

# 2<sup>nd</sup> StarchWorld EUROPE

30-31 Oct 2017 / Budapest, Hungary  
Courtyard by Marriott Budapest City Center

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## Day One - Monday, Oct 30<sup>th</sup>

- 08:00 Registration
- 09:00 Chairman's Opening Remarks  
*Attila Szalacsi-Toth, Sales & Marketing Director Hungrana Kft*
- 09:10 **Starch and Sugar Production in the Heart of CEE - Value Addition in Hungary's Corn Industry**  
  - Product range of Hungrana, applications, domestic market of starch, sugar, corn, outlook for the future*Zoltan Reng, Chief Executive Officer Hungrana Kft*

### Post Quota Implications

- 09:40 **i) Levelling the Playing Field for European Starch Producers Post Quota**  
*Jamie Fortescue, Managing Director Starch Europe*
- 10:15 Discussion followed by Morning Coffee
- 10:50 **ii) EU Sugar Reform Impact on Beet Growers and Sugar Producers - the Dynamic Effects on Sugar and Isoglucose Markets**  
*Ruud Schers, Analyst Rabobank Group*
- 11:30 **ADM's Focus and Perspective on the Global Starch Industry**  
*Johan Schrijver, Sales Director Starches ADM Europe*
- 12:10 **Overview on Clean Label - Will No Label Be Next ?**  
*Henk Jaap Meijer, Managing Director Meijer Consult BV*
- 12:45 Discussion followed by Lunch

- 13:55 Chairman's Introduction  
*Remy Jongboom, Business Development Director BIOTEC GmbH & Co. KG*

### End Users Perspective

- 14:00 **i) Evolving Role of Starch - from the World's Leading Nutrition, Health & Wellness Company**  
*Alisson Duclay, Global Category Manager - Starch & Derivatives Nestrade (Nestle Group)*
- 14:30 **ii) Responding to Market Needs for New Healthier Ingredients - Innovations in the Bakery Sector**  
*Dr. Laia Alemany Costa, Head of Research Dulcesol*
- 15:10 Discussion followed by Afternoon Tea
- 15:50 **iii) Functional Flours, Clean Label and Naturality**  
*Dr. Walter Lopez, Nutritionist Limagrain Cereales Ingredients and WestHove - Limagrain Group / Force Limagrain S.A.*
- 16:20 **Novel Enzymes that Can Produce New Generation of Starch Derivatives**  
*Dr. Lubbert Dijkhuizen, Professor of Microbiology University of Groningen*
- 16:50 Discussion. End of Day One

17:30 - 18:30  
**Evening Cocktail Reception**  
for ALL Speakers & Participants  
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<b>Per Person Fee for Conference:</b>	<b>(EUR)</b>
Regular Fee for 1	1295.00
Group Fee for 3 or more	1095.00
<b>Optional Activity: Post Conference Workshop 1 (EUR)</b>	
For conference attendees	395.00
For non-conference attendees	695.00

## Day Two - Tuesday, Oct 31<sup>st</sup>

- 08:40 Chairman's Introduction  
*Henk Jaap Meijer, Managing Director Meijer Consult BV*
- 08:45 **The New Starch Plant in Europe : Kall Ingredients Kft**  
*István Madácsi, Commercial and Marketing Director, Kall Ingredients Ltd.*
- 09:15 **Pulse Ingredients & Applications**  
*Mariët van de Noort, Owner, MFH Pulses*
- 09:45 **Outlook on Biorefining Approaches for the Sugar and Starch Containing Crops**  
*Dr. Gülden Yilmaz, Program manager Biorefinery Wageningen University*
- 10:15 Discussion followed by Morning Coffee
- Starch-Based Biomaterials Developments**
- 11:00 **i) Starch Based Bioplastics & Current Applications in the Market**  
*Remy Jongboom, Business Development Director BIOTEC GmbH & Co. KG*
- 11:30 **ii) Isosorbide Projections & Developing Market Applications**
  - Sustainable, plant-based, renewable solutions from sorbitol
  - Incorporation of isosorbide into polymers (PET, Polycarbonate) for better heat resistance and optical clarity*Jean-Marc Corpart, Head of Chemistry R & D Roquette Freres*
- 12:00 **Comparing Proteins from Corn, Potatoes & Wheat for Animal Feed Nutrition**  
*Jes Klausen, Nutritionist, Hamlet Protein AS*
- 12:40 Final Discussion. End of Conference
- 12:50 Closing Lunch

### 3 Ways To Register

Online: [www.cmtevents.com](http://www.cmtevents.com)  
Email: [huiyan@cmtsp.com.sg](mailto:huiyan@cmtsp.com.sg)  
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~ Separately Bookable ~

**Post-Summit Workshop**  
**31st October (13:30 - 17:00)**  
**Processing Pulses into Value Added Products**  
**- Technologies, Applications & Market Developments**

- \* peas, beans, lupins, lentils, chickpeas
- Cultivation, volumes, yields, diseases and regions of different crops of legumes/pulses
  - Processing of the pulses, different processes, cleaning, pre-cooking, dry fractionating, wet processing into isolates, texturing
  - Products coming out of these processes - proteins, starch, fibres
    - comparing proteins from different pulses
    - separating the fibres and finding functionality and application possibilities
  - Applications of products/ingredients with added value for sustainability, health and distinctive possibilities
  - Prices in the current markets of raw materials and ingredients coming out of the processes
  - Existing producers and investments
  - Other vegetable raw materials like buckwheat, sesame, quinoa

### Workshop Leader

**MFH** stands for: Mariët Food Holland. It is founded by Mariët van de Noort who grew up on a crops farm - between the beans and peas. At her fathers' fields she saw the plants grow and growing up she learned about cultivation, harvest and sales. She studied food science at the Wageningen University. For over 20 years, she has been active in the pulses industry, with a wide variety of companies in various functions and roles, both in the Netherlands and abroad. Working for many years as an expert in the relatively unknown field of vegetable proteins (excluding soy) has provided Mariët with a vast experience and a huge network of producers, processors, of universities and research institutes to industrial end users. Since 2002, Mariët is established as freelance food technologist, as an acting expert in: pulses and their extracts; vegetable protein, food fiber and meat substitutes. About these products and ingredients Mariët can tell you all about the cultivation, processing, use, functionality, market knowledge, purchase and sales.

Program details published herein are confirmed as at 07/02/2018.  
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