




























FOODTECH INVESTMENT AM Session/ August 25 (Singapore Time)

9:30	KEYNOTE: ASEAN Food Tech Landscape: Challenges, Opportunities and Trends The emergence of food technology in the Southeast Asia market has been rapidly increasing, the food industry is doing its best to cope-up by using food technology from the impact of the post pandemic. In this session, we will invite a well known food industry study expert to share what is the current status of the Foodtech Investment Landscape in Asia? What are the challenges and opportunities?	 Vandana Dhau, Head Accelerator Operations, GROW
9:50	KEYNOTE: Discovering Cell-Based Solutions In the first half of our presentation, we will introduce cell-based technologies and how they can transform the industry. We will also dive into how TurtleTree pioneers the technologies to produce beneficial ingredients, such as HMOs, to maximize sustainable impacts in the industry.	 HonMun Yip, EVP, TurtleTree
10:10	KEYNOTE: Exploring Three Key Trends when Addressing Meat Substitute in 2021 Plant-based diets are something that has evolved from something of a niche to a mainstream dietary habit over the last couple of decades. This has led to a rise in consumers across the globe adopting a flexitarian approach to their diets reducing their meat intake. This presentation will look to explore three key trends driving the meat substitutes industry and how brands and manufacturers can adopt this in 2021 and beyond.	 Will Cowling, Marketing Manager, FMCG Gurus
10:30	Networking Break	
10:50	KEYNOTE: Evolution of Eating Occasions in Post Pandemic Era Eating Occasions are becoming more complex as consumers balance demand for healthy, flavorful food with increasingly time-pressed lives. These pressures have only been amplified as the pandemic uproots traditional routines. Snacks, ready meals and foodservice are trying to meet demand for convenient food that is also experiential and indulgent. Under the pandemic, former interest in portability has yielded to at-home products that are easy-to-prepare, convenient and offer access to cuisines that are often difficult to cook from scratch. Also, the pandemic blurred lines between foodservice and retail. Restaurants were forced to pivot to delivery, take-out or creating new products for retail. Homebound consumers found ways to recreate the restaurant experience at home via delivery, meal kits or new culinary adventures. Meanwhile, "grow-it-yourself came from consumers' needs for transparent food origins instead of a form of home entertainment in the pandemic. These new business environments and consumers lifestyles are gradually influencing the food industry.	 Sunny Moon, Research Consultant, Euromonitor International
11:10	PANEL DISCUSSION: How has COVID-19 Changed the Food Industry and what Lessons are we Taking Forward? In this panel, food industry CEOs will debate with consultants on: What kind of disruption has COVID-19 caused to food supply chains and to food suppliers/partners? How have food innovators responded to people's changing eating habits? What is the most important lesson you have learnt during this period that will affect your work going forward? Employee training as a major component of staying in compliance – how did you manage your teams? MODERATOR:  Nithin Chandra, Partner, APAC Head – Strategic Operations, A.T. Kearney Pte. Ltd.	PANELISTS:  Ivan Lu, Managing Director, UFS Malaysia & Singapore  Abel Santos Saez, COO, Intersnack Cashew Company  Indrani Ghosh, Formerly Global Strategy & Insights Head, Danone  Simon Elsby, Sales Director, Exceedra








PRODUCT iNNOVATE

11:55	KEYNOTE: Innovation in Natural Taste Solutions for Sugar Reduction Challenges in the food & beverage industry are ever increasing that has led to a lot of resources being spent in research & development to understand and overcome them. "Natural" is a Mega trend that has seen a significant rise over the last decade, at the same time global natural resources are being stretched to its limit. There is a big call to conserve nature's resources but yet manufacturers are expected to deliver on the promise of all natural. This presentation will cover the emergence of key trends on natural, clean label & sustainability along with new innovative and breakthrough technologies to help solve challenges faced by food & beverage manufactures.	 Intiaz Chagani, Business Development Director, Sweegen
12:15	Lunch Break	
13:15	KEYNOTE: Innovation in the Age of Pro-Activism With threats like global warming, social issues like child labor, and the connected world of apps - it is fertile ground for activism from investors, NGOs, consumers etc. It is an opportunity to Innovate with ProActivism for the new world. How can every function contribute, and yet manage risks?	 Krishna Mohan Suri, VP Innovations, Universal Robina Corporation
13:35	KEYNOTE: The Future of Caffeine With the line between foodservice and retail brands blurring, coupled with the biggest shift in consumer behaviour amid the global pandemic, this has hugely influenced the way consumers drink and consume caffeine. With the beverage world now more connected than ever, will the future be all about tea and coffee?	 Simon Hague, Director, TCC, Functional Beverage and Beverage Systems, Kerry Asia Pacific, Middle East & Africa
13:55	PANEL DISCUSSION: Alternative Protein: Building the Future of the Food Industry In this session, we will be inviting Alternative Protein leaders to discuss the trend of Alternative protein, how has it evolved in the past years? Now? And the future? Why are consumers transitioning towards alternative protein? What are the investment opportunities in Alternative Protein Companies? MODERATOR:  Siddharth Pathak, Head of Consumer and Retail Practice, Kearney Southeast Asia	PANELISTS:  Stephen Co, Founder & CEO, WTH Foods  Kevin Wu, Founder & CEO, ento  Didier Chanove, Head of Marketing and Digital, Unilever Food Solutions  Dominique Kull, Co- Founder, SGProtein
14:40	Networking Break	

**PACKAGING
iNNOVATE** PM Session/ August 25 (Singapore Time)

15:00	<p>KEYNOTE: Innovative and Sustainable Paper Packaging for Food and Beverage</p> <p>Food packaging demand worldwide is growing at 5.6% annually. With Covid-19 pandemic, on demand food delivery is forecasted to grow more rapidly. This adds to an already problematic plastic crisis caused by plastic food packaging. Governments around the world have placed restrictions on single-use plastics and expanded polystyrene in food packaging. Consumers are also starting to demand greener solutions to food packaging. In this talk, we will look at existing alternatives to plastic food packaging for direct food contact, their shortcomings, and innovations aimed at solving these shortcomings.</p>	 <p>Atul Tyagi, Vice President, Export Sales Industrial White BU, Asia Pulp and Paper</p>
15:30	<p>KEYNOTE: MULTIVAC Sustainability Approach</p> <ul style="list-style-type: none"> Short Introduction to MULTIVAC Circular Economy and MULTIVAC Sustainability Approach MULTIVAC Sustainable Packaging Solutions Renew, Reduce, Recycle 	 <p>Marina Dodel, Project Manager, MULTIVAC</p>
15:50	<p>PANEL DISCUSSION: How Packaging Innovation is Changing the Food Industry?</p> <p>Food packaging has become a vital source of reinvigoration for a stable yet evolving sector. In this panel discussion, we will gather some of the leading F&B packaging directors to discuss how businesses can leverage packaging innovations to create value, develop new markets and foster employment. Moreover, important issues related to food safety, distribution and trade revolve around innovative packaging techniques and equipment.</p> <p>MODERATOR:</p>  <p>Tassa Agustriana, Founder, Thrive Food Consulting</p>	<p>PANELISTS:</p> <div style="display: flex; justify-content: space-between;"> <div style="width: 45%;">  <p>Osman Bhatti, Global Head of Procurement -Flexible Packaging, Nestlé</p> </div> <div style="width: 45%;">  <p>Enry Kam, Procurement Category Lead - Innovation, Danone</p> </div> </div> <div style="display: flex; justify-content: space-between; margin-top: 10px;"> <div style="width: 45%;">  <p>Benny Chiadarma, Product Manager, Foopak, Asia Pulp and Paper</p> </div> <div style="width: 45%;">  <p>Teri Teo, Business Development Director, PS FOOD & BEVERAGE (S) PTE LTD</p> </div> </div>
16:35	<p>KEYNOTE: Brand Protection: How to Combat Counterfeiting and Diversion</p> <p>Traditional measures are no longer enough to stay one step ahead of increasingly sophisticated counterfeiters and gray market criminals. It's time to revolutionize brand protection. Don't fight counterfeiting with yesterday's weapons. Systech by Markem-Imaje is dedicated to innovating the way industries confront supply chain attacks. We push the technology envelope to help you protect your brand, your revenue and — most importantly — your consumers. We pioneered serialization, and many of the world's best-known brands rely on us for it today. But serialization is just one key pillar of brand protection. We deliver a powerful and comprehensive solution to keep products authentic, safe and connected across the supply chain — from manufacturing to the consumer's hands.</p>	 <p>Alastair Taylor, Sales Director - Systech Division, Markem-Imaje</p>
16:55	<p>KEYNOTE: What is Save Food Packaging (SFP)?</p> <p>Save Food Packaging uses innovative and intuitive design features that can contain & protect, preserve, extend shelf life, easily open and reseal, provide consumer convenience and portion control; all the while meeting global sustainable packaging targets. To embed Save Food Packaging Design into businesses we first need to understand whether manufacturers consider Food Waste and Loss, how packaging technologists are designing food packaging, if marketing are ensuring that on-pack communication provides the best messaging to consumers and what the barriers are to implement SFP strategies. By attending this session you will not only find out more about some of the key findings from the industry insight reports but you will also see innovative Best Practice examples of Save Food Packaging design. Learn about the current landscape of the food and packaging industry regarding perceptions and practices of food waste and Save Food Packaging and how to incorporate intuitive design features in to your packs.</p>	 <p>Nerida Kelton, Vice President Sustainability & Save Food, ANZ Board member, World Packaging Organization</p>







**MARKETING
iNNOVATE**

17:15	<p>Networking Break</p>	
17:35	<p>KEYNOTE: Starter Kit Session in Understanding the Data Analytics Transformation Journey</p> <p>This session will serve as a guide to help you get started and understand your Data Analytics Transformation Journey in your company.</p>	 <p>Ollie Pangan, Regional Chief Transformation Officer, Pepsi Brands(RGB)</p>
17:55	<p>PANEL DISCUSSION: Food & Beverage Marketing in the Next Normal</p> <p>This session studies the Changing consumer, digital marketing and impact of Covid-19. Topics including:</p> <ol style="list-style-type: none"> How the pandemic is creating new consumer segments? What's the role of Marketing and how to improve their efficiency? What happens next? Track the transition <p>MODERATOR:</p>  <p>Kristin Veriga, Chief Marketing Officer, Grobest</p>	<p>PANELISTS:</p> <div style="display: flex; justify-content: space-between;"> <div style="width: 45%;">  <p>Mukesh Patnaik, General Manager, Olam</p> </div> <div style="width: 45%;">  <p>Parth Patel, Vice President -Marketing, Kerry Asia Pacific, Middle East and Africa</p> </div> </div> <div style="display: flex; justify-content: space-between; margin-top: 10px;"> <div style="width: 45%;">  <p>Farhan Hafetz, Communications and Consumer Marketing Manager, Baba Products Sdn. Bhd.</p> </div> <div style="width: 45%;">  <p>Mads Overmark Jensen, Asia Marketing Director, SUNQUICK (CO-RO)</p> </div> </div>
18:40	<p>Closing Remarks of Day One</p>	








**SUPPLY CHAIN
iNNOVATE** AM Session/ August 26 (Singapore Time)

9:30	<p>KEYNOTE: Industry 4.0 Technologies are Transforming Industrial Growth and Production across Industries - An Outside In View</p> <p>During this session, we will explore how we help manufacturing and operations clients embed intelligence into how they build things, to do more with less and drive operational safety, efficiency, and effectiveness at scale, by digitizing and optimizing plants, sites and centers and bringing cross facility operations, to increase production yield, quality and optimize costs.</p>	 <p>Indranil Sen, Director - Global Operations, Accenture</p>
9:50	<p>KEYNOTE: Digital, Data, and Technology Action Plan for Food and Drinks Industry</p> <p>It has never been clearer that food and drinks companies need to be able to learn quickly, be more resilient to change, and innovate to address adversity. This keynote aims to share some of my thoughts to build a robust action plan using Digital, Data, and Technology to address short term needs while shaping the future.</p>	 <p>Himanshu Gupta, Head of Markets and Technology, Asia Pacific, Heineken Asia Pacific</p>
10:10	Networking Break	
10:30	<p>KEYNOTE: Smart Manufacturing Technology in Asia Food Factory</p> <p>The digitization of the food industry has made great progress. Leveraging an advanced and connected technology in food manufacturing is a trend to ensure compliance, ability to compete, sustainability, and continuity in the current and future state of the environment.</p>	 <p>Kevin Phang, Regional Manager of Business Solutions, SEA Epicor Software</p>
11:00	<p>KEYNOTE: Data Driven Omni-Channel Planning to Enhance the Modern Supply Chain</p> <p>This session will discuss on how data and analytics support omni-channel planning and execution that enhances the modern supply chain</p>	 <p>Simon Elsby, Sales Director, Exceedra</p>











**FOOD SAFETY
iNNOVATE**

11:20	<p>KEYNOTE: Digital Solutions for Food Safety</p> <p>Innovative digital solutions are inevitable aspect in the future of how food manufacturing processes will be conducted from utilities to food safety. Moving forward, information insights enabling timely decision is crucial as part of the food safety management system. Will existing data from manual recording and digital trending chart be sufficient to assist us to overcome this dynamic and fast paced environment? How fast can you analyze and how reliable are these data? Do you have the right team to evaluate your CIP performance and ability to recommend the best solutions? In reality, there are lots of critical and useful information about CIP other than Flow, Temperature, Mechanical Action and Chemical concentration. Let us walk you through this 3DTCIP journey, to understand what solutions that can be offered to your operations beyond being a digital platform.</p>	 <p>Hwee Jiau Wong, Technical Support & Service Manager, F&B SEA, Ecolab</p>
11:40	<p>PANEL DISCUSSION: How Technology is Elevating Food Safety Practices & Protocols for Food Manufacturers</p> <p>To lower the risks of foodborne illness and improve shelf life, food processors and manufacturers pay close attention to safety. Technologies enhance manufacturers to manage their food quality and safety. In this talk, we will take a quick look at three critical parameters for safe, efficient food processing.</p> <p>MODERATOR</p>  <p>William Chen, Director of Food Science & Technology, Nanyang Technological University</p>	<p>PANELISTS:</p>  <p>Nuryani Dwi Kartika, Head of Product and Food Safety Quality, Re.juve</p>  <p>Nathan Somasundaram, Senior Quality Assurance Manager, Pop Meals</p>  <p>Robert Baker, Corporate Food Safety Science and Capability Director, Mars</p>
12:25	Lunch	
13:30	<p>KEYNOTE: Agri Tech 4.0 - Future of Food Security</p> <p>The current Covid 19 pandemic has grossly exposed the gaps and weaknesses of our food supply chain and Agri Tech 4.0 is about the use of technology and innovation which is no longer a choice for farmers but a necessity.</p>	 <p>Matthew Tan, Chair for Sustainable Development in Agriculture and Fishery Sectors, APEC Policy Partnership on Food Security</p>

MALAYSIA TRACK. PM Session/ August 26 (Singapore Time)

13:50	<p>KEYNOTE: Innovation in Food Safety Food innovation is an incredibly broad theme that has many facets and just as many perspectives from which it can be looked at, either from industry or from the government perspective. Innovation, as a concept, refers to the process that an individual or organization undertakes to conceptualize brand new products, processes, and ideas, or to approach existing products, processes, and ideas in new ways. Beyond the type of technology that one decides to implement in one's own business, food innovation is first of all an approach, a different way of looking at food, which is no longer just food, but above all an important part of society. For public sector, by investing in innovation and creating an innovative culture, the public service can attract and retain the best people, even in a competitive labor market. Innovation should transform the government towards automated and transparent processes, along with optimized workflows that will ensure an efficient data management and improved quality control system. Innovation provides a way to be more responsive to change, and to respond to the future rather than the past.</p>	 <p>Mohd Salim bin Dulatti, Senior Director for Food Safety and Quality Division, Ministry of Health Malaysia</p>
14:10	<p>PANEL DISCUSSION: Malaysia Food & Beverage Manufacturers Leader Talk We will invite some of the largest food producers in Malaysia to share their insights on the new product development and business growth strategies.</p> <ol style="list-style-type: none"> 1. How do you cope with external factors that affect your innovation and NPD performance? 2. What are the strengths and shortcomings encountered in your NPD Process? 3. How do you plan for effective and successful innovation and NPD strategies for your company? 4. How do you strengthen your company's competitiveness? <p>MODERATOR:</p>  <p>Jolene Ng, Senior Global Food and Drink Analyst Southeast Asia, Mintel</p>	<p>PANELISTS:</p> <div style="display: flex; justify-content: space-around;"> <div data-bbox="1498 721 1596 823">  <p>Jack Tan, Food Service Director, Fonterra</p> </div> <div data-bbox="1949 721 2047 823">  <p>Jason Ortega, Global Category Lead, Nestle</p> </div> </div> <div style="display: flex; justify-content: space-around; margin-top: 10px;"> <div data-bbox="1498 873 1596 975">  <p>Angeline Tan Wei Yin, Head of Business Development, Sime Darby Oils Nutrition</p> </div> <div data-bbox="1949 873 2047 975">  <p>Edward Tan, Business Development Manager, Antik Sempurna Sdn Bhd</p> </div> </div>
14:55	Networking Break	

THAILAND TRACK.

15:15	<p>KEYNOTE: Using Augmented Reality to Drive Innovation in Pack and Concept Testing Asahi is a global beer manufacturer. As custodians of some of the most admired beer brands in the world, being at the forefront of innovation is key – and this extends to the way Asahi approaches research.</p> <p>Asahi partnered with Kadence International on a pilot designed to explore the applications of augmented reality to pack testing. Find out how augmented reality showed real promise as a way of testing premium elements of the pack at an early stage by allowing consumers to interact with life-like concepts in an in-home setting and how Asahi could use these rich insights to launch a new brand identity.</p>	 <p>Phil Steggals, Managing Director, Kadence</p>  <p>Rosa Halford, Global Insight Manager, Asahi Europe & International</p>
15:35	<p>PANEL DISCUSSION: Investing in Thailand Food Industry's Future Thailand's food sector is backed by its geographical location, rich natural resources, a top-quality local workforce, supportive investment-focused government policies, and a reputation for quality and product safety. In this panel we will analyze some of the current data and project the upcoming investment opportunities in Thailand. Food producers and investors will send their senior leaders participate in this discussion.</p> <p>MODERATOR:</p>  <p>Darunee Edwards, Advisory Committee, Food Science and Technology Association of Thailand</p>	<p>PANELISTS:</p> <div style="display: flex; justify-content: space-around;"> <div data-bbox="1498 1816 1596 1918">  <p>Lee Yeong Sheng, VP Commercial, APAC, Tyson Foods</p> </div> <div data-bbox="1936 1791 2035 1893">  <p>Sean Trairatkeyoon, CEO, Co-founder, JuicInnov8</p> </div> </div> <div style="display: flex; justify-content: space-around; margin-top: 10px;"> <div data-bbox="1498 1944 1596 2046">  <p>Sarot Kunnawoottiphorn, Asia Supply Chain Development Lead, Mars</p> </div> <div data-bbox="1936 1944 2035 2046">  <p>Chanapol Porsom, Executive Committee, Food Science and Technology Association of Thailand</p> </div> </div>
16:20	<p>KEYNOTE: Top Food & Beverage Trends in Thailand Stay ahead on Thailand's key F&B trends and get inspired by the many NPD opportunities the market has to offer. From plant-based, to health and premiumization. New ways arise to excite consumers with product innovations that fit today's lifestyles and will influence the industry the years to come.</p>	 <p>Irene Kersbergen, Insights & Innovation Manager APAC, Innova Market Insights</p>
16:40	<p>KEYNOTE: Plant Proteins for a Healthy World The plant-based market has been on an unstoppable trajectory ever since the revolutionary meat alternative start-up, Beyond Meat, went public with its IPO in May 2019. How can the Asian market leverage the exciting developments and consumer inclination in the world of plant-based alternatives?</p>	 <p>Gopal Chakarapani, Country Head – India, Innova Market Insights</p>
17:00	Closing Remarks of Day Two	