



13th STARCH VALUE CHAIN ASIA

25 - 26 FEB 2025
HO CHI MINH CITY, VIETNAM

ORGANISED BY



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FEES

EARLY BIRD FEES (valid till 20 December 2024)	US\$ / per person
1 or 2 delegates	1295
3 or more delegates	1195
Workshop (optional & additional)	495

DAY 1 - 25 FEB 2025, TUESDAY

- 08:00 Registration
- 09:00 **Chairman's Introduction**
- 09:10 **Sustainable cassava development in Vietnam & opportunities to improve the value chain**
Nghiem Minh Tien, Chairman
Vietnam Cassava Association
- 09:40 **Future of Vietnam's Ethanol Industry: Navigating Feedstock Challenges and Opportunities for Sustainable Growth**
Vu Kien Trung, COO
Tung Lam Co. Ltd.
(Hanoi Head Office)
General Secretary
Vietnam Biofuel Association
- 10:10 Discussion.
Followed by Morning Break
- 10:50 **Enhancing sustainable cassava production systems in the Asean region**
Dr. Jonathan Newby
Cassava Program
Regional Coordinator - Asia
CIAT-in-Asia /
CGIAR Research Center
- 11:20 **Navigating supply shortages and geopolitical tensions: challenges for the cassava starch industry**
Simon Bentley, Managing Director
Commoditia Ltd
- 11:50 **The corn & cassava matrix and how policies in China will affect the market in the future**
Darin Friedrichs
Director of Market Research
Sitonia Consulting
- 12:20 Discussion. Followed by Lunch
- 14:00 **Valorising cassava waste for produce black soldier fly protein for animal feed**
Jeroen De Wachter, Director
Entobel
- 14:30 **Driving a circular food system for sustainable health**
Florence Leong, Founder and Director
KosmodeHealth Singapore Pte Ltd
- 15:00 Discussion followed by Tea
- 15:45 **Slowing starch digestion into dietary glucose: mechanism, strategies, and health benefits**
Amy Lin, Senior Principal Scientist,
Lead - Carbohydrate Platform
Singapore Institute of Food and Biotechnology Innovation (SIFBI)
Visiting Assoc. Professor
Food Science and Technology,
National Taiwan University
- 16:15 **Resistant maltodextrin from roasted corn starch**
Senior Representative - R&D,
Samyang Corporation
- 16:45 Final Discussion. End of Day One

DAY 2 - 26 FEB 2025, WEDNESDAY

- 09:00 Chairman's Introduction
- 09:10 **Staying competitive amidst current market challenges – Starch Producers Panel**
Le Ngoc Hinh
Deputy General Director
Quang Ngai Agricultural Products and Foodstuff Joint Stock Company (APFCO)
- 10:00 Discussion.
Followed by Morning Coffee
- 10:30 **Fiber fortification with corn soluble fibre and added benefit of sugar reduction**
Dr. Shen Siung Wong, Director,
Global Applications
Tate & Lyle Singapore Pte Ltd
- 11:00 **Valorising waste & side streams from starch processing to bioplastics**
Hanh Do, CEO
BUYO Bioplastics
- 11:30 **Role of CAZy-Related Enzymes in Enhancing Starch Quality and Advancing the Circular Economy in the Plant Protein Sector**
Jean-Philippe Ral
Principal Research Scientist
CSIRO
- 12:00 Final Discussion. End of Conference
- 12:30 Lunch



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Program details published herein are confirmed as of 25/10/2024

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Separately Bookable Workshop

26 February 2025, 13:30 - 17:00 hrs.

Latest insights about starch structure, phase transitions, modification and functionality

Conducted by **Assoc Prof Mario Martinez**, Dept of Food Science, Aarhus University, Adjunct Assoc Prof, Whistler Center for Carbohydrate Research (Purdue University USA)

Topics covered

1. Main Features of Starch as a Polysaccharide and Hydrocolloid

The entire seminar will highlight four main characteristics that makes starch the most used polysaccharide in the food industry:

- 1) it is an alpha-glucan,
- 2) abundant,
- 3) its molecules are "huge" and,
- 4) its nativity resembles a sponge behaviour.

2. Starch Biosynthesis

- Biosynthesis Pathway: Overview of the biochemical pathway of starch biosynthesis in plants, including the roles of enzymes such as ADP-glucose pyrophosphorylase, starch synthases, branching enzymes, and debranching enzymes.
- Formation of Granules: Description of how starch granules are formed within plant cells, with emphasis on the distinct structures in different plants.

3. Starch Structure and Composition

- Granular Structure: Microscopic and macroscopic structure of starch granules, including size, shape, and crystalline regions (A, B, and C-type).
- Amylose vs. Amylopectin: Detailed comparison of these two starch components, including their molecular structures, branching patterns, and functional implications.
- Molecular Architecture: Chain length distribution and molecular weight: introduction to analytical techniques and molecular structure-function relationships.

4. Starch Functionality

- State and phase transitions: Interplay between heat and moisture.
- Functional Properties: Key functional properties such as gelatinization, pasting (swelling) and retrogradation.
- Impact of Processing: How different processing methods (e.g., heating, cooling, shear) affect starch functionality in various applications.
- Practical example: Mesoscale structure of gluten-free bread with starch.

5. Starch Conversions and Modifications

- Physical Modifications: Acid-modified or thin-boiling starches, dextrins, pre-gelatinization, annealing, and heat-moisture treatment to alter starch properties.
- Chemical Modifications: Introduction to starch modifications including cross-linking, substitution (e.g., acetylation, hydroxypropylation), and oxidation, and their impacts on starch performance.
- Novel greener chemical methods for starch modifications: organocatalysts and deep eutectic solvents.
- Enzymatic Modifications: Use of enzymes like amylases, glucosidases, and pullulanases to modify starch structure for specific applications.

6. Starch Nutritional Metrics

- How is digestible starch digested and how can be measured in vitro?
- "A healthy label" vs "a positive metabolic response"
- Resistant Starch: Introduction to resistant starch types (RS1-RS5), their health benefits (e.g., gut health, blood sugar regulation), and sources.
- Dietary Fiber and Prebiotic Effects: Starch's role as a dietary fiber source and its prebiotic effects on the gut microbiome.
- Impact of Starch on Health: Discussion on the implications of starch consumption on weight management, metabolic health, and chronic diseases.

The 13th Asia Starch Value Chain Conference, scheduled to be held in Ho Chi Minh City, Vietnam, is a premier event focusing on the growing starch industry across Asia. Bringing together key stakeholders, including starch producers, traders, manufacturers, and technology providers, to discuss the latest trends, innovations, and challenges within the starch value chain.

Diving into topics on optimizing the starch value chain, the overarching theme is on **Sustainability**.

This event will also have discussions on **market dynamics, sustainable agriculture, valorising waste/side streams, sugar reduction, fibre enrichment solutions, starch modification, clean label and many more**.

A strategic choice for hosting the Asia Starch Value Chain conference, Vietnam's economy has been one of the fastest-growing in the region, making it an ideal location for discussions on industrial growth and market expansion in the starch sector.

As one of the world's largest producers and exporters of cassava, a key source of starch. The country's cassava industry has been a significant contributor to its agricultural exports, and innovations in cassava processing and value addition are critical topics for the conference.

CMT's Asia starch series is recognised as an important event for the industry and generally targeted at companies involved in supplying food Ingredients companies that uses starch & starch derivatives for food, textiles, paper, packaging, pharmaceutical industries, companies supporting bioprocess solutions, fermentation, yeast and enzyme suppliers, Milling industry, Sugar & Sweetener industry, Traders & commodities brokers, Bioethanol producers, Equipment & Technology suppliers, biogas industries.

A must attend event in the industry, it has been brought around the region to *Bangkok, Jakarta, Yangon, Phnom Penh, Ho Chi Minh, Siem Reap, Vientiane*.

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