



DAIRY INNOVATION STRATEGIES 2023

Scandic, Copenhagen

19th - 20th April 2023

Key Speakers:

Chair: Mark Dempsey, Global Consulting Director, GlobalData
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 Adamaszwili, 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, Ingredion**
- 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 Live virtual presentation: 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

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

regulations and how to still deliver a 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	<p>How to hit the mainstream market with plant-based products</p> <ul style="list-style-type: none">• 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 <p>The next big thing: How can we address consumer needs in order to make alternative products hit the mainstream</p> <p>Eric Souza, Global Category Manager Dairy & Dairy Alternatives, AGRANA</p> <p>Melanie Sturm, Global Market & Consumer Insights Manager, AGRANA</p>	14:45	<p>A turbulent 2022 and opportunities for 2023 and beyond for the dairy and plant-based beverage industry</p> <ul style="list-style-type: none">• 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 <p>Julia Trebels, Global Senior Category & Consumer Insights Manager, SIG Combibloc</p> <p>Muhib Noor Rahman, Regional Category Manager, Europe, Dairy and Plant-based Beverages, SIG Combibloc</p>
15:00	<p>Live virtual presentation: Challenging traditional dairy with innovative handheld yogurt snacks</p> <ul style="list-style-type: none">• Have you ever had a yogurt you can eat with your hands?• Functional indulgence: Creamy cheesecake texture meets gut-friendly kefir cultures• No spooning: From On the Go to bedtime treat-handheld snacking revolution <p>Nick Baverstock, Commercial Director, YAAR Bar</p>		
15:15	<p>Panel discussion: Ingredients, taste & flavour in the dairy and plant-based alternative industry</p> <ul style="list-style-type: none">• 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	15:15	<p>Panel discussion: Is a new era of fully recyclable packaging ahead of us?</p> <ul style="list-style-type: none">• 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

trends within the ingredients space when 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

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

expectations and demands that 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

Panel moderator

Mark Casey, General Manager - Trade Strategy & Stakeholder Affairs (Europe, Middle East, Africa), Fonterra

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 <ul style="list-style-type: none">• Avebe Plant-based texture solutions containing<ul style="list-style-type: none">○ 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 <ul style="list-style-type: none">• See what is in your pipe with unique liquid fingerprint technology• Utilizing machine learning for analysis• Plant optimization Anna Ranki, Sales Manager, ColloidTek Oy
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16:00 Afternoon refreshments and networking

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| 16:30 | The putative role of probiotic dairy on the gut microbiome <ul style="list-style-type: none">• Exploring the relationship between dairy and the gut microbiome Dr. Olaf Larsen, Senior Manager Science & MT Member, Yakult Nederland B.V. |
| 17:00 | Alternative protein sources and future foods <ul style="list-style-type: none">• Microorganisms a solution for future food scarcity?• Is partnerships the way to bridge a new technology? Micael Simonsson, Director Processing Development and Biotech, Tetra Pak |
| 17:30 | Driving suppression of protein agglomeration in external fields: under the influence <ul style="list-style-type: none">• We explore how externally-applied electro-magnetic fields suppress protein coagulation• Description of nanoscale phenomena occurring by such out-of-equilibrium processes• We explain how this affects aqueous-solution viscosity during milk and dairy production |

- Exploration of favourable implications for process-cycle operations in milk production
Prof. Niall English, Professor (Chemical Engineering) at UCD and CTO at AquaB

Chairman's closing remarks

17:45 Mark Dempsey, Global Consulting Director, GlobalData

17:50 **Networking drinks sponsored by AquaB**

DAY TWO - 20TH APRIL 2023

08.00 Registration and networking

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

08:50 **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

09:20 **Make sugar reduction less frustrating - new technologies that will help**

- Who is Sweegen: How we can help to achieve the best outcome
- The importance of sugar reduction: Why reduce sugar
- From ingredients technologies to application: Take a holistic approach to sugar reduction
- Trust + Vision collaboration: Find the right partner that shares your value

Damian Bellusci, VP of Sales EMEA & APAC, Sweegen
Daria Nalewajek, Global Director Sweetener Innovation, Sweegen

09:50 **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

10:20 **Growing demand and trade within a sustainable dairy sector**

- Discovering the latest global supply and demand dynamics and dairy trade trends
- Showing that dairy consumption has shown remarkable resilience in the face of recent shocks
- Exploring the short and medium term outlook for dairy markets and trade, in particular the possibility of increasing unmet demand as global consumption continues to grow, while milk production in key exporting regions is facing environmental constraints
- Underlining the importance of sustainable business models going forward and the crucial role of trade in the dairy supply chain

Julie Collard, Economic Affairs and Events Manager, Eurolait

10:50 Morning refreshments and networking

Speaker Hosted Roundtables

11:20 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 Risso, 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, Key Account Manager, GNT Iberia

12:40 Lunch and networking

13:40 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**

14:10 Machine vision inspection: Bridging the gap between compliance and performance

- Compliance drivers for automating the inspection of food products
- The performance leavers and applications of automated optical inspection

Jesper Bach, CEO & Partner, TriVision

14:40 Afternoon refreshments and networking

15:10 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

15:40 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

16:10 Chairman's closing remarks

Mark Dempsey, Global Consulting Director, GlobalData

16:15 Close of conference