

IUFoST 2010 Exhibition - PRODUCT THEATRE SCHEDULE

DAY	TITLE	COMPANY	SPEAKER
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MONDAY 23 August 2010

Topic: Fibre Issues

Time 10.00-11.00	TITLE	COMPANY	SPEAKER
10.00	The delicious way to enjoy wholemeal products	Lake International Technologies	Luriste Ferreira
10.20		Almond Board of California	Karen Lapsley
10.40		Nordic Sugar c/o Danlink	Anneli Martensson

TEA 10.20-10.50

Topic: Salt Reduction - how and why?

Time 11.15-12.25	TITLE	COMPANY	SPEAKER
11.15		Bio Springer / DANLINK	Ricardo Kaduoka
11.35	Sodium reduction for Meat, Bakery & Processed Cheese	Lake International Technologies	Gabriela Garcia-Scholtz
11.55 (30 mins)		Wild de	Mark Austin

LUNCH 12.50-13.40

Topic: Texturisers - solutions for product development challenges

Time 14.15-15.25	TITLE	COMPANY	SPEAKER
14.15	Gelatine replacement in yoghurt	LAKE INTERNATIONAL	Sunet Gildenhuis
14.35		Ceamsa /BidFood	
14.55	National Starch - TBC 30 mins		

TEA 15.20-15.50

TUESDAY

TEA 9.55-10.25

Topic: New "hot" ingredients

9.45-11.15			
9.45		Cape Food Ingredients	
10.05		Cape Food Ingredients	
10.25	New Innovations for Health & Nutrition	Lake International Technologies	Moria Sewald
10.45-11.15	Stevia	Wild de	

11.30-12.30

Company Session - Sensient	Naturally colouring foods, trends and solutions on the European market		Vince Martin
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LUNCH 12.00-13.00

Topic:Beneo

Time 14.15-15.15			
Company Session		Orafti	Paul van Oostende

TEA 15.25-15.55

Topic TBA

Time:15.45-16.45			
15.45			
16.05			
16.25			

WEDNESDAY

TEA 9.55-10.45

Topic: Plant and Herbal Extracts

Time 9.30-10.50			
9.30		Naturex	Antoine Dauby
9.50	Novel Identification Techniques	LECO Africa	Alexander Whaley
10.10		W Ransom	Cameron
10.30	Discover the versatility of Rooibos – An iconic South African Product	SA Rooibos Council	Marina Joubert

Topic: Future Food Trends brought to you by Innova

Time 11.15-12.15			
Company session	Future Food Trends	Innova	Patrick Mannion

LUNCH 12.00-13.00

13h00 - 14h00			
Company session	General Mills Worldwide Innovation Network—A New Tool for Global Collaboration and Partnership		Dr. Mike Helser

Topic: Colours and Flavours- Appealing to the Senses

Time 14.15-15.35			
14.15	Latest Developments in Anthocyanins for beverages	Chr-Hansen	Eric Jouenne
14.35	Coloring without coloring	GNT/C&W	Mark Birtwhistle
14.55	Frutaric acid	Cape Food Ingredients	
15.15	Flavour future's	Butterbuds /C&W	Steve Berman

TEA 15.25-15.55

Exhibition closes 16.00