



DAIRY INNOVATION STRATEGIES 2023

Scandic, Copenhagen

19th - 20th April 2023

Key Speakers:

Chair: Mark Dempsey, Global Consulting Director, GlobalData
Arturs Čirjevskis, CEO, Food Union
Hans van Bochove, Head of Public Policy Center, The Coca-Cola Company Europe
Anca Avasilichioaei, Director European Business Development, Lactalis Nutrition
Hittjo Homan, Manager Dairy Technology, Yili Innovation Center Europe
Kyle Brookmeyer, Innovation Change Manager, FrieslandCampina
Vicky Davies, Global Marketing Director, Performance, Active & Medical Nutrition
Mark Casey, General Manager - Trade Strategy & Stakeholder Affairs (Europe, Middle East, Africa), Fonterra
Odile Conan, Technical Innovation Manager, Fonterra
Cecilia Lindström, Ph.D., Head of Open Innovation & Partnerships, Arla Foods
Dr. Olaf Larsen, Senior Manager Science & MT Member, Yakult Nederland B.V.
Philippe Teissier, Phd, R&I Ferments and Fermentation Director, Danone Nutricia Research
Kinga Adamaszwilli, Director - Food Policy, Nutrition and Regulatory Affairs European Dairy Association (EDA) / European Whey Processors Association (EWPA), Euromilk
Henrik Lund, CEO, Naturli' Foods

REGISTER NOW

Dairy Innovation Strategies 2023

Copenhagen, Denmark 19TH- 20TH April 2023

DAY ONE - 19TH APRIL 2023

08.00 Registration and networking

08.50 Chairman's opening remarks
Mark Dempsey, Global Consulting Director, GlobalData

Keynote address

09:00 A new wave of sustainable consumers: The rise of the globally conscious consumer

- Mapping out the changes in consumer expectations, demands and needs, and how these play into the commercial success of your brand
- Evaluating the impact of COVID-19 on consumer behaviour and demands
- Investigating how your product can benefit the current health and wellness agenda of many consumers

Hittjo Homan, Manager Dairy Technology, Yili Innovation Center Europe

09:30 The rising demand for nutritious food - fibre in dairy, an opportunity for adding value

- Science: Highlighting the multiple health benefits of dietary fiber in the context of dairy
- Solutions: The healthy halo of dairy yoghurts, an opportunity to deliver on positive nutrition
- Society: Young consumers' aspiration for tasty and healthy food

Davide Risso, Senior Research Scientist for Europe, Middle East and Africa, Global Nutrition Team, Tate & Lyle

Delphine Forejt, Category Development Manager, Tate & Lyle

10:00 Innovating for a sustainable future

- Understanding the relationship between innovation and sustainability
- Examining the processes that goes into the creation of innovative products, and the challenges that sustainability may pose on design and decision making

Kyle Brookmeyer, Innovation Change Manager, FrieslandCampina

10:30 Munters OptiPure solution for spray drying

- Controlled drying process
- 30-50% energy reduction
- Maximized powder output
- Controlled climate for stable powder quality

Marcel van den Berghe, Manager Centre of Excellence Spray and Food Drying, Munters

11:00 Morning refreshments and networking

11:30 Panel discussion: Who will lead the future - dairy versus plant-based alternatives products?

- Discussing the progress and trends of dairy product and the recent popularity of plant-based alternatives
- Identifying the core reasons why consumers may be more attracted to plant-based alternatives rather than dairy products
- Delineating the challenges associated with each competitor, i.e., innovation, taste, flavour,

ingredients and texture, as well as regulations, market compliance and standards

Panel moderator

Mark Dempsey, Global Consulting Director, GlobalData

Panellists

Cecilia Lindström, Ph.D., Head of Open Innovation & Partnerships, Arla Foods

Henrik Lund, CEO, Naturli' Foods

Fredoen Valianpour, Global Innovation Director, Bunge Loders Croklaan

- 12:00 Powering dairy alternatives: The functional and nutritional benefits of plant proteins**
- Understanding functional and nutritional benefits of Plant Proteins in dairy alternatives
 - Overcoming formulation challenges across a broad range of applications (dairy alternative cheese, beverage, yoghurt and ice cream)
 - Optimizing nutrition, taste and texture
- Brittany VanBuskirk, Plant Based Proteins Global Applications Lead, Ingredient**
- 12:30 Interview: Achieving a net zero carbon footprint**
- Uncovering the extent to which dairy production and the packaging of the goods affects the environment and its impact on the overall carbon footprint
 - Discovering the best production, packaging and disposability methodologies to reduce greenhouse gas emissions and lower carbon footprint
 - Evaluating how not abiding with consumer expectations for a greener production cycle can affect the saleability of your product
- Interviewer: Mark Dempsey, Global Consulting Director, GlobalData**
Interviewee: Mark Casey, General Manager - Trade Strategy & Stakeholder Affairs (Europe, Middle East, Africa), Fonterra
- 13:00 Sustainable & cost effective material replacement with specialty polypropylene solutions in Form-Fill-Seal (FFS) dairy applications**
- Benefits of using Polypropylene in dairy packaging: Discuss the prevalent use of polypropylene in dairy packaging applications and the benefits including sustainability, recyclability, material efficiency, and versatility
 - Using Polypropylene in FFS: Why traditional PP solutions haven't been successful on existing form-fill-seal equipment & platforms when attempting to replace problematic materials like PS
 - Introducing XPP Polypropylene solutions: A revolutionary mono-material polypropylene solution that offers compatibility with existing FFS equipment, minimizing CAPEX while achieving sustainability goals and increasing efficiencies
- Michael Moren, Commercial Director, ICPG**
- 13:15 Lunch and networking**

Stream A: Innovation & NPD

Chair: Mark Dempsey, Global Consulting Director, GlobalData

Stream B: Packaging & Sustainability

Chair: Cecilia Lindström, Ph.D., Head of Open Innovation & Partnerships, Arla Foods

- 14:15 Panel discussion: Creating new innovative dairy and plant-based alternative products**
- Discussing the various processes that go into the creation of dairy products, from idea conception to the actual materialisation of the product
 - Understanding the challenges associated
- 14:15 Navigating regulations and market compliance in the dairy industry**
- Exploring the best methods to navigate and market compliance in the dairy industry when it comes to labelling, nutrition and sustainability
 - Understanding how to navigate regulations and how to still deliver a

with the creation of dairy products, i.e., meeting legal compliances, consumer demands, market regulations and standards

- Analysing the importance of sustainability and provenance when it comes to the creation of dairy products

Panel moderator

Mark Dempsey, Global Consulting Director, GlobalData

Panellists

Dr. Olaf Larsen, Senior Manager Science & MT Member, Yakult Nederland B.V.

Hittjo Homan, Manager Dairy Technology, Yili Innovation Center Europe

Vicky Davies, Global Senior Marketing Director, Performance, Active & Medical Nutrition, FrieslandCampina

Andrei Garbuz, CEO & Founder, YAAR Bar

high-quality product that meets market standards and consumer expectations

Kinga Adamaszwili, Director - Food Policy, Nutrition and Regulatory Affairs European Dairy Association (EDA) / European Whey Processors Association (EWPA), Euromilk

- 14:45** **How to hit the mainstream market with plant-based products**
- Sharing the key findings from our consumer research
 - Delving into how consumer behavior has evolved in the last years and the key purchasing criteria for plant-based products
- The next big thing: How can we address consumer needs in order to make alternative products hit the mainstream
- Eric Souza, Global Category Manager Dairy & Dairy Alternatives, AGRANA**
Melanie Sturm, Global Market & Consumer Insights Manager, AGRANA

- 14:45** **A turbulent 2022 and opportunities for 2023 and beyond for the dairy and plant-based beverage industry**
- Turbulence on the demand and supply side in the European dairy industry
 - Europe: Resilience test for both dairies and plant-based segment
 - Our forecasts
 - How beverage carton packaging can play a pivotal role in the positioning strategy of key participants
 - SIG at a glance in the European dairy world
- Julia Trebels, Global Senior Category & Consumer Insights Manager, SIG Combibloc**
Muhib Noor Rahman, Regional Category Manager, Europe, Dairy and Plant-based Beverages, SIG Combibloc

- 15:00** **Case study: Challenging conventional dairy**
- Taste
 - Health
 - Convenience
 - Future outlook and potential growth
- Andrei Garbuz, CEO & Founder, YAAR Bar**

- 15:15** **Panel discussion: Ingredients, taste & flavour in the dairy and plant-based alternative industry**
- Understanding the correlation between ingredients, taste & flavour, and discussing which gustatory elements drive consumers to become loyal to your product
 - Identifying the latest developments and trends within the ingredients space when

- 15:15** **Panel discussion: Is a new era of fully recyclable packaging ahead of us?**
- Examining extent to which the packaging industry can design and deliver packaging that is fully recyclable
 - Identifying the key challenges, i.e., governmental regulations, consumer expectations and demands that

it comes to dairy and plant-based alternatives

Panel moderator

Mark Dempsey, Global Consulting Director, GlobalData

Panellists

**Mike Bagshaw, Founder, I.T.S.
Philippe Teissier, Phd, R&I Ferments and Fermentation Director, Danone Nutricia Research**

- prevent packaging to be fully circular
- Investigating how the EU Plastic Strategy, which requires all packaging to be recyclable or reusable in an economically viable way by 2030, will affect your business

Panellists

**Sarah Bjerre Lindboe, Group QEHS, CSR and Innovation Manager, Dragsbæk A/S
Davy Rosseel, Global Key Account Manager, Resilux Group
Henrik Lund, CEO, Naturli' Foods**

- 15:45 Avebe potato based texture solutions: Bridging the texture gap in plant-based food with ingredient solutions from potato**
- Avebe Plant-based texture solutions containing
 - Solanic® potato proteins
 - Etenia™ innovative starches
 - Perfectasol™ multifunctional texturizer for creamy and stretchy plant-based dairy and cheese products
 - We make food good. Come and taste our Dairy and Plant-based dairy Applications during the Dairy Innovation Strategies Conference in Copenhagen
- Meleknur Tüzün, Global Segment Manager for (Plant-based) Dairy & Cheese, Avebe**

- 15:45 The clever way to stop product losses in dairy plants - Collo liquid fingerprint technology & AI**
- See what is in your pipe with unique liquid fingerprint technology
 - Utilizing machine learning for analysis
 - Plant optimization
- Anna Ranki, Sales Manager, ColloidTek Oy**

16:00 Afternoon refreshments and networking

- 16:30 The putative role of probiotic dairy on the gut microbiome**
- Exploring the relationship between dairy and the gut microbiome
- Dr. Olaf Laren, Senior Manager Science & MT Member, Yakult Nederland B.V.**
- 16:30 Where's it from? Local, local and local**
- Evaluating the importance of provenance when it comes to the dairy industry
 - Exploring how consumers have become more conscious about supporting local suppliers and producers, as it fits with their agenda to reduce supply chain dependency and nurture local economies
 - Investigating how local and independent manufacturers and producers can build relationships with their consumers by placing an emphasis on traceability, provenance and sustainable production practices
- 17:00 Alternative protein sources and future foods**
- Micael Simonsson, Director Processing Development and Biotech, Tetra Pak**
- 17:30 Chairperson's closing remarks**
- Mark Dempsey, Global Consulting Director, GlobalData**

17:40 Drinks reception (Available for Sponsorship)

DAY TWO - 20TH APRIL 2023

08.00 Registration and networking

08.50 Chairman's opening remarks
Mark Dempsey, Global Consulting Director, GlobalData

09:00 The future of dairy industry: Is it completely plant-based?

- Discussing the progress and trends of the dairy industry, and analysing the future trajectory of the market

Mark Dempsey, Global Consulting Director, GlobalData

09:30 Reserved for Sweegen

10:00 Fireside chat: Moving forward - how dairy trends impact specialized nutrition

- Uncovering the extent to which dairy consumer trends mirror into early life nutrition
- Understanding consumers' quest for health benefits and the importance of functionality in specialized nutrition

Interviewer: Mark Dempsey, Director of Consulting Food and Foodservice, GlobalData
Interviewee: Anca Avasilichioaei, Director European Business Development, Lactalis Nutrition

10:30 Achieving a net zero carbon footprint

- Uncovering the extent to which dairy production and the packaging of the goods affects the environment and its impact on the overall carbon footprint
- Discovering the best production, packaging and disposability methodologies to reduce greenhouse gas emissions and lower carbon footprint

10:45 Morning refreshments and networking

Speaker Hosted Roundtables

11:15 Interactive roundtable sessions offer a unique opportunity to come together with your peers to share best practice and develop solutions to critical challenges facing the industry as a whole. Hosted by industry experts and each focused on a single issue, roundtables are an exciting, interactive way to build your personal network and learn from the experience and expertise of others.

Each roundtable session lasts for 40 minutes, and delegates may attend up to 2 roundtables.

RT 1 Fibre in dairy yoghurts, an opportunity for growth?

More than 8 in 10 UK consumers of yoghurt would be willing to consume a healthier drinkable or spoonable yoghurt with added fibre*. To which extent, fibre fortification can help boosting sales of yoghurt brands? What are the requirements for success? Thanks to interactive tools (quizz), delegates will be invited to first check their knowledge of fibres and of typical consumers' diet, before opening the discussion.

Source: *T&L proprietary research November 2022 - 25-34 years-old UK consumers

Piera Vitali, Category Director, Dairy and Baby Food, Europe, Tate & Lyle
Davide Riso, Senior Research Scientist for Europe, Middle East and Africa in the Global Nutrition Team, Tate & Lyle
Griet Herregods, Technical Category Manager, Dairy and Baby Food, Europe, Tate & Lyle

RT 2 Using natural ingredients to drive colorful innovation

Color can bring dairy products to life, but modern consumers demand natural formulations. Coloring Foods are plant-based color concentrates that support completely clean and clear label declarations. NATCOL's Code of Practice for Coloring Foods in the EU has set out clear guidelines to differentiate these food ingredients from color additives.

Discover how clean-label colors can boost products including milk drinks, yogurts, and ice creams at this Round-Table Session.

Steven Taylor, Head of Sales UK, GNT UK
Francisco Unates, Technical Sales Manager, GNT Iberia

RT 3 (Available for Sponsorship)

12:35 Lunch and networking

13:35 Live virtual presentation: How to navigate a sustainable future for beverage

- What is sustainability for our industry and why does it matter?
- Dairy Beverages in revised EU packaging regulation
- One industry example of how to navigate

Hans van Bochove, Head of European Public Policy Centre, The Coca-Cola Company

14:05 Reserved for TriVision

14:35 Developing plant based alternative products in line with consumer expectations

- Investigating the consumer trends and how they have changed since COVID-19
- Understanding the processes that go into developing plant based alternative products

Henrik Lund, CEO, Naturli' Foods

15:05 Afternoon refreshments and networking

- 15:35** **The dairy innovation goal: Nutrition, performance & experience**
- Understanding today's consumer mindset to deliver value added dairy products the consumer loves
 - Focusing on the balance between nutrition, performance and experience to ensure consumer trust and leverage repurchase
 - Taking consumer experience further than taste and texture to ensure consumer love and loyalty
 - Repositioning dairy to combat the stigmas and stereotypes that have fuelled dairy free marketing campaigns

Arturs Čirjevskis, CEO, Food Union

- 16:05** **Next Gen sports nutrition: Flexing the mental muscle**
- Presenting the results of Fonterra's Athlete Incubator Project & Athlete consumer segment research
 - The motivations, influencers and key components athletes look for in sports nutrition products
 - How unlocking mental wellness propositions can meet demand in the athlete demographic
 - Protein x Phospholipid - the latest dairy ingredient combination for sports nutrition

Odile Conan, Technical Innovation Manager, Fonterra

- 16:35** **Chairperson's closing remarks**

- 16:35** **Close of conference**