

10th Dairy Innovation Strategies Conference

Copenhagen, Denmark
24 - 25 April 2024

HIGHLIGHTS

- How dairy is meeting the needs of consumers dietary and health requirements
- Health claims - how consumers perceive these
- Improving gut health through dairy
- Key trends in dairy - enrichment, fortification, taste and ways of consumption
- Packaging and sustainability best practices
- Innovation in plant-based dairy
- Probiotic dairy for healthy ageing
- Supply chain challenges and the cost of ingredients
- Ready to eat and ready to drink dairy products - catering to consumer convenience
- Next steps for the dairy industry - working together to advance the industrys

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10th Dairy Innovation Strategies Conference 2024

*Exploring innovative new products and how they enhance
consumer health and wellbeing*

24 – 25 April 2024, Copenhagen, Denmark

CONFIRMED SPEAKERS

- **KEYNOTE:** Patrik Hansson, CMO, Executive Vice President for Marketing & Innovation, **Arla Foods**
- **KEYNOTE:** Senior representative, **Oatly**
- Dr. Olaf Larsen, Senior Manager Science, **Yakult Nederland B.V.**
- Kyle Brookmeyer, Head of Sustainability, **FrieslandCampina**
- Vicky Davies, Global Senior Marketing Director, Performance, Active & Medical Nutrition, **FrieslandCampina**
- Johan Garsen, PhD, MD, Chief Scientific Advisor, **Danone Nutricia Research**
- Dr. Stephan Peters, Nutrition, sustainability and health, **Dutch Dairy Association**
- Henrik Lund, CEO, **Naturli' Foods**
- Senior representative, **Fonterra**
- Thijs Geijer, Senior Sector Economist, Food and Agriculture, **ING Nederland**
- **Conference Chairman:** Mark Dempsey, Senior Consulting Director – Global, **GlobalData PLC**

DAIRY CONFERENCE ADVISORY BOARD



Johan Garsen

PhD, MD, Chief Scientific
Advisor, Danone Nutricia
Research



Henrik Lund

CEO, Naturli' Foods



Mark Dempsey

Senior Consulting Director
– Global, GlobalData



Dr. Olaf Larsen

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



Dr. Stephan Peters

Nutrition, Sustainability
and Health, Dutch Dairy
Association

PROGRAMME

DAY ONE: WEDNESDAY 24 APRIL 2024

08:00 Registration and networking

08:50 Chairman's opening remarks

Mark Dempsey, Senior Consulting Director – Global, GlobalData

09:00 **Opening keynote: How dairy is meeting the needs of consumers dietary and health requirements**

- What are consumer's health driven needs and preferences
- Understanding what consumers want in a healthy dairy product
- The latest in sugar reduction in dairy products
- Using natural ingredients
- Recent advancements in probiotics
- Alternative protein sources and future foods

Patrik Hansson, CMO, Executive Vice President for Marketing & Innovation, Arla Foods

09:30 **Reserved for Tate & Lyle**

10:00 **Health claims – how consumers perceive these**

- How do modern consumers respond to health claims?
- The effectiveness of packaging and labelling in communicating health benefits
- Effectively communicating health benefits in the digital age
- Regulatory compliance when making health claims
- Educating the consumer on health and wellness

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10:30 Morning refreshments and networking

11:10 **Keynote: Oatly**

Senior representative, Oatly

11:40 **Reserved for Tirlán**

12:10 **Improving gut health through dairy**

- How consumers perceive gut health
- Industry regulations looking at gut health
- The role of probiotic dairy on the gut microbiome
- How gut health affects overall health: digestion, cognitive health, muscle health and immune system

12:40 Lunch and networking

Stream A: Innovation & NPD	Stream B: Packaging, Sustainability & Technology	Stream C: Innovation in plant-based dairy
<p>13:40 Panel discussion: Key trends in dairy - enrichment, fortification, taste and ways of consumption</p> <ul style="list-style-type: none"> • Innovation in ingredients, taste & flavour • What's the next new innovation/technology on dairy ingredients for recipe optimisation • Technologies and products that help improve digestion • The demand for ready to eat and ready to drink dairy products • Fibre in dairy products – what are consumers looking for? • Mixing plant-based and dairy to create innovative new products <p>Moderator: Mark Dempsey, Senior Consulting Director – Global, GlobalData</p> <p><u>Panellists</u> Senior representative, I.T.S. Vicky Davies, Global Senior Marketing Director, Performance, Active & Medical Nutrition, FrieslandCampina</p>	<p>13:40 Panel discussion: Packaging and sustainability best practices</p> <ul style="list-style-type: none"> • Sustainable packaging - understanding consumer requirements and expectations • Innovation in fully recyclable packaging • Sustainability initiatives employed by leading brands • Exploring best practice measure that can be employed for a robust sustainability strategy • Ensuring compliance with industry recycling regulations <p><u>Panellists</u> Kyle Brookmeyer, Head of Sustainability, FrieslandCampina</p>	<p>13:40 Innovating plant-based dairy products for the future</p> <ul style="list-style-type: none"> • How can plant-based dairy innovate and evolve • The future plant-based consumer - meeting their requirements
<p>14:10 Spotlight: Reserved for AGRANA</p> <p>14:25 Spotlight: Reserved for AquaB Prof. Niall English, Professor (Chemical Engineering) at UCD and CTO at AquaB</p>	<p>14:10 Spotlight: Reserved for Tetra Pak</p> <p>14:25 Spotlight: Available for sponsorship</p>	<p>14:10 Spotlight: Available for sponsorship</p> <p>14:25 Spotlight: Reserved for Volac</p>
<p>14:40 Innovation in proteins for dairy products</p> <ul style="list-style-type: none"> • The latest in precision fermentation • Using biomass ingredients 	<p>14:40 Case study: Examples and opportunities for using artificial intelligence in dairy</p> <ul style="list-style-type: none"> • How AI is being utilised in the dairy industry? 	<p>14:40 Panel discussion: Plant-based dairy - nutritional and functional benefits</p> <ul style="list-style-type: none"> • Key market trends: analyzing the growing demand for plant-based dairy, examining

<ul style="list-style-type: none"> • Evolution of plant-based proteins • Heat processed proteins – lower heat treatments for different types of dairy products • Uses for whey protein in products • Upcycling food waste into new proteins and ingredients <p>Vicky Davies, Global Senior Marketing Director, Performance, Active & Medical Nutrition, FrieslandCampina</p>	<ul style="list-style-type: none"> • Understanding the potential of AI technology • Using AI to understand consumer trends and behaviours • Using AI for new product development <p>Senior representative, Fonterra</p>	<p>market trends, shifting preferences, and the role of innovation in meeting diverse dietary requirements</p> <ul style="list-style-type: none"> • Nutritional benefits of plant-based alternatives: lower saturated fat, added vitamins, and potential health advantages • Meeting consumer expectations: taste perceptions, flavour and nutrition <p><u>Panellists</u> Henrik Lund, CEO, Naturli' Foods Senior representative, Oatly</p>
<p>15:10 Optimizing profits by minimizing protein denaturation</p> <ul style="list-style-type: none"> • Preserving native proteins whilst controlling microbiology • Increasing lactoferrin yield in the extraction and preservation process • Decarbonizing production for better overall quality <p>Senior representative, Lyras</p>	<p>15:10 Available for sponsorship</p>	<p>15:10 Reserved for Ingredient</p>
<p>15:40 Afternoon refreshments and networking</p>	<p>15:40 Afternoon refreshments and networking</p>	<p>15:40 Afternoon refreshments and networking</p>

16:10 **Spotlight: Reserved for Colloidtek**

16:25 **One Health: Probiotic dairy for healthy ageing**

- One Health
- Probiotic dairy
- Gut microbiota management
- Healthy ageing
- Valorization

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

16:55 **Reserved for SIG**

17:25 Dairy's role in a healthy and sustainable diets

- Dairy products have got a unique nutritional profile that cannot be replaced in an easy way
- Replacement of animal based-products by plant-based products that are positioned as alternative has negative health effect
- Not all animal-based products are the same on health and environmental profile. The same applies to plant-based foods
- Replacing dairy products in a healthy and expectable way does not lead to significant decrease of the environmental footprint of the diet
- If a more plant-based diet cannot meet all nutrient requirements it cannot be called healthy or sustainable

Dr. Stephan Peters, Nutrition, Sustainability and Health, Dutch Dairy Association

18:05 Drinks reception sponsored by Resilux

19:35 End of day one

DAY TWO: THURSDAY 25 APRIL 2024

08:00 Registration and networking

08.45 Chairman's opening remarks

Mark Dempsey, Senior Consulting Director – Global, GlobalData

08:50 **Progress and trends of the dairy industry**

- Key industry data – understanding consumer needs and purchasing behaviour
- Importance of sustainability and how it influences consumer decision making
- Update on the foodservice industry
- Analysing the future trajectory of the market

Mark Dempsey, Senior Consulting Director – Global, GlobalData

09:20 **Reserved for Mootral**

09:50 **Net-zero strategies as a driver for innovation in the dairy industry**

- Dairy companies setting targets to reduce emissions and become net zero by 2050
- Companies look to reduce their scope 1 and 2 emissions by 35-40% in 2030
- Emission reduction strategies – the broad range of measures being looked at by industry
- For major European companies, it is estimated they will require €5-10bn to achieve their 2030 reduction targets
- Product innovation as part of net-zero strategies

Thijs Geijer, Senior Sector Economist, Food and Agriculture, ING Nederland

10:20 **Reserved for AVEBE**

10:50 Morning refreshments and networking

11:20 **Speaker Hosted Roundtables**

Speaker Hosted Roundtables

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.

ROUNDTABLE 1: Reserved for Tate & Lyle

ROUNDTABLE 2: Reserved for EXBERRY

ROUNDTABLE 3: Reserved for Edlong

ROUNDTABLE 4: Reserved for Infor

12:40 Lunch and networking

13:40 **Reserved for AgriCarbon**

14:10 **Analysing how dairy affects immune health**

- Dietary intervention and immune health
- Processing dairy and its impact on immune health
- Food pharma: the gap is narrowing - a role for dietary intervention in immune fitness (prevention and therapies)

Johan Garssen, PhD, MD, Chief Scientific Advisor, Danone Nutricia Research

Head pharmacology Utrecht Institute for pharmaceutical Sciences, **Utrecht University**

Chair Future Food Utrecht, **Utrecht University**

14:40 Afternoon refreshments and networking

15:10 **Available for sponsorship**

15:40 **Panel discussion: Next steps for the dairy industry – working together to advance the industry**

- Identifying key current and upcoming challenges
- How should the industry work together to overcome key industry challenges
- Working with associations and regulators
- Animal welfare initiatives – how animal welfare is a part of sustainability
- Emerging technologies: The key role AI will play in the industry

Panellists

Kyle Brookmeyer, Head of Sustainability, FrieslandCampina
Henrik Lund, CEO, Naturli' Foods

16:10 Chairman's closing remarks

Mark Dempsey, Senior Consulting Director – Global, GlobalData

16:15 End of conference