeup Factory

Constantin Drapatz, Senior Marketing Manager Clean & Simple Food Ingredients EMEA, Ingredion

Julian Mellentin, Director, New Nutrition Business

Prof. Kathy Groves, Consultant, RSSL

Prof. Dr. Koen Venema, Head Nutritional Sciences campus Venlo, Maastricht University

Prof. Dr. Ir. Fred van de Velde, Principal Scientist Protein Functionality, NIZO

Dr. Mark Auty, Research Principal, Food Microstructure, RSSL

Dr. Emilia Nordlund, Research Team Leader, VTT Food Solutions

Kelley Fitzpatrick, President, NutriScience Solutions
Plant-based.  
Low sugar.  
Keto.

Consumer trends in food and health are powerful forces.

Aligning your company’s strategy with the strongest trends is key to success. But which are most important – and how can you best navigate them?

Specialists in commercializing food and drink ingredients, New Nutrition Business helps companies at all points in the value chain, from identifying the science and ingredients, right through to the messages on the label.

Transform your technology into market success.

Contact julian.mellentin@new-nutrition.com.

“Connecting your technology to the key trends is the most powerful recipe for sustainable growth.”

– Julian Mellentin

GET MORE ROI FROM YOUR CLEAN LABEL PRODUCTS

Clean label is a thriving category and Ingredion’s expertise in this sector is unrivalled. Let us share our insights and help you produce clean label products that maximise ROI.

The Business of Clean Label.

Come to Food Ingredients Europe on Stand 6D110 to learn more.

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Speakers

Minna Hakaaja, Senior Food Industry Consultant, ProVeg International

Annie-Laure Robin, Regulatory Manager, Leatherhead Food Research

Tiia Morsky, Ingredients Research Team Leader, Campden BRI

Clara Talens, Senior Researcher, AZTI

Ilan Samish, PhD Founder & CEO, Amai Proteins

Day Pham Thanh, Senior Associate, Vinh Hoan Corporation

Prof. Ian Givens, Director of the Institute for Food, Nutrition and Health, University of Reading

Jukka Likitalo, Secretary General, European Association of Dairy Trade (Eurolait)

Jovian Bunawan, Project Manager, NIZO

Aurore de Monclin, Managing Partner, Healthy Marketing Team

Prof. Kevin Verstrepen, Director, Center for Microbiology, Leuven Institute for Beer Research

Jason Cohen, Founder and CEO, Analytical Flavor Systems, Inc.

Dr. ir. Renata Januszewska, Global R&D Sensory Manager, Barry Callebaut

Oliver Nieburg, Sustainable Food & Drink Analyst and Journalist, Lumina Intelligence

Robin Lybeck, Managing Director-Europe, Celsius Holdings Inc

Cheryl Walker, Technical Manager, Britvic PLC
Stand 6H170
Hall 6
Visit us today for insightful presentations, product demonstrations and to discover the latest food & drink trends.

Experts in what consumers want and why

SET YOUR SITES ON CANADA
Looking for your best investment destination? Canada helps global companies make money and minimize risk. Invest in Canada makes it easy.

Learn more at: invcanada.ca
Speakers

Norbert Patouillard, Director Sales and Marketing, Pennakem

Jon Benninger, Vice President & Market Leader - SupplySide at Informa Markets

Joost Blankestijn, Program Manager Food Innovations, Wageningen Food & Biobased Research

Dr. Anna Kharlamova, Paris-Sud University (Paris XI), Laboratoire de Physique des Solides (Solid States Physics Laboratory)

Jacob Thundil, Director, Cocofina

Andrés Montefeltro, CEO & Co-Founder, Cubiq Foods

Judie Bizzozero, Senior Editor, Food & Beverage, Informa Markets

Tanya Der, Director, Food Innovation & Marketing, Pulse Canada

David Begg, Founder and CEO, Real Kombucha

Luke Orphanides, Client Services Manager, NAILBITER

Luca Bucchini, Vice-Chair, ESSNA

Sara Aguilar, International Editor, Hand Media International

Heather Granato, Vice President of Content, Informa Health & Nutrition

Angelique Cachia, Head of Content, Fi Global

Kinga Wojcicka-Swiderska, Senior Content Producer, Fi Global
When: Tuesday 3 December, 15:00 - 17:30
Where: Industry Insights Theatre, Stand 7S40 Hall 7
Rate: Free to attend

This year showcases innovative startups in four categories:
✓ Most Innovative Food or Beverage Ingredient
✓ Most Innovative Plant- or Cereal-based Food or Beverage Ingredient
✓ Most Innovative Alternative Food or Beverage Ingredient
✓ Most Innovative Process, Technology or Service Supporting F&B

In addition to the category winners, one shortlisted startup will be selected by EIT for a special €10,000 EIT Food Prize.

NEW This year, meet all the shortlisted startups at the Startup Lounge (stand 7R35). Take the opportunity to learn more about their ground-breaking innovations, try out their products and maybe even forge new partnerships with these exciting young companies.
Future of Nutrition Summit

Pre-event Summit - Monday 02 December,
Hotel Novotel Paris Roissy CDG Convention, Paris

A snapshot of the food and nutrition industry in 5+ years’ time

08:30  Registration and refreshments
09:00  Welcome address by Angelique Cachia, Head of Content, Fi Global

Open innovation: Reshaping the food systems of tomorrow

<table>
<thead>
<tr>
<th>Time</th>
<th>Title</th>
<th>Speaker</th>
</tr>
</thead>
<tbody>
<tr>
<td>09:15</td>
<td>Get ready to sail the winds of disruption</td>
<td>Albert Meige, CEO, Presans</td>
</tr>
<tr>
<td>09:45</td>
<td>Radical innovation in multinationals</td>
<td>Manuela Borella, VP Danone Innovation Accelerator, Danone</td>
</tr>
<tr>
<td>10:05</td>
<td>Collaborations with academic institutes: an important tool for innovation</td>
<td>Dr. Kavita Karnik, VP Global Nutrition and Open Innovation, Tate and Lyle</td>
</tr>
<tr>
<td>10:25</td>
<td>Startup-powered disruptive innovation</td>
<td>Jeremy Basset, CEO, CO: CUBED Limited</td>
</tr>
</tbody>
</table>

10:45  Morning Refreshments

Meet the innovation game-changers

<table>
<thead>
<tr>
<th>Time</th>
<th>Case study 1: Better Juice – Winner of the Most Innovative Technology or Service Supporting F&amp;B Award at the Startup Innovation Challenge 2018</th>
<th>Dr. Eran Blachinsky, CEO, Better Juice</th>
</tr>
</thead>
<tbody>
<tr>
<td>11:20</td>
<td>Case study 2: GNUbiotics Sciences SA – Winner of the Most Innovative Healthy Food or Beverage Ingredient Award at the Startup Innovation Challenge 2018</td>
<td>Jean Philippe Kunz, CEO, GNUbiotics Sciences SA</td>
</tr>
<tr>
<td>11:40</td>
<td>Case study 3: Amai Proteins</td>
<td>Ilan Samish, PhD Founder &amp; CEO, Amai Proteins</td>
</tr>
<tr>
<td>12:00</td>
<td>Panel discussion: Innovating the food system: how are companies embracing the faster pace of change in the food system? What’s working? What’s not? What’s next?</td>
<td>Nard Clabbers, TNO, Kavita Karnik (Tate and Lyle), Manuela Borella (Danone), Maarten Ooms (Rabobank), Jeremy Basset, (CO:CUBED Limited)</td>
</tr>
</tbody>
</table>

13:00 – 14:00 Lunch and Networking
Future of Nutrition Summit
Pre-event Summit - Monday 02 December, Hotel Novotel Paris Roissy CDG Convention, Paris
A snapshot of the food and nutrition industry in 5+ years’ time

14:00 - 17:15 Afternoon Sessions

<table>
<thead>
<tr>
<th>Sustainable foods systems</th>
<th>New food technologies</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Session moderator:</strong> Dr. Anne Mullen, Chief Editor, Nature Food</td>
<td><strong>Session moderator:</strong> Ewa Hudson, Director of Insights, Lumina Intelligence, part of William Reed</td>
</tr>
</tbody>
</table>
| **14:00 Title:** Sustainability from farm to fork: the business case for the sustainable manufacturing of innovative products  
**Speaker:** Dr. Heather Daniell, Founder, Satisfied Snacks | **14:00 Title:** Smart fat solutions for the food industry  
**Speaker:** Andrés Montefeltro, CEO & Co-Founder, Cubiq Foods |
| **14:30 Title:** Towards sustainable ingredients for meat analogue applications  
**Speaker:** Prof. Atze Van der Goot, Professor of Protein Structuring and Sustainability, Wageningen University | **14:30 Title:** High tech food technologies to steer the future of food and beverage  
**Speaker:** Dr. René Floris, Division Manager Food, NIZO |
| **15:00 Title:** In search of a circular economy: novel protein sources for tackling food system challenges  
**Speaker:** Prof. Dr. Alexandre Mathys, Assistant Professor in Sustainable Food Processing, ETH Zurich | **15:00 Title:** CRISPR-cas: the capacity of modern-day plant breeders to improve the nutritional quality of crops  
**Speaker:** Dr. Dennis Eriksson, Researcher, Swedish University of Agriculture Sciences |
| **15:30 Afternoon Refreshments** | **15:30 Afternoon Refreshments** |
| **16:00 Title:** Future perspective on circularity in food: upcycling waste streams  
**Speaker:** Sanne Stroosnijder, Business Development Manager, Wageningen Food & Biobased Research | **16:00 Title:** Food innovation begins with breakfast  
**Speaker:** Udi Lazimy, Global Sourcing and Sustainability Director, JUST |

16:45 **Panel discussion:** Feeding future generations  
**Chair:** Kevin Camphuis, Co-Founder, Shakeup Factory  
**Panelists:** Dr. Anne Mullen, Chief Editor, Nature Food  
Dr. Anne Mullen, Chief Editor, Nature Food  
Dr. Anne Mullen, Chief Editor, Nature Food  
Andres Montefeltro, CEO, Cubiq Foods  
Rick Miller, Associate Director - Specialised Nutrition, Mintel

17:15 - 19:00 Networking Drinks

Programme is subject to change
**Fi Conference, Discovery Theatre, Hall 7**

**Day 1 Tuesday 03 December**

**Tackling current challenges and identifying immediate opportunities for the F&B industry**

The Fi Conference focuses on four key themes which are marked as per below:

- Healthy & Functional
- Plant-derived Ingredients
- Clean Label
- Reduction & Reformulation

Welcome address by Kinga Wojcicka-Swiderska, Senior Content Producer, Fi Global

**Session moderator**: Heather Granato, Vice President of Content, Informa Health & Nutrition

<table>
<thead>
<tr>
<th>Time</th>
<th>Title</th>
<th>Speaker</th>
</tr>
</thead>
</table>
| 10:30 | **Title**: Creating a JUST food system: cutting-edge discoveries in sustainable food  
**Speaker**: Udi Lazimy, Senior Sourcing and Sustainability Director, JUST |
| 11:00 | **Company case study by Ingredion**: What influences consumers to buy into the clean label megatrend?  
**Speaker**: Constantin Drapatz, Senior Marketing Manager Clean & Simple Food Ingredients, EMEA, Ingredion |
| 11:30 | **Title**: What’s next for sugar reduction in Europe?  
**Speaker**: Emma Schofield, Senior Analyst – Global Food Science, Mintel |
| 12:00 | **Company case study by Rousselot**: Collagen peptides: a one-stop ingredient for a healthy and balanced life  
**Speaker**: Dr. Sara De Pelsmaeker, Product and Business Development Manager, Rousselot |
| 12:30 | **Title**: Microbiome diversity through the life stages  
**Speaker**: Ewa Hudson, Director of Insights, Lumina Intelligence |
| 13:00 | **Title**: Dietary modulation of the gut microbiota to maintain or improve health  
**Speaker**: Prof. Dr. Koen Venema, Head Nutritional Sciences, Maastricht University |
| 13:30 | Networking Break                                                                 |

**Session moderator**: Christiaan Kalk, Founder, Life science-based innovations (LSBI)

<table>
<thead>
<tr>
<th>Time</th>
<th>Title</th>
<th>Speaker</th>
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</table>
| 14:15 | **Title**: Reformulating new free-from products and the importance of food structure  
**Speaker**: Dr. Mark Auty, Research Principal, Food Microstructure, RSSL |
| 14:45 | **Title**: Is it safe? Regulatory clearance of innovative foods and ingredients  
**Speaker**: Christiaan Kalk, Founder, Life science-based innovations (LSBI) |
| 15:15 | **Company case study by Pennakem**: A new eco-friendly breakthrough biobased solution for clean label oils and plant proteins  
**Speaker**: Norbert Patouillard, Director Sales and Marketing, Pennakem |
| 15:45 | **Title**: New developments for plant derived protein ingredients  
**Speaker**: Prof. Dr. Ir. Fred van de Velde, Principal Scientist Protein Functionality, NIZO |
| 16:15 | **Title**: Plant-based: how to connect to the blossoming opportunities  
**Speaker**: Julian Mellentin, Director, New Nutrition Business |
| 16:45 | **Panel discussion**: Plant based proteins: getting it right  
**Moderator**: Jon Benninger, Vice President, Informa Markets  
**Panelists**: Udi Lazimy (JUST), Julian Mellentin (NNB), Tiia Morsky (Campden BRI)  
**Underwritten by Top Health** |
| 17:15 | **End of Conference Day 1**                                                                 |
## Master Classes, Conference Room 613, Hall 6

### Day 1 Tuesday 03 December

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### Bread & Bakery Master Class, 10:30 - 13:00

**Moderator:** Judie Bizzozero, Senior Editor, Food & Beverage, Informa Markets

<table>
<thead>
<tr>
<th>Time</th>
<th>Title</th>
<th>Speaker</th>
</tr>
</thead>
<tbody>
<tr>
<td>10:30</td>
<td><strong>Designing healthy bakery products</strong></td>
<td>Joost Blankeslijn, Program Manager Food Innovations, Wageningen Food &amp; Biobased Research</td>
</tr>
<tr>
<td>11:00</td>
<td><strong>Latest ingredient innovations for improving nutritional quality and freshness of bakery products</strong></td>
<td>Clara Talens, Senior Researcher, AZTI</td>
</tr>
<tr>
<td>11:30</td>
<td><strong>How health and nutrition trends are impacting the bakery category - and how to turn them to your advantage</strong></td>
<td>Julian Mellentin, Director, New Nutrition Business</td>
</tr>
<tr>
<td>12:00</td>
<td><strong>Plant-based clean label ingredient solutions for the bakery industry</strong></td>
<td>Tiia Morsky, Ingredients Research Team Leader, Campden BRI</td>
</tr>
<tr>
<td>12:30</td>
<td><strong>Company case study by Pulse Canada:</strong> Growing use of pulses as ingredients in cereal based products</td>
<td>Tanya Der, Director, Food Innovation &amp; Marketing, Pulse Canada</td>
</tr>
</tbody>
</table>

**13:00** Networking Break

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### Dairy Master Class, 14:15 - 16:45

**Moderator:** Jukka Likitalo, Secretary General, European Association of Dairy Trade (Eucolait)

<table>
<thead>
<tr>
<th>Time</th>
<th>Title</th>
<th>Speaker</th>
</tr>
</thead>
<tbody>
<tr>
<td>14:15</td>
<td><strong>Focus on protein</strong></td>
<td>Caroline Roux, Global Food &amp; Drink Analyst, Mintel</td>
</tr>
<tr>
<td>14:45</td>
<td><strong>Health benefits of dairy ingredients across key life stages</strong></td>
<td>Prof. Ian Givens, Director of the Institute for Food, Nutrition and Health, University of Reading</td>
</tr>
<tr>
<td>15:15</td>
<td><strong>Application of whey protein aggregates as clean label texturizing ingredients</strong></td>
<td>Dr. Anna Kharlamova, Paris-Sud University (Paris XI), Laboratoire de Physique des Solides (Solid States Physics Laboratory)</td>
</tr>
<tr>
<td>15:45</td>
<td><strong>Dairy trade developments and outlook</strong></td>
<td>Jukka Likitalo, Secretary General, European Association of Dairy Trade (Eucolait)</td>
</tr>
<tr>
<td>16:15</td>
<td><strong>Understanding dairy components and their interactions: key to successful development of dairy products</strong></td>
<td>Jovian Bunawan, Project Manager, NIZO</td>
</tr>
</tbody>
</table>

**16:45** End of Master Classes Day 1

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Refreshments will be served throughout the day

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Programme is subject to change
Fi Conference, Discovery Theatre, Hall 7

Day 2 Wednesday 04 December

Tackling current challenges and identifying immediate opportunities for the F&B industry

The Fi Conference focuses on four key themes which are marked as per below:

- Healthy & Functional
- Plant-derived Ingredients
- Clean Label
- Reduction & Reformulation

Welcome address by Kinga Wojcicka-Swiderska, Senior Content Producer, Fi Global
Session moderator: Professor Kathy Groves, Consultant, RSSL (Reading Scientific Services Ltd)

10:30 Title: Clean label & the European consumer: how shoppers think about clean label & better-for-you foods
Speaker: Luke Orphanides, Client Services Manager, NAILBITER

11:00 Company case study by CP Kelco: Creating clean label functionality with a natural combination of soluble and insoluble dietary fibers
Speaker: Heidi Munck Graversen, Lead Project Manager, Growth & Innovation, CP Kelco

11:30 Title: Hybrid ingredients with high functionality
Speaker: Dr. Emilia Nordlund, Research Team Leader, VTT Food Solutions

12:00 Company case study by Canadian Embassy: Plant-based protein opportunities for Canadian crops
Speaker: Kelley Fitzpatrick, President, NutriScience Solutions

12:30 Title: Better Juice - naturally reducing sugar from 100% fruit juices
Speaker: Dr. Eran Blachinsky, CEO, Better Juice

13:00 Title: Challenges and solutions for effective salt reduction - an update
Speaker: Kathy Groves, Consultant, RSSL

13:30 Networking Break
Session moderator: Luca Bucchini, Vice-Chair, ESSNA

14:15 Title: Cutting edge sports nutrition
Speaker: Rick Miller, Associate Director - Specialised Nutrition, Mintel

14:45 Company case study by Vinh Wellness: The next generation of freshwater collagen and gelatin: pure, sustainable, traceable
Speaker: Day Pham Thanh, Senior Associate, Vinh Hoan Corporation

15:15 Title: How to ensure compliance in an ever-changing sport nutrition market
Speaker: Luca Bucchi, Vice-Chair, The European Specialist Sport Nutrition Alliance (ESSNA)

15:45 Title: Plant-based ingredients: a sustainable market opportunity
Speaker: Minna Hakaoja, Senior Food Industry Consultant, ProVeg International

16:15 Title: Cellular agriculture for sustainable food ingredient production
Speaker: Dr. Emilia Nordlund, Research Team Leader, VTT Food Solutions

16:45 Title: New novel ingredients – keeping up with the consumer and science
Speaker: Annie-Laure Robin, Regulatory Manager, Leatherhead Food Research

17:15 End of Conference Day 2

Refreshments will be served throughout the day
Beverages Master Class, 10:30 - 13:00
Conference Room 613, Hall 6,
Moderator: Jacob Thundil, Director, Cocofina

10:30 Title: New consumer behaviours and opportunities for innovation in beverages
Speaker: Aurore de Monclin, Managing Partner, Healthy Marketing Team

11:00 Title: Healthy innovation in energy drinks
Speaker: Robin Lybeck, Managing Director-Europe, Celsius Holdings Inc

11:30 Title: Generating superior yeasts for beverage production and using machine learning to understand fermentation aromas
Speaker: Prof. Kevin Verstrepen, Director, Center for Microbiology, Leuven Institute for Beer Research

12:00 Title: The changing attitudes of consumers to alcohol and sugar, and how the industry needs to respond with quality non-alcoholic beverages
Speaker: David Begg, Founder and CEO, Real Kombucha

12:30 Title: Ingredients and functionality
Speaker: Cheryl Walker, Technical Manager, Britvic PLC

13:00 Networking Break

Snacks & Confectionary Master Class, 14:15 - 16:45
Conference Room 613, Hall 6
Moderator: Heather Granato, Vice President of Content, Informa Health & Nutrition

14:15 Title: Innovations in snacking
Speaker: Aurore de Monclin, Managing Partner, Healthy Marketing Team

14:45 Title: Cocoa & chocolate flavor - a switch from ‘subconscious/emotional’ to ‘conscious/analytical’ approach
Speaker: Dr. Ir. Renata Januszewska, Global R&D Sensory Manager, Barry Callebaut

15:15 Title: Sugar and fat: rethinking the principal ingredients for the baking and confectionary industry
Speaker: Sara Aguilar, International Editor, Hand Media International

15:45 Title: Sustainable chocolate for millennials: value at origin with cocoa provenance claims
Speaker: Oliver Nieburg, Sustainable Food & Drink Analyst and Journalist, Lumina Intelligence

16:15 Title: Artificial Intelligence for targeted NPD from conception to consumption
Speaker: Jason Cohen, Founder and CEO, Analytical Flavor Systems, Inc.

16:45 End of Master Classes Day 2
# Women's Networking Breakfast

**Wednesday 04 December**

## Women's Networking Breakfast 08:00 - 11:00

*Meeting Room 611, Hall 6*

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
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<tbody>
<tr>
<td>08:00</td>
<td>Breakfast and networking</td>
</tr>
<tr>
<td>08:45</td>
<td><strong>Welcome words from our corporate partner SheTrades</strong></td>
</tr>
</tbody>
</table>
| 09:00 | **Keynote Interview:** I never thought about applying for this position… until it was proposed to me  
*Interviewee:* Marie-Pierre Membrives, Founder of *Elles sont Food!*  
*Interviewer:* Dr. Anne Mullen, Chief Editor, *Nature Food* |
| 09:20 | **Coaching /Leadership talk**                                         |
|       | **Title:** Vive la différence: coaching women leaders                |
|       | **Speaker:** Jon Poole, Chief Executive of the *British Institute of Food Science and Technology* and Coach |
| 09:35 | **Panel discussion:** From managers to leaders, how can women move up company ranks?  
*Moderator:* Dr. Anne Mullen, *Nature Food*  
*Panelists:*  
- Anne Wagner, President, *Proteines France* and Corporate Research and Development Director, *Tereos*  
- Marie-Pierre Membrives, Founder, *Elles sont Food!*  
- Jon Poole, Chief Executive of the *British Institute of Food Science and Technology*  
- Mecca Ibrahim, Co-founder of the British network *Women in Food Industry*  
- SheTrades representative |
| 10:10 | **Title:** Inspiration from India: the rise of empowered elected women leaders who change the system  
*Speaker:* Annemarie de Groot-Bakker, Connector, *The Hunger Project Netherlands* |
| 10:25 | **Closing remarks** from the moderator followed by coffee and networking |

In 2019 only 29% of leadership roles are held by women. While 2019 marked the highest percentage of women in top leadership positions, this figure remains far too low.

The Food and Beverage industry is taking steps to help women reach leadership positions. Fi Europe & Ni 2019 continue the tradition of bringing female and male industry leaders together at Women’s Networking Breakfast to discuss diversity and inclusion in the F&B industry. **Men are welcome to join us** and help break the glass ceiling in the food and beverage industry.

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**Charity Partner**

![The Hunger Project](image)

**Corporate Partner**

![ITC SheTrades](image)

_Programme is subject to change_
<table>
<thead>
<tr>
<th>Time</th>
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<tbody>
<tr>
<td>10:00</td>
<td>Doors open and networking</td>
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<tr>
<td>10:30</td>
<td>Welcome words from moderator: Jon Benninger, Vice President &amp; Market Leader - SupplySide at Informa Markets</td>
</tr>
<tr>
<td>10:35</td>
<td>Title: Debunking misinformation about food</td>
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<tr>
<td></td>
<td>Speaker: Professor Huub Lelieveld, Co-Founder and President of the Global Harmonization Initiative</td>
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<tr>
<td>11:05</td>
<td>What is the NutriScore?</td>
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<td>Presentation from Nicole Coutrelis, Specialist in EU law and International Food Laws and Regulations, Coutrelis &amp; Associés</td>
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<tr>
<td>11:10</td>
<td>Going beyond the NutriScore?</td>
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<tr>
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<td>Presentation from Aris Christodoulou, Co-founder and President of SIGA Care</td>
</tr>
<tr>
<td>11:15</td>
<td>Panel discussion: Achieving simpler and safer food for consumers, reality or wishful thinking?</td>
</tr>
<tr>
<td></td>
<td>Panelists:</td>
</tr>
<tr>
<td></td>
<td>Dr. Veslemoy Andersen, Global Harmonization Initiative</td>
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<td>Professor Huub Lelieveld, Co-founder and President of the Global Harmonization Initiative</td>
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<td>Aris Christodoulou, Co-founder and President of SIGA Care</td>
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<td>Nicole Coutrelis, Specialist EU law and International Food Laws and Regulations, Coutrelis &amp; Associés</td>
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<td>Moderator: Jon Benninger, Vice President &amp; Market Leader - SupplySide at Informa Markets</td>
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<td>11:45</td>
<td>Q&amp;A between panel and audience</td>
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<td>12:00</td>
<td>Closing remarks</td>
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Food scares examples are many. Think of ESB, chlorine-washed chickens, H5N1 avian influenza or the current debate about the use of pesticides on crops and the environment. These scares, often multiplied by media frenzy, complicate our choice when it comes to buying foods.

As consumers we are increasingly looking for healthy food options that don’t harm our health while respecting our environment. However, the diversity of products, the complexification of labels and the flow of contradictory information makes this choice difficult.

The Food Evolution Breakfast will look at the difficulty consumers face and will highlight some of the solutions proposed by industry and civil society experts. As recent environmental catastrophes in the Amazon bring us to consider the environmental impact of food production, the panel will look at potential ways consumption habits might change in the coming years.

Programme is subject to change
Map / guide*

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