

3rd StarchWorld Middle East

18-19 Sept 2018 / Dubai
Grand Millennium Dubai

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Day One - Tuesday, September 18th

- 08:00 Registration
- 09:00 Morning Chairman's Introduction
Jens Buller, Head of the Department of Starch Modification/ Molecular Properties Fraunhofer-Institut für Angewandte Polymerforschung IAP
- 09:05 **Outlook for End Use Markets for Starch in the MENA Region**
 - World market growth and MENA's position in relation to this
 - Outlook for food, paper, textile and drilling starches*Simon Bentley, Managing Director Commodity Ltd*
- 09:45 **MEFSCO's Business Update and Future Plans for Sweeteners and Starches**
Ziyad Al-Sheikh, President MEFSCO - Middle East Food Solutions Company (Arasco/Cargill JV)
- 10:15 Discussion followed by Morning Coffee
- 10:45 **Industrial Dextrins and Adhesives from Modified Starch**
Dr. Satyajit Karandikar, Director Karandikars Cashell Private Limited
- 11:15 **Soluble Fibres to Reduce Sugar & Calories**
Frank Sarracino, Technical Service Manager Food & Beverage Solutions Tate & Lyle PLC (HQ)
- 11:45 **Cost Saving and Yield Improvement Opportunities in Corn Wet Milling and Sweetener Refinery Processes**
Ibrahim Yalgin, Plant Manager AK Nisasta Sanayi Ve Ticaret A.S.
- 12:25 Discussion followed by Lunch

- 14:05 Afternoon Chairman's Introduction
Harun Uluyol, Managing Director Agro Anatolia Gida ve Tarim San Tic. A.S.
- 14:10 **Structure and Functional Properties of Sorghum Starches & its Application in the Region**
 - Production of glucose syrup from sorghum starch
 - Sorghum starch microcapsulation*Dr. Nadia Boudries-Kaci, Research Professor Ecole Normale Supérieure de Kouba*
- 14:40 **Potato Starch as a Biobased Solution for Paints, Coatings & Varnishes**
Jens Buller, Head of the Department of Starch Modification/ Molecular Properties Fraunhofer-Institut für Angewandte Polymerforschung IAP
- 15:10 Discussion followed by Afternoon Tea
- 15:45 **India's First Potato Starch Project – from Concept to Commissioning**
Rohit Bhandari, Consultant Dynamic Agri & Foodbiz Consultants Pvt. Ltd.
- 16:15 **Potato Starch and Growing Market Applications in India**
 - Future plans on diversifying to modified starches*Bharat Gothi, CEO & Founder Stagot Potatoes Products LLP*
- 16:50 Discussion. End of Day One

Per Person Fee for Conference:		(USD)
Regular Fee for 1		1395.00
Group Fee for 3 or more		1195.00

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3 Ways To Register

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Day Two - Wednesday, September 19th

- 09:00 Chairman's Remarks
Simon Bentley, Managing Director Commodity Ltd
- 09:05 **Modified starch in Egypt**
 - Introduction to NAEEM Holding
 - Current Project Updates of Arab Sweeteners
 - Starch Market in Egypt
 - Modified Starch VS Native starch*Bassem Barakat, Managing Director Arab Sweeteners Company (ASC)*
- 09:40 **Sugar Reduction in Beverages Formulation - Technical Challenges**
Dr. Emad Yaseen Research & Development Director Al-Rabie Saudi Foods Co.Ltd
- 10:10 **MEFSCO's Technical & R&D Capabilities**
Dr. Fady Elssaad, VP – Business Development and Technical Services MEFSCO - Middle East Food Solutions Company (Arasco/Cargill JV)
- 10:30 Discussion followed by Morning Coffee
- 11:00 **Importing Tapioca from Thailand and its Properties in Feed**
Harun Uluyol, Managing Director Agro Anatolia Gida ve Tarim San Tic. A.S.
- 11:40 **Use of Tapioca at Turkish Compound Feed Industry**
Serkan Kayikci Raw Materials Purchasing Manager Matli Yem Sanayi Ve Ticaret A.S.
- 12:10 Final Discussion. End of Conference
- 12:30 Closing Lunch

Program details published herein are confirmed as at 20/09/2018.
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 for latest information on speakers & topics.

Post Conference - Optional & Separately Bookable Workshop

September 19th | 13:30-17:30

Starch Modification Technology and the Clean Label Challenge

Dr. Michael Radeloff

Senior Tutor Technology Training Courses

A carbohydrate chemist from Hamburg University. He held several international management positions in the starch industry in R&D, Product Development and Marketing. Michael is currently the Senior Tutor for Technology Training Courses, a specialist training organisation providing in depth technical courses for industry both on line and in house. He also owns and runs a successful consultancy, Thales Consult, specializing in renewable agricultural raw materials, their derivatives and applications.

- 13:30 **Clean Label Starches**
 - Why to modify starch?
 - The legal framework of food starch modification
 - Physical starch modifications (pre-gelatinization, hydrothermal treatment)
 - Enzymatic starch modification
 - Key characteristics of physically / enzymatically modified starches
- 15:15 Coffee Break
- 15:45 **Chemical starch modification (starch thinning, starch esters, starch ethers)**
 - Key characteristics of chemically modified starches
 - Chemical starch modification technology (slurry modification, Semi-Dry and Dry Modification)
- 17:30 End of Workshop

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