

4th StarchWorld EUROPE

16-18 Oct 2019 / Copenhagen, Denmark

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Day One - 16 Oct 2019, Wednesday

~ Separately Bookable ~

**Optional Site visit to
Lyckeby Starch Factory, Larsson & Stora Enso Pulp & Paper Mill
(08:00 - 17:30)**

Itinerary

08:00 Depart from Crowne Plaza

09:30 Arrive Lyckeby
Tour for 2 hours



Lyckeby Starch AB is owned by some 800 potato growing farmers in the southern parts of Sweden. This gives us a unique opportunity to control the raw material, the quality and trace ability. We develop and manufacture modern, potato based speciality starch and fiber to industries in the food and paper businesses worldwide.

We operate and control every link in the chain from the cultivation of seed potato and growing the starch potato to the highly specialised production of modern products for applications in the food and paper industries.

11:30 Depart Lyckeby

12:00 Lunch

13:00 Leave for Larsson



13:30 Arrive Larsson

15:30 Depart and leave for Stora Enso Pulp & Paper Mill



16:00 Arrive Stora Enso Pulp & Paper Mill

17:30 Finish tour and back to Crowne Plaza

Day Two - 17 Oct 2019, Thursday

08:00 Registration

08:50 Chairman's Remarks

BEYOND STARCH – Protein Developments and Opportunities for Starch

09:00 **Challenging Times for EU Starch Producers But Opportunities in the EU Bioeconomy and Protein Plans**
Jamie Fortescue, Managing Director Starch Europe

09:40 **EU Market for Plant Proteins : Food Market Segments and Outlook**
• Products, economic drivers, supply and outlook in the EU
Celie Bresson, Project Manager Oréade-Brèche

10:10 Discussion followed by Morning Coffee

10:50 **Commercializing Your Protein: Functionality versus Value**
Henk Hoogenkamp, Founder Future Foods

11:20 **Production of Food Proteins from Carbohydrate Crops with Fermentation Technology**
Wim de Laat, Owner BioscienZ

11:50 **Collaboration to Accelerate Introduction of Protein to Market – Important Role of Starch Crops**
Craig Johnston CoFounder/ Chief Operating Officer 3fbio Ltd

12:20 **Grand Challenges for the Organic Industry and Future Opportunities for Starches and Proteins**
Gijs van Elst, Director -Organic Ingredients Meelunie B.V

12:30 Discussion followed by Lunch

14:00 **Outlook for EU Starch: Crops, Products and Trade**
• How competitive is the EU in an evolving world starch and sweeteners market?
• Clean label and modified starch: can it fill the sweetener product gap or is it a path way to somewhere else?
• Is the EU protein balance a new opportunity for EU starch producers?
• Are the EU's export markets under threat, or just evolving: Brexit and the Middle East
Simon Bentley, Managing Director Commodity Ltd

14:40 **Creating New Value from Side Stream Potato Starch**
Corine Kroft, CSR Manager Duynie Holding B.V. (Duynie Group)
Christiaan Oei, Commercial Director Novidon B.V.

15:10 **CRISPR-Cas9 Technique for Sustainable Production of Potato Starch**
Mathias Samuelsson Head of Sales and Development Lyckeby Starch AB

15:45 Discussion followed by Afternoon Tea

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16:15 **Going Back to Basics – Rice Flour vs Rice Starch with Focus on Applications**

Arjan Geerlings
New Business Development Manager
Herba Ingredients BV

17:15 **Opportunities for Polyols & Bulking Ingredients in a Sugar Reduction Drive**

Carole Bingley, Sr. Associate Principal Scientist - Product & Ingredient Innovation
Reading Scientific Services Ltd - RSSL

17:45 Discussion. End of Day One

18:30 - 19:45 hrs.
Networking Cocktail Reception
for all Speakers & Participants

Day Three - 18 Oct 2019, Friday

09:00 Chairman's Remarks

09:05 **Trend in Paper Markets, Production Process & Implications for Starch Suppliers**

Per-Ola Nilsson, Paper Mill Director
Stora Enso Paper AB

09:40 **Biobased and Compostable Thermoplastic Resins Made from Different Starches**

Gregory Coue, Technical Manager
Kompostos

10:10 Discussion followed by Morning Coffee

10:50 **Natural Specialty Flours & Functional Applications**

Marcin Pacholak, CEO
Silesian Flour Sp.Z.O.O

11:20 **Innovations to Meet Consumers' Healthy Demand in High Carbohydrate Foods**

Dr. Salomeh Ahmadi-Abhari
Carbohydrate Researcher
University of Groningen

11:50 **Starch Taste: Oral Digestion, Sensory Perception, and Transduction Mechanisms**

Juyun Lim, Associate Professor - Food Science and Technology Dept
Oregon State University

12:20 **Healthy Diet and a Shared Value Food System - The Case With Matooke (green banana) Flour**

Sean Patrick, Founder
Gabanna

12:50 Final Discussion. End of Conference

13:00 Closing Lunch

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Sponsorship opportunities available include **Corporate, Exclusive Luncheon & Cocktail** sponsor. Exhibition/catalogue display can be arranged upon request. Contact Fiona@cmtevents.com or (65) 6346 9138

3 Ways To Register

Online: www.cmtevents.com
Email: huiyan@cmtevents.com
Tel: (65) 6346 9113

Per Person Fee for Conference:	(EUR)
Regular Fee for 1	1295.00
Group Fee for 3 or more	1095.00

Optional Activity (Per Person)	(EUR)
Site Visit, 16 Oct	295.00

Program details published herein are confirmed as at 27/09/2019. Please visit <http://www.cmtevents.com/main.aspx?ev=191027> for latest information on speakers & topics.

Competitiveness of the EU Starch Industry in an Evolving World Starch and Sweeteners Market

Navigating Brexit Concerns, Health Campaigns - What will be the Future of EU's Starch Industry?

Starches are the most predominant and versatile class of ingredient in food manufacturing supply chain due to its abundance, nutritional value and flavor, not to mention inexpensive.

While most starches (and fiber) for food production have been largely derived from cereals, the trend for gluten-free and non-GMO has led to a surge in the use of already mainstreamed starch ingredients from roots and tubers (tapioca and potato starches). There also has been a sudden growth in the use of starches derived from pulse, legumes and even green banana fruit.

As interest in healthier products, increased protein composition, and cleaner labels increases, natural ingredients and gluten-free options are in high demand. To meet this, ingredient suppliers are investing in research and development to deliver native starches, flours with better form and functionalities in a growing list of applications.

How to select the right starch for your product and what impact the starch will have on your production process ?

How can ingredient suppliers innovate to meet consumers demand for clean label and sugar reduction ?

Developers striving to remove gluten or looking to achieve a clean, consumer-friendly label may want to consider harnessing the functionality of green banana flour. The "functional fruit" is a starch with a chemical composition similar to waxy corn, i.e., 75-80% long-chain amylopectin and 20-25% amylose.

According to market data - In its starch production processes, the European Starch industry produces 5.2 million tonnes of protein products (2017), including wheat proteins such as vital wheat gluten and wheat gluten feed, corn gluten meal and feed, potato proteins and pea proteins.

Is the EU protein balance a new opportunity for starch producers ?

Will the impending hard Brexit put EU's starch market under threat ?

CMT's **4th Starch World EUROPE** brings to market a line up of authoritative panel of experts sharing their views and updates on the industry.

PLUS an optional site visit tour on the **16th October to Lyckebj Starch Factory, Larsson & Stora Enso Pulp & Paper Mill.**

Don't delay. **Register NOW** with huiyan@cmtevents.com