

Sustainable DAIRY Alternatives

24 - 25 MAY 2022, SINGAPORE / HYBRID

ORGANISED BY



ASSOCIATE SPONSOR



FEES

Fees per person	(USD)
IN-PERSON with video recording	1195
VIRTUAL	1095
VIRTUAL with video recording	1125

EXHIBIT / SPONSOR

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Please contact cynthia@cmtsp.com.sg

Sustainable DAIRY Alternatives



24 MAY 2022, Tuesday

09:00	Moderator's Opening Remarks and Welcome
09:10	Nourishing the future of healthy ageing with sustainable dairy alternative beverages Jie Ying Lee, Senior Strategic Marketing Manager - Plant Based Kerry Asia Pacific, Middle East, Africa
09:30	Q&A
09:40	Using algorithm to develop plant-based, clean-label ingredients upgrade for dairy products Priyanka Srinivas, Founder and CEO The Live Green Co
10:00	Q&A
10:10	A Culinary Approach to Building Consumer Proof Points: what we've learned from chefs in testing dairy alternatives Veronica Fil, Co-Founder Grounded Foods
10:30	Q&A. Followed by Morning Coffee Break
11:00	Plant based milk & why pea ? Justin Chan, Founder & Director Snappea
11:20	Alternative dairy protein – oat milk coffee Angelique Nicolette Teo, Co-Founder MAD Foods

11:30	Q&A
11:40	The evolution of plant-based dairy Monique Naval, Senior Analyst Euromonitor International (Asia)
12:10	Q&A. Discussion followed by Lunch
14:05	Consumer Acceptance and understanding of new technologies in dairy protein production Jason Rosenberg Head of Business Development Remilk
14:20	Q&A
14:30	Cell Cultured Breast Milk – Potential benefits for infant nutrition Nurit Argov, Chief Technology Officer Wilk
14:50	Discussion followed by Tea
15:20	Revolutionising prebiotic and probiotic market with clean label dairy free yoghurt Jonas Garcia Director of Business Development Yofix
15:50	Q&A
16:00	Addressing the challenges of precision fermentation with the power computational biology Dr. Eyal Afergan, CEO Imagindairy
16:20	Q&A. Final Discussion. End of Day 1.

25 MAY 2022, Wednesday

09:00	Chairman's Remarks
09:10	Customizing natural microbes culture to deliver functionalities and taste of plant based dairy Sean Yao Director of Business Development Kingdom Supercultures
09:30	Plant Based Almond Milk – Consumer acceptance and challenges
09:35	Development of microalgae milk & cheese alternative Eugene Wang, Co-Founder & CEO Sophie's BioNutrients
09:55	Discussion followed by Morning Coffee
10:15	Delivering great tasting animal-free cheese through precision fermentation Irina Gerry, CMO Change Foods
10:35	Q&A
10:45	Food 4 Good: Lactoferrin as a functional ingredient Yip Hon Mun, Executive Vice President TurtleTree
11:15	Panel Discussion - Exploring dairy alternatives and what trends will influence innovation in the next era
11:45	Q&A. Final Discussion. End of Conference.



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Program details published herein are confirmed as of 05/05/2022