



Innovations In Food Europe



23 - 24 October 2019

London, UK

KEY TOPICS

- Keeping Up With Rapidly Changing Demands & Trends
- Updates on Policy & Regulation in the European Food Industry
- The Importance of Food Impacting One's 'Total Wellbeing'
- Opportunities in the Millennial Generation
- Tools for Innovation & Disrupting the Market
- Balancing Small Start-Ups vs. Large Established Companies
- Addressing the Need for Adult Soft Drinks
- The Potential Impact of Brexit
- Clean Labels: the Expectation, not the Exception
- Flexitarian, Climatarian & Vegan Lifestyles – Addressing Climate Change

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London, United Kingdom

With the constantly changing demands in the food industry, as well as the rise in health conscious individuals, the food industry is facing changes in the near future. It will not only have to adapt to them, but also work together with other players in the industry to thrive.

The conference will discuss new policies and regulations in the food industry, how to keep up with changing demands and trends, addressing opportunities in the market brought by lifestyle changes, as well as how to thrive in the industry as both a start-up, or a larger company.

The Innovations in Food Europe Conference will bring together distinct and influential stakeholders from the value chain to discuss the latest challenges and developments making an impact on the industry.

Join us in London for two days of exchanging perspectives, learning and excellent networking opportunities with your peers.



Who Should Attend?

- Heads of Innovation, R&D and Product Development from Food and Beverage Producers
- Food & Beverage Start-ups
- Investment Companies
- Data & Insight Companies
- Technical Companies
- Universities
- Associations

Speaking Opportunities

If you would like to be considered as a speaker, for a 20-30mins presentation, at the event please submit an abstract for consideration to:

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Opportunities to Meet your Target Audience



Showcase your technologies to the industry and demonstrate the capabilities of your latest products and services; gain direct access to our senior level audience and have an increased level of availability & exposure through branding and networking at the conference. This will allow you to attract new business and forge lasting commercial relationships.

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Hassan Gani

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Topics for Discussion

- Keeping Up With Rapidly Changing Demands and Trends
- Updates on Policy & Regulation Framing the European Food Industry
- The Importance of Food Impacting One's 'Total Wellbeing'
- Opportunities in the Millennial Generation and Their Food Habits
- Tools for Innovation and Disrupting the market
- Balancing Small Start-Ups vs. Large Established Companies
- Addressing the Need for Adult Soft Drinks
- The Potential Impact of Brexit on the Industry
- Clean Labels: The Expectation, Not the Exception
- Flexitarian, Climatarian and Vegan Lifestyles—Addressing Climate Change

DAY 1

Wednesday 23rd October 2019

08:00 REGISTRATION & COFFEE

09:00 CHAIRMAN'S OPENING REMARKS

09:15 SESSION ONE

Keeping Up With Rapidly Changing Demands & Trends

- Exploring the wide variety of new consumer needs and perspectives
- Assessing the need to cater for increasingly knowledgeable consumers
- Exploring trends such as 'need' for probiotics, plant based foods and the like
- Defining the need for sustainability, both in production and consumption



Faham Baig
Equity Research Analyst
Credit Suisse International

Quisper: Enabling Scientific Validated Personalised Advice to Consumers

- Personalised nutrition has been shown to be more effective than 'one size fits all' approach
- Scientific validation is meant to help regain consumer's trust on nutrition services and advice
- Quisper aims to bring technology and science together to deliver evidence-based and effective personalised nutrition advice to consumers
- The platform facilitates the access to validated tools, knowledge rules, databases to SMEs/companies willing to improve their own personalised nutrition services



Paul M Finglas
Head, Food Databanks National Capability & Research Leader in Food and Health
Quadram Institute Bioscience

Key Trends in Food, Health & Nutrition - What Consumers are Looking for in 2020 & How Companies Can Respond

- Plant based foods - what are the consumer motivations behind plant based eating & the 5 strategies that businesses can adopt?
- Digestive health - the evolution of consumer understanding of gut health and the impact on key categories and ingredients
- Sustainability - have we reached a tipping point for ethical choices?



Allene Bruce
Director
New Nutrition Business

11:05 MORNING REFRESHMENTS

11:35

PANEL DISCUSSION

Updates on Policy & Regulation Framing the European Food Industry

- Current status of food regulations and their impacts
- Addressing the ban on throwaway plastics by 2021 and its impact on food packaging
- Coping with resource limitations due to regulatory changes



Roger Roberts
Senior Food Industry Consultant
ProVeg International



Chris Whitehouse
Chairman & Managing Director
The Whitehouse Consultancy



Dr. John Williams
Technical & Business Development Director
Aquapak Polymers



Gabriella Vigliocco
Professor
University College London

12:20

SESSION TWO

Opportunities in the Millennial Generation and their Food Habits

- An in-depth look at 'adventurous consumption' and millennials' need for differentiated offers
- The evolution of meals: from three meals a day to convenient snacking whenever & wherever
- Discussing the importance of nutritious food options with product sourcing details



Sarah McFall
European Innovation Manager
Kellogg's

Is Free-from Purchasing Not Only a Lifestyle Choice by a Food Habit?

- Why are allergies growing and changing the way we eat?
- Food labelling, how can we innovate?
- Why facts don't always work
- The Instagram foodie trend & why it can be dangerous



Julianne Ponan
CEO
Creative Nature

13:35 LUNCH

14:35 SESSION THREE

The Importance of Food Impacting One's 'Total Wellbeing'

- Overview of current foods addressing gut health
- The opportunities in supplements
- Foods addressing the issues of weight management and bone health



Sandra Naranjo
Nutrition Scientist
Naturex

Fibres: Positive Impact Throughout Life

- Role of fibres beyond laxation
- Fibres and gut health
- Impact throughout life - immunity, weight management, metabolic health, bone health and gut health
- Strategies to improve fibre intake



Dr. Kavita Karnik
VP, Global Nutrition and Open Innovation
Tate & Lyle PLC

The Collision and its Consequences

- The contradiction between modern-day food processing & our ancient evolutionary genome
- Nutritional requirements of human-kind and how our food has changed from pre-agricultural to industrial-revolution
- Discussing the impact that this collision has had on nutritional intakes and the subsequent health ramifications



Mike Murphy
Lecturer & Nutrition Expert
Institute for Optimum Nutrition

16:25 AFTERNOON REFRESHMENTS

16:55 SESSION FOUR

Tools for Innovation and Disrupting the Market

Importance of Strategic Partnership - Building a Shared Vision and Delivering Success

- Defining your brand purpose and roadmap for growth
- Understanding your area of expertise and your skills gaps
- Identifying and recruiting the right partners
- Building a shared vision and delivering success



Helenor Rogers
Co-Founder
TrooFoods

Future Scenarios & Innovation Competition - Involving the Whole Organization in Creating Future

- Starting scenario work and enhancing the innovation culture through innovation competition and the innovation tool, in order to prepare for the future and ensure competitiveness in the long-run
- Creation of six future scenarios to enable inspiring time trips to the future
- Innovation Competition to respond to future scenarios - 8 shortlisted ideas out of the 200 submitted ideas
- Piloting of a cloud-based innovation tool, which provides easy access to share and evaluate ideas



Nina Tuomikangas
Director, Portfolio & Innovation
Vaasan Ltd

Successful New Products Through AI

- Defining your brand purpose and roadmap for growth
- Understanding your area of expertise and your skills gaps
- Identifying and recruiting the right partners
- Building a shared vision and delivering success



Jason Cohen
Founder & CEO
Gastrograph



18:45 CLOSE OF DAY ONE

DAY 2

Thursday 24th October 2019

08:30 REGISTRATION & COFFEE

09:00 CHAIRMAN'S OPENING REMARKS

09:05 SESSION SIX

Addressing the Need for Adult Soft Drinks

- Discussing the lack of adult beverages in situations where alcohol is not an option
- Evaluating the options available to produce a non-alcoholic adult beverage



Emma Wykes
Chief Operating Officer
Seedlip Drinks

The Demands of the Modern Drinker and How the Offer Needs To Change To Meet Their Needs

- Changing attitudes of consumers with respect to both alcohol and sugar
- The current offer on the market and why this is insufficient to serve the needs of the modern drinker
- What needs to change: flavour, serve and health
- The emerging kombucha category and how/why this serves these needs
- The long term view: how the drinks category may evolve over the next 10-20 years



David Begg
Founder & CEO
Real Kombucha

Personalisation Is the New Premiumisation

- Premiumisation is no longer just about price; it is about quality and experience, and this is fuelling the growth of 'unique' and 'special' adult drinks
- Consumers are overwhelmed by 'choice' y et seek to be in control of their decisions and empowered. They are willing to pay premium for more relevant & tailored solutions, which matches their individual needs, tastes & occasions
- One size certainly no longer fits all, and Kolibri is the world's first packaged drink offering bespoke sweetness, nutrition and flavours.



Kamila Sitwell
Co-founder
Kolibri Drinks

10:55 MORNING REFRESHMENTS

11:25 CONFERENCE PRESENTATION

Will there be a 'Veggie Burger' Ban by the EU? - Regulatory Framework on Food & Sales Denominations on a European Level

- Market data on vegetarian, vegan & plant-based food products in Europe
- Status of the EU legislative debate on an EU-level about banning sales denominations such as sausages and burgers, and its effect on the market potential
- DO's and DON'Ts - practical examples of sales denominations on package designs before and after the new law
- Scope of traders, producers and NGOs



Felix Hnat
President
European Vegetarian Union

12:05 CONFERENCE PRESENTATION

Food Ingredients... The Truth

- Introducing Happerley: who are they & what do they do?
- Retail scandals: lessons in food transparency
- The Midcounties Co-Operative: our values and our way of doing business
- Ethical and socially conscious retailing: do consumers care? How and why the food retail industry should adapt to serve this shift in culture

Philip Ponsonby
Group Chief Executive Officer
The Midcounties Co-operative

12:45 CONFERENCE PRESENTATION



Dr. John Williams
Technical & Business
Development Director
Aquapak Polymers



13:15 LUNCH

14:15 CONFERENCE PRESENTATION

Healthy Rare Sugars Produced in High-Yields from Upcycled By-Product Starch

- Overview of patented process for producing healthy, delicious rare sugars at 4X the yields of typical processes used by third-parties
- General description of using multiple immobilized enzymes for continuous production of sucrose alternatives
- Explanation of how - as a start-up - Bonumose has the opportunity to "upcycle" starch that is a by-product of other food production processes (e.g. non-GMO, plant-based protein production)



Ed Rogers
CEO & Co-Founder
Bonumose LLC

15:00

SESSION SEVEN

Flexitarian, Climatarian and Vegan Lifestyles - Addressing Climate Change

- Discussing the increase in consumers taking into account the impact that foods they eat have on the environment
- Evaluation of the ethically sourced & sustainable foods that consumers are asking for
- Animal welfare and affordable plant based proteins

Alex Petrides
Founder
allplants

Designing Sustainable Food for the Changing Protein Landscape - Case Gold&Green

- New ingredients & the importance of innovation in the development of the plant based future
- How Gold&Green Foods developed the Perfect Protein based on Nordic Oats
- Why it makes sense to change the way we approach food, in order to design attractive clean label products



Maija Itkonen
CEO
Gold&Green Foods Ltd

16:15 CHAIRMAN'S CLOSING REMARKS

16:20 END OF CONFERENCE & AFTERNOON
REFRESHMENTS

Innovations in Food Europe

23rd & 24th
October
2019

London, United Kingdom

More Information and Registration

If you would like to register for this event or wish to find out more information, you can contact **Angeliki Oikonomou** using any of the following methods:

☎ +91 869 839 3940 / +91 204 852 3123

@ sjaferani@acieu.net

www <http://www.acieu.net>

🏠 10 Gough Square, London, EC4A 3DE

Registration Is Simple

Conference Pass (Includes Documentation Packet)
23rd & 24th October 2019

£1,695
(exc.Vat)

Documentation Packet Only

£470.00

Please Note.

Members and customers of all supporting organizations are entitled to a discount off their conference package.

For more information please call +91 869 839 3940 / +91 204 852 3123

Documentation Packet Available

We are selling Innovations in Food 2019 papers at just £440 (+£30 P&P). Simply tick the box on the booking form, send it with payment and your copy will be on its way to you after the meeting. This important manual will be a source of invaluable reference for the future.

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