

# 5<sup>th</sup> EU Starch Value Chain

| 27 - 28 Sept 2022 / Rotterdam, Netherlands



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## 27 SEP 2022, Tuesday

- 08:00 **Registration**
- 8:55 **Chairman's Opening Remarks**  
Henk Jaap Meijer, Managing Director  
**Meijer Consult**
- 09:00 **EU starch industry outlook for 2023  
Staying resilient and competitive in  
challenging times**  
Jamie Fortescue, Managing Director  
**Starch Europe**
- 09:30 **Update and results on the Crispr  
short chain amylopectin potato  
project**  
Mathias Samuelsson, Head of Sales  
and Development  
**Lyckeby**
- 10:00 **Discussion followed by Morning  
Coffee**
- 10:50 **Generating wheat material with  
a low acrylamide-forming potential  
using CRISPR/Cas9**  
Prof. Nigel Halford, Principal Research  
Scientist  
**Rothamsted Research**
- 11:20 **Soluble dextrin fibre - new functional  
carbohydrates from potato starch**  
Prof. Dr. Janusz Kapusniak, Vice  
President  
**European Polysaccharide Network  
of Excellence**
- 11:50 **Discussion followed by Lunch**
- 14:00 **Update on Omnia's new starch and  
maltodextrine plan**  
Koen Homburg, Commercial &  
Technical Director  
**Omnia Europe**

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- 14:30 **Circular economy in sweeteners  
refining with Closed-Loop IEX**  
Peter van Iperen, Food Process  
Director  
**SUEZ Water Technologies &  
Solutions**
- 15:00 **Discussion followed by Tea**
- 15:40 **Extraction of starch from mung bean  
& applications**  
Andre Heilemann, Director R&D  
**Emsland-Stärke**
- 16:00 **Natural clean label thickener with  
high fiber content**  
Agata Adamska, Research &  
Development Specialist  
**Lutkala**
- 16:30 **Germinated bean to increase  
potential of fava beans & its food  
applications**  
Marjut Lamminaho, Innovation &  
Food  
**Sprau® / Viking Malt**
- 17:00 **Final Discussion**
- 17:10 **Close of Day 1**
- 09:40 **Protein combinations for a tailored  
approach to texturates for meat &  
fish alternatives**  
Dr. Kerstin Burseg, Head of Research  
& Product Development  
**GoodMills Innovation**
- 10:00 **Discussion Followed by Coffee Break**
- 10:30 **Sustainable production of protein  
concentrates for dairy applications**  
Janis Garancs, Managing Director  
**Aloja Starkelsen**
- 11:00 **The promising future for fava  
ingredients**  
Gijs van Elst, Chief Innovation Officer  
**Meelunie**
- Harnessing carbohydrate crops as  
feedstock for fermentation in the  
production of complete protein &  
functional ingredients**
- 11:30 **Leveraging fermentation to develop  
clean label healthy fat for plant based  
dairy**  
Tomas Turner, CEO & Co-Founder  
**Cultivated Biosciences**
- 12:00 **Converting low-value ag byproducts  
into high-value alternative meats**  
Paul Shapiro, CEO & Co-founder  
**The Better Meat Co.**
- 12:30 **Leveraging fermentation to develop  
clean label healthy fat for plant  
based dairy**  
Prof. Dr. Tomas Kurz, Co-Founder  
**Protein Distillery**
- 13:00 **Discussion. Followed by Lunch**
- 14:00 **End of conference.**

## 28 SEP 2022, Wednesday

- 09:00 **Chairman's Introduction**  
Peter Boschma, CCO  
**G. Larsson Starch Technology**
- 09:10 **The plant protein revolution: Does  
it all add up? A hard look at the  
economics of carbohydrate and  
protein crops**  
Simon Bentley, Managing Director  
**Commoditia**



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Program details published herein are confirmed as of 09/13/2022

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## Outlook for industry beyond starch & challenges ahead.

## 5<sup>th</sup> EU Starch Value Chain



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CMT's 5th Starch Europe series is back this year! Better & Stronger!

Ukraine crisis, disrupted supply chains, extreme weather conditions are weighing heavily on the region's starch industry.

How will the future flow of raw materials & availability play up?

In helping EU reach carbon neutrality goals by 2050, the starch industry is working alongside farmers to further reduce emissions from cultivation of agriculture raw materials and support the adoption of more sustainable agriculture practices.

Starch World Europe has rebranded to EU Starch Value Chain to realise the full potential of starch crops including their protein and fibre value and the importance of these components in the current shift towards healthy & sustainable diets.

In addition rising consumer preference towards clean label food products is driving innovations in the food ingredients players to strengthen their image & positions and develop cleaner formulations, shorter list of ingredients with natural and high-quality products.

The European Starch Industry today produces over 11 million tonnes of starch and starch-derivatives each year primarily extracted from 25 million tonnes of EU grown wheat, maize and potatoes.

The European Starch Industry today produces over 11 million tonnes of starch and starch-derivatives, and more than 5 million tonnes of proteins and fibres each year and other.

This is primarily extracted from 25 million tonnes of EU grown wheat, maize and potatoes.

CMT has lined up a great panel of distinguished speakers to share on the latest developments in the region's starch industry.

The conference will be opened by Jamie Fortescue – from Starch Europe who will present the industry outlook in current challenging times.

Hear Lyckeby share about the amazing progress of the Crispr short chain amylopectin potato project that produces potatoes with novel starch properties with the best ever freeze and thaw stability.

Learn about the Rothamsted project that has edited wheat that can reduce levels of the naturally occurring asparagine, which is converted to the carcinogenic contaminant, acrylamide, when bread is baked or toasted.

Mung bean, Faba bean starch extraction & applications and many more.

Don't miss this opportunity to meet and network with participants coming from all over the globe!

See you in Rotterdam!

For more information please contact [hafizah@cmtsp.com.sg](mailto:hafizah@cmtsp.com.sg)

The conference will share a half-day session with **Sustainable Plant Based Protein & Fermentation Solutions EU** conference which will take place on 28-29 September 2022.

More details of that conference can be viewed here:

<https://www.cmtevents.com/eventschedule.aspx?ev=220928&>

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