



NPD and Reformulation

Times	Name	Topic
9.40 - 9.55	Peter Hoyland, Co-Founder / Director - Bubble Ltd	What Can Be Done To Improve Resource Management In the Complex World Of Food & Beverage Innovation?
9.55 - 10.10	Dr. Maurice O'Sullivan Ph.D, Sensory and Consumer Scientist - University College Cork	Sensory And Consumer Driven New Product Development: Innovative Technologies For The Food And Beverage Industry
10.10 - 10.25	Nimisha Raja, Founder - Nim's Fruit Crisps	"One Ingredient Only – How Nim's Created The Perfect Fruit Crisp"
10.25 - 10.55	Vikram Singla/ Bruce Bentley, UK & Ireland Strategy And Marketing Director - Oracle/ Consultant - KPIT Product Innovation	Ideation to Commercialisation In The Cloud
10.55 - 11.10	Dave Roberts, Founder – Northern Light Innovation Ltd	Problem-Centred Thinking And How It Can Give Food Innovators A Competitive Advantage
11.10 - 11.25	Elsabé Snyman, Procurement Director - Harbour And Jones	Innovations In A Pre Brexit Environment
11.25 - 11.40	David Canter/ Dr Donna Youngs, Professor/ Associate Director Of The International Research Centre For Investigative Psychology - The University Of Huddersfield	New Product Identification: Mapping Consumer Conceptualisations
11.40 - 11.55	Nicole Maher, Bakery Scientist - Campden BRI	Reformulation For Healthier Baked Product
11.55 - 12.10	Dr. Asja Portsch, Product Manager - FDL Ltd	Reducing Sugar: An Overview Of A Challenge For The Food Industry
12.10 - 12.25	Mark Evans, Managing Director - R&D Tax Claims Limited	R & D Tax Relief - To Claim Or Not To Claim?
12.25 - 12.40	Ross Campbell, Business Director - CyberColloids Ltd	Using Fibers To Replace Fat
12.40-12.55	Ying Piao Tan, Director International Sales - Quantum Hi-Tech (China) Biological Co.Ltd	Trends And Applications Of Prebiotic Fibers In F&B
12.55 - 1.45	Lunch Break and Networking	

Lab and Tech Innovations

1.45 - 2.00	Steve Osborn, Food Technology Scout And Commercial Development Director - The Aurora Ceres Partnership Ltd	Scouting New Technology For Successful Food Innovation
2.00 - 2.15	Peter Morgan, Elementar Product Specialist - Elementar/ Isoprime	Modern Advances In Protein Content Determination From Elementar
2.15 - 2.30	Julie Dimakou, Consultant In Technology And Innovation - PA Consulting	Production Cost Reduction With Process Analytics
2.30 - 2.45	Fatma Ayouni, Technical Application Specialist - Alpha MOS	Gaining Sensory Satisfaction In The Food & Beverage Industry Using Analytical Tools.
2.45 - 3.05	Ciarán C. Murphy, Business Manager EMEA – Quality Control - Ishida Europe Limited	Factors To Consider When Select An X-ray System For Quality Inspection
3.05 - 3.35	Coffee Break and Networking	
3.35 - 3.50	Tanveer Parkar, Inspections Manager & Auditor - Halal Food Authority	Halal Industry, Opportunities and Requirements
3.50 - 4.05	Nachal Subramanian, Scientist Business Development UK – Benelux - Surface Measurement Systems Ltd UK	New Dynamic Vapor Sorption Products Innovation In Sorption Science
4.05 - 4.20	Simon Hammond, Regional Sales Manager - 3D Systems Europe Ltd.	3D Printing In The Food And Drink Industry – Overview And Case Study Applications.
4.20 - 4.35	Peter Davison, Business Development Manager UK & Ireland - Bureau Veritas	Realising The Opportunities In Food Safety Now That IT Products Have Come Of Age

All presentations/timetables are subject to change. Please check with onsite event timetable on the day.