

Dairy Innovation Strategies 2024

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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Dairy Innovation Strategies 2024

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

24 – 25 April 2024, Copenhagen, Denmark

CONFIRMED SPEAKERS

- Dr. Olaf Larsen, Senior Manager Science, **Yakult Nederland B.V.**
- Henrik Lund, CEO, **Naturli' Foods**
- Senior representative, **Fonterra**
- Johan Garssen, PhD, MD, Chief Scientific Advisor, **Danone Nutricia Research**
- Senior representative, **Danone**
- Senior representative, **FrieslandCampina**
- Senior representative, **Dutch Dairy Association**
- Mark Dempsey, Senior Consulting Director – Global, **GlobalData**

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

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

10:00 **Panel discussion: 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

10:30 Morning refreshments and networking

www.arena-international.com/event/dairy

11:10 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

11:40 Reserved for Tirlan

12:10 Innovation in proteins for dairy products

- The latest in precision fermentation
- Using biomass ingredients
- 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

12:40 Lunch and networking

Stream A: Innovation & NPD	Stream B: Packaging & Sustainability
<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? <p>Moderator: Mark Dempsey, Senior Consulting Director – Global, GlobalData</p> <p><u>Panellists</u> Senior representative, I.T.S.</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>Moderator:</p> <p><u>Panellists</u> Senior representative, Resilux Group</p>
<p>14:10 Spotlight: Reserved for AGRANA Prof. Niall English, Professor (Chemical Engineering) at UCD and CTO at AquaB</p>	<p>14:10 Available for sponsorship</p>

14:25 Spotlight: Reserved for AquaB	Stream B: Innovation in plant-based dairy
14:40 Functional ingredients in dairy <ul style="list-style-type: none"> • Enhancing nutritional benefits and wellness through functional ingredients • How functional ingredients can improve gut health, digestion and the immune system • How functional ingredients can meet the needs of consumers with specific dietary and health requirements 	14:40 Panel discussion: Mixing plant-based and dairy to create innovative new products <ul style="list-style-type: none"> • NPD – how plant based products can complement dairy to create new innovative products • Understanding why some consumers may be more attracted to plant-based alternatives • Ingredients, taste & flavour in plant-based alternatives • Health benefits of hybrid dairy products <u>Panellists</u> Henrik Lund, CEO, Naturli' Foods
15:10 Available for sponsorship	15:10 Available for sponsorship
15:40 Afternoon refreshments and networking	15:40 Afternoon refreshments and networking

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 **Key insights from the dairy association**

- Demand and supply side in the European dairy industry
- LCA methods and calculation: how is the industry aligning to one standard of making CO2 assessment?
- Regulation in the context of precision fermentation
- Regulations in EU and Novel Food Approval status from suppliers
- Upcoming projects and initiatives and how they will benefit the dairy industry

Senior representative, Dutch Dairy Association

17:55 Chairman's closing remarks

Mark Dempsey, Senior Consulting Director – Global, GlobalData

18:00 Drinks reception

19:00 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 **Panel discussion: Supply chain challenges and the cost of ingredients**

- The effect of rising inflation and the cost-of-living crisis on dairy
- Logistics challenges in the current economic climate
- Raw materials – availability and pricing in today's market and economic climate
- Pricing of products in the current market and the effect price changes have had on consumer spending

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 Tirlan

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

Henrik Lund, CEO, Naturli' Foods

16:10 Chairman's closing remarks

Mark Dempsey, Senior Consulting Director – Global, GlobalData

16:15 End of conference