

A FIVE IN ONE VIRTUAL EVENT COVERS:



**PRODUCT**  
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**PACKAGING**  
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**SUPPLY CHAIN**  
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**FOOD SAFETY**  
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**MARKETING**  
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INDONESIA'S FOOD & DRINK INDUSTRY 4.0  
**INNOVATION DRIVEN, DIGITALLY  
EMPOWERED, SELF-RELIANT**

The Largest  
Food & Drinks  
B2B Conference  
in Indonesia

Produced by:



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REGISTERED DELEGATES



SPEAKERS



COUNTRIES REPRESENTED



R&D/Product Development



Engineering, Technical



IT, Technology



Marketing/Brand



Supply Chain



Operation



Production/Manufacturing



Segment, Category Leader



Purchasing



Sales & BD



Packaging



Others



Food & Drinks Manufacturers



QSRs, Coffee Shops, Restaurant Chains



Retailers (Convenient Stores, Supermarkets, etc)



Consultant, Analyst, etc



Ingredients, Solution Providers, Technology Disruptors



Others



# Agenda Day 1 (April 14) Jakarta Time

10:00	<p><b>Keynote</b></p> <p><b>Food and Beverage Trends</b></p> <ul style="list-style-type: none"> <li>The arrival of Covid-19 brought with it dramatic changes in food and drink purchase patterns. Shelf-stable food like pasta, rice and canned goods flew off the shelves. Immune system boosting ingredients were top of the shopping list. But which behaviors will stick and what are the longer-term trends to watch in food and drink?</li> <li>We spoke to consumers in 10 countries, as well as food and beverage experts to understand the global picture and the local nuances and trends in each market.</li> <li>This session will focus on consumer trends in Indonesia and will bring in regional SEA comparisons – as well as a look at some of the trends coming from the West. It will also look ahead to 2021 and put forward some potential trends that will influence the way consumers think about food and beverages.</li> </ul> <p>Presenter <b>Philip Steggals, Managing Director, Kadence International</b></p>
10:30	<p><b>F&amp;B CEO Panel Session</b></p> <p><b>Navigating through the Crisis and Embrace the Post Pandemic Growth with Innovations</b></p> <ul style="list-style-type: none"> <li>How the food industry is affected by the crisis</li> <li>How SME and large companies cope with this situation</li> <li>How business can be a force for good in challenging times</li> <li>Where would F&amp;B industry heading post the pandemic</li> <li>Growth to be F&amp;B powerhouse in ASEAN</li> </ul> <p>Moderator: <b>Asif Hayat Malik, Chief Executive Officer, MAM Corporate Solution</b></p> <p>Panelists: <b>Joy Suranta Tarigan, Managing Director, Unilever Food Solution Indonesia</b> <b>Danny Ramintang, Vice President of Supply Chain Management, Jiwa Group</b> <b>Roger Jono, Managing Director(Liquorshop Business - Vinyard &amp; Bottle Avenue), Orang Tua Group</b> <b>Vico Lomar, Co-CEO, Forecoffee</b> <b>Sam Hartoto, Operations Director, Aerofood Indonesia</b></p>
11:15	<p><b>Keynote</b></p> <p><b>Indonesian Taste Trends</b></p> <ul style="list-style-type: none"> <li>Indonesia with its huge young population is experiencing a shift in consumer food &amp; beverage preferences, especially in the taste trends. Arrival of Covid 19 has brought even faster changes which will last even beyond pandemic. Here, we will highlight some of taste trends that are happening in Indonesia which takes place in various food segments. The changes that are happening will influence and challenge many food and beverage industry to be more innovative.</li> </ul> <p>Presenter <b>Jenny Rusli, Business Development Director, PT Foodex Inti Ingredients</b></p>
11:45	<b>Keynote Reserved for Sponsor</b>
12:15	<b>Lunch + 1-1 Partnering</b>

13:10	<p><b>Keynote</b></p> <p><b>The Role that Active &amp; Intelligent Packaging Can Play in Minimising Food Waste</b></p> <ul style="list-style-type: none"> <li>Whilst the primary function of packaging is to protect, contain, preserve and transport a product, the function of intuitive Save Food Packaging Design to minimise food waste is only now being discussed.</li> <li>So what role does packaging play in preventing and or minimising food waste? The primary purpose of packaging is to contain, protect, preserve, promote and communicate, handle and transport and provide convenience for a product; all the while ensuring the safe delivery of food to the consumer. Without adequate packaging design features and fit-for-purpose packaging food can potentially be wasted all the way through the supply chain to the consumer. By modifying packaging designs and ensuring that save food packaging guidelines are followed food waste and loss can be minimised.</li> <li>This presentation will discuss the guidelines and also showcase award-winning Best Practice examples of Save Food Packaging Design..</li> </ul> <p>Presenter <b>Nerida Kelton, Vice President Sustainability &amp; Save Food, ANZ Board member, World Packaging Organization (WPO)</b></p>
13:30	<p><b>Keynote</b></p> <p><b>(Bahasa)Food Safety Control System in Indonesia, Now, Next and Future</b></p> <ul style="list-style-type: none"> <li>As a result of COVID-19, the implementation and the control of the Food Safety System is less focused, because of resources and energy are diverted to protect employee safety. Companies are reducing employees whether due to illness, self-isolation or work from home, therefore having an impact to their food control system.</li> <li>This session will focus on how companies can continue to effectively control, quickly adapt and innovate their food safety system with the concept of independent food safety control. And how to strengthen company competitiveness by building a new work culture through intensive training and campaigns.</li> </ul> <p>Presenter <b>Andi Asrul Nurdin, Head of National Quality Assurance, PT. Tiga Pilar Sejahtera Food(retired)</b></p>
14:00	<p><b>Keynote</b></p> <p><b>More Sustainable Food Safety Technology for Raw and Fresh Produce</b></p> <ul style="list-style-type: none"> <li>Consuming raw and fresh produce, e.g. fruits and vegetables are considered best for maximum benefits of nutrition contents in a well-balanced diet. 100% fresh, pure, and natural Cold-Pressed Juices(made from 100% fresh ingredients with nothing else added and not pasteurized) nowadays are considered as an excellent alternative to fresh fruits and vegetables due to its convenience and nutrition contents. However, contamination of fresh produce is emerging as a major food safety challenge. Pathogenic microorganisms on fresh produce are a particular concern because of minimal processing or absence of thermal treatments which can lead to food borne illness or food poisoning. Even after been treated for cleaning purpose to eliminate the source of contamination, fresh produces still carry the risks during preparation, storage, by human handling until consumed time.</li> <li>Pandemic Covid-19 has evoked the world to become more aware on choosing a healthy life style along with the safety and hygiene preparation of the food they consumed. This topic aims to address the need of fulfill the awareness in getting the goodness of raw and fresh produce with the best solution of more sustainable food safety technology without neglect the nutrition and taste of it.</li> </ul> <p>Presenter <b>Nuryani Dwi Kartika, Head of Product and Food Safety Quality, Re.juve</b></p>
14:30	<p><b>Keynote</b></p> <p><b>Industry 4.0 in F&amp;B Production</b></p> <ul style="list-style-type: none"> <li>Industrial production is nowadays driven by global competition and the need for fast adaptation of production to the ever-changing market requests. These requirements can be met only by radical advances in current manufacturing technology.</li> <li>Industry 4.0 is a promising approach based on integration of the business and manufacturing process, as well as integration in the company's value chain. The goal of the Industry 4.0 is transformation of industrial manufacturing through digitalization and exploration of potentials of new technologies. An Industry 4.0 in F&amp;B production is thus flexible and enables individualized and customized products.</li> <li>The aim of this talk is to present and facilitate an understanding of Industry 4.0 in F&amp;B production with example in manufacturing</li> </ul> <p>Presenter <b>Enry Kam, Procurement Category Lead - Innovation, Danone</b></p>
15:00	<p><b>Disruptors' Panel</b></p> <p><b>Innovating the Food System</b></p> <ul style="list-style-type: none"> <li>How are food &amp; drinks producers embracing the faster pace of change in the food system? what's working? what's not? what's next?</li> <li>How to respond to Health conscious consumers?</li> </ul> <p>Moderator: <b>Tassa Agustriana, Founder, THRIVE FOOD Consulting</b></p> <p>Panelists: <b>Stefanie Irma, Co-founder, DishServe</b> <b>Kelvin Ng, Business Development Director ASEAN, Green Monday</b> <b>Fidi Sjamsoedin, Marketing &amp; Innovation Director, Sababay Winery</b> <b>Richard Kusuma, Director, PT Foodex Inti Ingredients</b></p>
15:45	<b>Keynote Reserved for Sponsor</b>
16:15	<b>Closing of the event</b>



## Agenda Day 2 (April 15) Jakarta Time

09:10	<p><b>Keynote</b></p> <p><b>Government Policies/Incentives for Food and Beverage Industries in Indonesia</b></p> <ul style="list-style-type: none"><li>The global Covid-19 pandemic has been affecting the entire food system, including food and beverage industries. Despite the COVID-19 pandemic, the food and beverage industry sector successfully recorded a positive year-on-year growth at 1.66% in the fourth quarter of 2020 (y-on-y). Moreover, this sector could absorb about 4.05% of manufacturing sector workers in 2020.</li><li>To strengthening the performance of food and beverage industry, we recognize several opportunities and also challenges, among others: 1) Indonesia has a rich biodiversity as a raw material of food and beverage industries; 2) Indonesia is the fourth most populous country in the world (potential market); 3) Consumer behavior to consume prepared food and beverage; 4) There is a growing awareness of safe, nutritious and halal food products; 5) Development of information and communication technologies (ICTs) and trend of online platform business; and 6) Performance of infrastructure and logistic for food and beverage.</li><li>Ministry of Agriculture plays important role in supporting food and beverage industry, among others by supplying raw materials for food and beverage industries. To ensure the smooth of agricultural commodities distribution, Ministry of Agriculture continues to develop national food logistic system by developing national and regional food hub as well as collaboration with State Owned Enterprises and private sector. Furthermore, Food Law 18/2012 and Government Regulation 86/2019 on Food Safety has set up national food control system. In this regard, Ministry of Agriculture has task to control and assist fresh food product, particularly Fresh Food from Plant Origin and Fresh Food of Animal Origin. Another role of Ministry of Agriculture is supporting export by ensuring the quality of agricultural products, issuing of Health Certificate and registration of Packing House.</li></ul> <p>Presenter <b>Dr. Ir. Agung Hendriadi, M.Eng</b>, Director General, Agency for Food Security, Ministry of Agriculture (MoA)</p>	
09:40	<p><b>Keynote</b></p> <p><b>The Evolution of Snacking Habits</b></p> <ul style="list-style-type: none"><li>This presentation will examine changing mealtime and snacking habits in Asia-Pacific and how snacking occasions are becoming more considered. The presentation will examine the roles of health and indulgence on product choice and what claims and positioning are most influential on the snacking market.</li></ul> <p>Presenter <b>Will Cowling</b>, Marketing Manager, FMCG Gurus</p>	
10:00	<p><b>Keynote</b></p> <p><b>Food for thought: Winning in the Post Pandemic Food Service Industry in Indonesia</b></p> <ul style="list-style-type: none"><li>COVID-19 has been the worst crisis to hit the food service industry in the post-World War II era. Countries including Indonesia were severely impacted with a 35 to 40 percent decline. While the overall industry was suffering, certain segments grew at an unprecedented rate. Online food delivery grew 30 percent, food aggregators accounted for 65 percent of all online food delivery orders and cloud kitchens also gained popularity, with most established quick service restaurants adapting to the newer format to fuel growth.</li><li>To understand how consumers' preferences have changed throughout the pandemic, Kearney conducted a survey of more than 900 consumers in Indonesia. This presentation covers the fundamental shifts in consumer behavior and implications for industry players.</li></ul> <p>Presenter <b>Siddharth Pathak</b>, Head of Consumer and Retail Practice, Kearney Southeast Asia</p>	
10:30	<p><b>Keynote</b></p> <p><b>Winning Moments of Thirst and Hunger</b></p> <ul style="list-style-type: none"><li>How customer attention has split over many screens instead of just one. These are the discovery generation who are mainly influenced by social feeds and chats.</li><li>With the constant feeds and external shared information over groups, brands have the opportunities and different game approaches. The objective is for brands to influence the moments of hunger and thirst among the customers.</li><li>We will see how brands can leverage the power of social media and social feeds to achieve that objective. The role of Facebook for brands would not limit to influence the desire but also helping the client to convert across online and offline channels.</li></ul> <p>Presenter <b>Affancik Hamim</b>, Client Partner, Facebook</p>	
11:00	<p><b>Panel</b></p> <p><b>How F&amp;B companies to Design Better Customer Journeys across the Entire Customer Lifecycle Design</b></p> <p>Tentative discussion points include:</p> <ul style="list-style-type: none"><li>What is the impact of the pandemic on the F&amp;B, E-commerce &amp; Food Retail sector?</li><li>What they do to handling the impact? (e.g., to support their customers, open new opportunities, etc.)</li><li>What will continue or change the future in-term of F&amp;B sector strategy?</li></ul> <p>Moderator: <b>Herdiansyah</b>, ASIA Cluster Head - OBS Food, PT. TÜV NORD Indonesia</p> <p>Panelists: <b>Yunus Riadi</b>, On premise, Digital, and modern trade Manager / Country manager, The Coca-Cola Company <b>Fransisca Krisantia Nugraha</b>, EVP Trade Partnerships, Bliibli.com <b>Yudha Malimas</b>, Product Manager, Kopi Kenangan <b>Hadi Surya Koe</b>, Head of Marketing, GrabFood-Grab Indonesia</p>	
11:45	<p><b>Closing of the event</b></p>	



## List of attending companies

- A.T. Kearney Pte. Ltd.
- Abbott Nutrition (Milk)
- ABC President Indonesia PT
- Aerofood Indonesia
- Agronesia PT
- Agro Boga Utama
- AJE Group
- Ajinomoto Philippines Corp.
- Akasha Wira International PT
- Alfa Metro Marketing Inc
- Alfamart
- Alvira Sumber Anugerah
- Amerta Indah Otsuka PT
- Angkasa Pura Retail PT
- Anugrah Cita Era Food PT
- Aperitif Bali
- Arla
- Arnott'S Indonesia PT
- Asia Food and Beverage CO., LTD
- Avenue Dewata Indonesia (Vinyard) PT
- Bali F&B
- Baoding New Weikang Food Ingredients Co., Ltd PT.
- Bekal Ananda Lesatari PT
- Benfood Dinamika Sentosa PT
- Beyond Meat
- Big Idea Ventures
- Bina Sarana Informatika
- Binh Hanh Dan Company Limited
- Binus University
- BiotechJP Corp
- Bilibli.com
- Bounty Segar Indonesia
- Brenntag Việt Nam
- Brotos
- Bumi Alam Segar PT
- CDO Foodsphere
- Chanmag Indonesia
- Chemco Prima Mandiri PT
- Cimory Indonesia
- Cinepolis
- Ciomas Adisatwa Pabelan PT.
- Circle K Vietnam
- Coca Cola Bottling Indonesia PT
- Corindo Amagi Putra
- CPEFoods Phils, Inc.
- CS2 Pola Sehat
- CTC Far East Philippines, Inc.
- CV. Gracia Niaga
- Danone Indonesia
- DBFF Boton Indonesia PT
- Decernis
- Del Monte Philippines Inc
- Delivery Hero APAC Pte Ltd
- Dempo Andalas Samudera PT.
- Detech Coffee
- Diamond Food Indonesia PT
- DishServe
- Doriana Foods Inc
- Dua Kelinci PT
- Ekacitta Dian Persada PT
- Elo Karsa Utama PT
- Emperador distillers Inc
- Enterprise Singapore
- Epicure
- EY
- Facebook
- Fastfood Indonesia
- FES Vietnam
- Fisher Farms Inc.
- FMCG Gurus
- Fonterra Brands Indonesia
- Foodpanda
- Foodsphere, Inc.
- Fore Coffee PT
- Fore Kopi Indonesia
- Frisian Flag Indonesia
- Garudafood
- Gelora Rempah Inti Indonesia PT
- GGF
- Ginebra San Miguel Inc.
- Global food jsc
- Grab Indonesia
- Grazia Makmur Sejahtera PT
- Great Giant Pineapple PT
- Green Monday
- Greenfields Dairy Indonesia PT
- Greenfields Indonesia PT
- Griffith Foods
- Griin.id
- Griya Miesejati
- Hasegawa PT
- Havi Indonesia
- Heart of Darkness Brewery
- Heineken Vietnam
- Henkel
- Holly's House
- IDD Corporation
- IDP
- IFC
- Indofood CBP Sukses Makmur Tbk. Noodle & NICI Division
- Indofood Sukses Makmur PT
- Indojaya Megafood PT
- Indolakto PT
- Industri Jamu dan Farmasi Sido Muncul. Tbk PT.
- Innovative Packaging Industry Corp
- Inovasi Pangan Nusantara PT
- Intan Kenkomayo PT
- IPB
- Jakarana Tama PT
- Jakarta Creation
- Japfa Comfeed Indonesia PT
- Jaya Mas PT
- Jiwa Group
- Jollibee Vietnam
- JUSTT BEAUTHY
- Kadence International
- Kaldu Sari Nabati Indonesia PT
- Kearney
- Khong Guan Biscuit Factory
- Kino Food Indonesia PT
- Kopi Kenangan
- Kopi Semangat
- KSNi
- L&E International Indonesia
- Lasallefood Indonesia PT
- Lautan Luas Tbk PT
- Leave a Nest , Singapore
- Leslie Corporation Under Minute Burgee
- Makmur Jaya Abadi
- MAM Corporate Solutions
- MAP Boga Adiperkasa PT.
- Marimas Putera Kencana PT.
- Mayora Indah PT
- MC Living Essentials Indonesia PT
- Mega Kemiraya PT
- Metro Retail Stores Group, Inc.
- Mitsubishi
- Mitsui Indonesia
- Monde Nissin (Thailand) Co., Ltd.
- Mondelez Indonesia
- Multirasa Nusantara PT
- Mutuagung Lestari PT
- MXB JSC
- Nabati Group
- Nafoods JSC
- Nam Quoc Minh Global Co., (NQMG)
- Napoli Coffee JSC
- Nestlé
- Nguyen Minh Ngoc Trading Company
- Nippon Indosari Corpindo Tbk PT
- NM
- NutiFood Nutrition JSC
- NutriAsia, Inc.
- Nutrifood Indonesia PT
- Olam Cocoa Indonesia
- Opex Consulting Group
- Orang Tuang Group
- OTG
- Parit Padang Global PT
- Pepsi-Cola Products Philippines, Inc.
- Perfetti Van Melle Indonesia PT
- Philippine Pastries, Inc.
- Pilmico Foods Corporation
- Pizza 4P's
- Prabu Pangan Lestari PT
- Prambanan Kencana PT
- Prima Food International
- Primanusa Cemerlang Lestari (Alfa Corp.) PT
- Primanusa Cemerlang PT.
- Prodia Food Health Laboratory
- Pundi Kencana PT
- Purantara Inflight Catering
- Putra Taro Paloma PT
- Re.juve
- Restaurant Association of Vietnam
- RKI PT.
- Robinson Retail Holdings Inc.
- Robinsons Supermarket Corp.
- Rustan Coffee Corporation
- Sababay Winery
- San Miguel Food Inc.
- Sanghiang Perkasa
- SANGHIANG PERKASA PT
- Santos Jaya Abadi PT.
- Sari Coffee Indonesia
- Sari Laut Nilayan
- Sariguna primatirta PT
- Sasa Inti PT
- Schenck Process Indonesia PT
- Sejati Group
- Sekar Bumi, TBK PT
- Serena Indopangan Industri PT
- Sewu Segar Primatama PT
- Shopee
- Simpang Kopi Indonesia PT
- Sinar Sosro
- Sinde Budi Sentosa
- Singapore business Federation
- SM RETAIL
- Soho Global Health Tbk. PT
- SON KIM
- SSN
- Starbucks Indonesia
- Sukabda Djaya
- Suntory Pepsico Vietnam Beverage
- Sweet Aurore Cakes and Pastries
- Tan Hiep Phat Group (THP)
- Tanduary Distillers Inc
- Tanobel
- Tate & Lyle
- Technoplus
- THP
- Thrive Food Consulting
- Tiga Pilar Sejahtera PT
- Tigaraksa Satria,Tnk PT
- Tirta Alam Segar PT
- Tirta Investama PT
- Trung Nguyen Legend Group
- Tunas Papua Sejati
- TÜV Nord Group
- TVR Corporation
- UFS Indonesia
- Ultra Prima Abadi PT
- Umma
- Unilever Food Solution Indonesia
- Univ Foods Corporation
- Universal Robina Corp.
- URC Indonesia
- Vanfood Industry Indonesia PT.
- Viet Lotus
- Vietnam Investment Review
- Vinasoy
- Vitasoy - URC
- WalterMart Supermarket
- Wilmar
- Wings Group
- Yupi Indo Jelly Gum PT

# FOOD AND DRINKS INNOVATE UPCOMING EVENTS:



- **Food and Drinks Innovate Asia Virtual 2021**  
*(August 25-26 @ Hopin)*
- **Food and Drinks Innovate Indonesia**
- **Food and Drinks Innovate Vietnam**
- **FoodTech Philippines**
- **Food and Drinks Innovate Malaysia**
- **Food and Drinks Innovate Thailand**

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