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ANDRITZ





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DAY 1 - 31 JAN 2023, TUESDAY

- 08:00 Registration
- 08:50 Chairman's Introduction Simon Bentley, Managing Director, Commoditia Ltd
- 09:00 Keynote Speech Ren Hua Ho, Chief Executive Officer Thai Wah Public Company Limited
- 09:25 Functional thermoplastic starch resin for bioplastic applications Dr. Siwarutt Boonyarattanakalin, Assistant Innovation Director, SMS Corporation Co., Ltd. (Head office)

09:45 Panel Discussion

• The Important Role of Cassava Industry in Supporting Thailand's Bioeconomy Goals

Mr. Tanachart Ralsiripong, AVP Specialty / Bioplastics Business, **Thai Wah Public Company Limited**

Dr. Werawat Lertwanawatana, Chief Executive Officer, SMS Corporation Co., Ltd. (Head office)

10:15 Discussion followed by Morning Coffee

Cassava Supply & Disease Management

11:00 CMD resistance in Thailand in normal and waxy pipelines Dr. Chareinsak Rojanaridpiched, Director,

Thai Tapioca Development Institute (TTDI)

11:30 Cassava developments in the supply zone of Vietnam, Laos & Cambodia and the pre emptive work on other new diseases Dr. Jonathan Newby, Research Economist, CIAT-in-Asia / CGIAR Research Center

Sustainable Cassava Starch Processing - Perspective from Indonesia

12:00 Sustainable integrated approach for cassava starch processing Fidrianto, CEO, PT Bangka Asindo Agri

- 12:30 Biogas from waste water treatment of cassava and sago starch processing Harry Pujiansyah Bahri, Director Of Business Development, PT. Asindo Tech
- 13:00 Discussion followed by Lunch

Starch Bioplastics Developments from Indonesia & Malaysia

- 14:00 Afternoon Chairman Mr. Jorgen Larsson, CEO, Chief Executive Officer, G. Larsson Starch Technology AB
- 14:15 **Cassava based biodegradable plastics – Indonesia perspective** Tommy Tjiptadjaja, CEO and Co-founder, PT Harapan Interaksi Swadaya Greenhope
- 14:45 **Carbon credits opportunities for starch** wastewater treatment and biogas utilization projects Ladaporn Khunikakorn, Regional Director SEA South Pole Carbon Asset Management Ltd
- 15:15 Discussion followed by Tea
- 16:00 **Rise of cassava by-products & novel alternative feed ingredients** *Dr. Yuwares Ruangpanit, Department* of Animal Science, Faculty of Agriculture of

of Animal Science, Faculty of Agriculture at Kamphaengsaen **Kasetsart University**

- 16:30 Valorising Starch Processing Waste Streams to Produce High Quality Insect Protein Meal for Animal Feed / Petfood Applications Leo Wein, Managing Director, Protenga
- 17:00 Final Discussion. Close of Day 1

DAY 2 - 1 FEB 2023, WEDNESDAY

- 08:25 Chairman's Remarks Henk Jaap Meijer, Managing Director, Meijer Consult BV
- 08:30 Keynote Speech Rishan Pillay, Vice President /GM- Asean, India, Aus & NZ, Ingredion





08:45 Growing opportunities with next generation waxy tapioca Boonmee Wattanaruangrong, Agribusiness & Strategic Alliances Director Thailand, Ingredion

Dr. Suthaya Phimphilai, Senior Technical Development Manager, Ingredion

- 09:20 Global Opportunities for Cassava Including Pathways for Protein Production Simon Bentley, Managing Director, Commoditia Ltd
- 10:00 Discussion followed by Morning Coffee
- 10:40 Applications of starch and protein raw materials in alternative protein production Wasamon Nutakul, SciTech Specialist, The Good Food Institute APAC

Low Carbs / No GI, Healthy Eating Innovations

- 11:05 The glycemic index Making carbohydrates more "marketable" in the pandemic of "diabesity" Dr. Rajen Manicka, Founder and CEO Holista CollTech
- 11:30 Valorising food waste for human nutrition Case study on SBG valorization
 - Starchless, protein fibre noodle for healthy aging Florence Leong, Founder, Director KosmodeHealth Singapore Pte Ltd
- 12:00 Texturizing, taste & nutritional challenges for elderly friendly foods Dr. Yiru Shen, Founder - Gentle Foods, SilverConnect Pte Ltd
- 12:30 Discussion followed by Lunch. Farewell to delegates of 11th Starch Value Chain ASIA conference

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CMT's **11th Starch World ASIA** series is back this year with a new improved version !

Rebranding to 11th Starch Value Chain ASIA, this event brings all players in the starch supply chain to share and discuss developments on realising the full potential of starch crops, value added pathways for cassava, protein and fibre value of pulses, rice, wheat and the importance of these components in the current shift towards healthy & sustainable diets.

The event will follow through with another conference on Sustainable Plant Protein & Fermentation Solutions – as nowadays starch and protein goes hand in hand together.

Thailand is promoting a vision of bioeconomy for national development based on the sugarcane and cassava sectors. The vision of bioeconomy of the Government of Thailand is to modernize agriculture by adding value to raw materials from farmers' fields.

What will Thailand's cassava bioeconomy value chain look like ? How can cassava play an important role ?

What is currently done to enhance the competitiveness of cassava industry in the region ? Can cassava be the sustainable feedstock for the growing bioplastics demand ?

CMT has lined up a great panel of distinguished speakers to share what's next for the region's starch industry from food, non-food applications to the production of biogas from waste streams. And many more !

<u>Key highlights</u>

- CMD resistance in Thailand in normal and waxy pipelines.
- Cassava developments in the supply zone of Vietnam, Laos & Cambodia, and the pre-emptive work on some other diseases
- A sustainable and integrated approach for cassava starch processing in Indonesia





- Cassava based biodegradable plastics
- Biogas from wastewater treatment of starch processing plant & carbon offset opportunities
- · Innovations in low Gi healthy carbohydrates
- Rise of cassava by products & novel alternatives feed ingredients
- Harnessing carbohydrate starch crops for production of high quality proteins for food and feed market and many more !

Contact huivan@cmtsp.com.sg for more information.

The conference will share a half-day session with 2nd Sustainable Plant Based Protein & Fermentation Solutions ASIA conference which will take place on 1-2 February 2023.

More details of that conference can be viewed here: <u>https://www.cmtevents.com/eventschedule.aspx?ev=230204&</u>

FEES

Fees per person	US\$
1-2 delegates	1495
3 or more delegates	1395
 2 Conferences: 11th Starch Value Chain ASIA 2nd Sustainable Plant Based Protein ASIA 	2195

EXHIBIT / SPONSOR

Customised Sponsorship Package Available. Exhibition/catalogue display can be arranged upon request. Please contact cynthia@cmtsp.com.sg

^{2nd}Sustainable Plant Based Protein & Fermentation Solutions ASIA

09:00



^{2nd}Sustainable Plant Based Protein & Fermentation Solutions

SIA 1-2 FEBRUARY 2023 | BANGKOK THAILAND



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DAY 1 - 1 FEB 2023, WEDNESDAY

08:30

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Low carbs / No GI, Healthy eating innovations

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- 12:00 Texturizing, taste & nutritional challenges for elderly friendly foods Dr. Yiru Shen, Founder - Gentle Foods SilverConnect Pte Ltd

- 12:30 Discussion followed by Lunch. Farewell to delegates of 11th Starch Value Chain ASIA Conference.
- 13:50 Chairman's Remark Rob Versluijs, Sales Manager Starch & Protein SiccaDania Group
- 14:00 Plant based egg with konjac & enzyme technology Hiroto Yamazaki, CEO Umami United Pte. Ltd
- 14:30 Upcycling of okara to produce healthy & sustainable protein Mauro Catellani, CEO, Soilabs
- 15:00 Discussion followed by Tea
- 15:30 Using microalgae to improve flavor, texture and the nutritional profile of plant-based meat products Stephen Michael Co, Co-Founder & CEO WTH Foods
- 16:00 Comparing the functionality of many protein sources including recent breakthroughs on Extracting Protein from Leaves Dr. Laurice Pouvreau, Senior Scientist Protein Technology, Food and Bio-based Products Research -Wageningen
- 16:30 Ground breaking fermentation technology and upcycling agri waste to produce vegan meat Prof. William Chen, Director, Food Science Technology (FST) Programme Nanyang Technological University
- 17:00 Discussion. End of Day 1 Protein

DAY 2 - 2 FEB 2023, THURSDAY

- 08:25 Chairman's Remark Henk Jaap Meijer, Managing Director Meijer Consult BV
- 08:30 Nestle's perspective on sustainable food Dr. Allan Lim, Chairman of Singapore Food Standards Committee and member of Singapore Standards Council Nestle R&D Center (Pte) Ltd

The Growing Acceptance of Plant Based Food in Thailand i) Navigating the waters of sustainable seafood with plant based options Maarten Geraets, MD Alternative Proteins Thai Union Group PCL

ii) First hand experience in launching Thailand's first vegan burger Smith Taweelerdniti, CEO Lets Plant Meat

iii) Mushroom based protein – Towards clean label recognition Kanwra Tanachotevorapong, CEO **More Foods Innotech**

iv) World's first plant based milk from sesames Siripen Suntornmonkongsri, CEO **Sesamilk Foods Co Ltd**

- 10:30 Discussion followed by Morning Coffee
- 10:50 Jackfruit as healthy clean label meat substitute Ahmad Syafik Jaafar, Co-Founder NANKA
- 11:10 Sustainable and innovative plant-based chicken from peanuts with distinctive texture and umami taste profile Astrid Prajogo, Founder & CEO Haofood
- 11:40 Taking plant based meat to the next level with high moisture extrusion technologies Damian Krueger, Director CREMER Sustainable Foods Pte Ltd
- 12:10 **Panel Discussion** • Have We Reached the Peak for Plant Protein in Asia
- 12:50 Discussion followed by Lunch. End of Conference

💐 huiyan@cmtsp.com.sg

^{2nd} Sustainable Plant Based Protein & Fermentation Solutions A SIA 1-2 FEBRUARY 2023 | BANGKOK THAILAND





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Customised Sponsorship Package Available. Exhibition/catalogue display can be arranged upon request. Please contact cynthia@cmtsp.com.sg In Asia, plant-based meats made from soy have been garnering the largest market share. However, today's discerning consumers are becoming more concerned with GMO issues and hence other newer plant proteins like pulses, rice, wheat, mycoproteins are showing growth in this region.

It is reported that the pandemic boosted the plantbased meat industry worldwide (the sector grew by 148 per cent in March 2020 - Although health reasons is the key factor for the shift towards plant based diets, more consumers today are concern on the intensifying climate change as a further factor driving the plant protein shift.

What new and innovative ingredients will play a key role in the next generation of plant-based meat products and broaden their appeal to larger audiences? And will their functionalities and nutritional qualities be compromised ? How do we utilise new ingredients better? What is the potential of locally sourced ingredients in Asia that could be used by producers across the region?

Can konjac, a native root plant in East Asia be the substitute for xanthan gum as thickening agent? Hear from Umami United as they released the first vegan egg made from this root

While formulating for dysphagia patients, what plant





protein will be idea that can provide the right nutrition and also texture?

Have we reached the peak for plant based protein in Asia? What are the manufacturers perspectives on this as they continue to ramp up production of plant based meat and seafood?

Join us at 2nd Sustainable Plant Protein & Fermentation Solutions in Bangkok on the 1-2nd of Feb.

Don't delay, register now with: huiyan@cmtsp.com.sg

The conference will share a half-day session with **11th Starch Value Chain ASIA** conference which will take place on 31 January to 1 February 2023.

More details of that conference can be viewed here: https://www.cmtevents.com/eventschedule.aspx?ev=230103&

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