



11-13 Feb 2020 / Bangkok, Thailand

YOU WILL NETWORK WITH

Agriculture / Agro Industrial Crops Plantation Companies, Fermentation, Enzymes Suppliers, Traders /Buyers of Starch & Starch Derivatives – Food, Textiles, Paper, Pharmaceutical Industries, Starch Manufacturers from various feedstocks including Rice, Cassava, Corn, Wheat, Tapioca, Financial Institutions, Ethanol Producers, Fertiliser Companies, Yeast Industry, Biogas Equipment Suppliers, Carbon Consultants, Machineries for Starch Processing.

TO EXHIBIT / SPONSOR

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SCAN ME

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DAY 1 11 FEBRUARY 2020
TUESDAY

- 08:00 Registration
- 09:00 **Chairman's Introduction**
Jorgen Larsson, CEO, Chief Executive Officer,
G. Larsson Starch Technology AB
- 09:05 **The cassava supply chain in Asia to 2025**
 - Supply challenges: drought, plantings and CMD - an update for 2020
 - Swine fever in China: medium term impact on regional corn availability and crop prices
 - Demand outlook: products, growth rates and margins across Asia
 - The outlook for the Asian starch industry
 Simon Bentley, Managing Director,
Commoditia Ltd
- 09:40 **An update on the Cassava Mosaic Disease, extent of the damage and how the industry is tackling this issue**
Dr. Hernan Ceballos, Cassava Breeder,
CIAT (International Center for Tropical Agriculture) Colombia
- 10:10 Discussion followed by Morning Coffee
- 10:50 **Panel Discussion - Changing dynamics of the Thai root market and implications for starch and chip producers**
 - Strengthening of Thai currency and implication
 - CMD disease[Starting with a 15 minute presentation on Thai cassava market](#)
Anuwat Ruthaiyanont, President,
Thai Tapioca Starch Association,
Open to the floor for discussions
[Joined by following panelists:](#)
Harun Ulyul, Managing Director,
Agro Asia Pacific Co., LTD.
Simon Bentley, Managing Director,
Commoditia Ltd
- 12:00 **Sustainable starch based polymers & opportunities in Asia**
Nopadol Suanprasert, President, **Global Biopolymers**
- 12:30 Discussion followed by Lunch
- 13:45 Afternoon Chairman
Henk Jaap Meijer, Managing Director,
Meijer Consult BV
- 13:50 **Development and breakthrough of novel waxy tapioca starch and trends on clean food solution**
Dr. Werawat Lertwanawatana, Chief Executive Officer,
SMS Corporation Co., Ltd. (Head office)
- 14:20 **The Key Role of Tapioca Fiber in the Fast Growing Healthy Processed Food Market**
 - Tapioca fiber production processes, challenges
 - Global availability, food & feed applications
 - Current and future trends
 Ricardo Schindler, Business Development Director,
Fibervita
- 14:50 Discussion followed by Tea
- 15:25 **Plant Based proteins from Starch Processing Effluents - From waste to value**
Jos van Daltsen, R & D Manager,
Wafilin Systems BV
- 15:50 **Project Cassava**
Dylan Ong Jia Jing, Business Development Director,
HLH Agriculture (Cambodia) Co Ltd.
- 16:25 **Innovative technology that slows starch digestibility in carbohydrate diet**
Barnabas Chan, Managing Director,
Bountifood
- 16:55 Discussion followed by End of Day One
- 17:00 Networking for All Speakers & Delegates



- 09:00 Chairman's Introduction
Simon Bentley, Managing Director, **Commoditia Ltd**
- 09:05 **Beverage trends in Asia & the bubble tea phenomenon**
Tan Heng Hong, Food & Drinks Analyst, **Mintel (Consulting) Singapore Pte. Ltd.**
- 09:40 **Development of Waxy Starch Cassava Varieties in Thailand**
- Progress made improving the productivity of waxy starch varieties
 - The new challenge of developing yet a new generation of waxy cassava that are also CMD - resistant
 - The appeal of waxy cassava starch to the industry and key advantages it offers against normal cassava starch
- Dr. Chareinsak Rojanaridpiched, Director, **Thai Tapioca Development Institute (TTDI)**
- 10:15 **High amylose wheat: Opportunity to raise resistant starch levels in foods**
- Scientific evidence for improved gut and metabolic health
 - Market and potential product applications
- Dr. Damien Belobrajdic, Senior Research Scientist, **CSIRO Health & Biosecurity**
- 10:45 Discussion followed by Morning Coffee
- 11:20 **Promoting circularity concept in the production of amino acids from cassava – the biocycle concept**
Kazuyuki Nakamura, President, **FD Green (Thailand) Co Ltd - Ajinomoto Group**
- 11:50 **Wastewater treatment in the starch industry – Taking the lead from Thailand**
Robert Weil, Dept of Civil Engineering, **Kansas State University**
- 12:20 Final Discussion
- 12:30 Lunch
- 13:30 End of Conference
- 13:35 Post-Conference Workshop

Separately Bookable - Post-Conference Workshop

12th February 2020 (14:00 – 17:30)

"Starch and Dietary Fibres"

Purpose

If you are an ingredient or food or feed producer or manufacturer, or you are expanding into these areas, this workshop helps you in broadening your knowledge and obtaining new insights. An emerging and expanding field in the food and feed sector is the application of dietary fibres. The use of starch and starch production by-products from for instance cassava for novel healthy ingredients is growing and offering new opportunities.

The Workshop is an introductory workshop combining base know-how with practical knowledge and implications for food and feed companies. Emphasis will be on product development, emerging novel products and quality control in a various food and feed categories. The workshop consist of 2 main topics: Starch, & Dietary Fibres.

Benefits of Attending

This professional educational opportunity allows attendees to:

- Broaden base knowledge
- Learn from an expert in the field
- Network with other experts
- Identify new opportunities
- Learn from examples in practical implications

Target market

- Ingredient producers
- Food producers
- Feed manufacturers

Intended Audience

This workshop is designed for:

- Technicians, scientists and product developers already working or desiring to work in the area of food and feed wanting to broaden their scope to starch and dietary fibres.
- Industry executive, marketing & sales professionals who want to expand their knowledge base and get inspired.

Session Topics

Starch :

- What is starch?
- Processing, Applications, Functionality
- Quantification & Quality control in products
- New trends

Dietary fibers :

- Definition, type of fibers and products
- Regulations, Health, & Labeling
- Functionalities in products
- Testing & Quantification
- Specific new products like state-of-the art starch based dietary fibres

WorkShop Leader



Dr. Jeroen van Soest
Business Innovation Manager
Eurofins Food, Feed and Water
testing The Netherlands – Expertise
Centre for Complex Carbohydrates
and Chemistry (CCC).



Separately Bookable - Post-Conference Site Visit

Post-Conference Site Visit to
AJINOMOTO MSG FACTORY



The factory is located in Nakhon Luang District, Phra Nakhon Si Ayutthaya Province. It is the third MSG Factory of the company to produce AJI-NO-MOTO® product to support the market growth both domestic and overseas. The factory started its operation in April, 2013. This factory utilizes advanced production technologies from Japan which enables the use of agricultural materials both tapioca starch and cane molasses for AJI-NO-MOTO® production. Besides, for sustainable living with the community, the factory implements “Biomass Boiler Technology” which uses rice husk and bagasse to produce steam energy replacing the petroleum usage. It is the 2nd factory of the company next to Kamphaeng Phet Factory that successfully developed this technology. In addition, the factory also set up the exhibition room to provide all-round information of umami and MSG to the public as well.

06:45	Assemble at Hilton Hotel Lobby
07:00	Leave Hotel
09:00	Arrive AJINOMOTO - Start factory tour
11:00	Finish Factory tour follow by Lunch Sponsored by  
12:00	Leave AYT
14:00	Arrive Hotel

FEE DETAILS

<u>Per Person Fee for Conference:</u>	<u>(USD)</u>
Regular Fee for 1	1295.00
Group Fee for 1 (3 or more from same company)	1095.00

<u>Online Payment Discount (Per Person)</u>	<u>(USD)</u>
Pay online by 10 th Jan with Visa/Master Card & Save <i>Not applicable with any other discounts</i>	- 75.00
<u>Post-Conference Workshop Fee</u> (for Conference Attendees) <u>Starch and Dietary Fibres 12th Feb 14:00 - 17:30</u>	495.00

<u>Post-Conference Site Visit Fee</u> (for Conference Attendees only)	<u>(USD)</u>
(13 th Feb Visit to Ajinomoto MSG Factory)	125.00