

PRE-EVENT **Monday 27 November 2017**
FUTURE OF NUTRITION SUMMIT
MesseTurm, Frankfurt Germany

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

PLENARY SESSIONS

9.00 - 13.00

- 09.00 **Registration and refreshments**
- 09.15 **Title:** *The evolution of the nutrition industry: from product developers to service providers*
Speaker(s): Nard Clabbers, Senior Business Developer Personalised Nutrition & Health, **TNO**
- 09.45 **Title:** *Helping consumers incorporate personalised nutrition into their daily lives*
Speakers(s): Jettie Hoonhout, Senior Scientist, Personal Care and Wellness Department PGI, **Philips Research**
- 10:15 **Panel discussion:** *How will people live in the future? Exploring the impact of rapid urbanisation on health and nutrition*
Panellists: Mark Korzilius, CEO & Co-Founder, **Farmers Cut**
Jess Halliday, Consultant
Nunzia Borrelli, Post-doctoral Research Fellow, **University of Milan-Bicocca**
- 11.00 **Morning refreshments**
- 11.30 **Title:** *Using AI to create new ingredients*
Speaker(s): Neil Foster, Commercial Manager, **Nuritas**
- 12.00 **Title:** *Food as a medicine: highlighting the latest research into potentially life-saving foods*
Speaker(s): Christiaan Kalk, Independent Consultant & Owner, **Life Science-Based Innovations (LSBI)**
- 12.30 **Panel discussion:** *The impact of digital: how will e-retail change consumers' relationship with food and health?*
Panellists: Mariette Abrahams, Director, **Mariette Abrahams Consulting**
Mark Sievers, Partner – Head of Consumer Markets Germany, **KPMG**
Karl Havard, Partner, Retail & Consumer Goods, **PA Consulting**
Christiaan Kalk, Independent Consultant & Owner, **Life Science-Based Innovations (LSBI)**

13.15 – 14.00 Lunch and networking

**SHAPING THE FUTURE OF NUTRITION
IN EUROPE**

14.00 - 17.00 Conference room A

PRESENTATIONS

- 14.00 **Title:** *Tapping into future trends: new product development changing the face of the industry*
Speaker(s): Neil Campbell, Vice President of FMCG/CPG, **Sagentia**
- 14.30 **Title:** *Exciting innovations within Germany's food and ingredients sector*
Speaker(s): Nino Terjung, Head of Product Innovation, **German Institute of Food Technologies (DIL)**
- 15.00 **Title:** *Medicated malnourishment?*
Speaker(s): Mike Wakeman, independent consultant
- 15.30 **Afternoon refreshments**
- 16.00 **Title:** *Producing protein from electricity*
Speaker(s): Juha-Pekka Pitkänen, D.Sc. (Tech) Principal Scientist and Principal Investigator, **VTT Technical Research Center of Finland**
- 16.30 **Title:** *Meeting nutrition needs: technologies at work*
Speaker(s): Rene Floris, Division Manager Flavour & Texture, **Nizo**

**HIGHLIGHTING PIONEERING INNOVATION
FROM ACROSS THE GLOBE**

14.00 - 17.00 Conference room B

PRESENTATIONS

- 14.00 **Title:** *The Kitchen Hub: promoting foods of the future*
Speaker(s): Amir Zaidman, VP Business Development, **The Kitchen FoodTech Hub**
- 14.30 **Title:** *Future development of the personalised nutrition trend*
Speaker(s): Joana Maricato, Research Manager, **New Nutrition Business**
- 15.00 **Title:** Presentation TBC
- 15.30 **Afternoon refreshments**
- 16.00 **Title:** Presentation TBC
- 16.30 **Title:** Presentation TBC

Close of conference



**Food ingredients
Europe**

DAY 1 Tuesday 28 November 2017

Fi EUROPE CONFERENCE

Messe Frankfurt, Germany

KEYNOTE PRESENTATION

10.30 - 10.45 Discovery Theatre

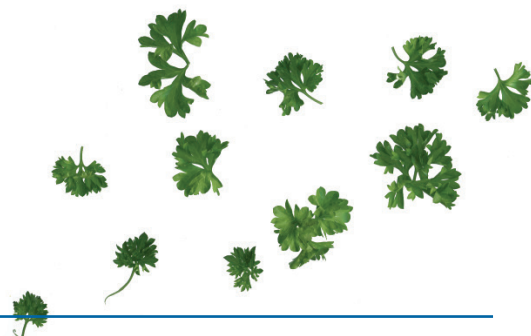
Title: *How will the role of technology companies within the F&B industry evolve over the coming years?*
Speaker(s): Dr Robin Lougee, Research Industry Lead - Consumer Products | Agriculture, **IBM Research**

CLEAN LABEL & NATURAL INGREDIENTS: PART 1

10.50 - 14.00 Discovery Theatre

PRESENTATIONS

- 10.50 **Title:** *Green Extraction of food ingredients and natural products: moving from academia to innovative and large-scale applications*
Speaker(s): Prof. Farid Chemat, Director of **GREEN Extraction Team**, Avignon University and Alain Etievant, Director, **L'Atelier du Fruits**
- 11.20 **Title:** *Beyond clean label: clean supreme*
Speaker(s): Florencia Moreno Torres, Market Analyst, **Innova Market Insights**
- 11.50 **Title:** *Clean label conundrum: delivering for the consumer*
Speaker(s): Nanette Solan, Senior Insight Manager, **Kerry**
- 12.20 **Title:** *Gelatin: the all-in-one solution for clean label, indulgence and surprising texture*
Speaker(s): Dr. Paul Stevens, Global Research and Application Director, **Rousselot**
- 12.50 **Title:** *Clean label: innovating for performance*
Speaker(s): Davy Luyten, Marketing Manager, EMEA, **Ingredient**
- 13.20 **Title:** Presentation TBC



FOOD SAFETY & REGULATORY COMPLIANCE

14.30 - 18.00 Discovery Theatre

PRESENTATIONS

- 14.30 **Title:** *EFSA initiatives for improved stakeholder engagement - good news for FBOs*
Speaker(s): Dr Elinor McCartney, President, **Pen & Tec**
- 15.00 **Title:** *Update on the Novel Food authorisation process*
Speaker(s): Liza Van den Eede, Regulatory Affairs Director, **Pen & Tec**
- 15.30 **Title:** *Regulatory hurdles for using novel ingredients in product innovation – a global perspective*
Speaker(s): Klaudyna Terlicka, Head of Regulatory Affairs, **Campden BRI**
- 16.00 **Title:** *Diverging trends in global flavour legislation and safety evaluation*
Speaker(s): Ute Woelke, Vice President Strategic Regulatory Affairs, **Symrise**
- 16.30 **Title:** *Blockchain: the fundamental technology for sharing information along the supply chain*
Speaker(s): Dr Robin Lougee, Research Industry Lead - Consumer Products, Agriculture, **IBM Research**
- 17.00 **Title:** *Balancing brand reputation and consumer's safety during a food recall*
Speaker(s): Cesare Varallo, Vice President - Business and Regulatory Affairs EU, **INSCATECH**
- 17.30 **Panel discussion:** *Is a scientific approach the best way to harmonise global food safety regulations?*
Panelists:
Huub Lelieveld, President, **Global Harmonization Initiative**
Bernd van der Meulen, Professor of Food Law, **Wageningen University**
Cesare Varallo, Vice President - Business and Regulatory Affairs EU, **INSCATECH**

MASTER CLASS EVERYTHING PROTEIN

14.30 - 18.00 Meeting Room

PRESENTATIONS

- 14.30 **Title:** *Future meat alternatives beyond plant-based*
Speaker(s): Raphael Moreau, Food Analyst, **Euromonitor International**
- 15.00 **Title:** *Allergenicity assessment of alternative (sustainable) protein sources*
Speaker(s): Dr. Geert F. Houben, Principal Scientist Food Allergy and Immunotoxicology, **TNO**
- 15.30 **Title:** *Importance of protein sources: requirements and developments in animal based proteins*
Speaker(s): Senior representative, **Schlegel & Partner**
- 16.00 **Title:** *Protein flexibility: blending and replacing proteins in sport and clinical nutrition*
Speaker(s): Dr. Laurice Pouvreau, Senior Project Manager Protein Functionality, **Nizo**
- 16.30 **Title:** *Protein adulteration: how can you protect your business?*
Speaker(s): Suzane Leser, Vice-Chair, **ESSNA**
- 17.00 **Title:** *Consumer attitudes towards protein*
Speaker(s): Sarah O'Neill, Leader of Whey Protein Consumer Tracker Task Force, **EWPA**
- 17.15 **Panel debate:** *The benefits and limitations of different protein sources: animal vs. plant vs. dairy*
Panelists:
Suzane Leser, Vice-Chair, **ESSNA**
Yola Khoreva, Senior Innovation & CMI Manager EMEA, **Jack Links**
Anne Louise Dannesboe Nielsen, Team Manager –Food Technology, **Danish Technological Institute**



Food ingredients
Europe

KEYNOTE PRESENTATION

10.30 - 10.45 Discovery Theatre

Title: *The Future of F&B: insights into the changing approach to innovation*

Speaker(s): Neil Foster, Commercial Manager, **Nuritas**

HEALTH & WELLNESS

10.50 - 14.00 Discovery Theatre

PRESENTATIONS

- 10.50 **Title:** *Personalised nutrition: developing successful products from regulatory, science, sensory and consumer perspectives*
Speaker(s): Jennifer Arthur, Head of Nutrition & Product Development, **Leatherhead Food Research**
- 11.20 **Title:** *The gadget revolution: how consumer health tech is impacting the F&B industry*
Speaker(s): Mariette Abrahams, Director, **Mariette Abrahams Consulting**
- 11.50 **Title:** *Emerging ingredients – technical challenges for innovation*
Speaker(s): Rachel Gwinn, Product Development Scientist, **Campden BRI**
- 12.20 **Title:** *Trends in sugar and sweeteners*
Speaker(s): Emma Schofield, Global Food Science Analyst, **Mintel**
- 12.50 **Title:** *Food claims matter, but that's where the simplicity ends. Learn which claims drive in-store shopper purchase*
Speaker(s): Amishi Takalkar, Co-Founder and Head of Research & Analytics, **NAILBITER**
- 13.20 **Panel discussion:** *How can F&B companies develop products to meet the 'healthy convenience' trend?*
Panelists: Karen Lapsley DSc, Chief Scientific Officer, **Almond Board of California**
Rob Verhagen, Global Director for Health & Wellbeing and Global Innovation Director, **SNICKERS & TWIX, Mars**
Aurore de Monclin, Senior Consultant, **The Healthy Marketing Team**

CLEAN LABEL & NATURAL INGREDIENTS: PART 2

14.30 - 17.15 Discovery Theatre

PRESENTATIONS

- 14.30 **Title:** *Next generation Clean Label*
Speaker(s): Stephanie Mattucci CFS, Global Food Science Analyst, **Mintel**
- 15.00 **Title:** *How plants fight food microbes: synergistical antimicrobial effects of botanical extracts as natural food preservatives*
Speaker(s): Dr Simona Birtic, Group Scientific Coordinator, **Naturex**
- 15.30 **Title:** *Understanding the determinants to develop clean label beverages with optimized mouth feel*
Speaker(s): Dr. Els de Hoog, Senior Project Manager Flavour & Texture, **Nizo**
- 16.15 **Title:** Presentation TBC
Speaker(s): Senior representative, **Symrise**
- 16.45 **Title:** *Tracking the growth of organic claims*
Speaker(s): Jacob Thundil, Director, **Cocofina**

MASTER CLASS LIFE STAGES

14.30 - 17.15 Meeting Room 1

PRESENTATIONS

- 14.30 **Title:** *Preventative health: developing products for the middle ages*
Speaker(s): Dr. Emma Derbyshire, Nutrition Consultant, **Nutritional Insight**
- 15.00 **Title:** *Dairy expertise for every life stage*
Speaker(s): Aaron Fanning, Human Nutritionist & Senior Nutrition Research Scientist, **Fonterra Co-operative Group**
- 15.30 **Title:** *Key ingredients to a great start in life*
Speaker(s): Dianne Delsing, Senior Researcher for Nutrition & Health, Global Nutrition Development, **FrieslandCampina**
- 16.00 **Title:** *Vitamins for different stages of life*
Speaker(s): Mohammed Benghezal, Director, **Swiss Vitamin Institute**
- 16.30 **Title:** Presentation TBC
- 17.00 **Question time!**
Your chance to get any answers you need from our speakers

MASTER CLASS CATEGORY INNOVATION: DAIRY, BAKERY & BEVERAGES

14.30 - 17.15 Meeting Room 2

PRESENTATIONS

- 14.30 **Title:** *Trends in dairy and bakery in Western Europe*
Speaker(s): Daniel Lojo, Research Analyst, **Euromonitor International**
- 15.00 **Title:** *Sugar reduction in beverages and bakery - one task, two very different challenges*
Speaker(s): Michael Adams, Bakery Science Section Manager, **Campden BRI**
Rachel Gwinn, Product Development Scientist, **Campden BRI**
- 15.45 **Title:** *Rethink: specialty carbohydrates in dairy alternatives and water-based beverages*
Speaker(s): Dr. Antje Jungclaus, Senior Manager Nutrition Communication, **Beneo**
- 16.15 **Title:** Presentation TBC
Speaker(s): Aurore de Monclin, Senior Consultant, **The Healthy Marketing Team**
- 16.45 **Title:** Presentation TBC

NETWORKING DRINKS

This is open to all Fi Conference delegates with a Full Access Pass

17.15 - 18.00 Discovery Theatre



Food ingredients Europe

KEYNOTE PRESENTATION
10.30 - 10.45 Discovery Theatre

**REDUCTION &
REFORMULATION**
10.50 - 14.00 Discovery Theatre

PRESENTATIONS

- 10.50 **Title:** *Sin tax in food and drink: strategies, outcomes and lessons from the UK and beyond*
Speaker(s): Sara Petersson, Nutrition Analyst, **Euromonitor International**
- 11.20 **Title:** *Synergies in sweetening formulation: bridging the gap between taste and nutrition*
Speaker(s): Michel Flambeau, Head - R&D Centre for Application and Customer Technical Support, **Tereos**
- 11.50 **Title:** *The benefits of blueprinting for sugar reduction*
Speaker(s): Professor Kathy Groves, Head of Microscopy, **Leatherhead Food Research**
- 12.20 **Title:** *Seaweed for salt replacement, and so much more*
Speaker(s): Dr Craig Rose, Founder and Managing Director, **Seaweed & Co**
- 12.50 **Title:** *Reformulating with dietary fibre and good fats to create nutritious and tasty food*
Speaker(s): Hendrik Gunawan, Managing Director, **PT Lautan**
- 13.20 **Title:** Presentation TBC

**MASTER CLASS
SUSTAINABILITY**
11.00 - 14.00 Meeting Room

PRESENTATIONS

- 11.00 **Title:** *A backward integration approach to sustainability*
Speaker(s): Hamish Taylor, Strategic Business Development, **Symrise**
- 11.30 **Title:** *Achieving sustainability throughout the supply chain: a case study with red beetroot*
Speaker(s): Rob Evans, R&D Director, **Diana Food**
- 12.00 **Title:** *How can sustainable vanillin-based solutions serve consumers' expectations for natural and nutritional innovations?*
Speaker(s): Matthieu Helft, Strategy, Sustainability & Innovation VP, **Solvay Aroma Performance GBU**
- 12.30 **Debate:** *Is the food industry doing enough to support sustainability?*
Panellists:
Karen Lapsley DSc, Chief Scientific Officer, **Almond Board of California**
Marjan de Bock-Smit, Founder & CEO, **SIM Supply Chain Information Management**
Patrick Holden, Chief Executive, **Sustainable Food Trust**
Lu Ann Williams, Director of Innovation, **Innova Market Insights**
- 13.15 **Title:** *Securing sustainable supply through alternative microalgae and insect based ingredients*
Speaker(s): Prof. Dr.-Ing. Alexander Mathys, Assistant Professor – Sustainable Food Processing, **ETH Zurich**
- 13.45 **Question time!**
Your chance to get any answers you need from our speakers

Food & Beverage Industry in 5+ years time



'The key driving trends across most F&B are still clean label/clean supreme and free from. The industry is expected to keep on innovating and to ride and benefit from these trends. Along with this, there is a major focus on any plant-based opportunity. Dairy alternatives and meat replacers will push forward not only plant-based products but also ingredients such as alternative proteins, healthy herbs & spices and coloring foods, some of which, at the same time, may overlap with clean label or free from-adding an extra value to the product.'



Florencia Moreno Torres,
Innova Insights



Mike Wakeman,
Independent Consultant

'Personalised medicine will demonstrate that the current way of assessing nutritional science is worthless and genetic testing will allow people to personalise what they eat, with diets linked better to prevention of diseases that have been identified as likely affecting an individual as a result of them having polymorphisms linked to that disease.'



'Western Europe is set to see macroeconomic growth over the next five years, which is likely to bring higher disposable income along. Western European consumers have proven that quality and added value are starting to be key factors against price. Expected company strategies based on innovation, health and wellness trends, ethical labels or premiumisation are likely to be reflected in higher value-added products, higher retail prices and to produce an increase in total value sales. Competition between main players and private label is also expected to increase, creating a less fragmented scenario and less room for small companies, which will need to mainly focus on niche markets.'



Daniel Lojo
Euromonitor International



Dr Elinor McCartney,
President, Pen & Tec

'No major changes in the Nutritional and Health Claims Regulation - it will not disappear. A more flexible and pragmatic approach from EFSA, while still maintaining good scientific standards on the safety, quality and efficacy of food chain products. Easier access of novel foods from 3rd countries, provided that such foods have a well-established consumption in a significant part of the 3rd country population, and that this is well - demonstrated in the notifications submitted.'



'In the near future, we are certainly going to see an injection of revolutionary ingredients that bring game-changing clinically significant efficacy. Some of these will have been discovered by new technologies; and some will be in exciting new areas that have been unlocked by technology, such as epigenetics and the microbiome. However, somewhere just beyond the horizon, there is a time where monitoring (e.g. DNA, blood, Microbiome), self-tracking and meaningful personalised nutrition solutions converge to totally disrupt the existing status quo. This is where things get really interesting. Who needs health claims when you can see the results of what you are eating for yourself in real-time?'



Neil Foster,
Nuritas



Please note that this programme's topics and speakers are subject to change at the discretion of the organisers.

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Food ingredients
Europe

MesseTurm, Frankfurt, Germany