

PRODUCT THEATRE PROGRAMME

The product theatre programme will take place in Meeting Room 2 at the Century City Convention Centre.

Monday 4 September 2017

11:00 – 11:30	Sea salt – With naturally reduced sodium	Nico Basson <i>Salinity, Atacama Desert</i>
11:40 – 12:10	Sugar reduction – Latest formulation technologies	Brian Lanton <i>Cape Food Ingredients, SA</i>
12:20 – 12:50	Extracted dietary fibers and cellulose derivatives in health oriented trend food.	Stefan Schmitt-Rechlin <i>J.Rettenmaier & Söhne, Germany</i>
13:20 – 13:50	Smoked food: Ancient technology adapted for 21 st century	Thapelo Mashego <i>Kerry, SA</i>
14:00 – 14:30	Unveiling the mysteries behind the universal love of cheese - The Westerner's "Kokumi"	Martin Dovey <i>Kerry, SA</i>
14:40 – 15:10	SODA-LO® Salt Microspheres to reduce salt in foods, preserving a clean taste and clear label - Case studies in bread and snacks application	Jacques Masset <i>Tate & Lyle, France</i>
15:30 – 16:00	Free from: Trends in the food space – 2017	Mohamed Ashraf <i>Cargill METNA</i>
16:10 – 16:40	Food phosphates in dairy application	Gavin Keeling/Audace Nindorera <i>ICL presented by Crown Food Germany</i>

Tuesday 5 September 2017

11:00 – 11:30	Colouring foods – Global trends	Patricia Kruger <i>Technical Manager; Sensient Colors SA</i>
11:40 – 12:10	Controlled release of ingredients via speciality encapsulation – Case study on sorbic acid	Janis Sinton <i>Cape Food Ingredients, UK</i>
12:40 – 13:10	Recent developments in the field sweeteners and their use in the replacement of sugar in foods and beverages	Mary Quinlan <i>Tate & Lyle, UK</i>
13:20 – 13:50	Soluble fibres: Innovative ingredients for calorie reduction and health benefits	Kavita Karnik <i>Tate & Lyle, UK</i>
14:00 – 14:30	Healthier local sweet baked goods consumer feedback and opportunities	Garry Mendelson <i>Senior Research Scientist & Applied Nutrition Science Manager, EMEA DuPont Nutrition & Health, Russia</i>
14:40 – 15:10	Long life yoghurt for Africa opportunities, challenges and solutions	Brett Wordon <i>Group Manager DuPont Nutrition and Health South Africa</i>
15:30 – 16:00	Differentiate your brand with bioactive collagen protein	Monique Barnard <i>Lake International, South Africa</i>
16:10 – 16:40	Sugar reduction - Natural & cost effective	Judy Day <i>Doehler, SA</i>

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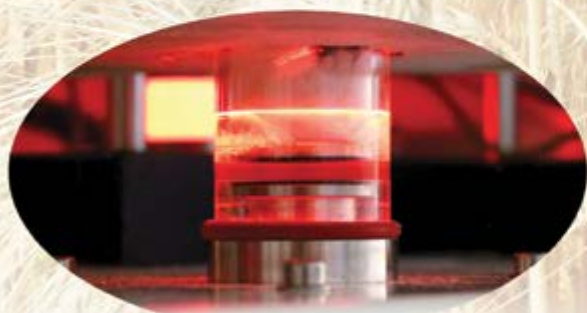
Wednesday 6 September 2017

11:00 – 11:30	New solutions to replace titanium dioxide	Patricia Kruger <i>Technical Manager; Sensient Colors SA</i>
11:40 – 12:10	Sensory evaluation: Getting marketing and NPD to speak the same language (interactive presentation)	Ashwin Lala <i>Cape Food Ingredients, SA</i>
12:20 – 12:50	Vana Cappa: Innovative beverage foamer technology	Rob Verhoogt <i>FrieslandCampina: Kievit, Netherlands</i>
13:20 – 13:50	True taste stock concentrates – From food, for food	Martin Dovey <i>Kerry, SA</i>
14:00 – 14:30	Finding the niche in an overcrowded flavour supply environment. The Curt Georgi flavouring opportunity	Wayne Van Nieuwenhuizen <i>LionHeart, SA</i>
14:40 – 15:10	“TasteSense” – Overcoming the latest challenges to help address consumer needs	Ryan Ponquett <i>Kerry, SA</i>

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