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AND SCIENCE OF PRE AND PROBIOTICS

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ONSITE PROGRAMME
Welcome

I am delighted to welcome you to Berlin for an exciting three days of presentations and discussions at Probiota 2017.

A new year has brought us to a new city. Based on your feedback, Berlin will play host to a fabulous event full of insights. As in previous years, our programme aims to spark ideas and conversations on a combination of pure science, technological innovations, regulation and industry-wide trends between our joint audience of top academics and global business leaders.

The strong partnership that has forged between the IPA, the Probiota event series, and NutraIngredients saw great success in June last year when the IPA World Congress and Probiota Americas jointly hosted our biggest event to date. We are confident that Probiota 2017 in Berlin and our 2017 series of global events will be even bigger and better.

Once again, our team has brought together agenda-setting figures from the science and business world, who will share their insights and ignite discussions that will inform your future research and business agendas.

I hope you will take advantage of the opportunities to fully share and engage with your fellow industry specialists during our debates, roundtable discussions, poster and networking sessions. I believe that being open to greater connectivity, and being willing to listen and learn from those around you whom you may not normally meet in your day-to-day jobs, can help to accelerate new scientific discoveries and to provide inspiration for new product developments.

With this in mind, I look forward to meeting you at our evening welcome reception, where you will have an excellent opportunity to meet fellow attendees, and Scientific Frontiers poster session that showcases insightful research from around the world – including cutting-edge and previously unseen science for you to examine.

I must offer a great deal of thanks to our Scientific Committee, who form an integral part of the Probiota event every year. Their input and experience has ensured our keynote talks and Scientific Frontiers poster sessions will deliver quality, and spark your interest and (hopefully) imagination.

In helping us to promote our event, and particularly our Scientific Frontiers poster sessions, among wider research communities, our Scientific Committee have ensured an impressive level of high quality entries.

Thanks, must go towards the international events team at our parent company, William Reed. Their dedication to this event, and our sister events in the Americas and Asia, has seen the Probiota series go from strength to strength. Two important dates for your 2017 calendar are the IPA World Congress + Probiota Americas, to be held in San Francisco 7-9 June, and Probiota Asia, in Singapore 11-13 October.

Finally, I look forward to meeting and chatting with you during Probiota 2017. We have plenty of scope for discussions during open debates, roundtable discussions, networking sessions, and during breaks and dinners. Please take advantage of this opportunities to meet your fellow prebiotic and probiotic enthusiasts!

As Senior Editor of your industry’s top source of news and insight, there will be none more interested in the exciting programme of speakers and debates than myself. All of which will, as always, be reported and analysed by NutraIngredients.

Nathan Gray, 
Senior Editor,
General Information

Download this programme here: www.probiotaevent.com/programme

Wi-Fi
Network: Probiota
Access code: Melia

Please put mobile phones and other electronic devices on silent during sessions.

Follow us @Probiota and @IP_Association
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To continue networking join the Probiota 2017 participants LinkedIn group.
This is a closed group for participants only. Check your LinkedIn inbox for your invitation. A list of participating organisations can be found online at www.probiotaevent.com/participants

Presentations
Most speakers will make their slides available to our participants. You will receive a link to download the slides with the post event survey.

Organisers Desk
A member of the team will be available at the organisers desk at all times. If you are away from the event and in need of assistance, please call one of the contacts given below.

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Event Venue: Meliá Berlin
Dinner Venue: Berlin TV Tower
Panoramastraße 1A
10178 Berlin
See page 10 for transport information.
Wednesday 1 February 2017

**AGENDA DAY 1**

**14:00**  
Registration for Workshop attendees  
This workshop is free for all registered participants.

**14:15**  
First Focus workshop  
Characterisation of new prebiotics and their impact on human health  
Chaired by: Will Chu, Science Editor, NutraIngredients

**14:20**  
The evolution of the prebiotic concept  
Prof Bob Rastall, Professor of Food Biotechnology, University of Reading

**14:50**  
A prebiotic galactooligosaccharide mixture reduces severity of hyperpnoea-induced bronchoconstriction and markers of airway inflammation  
Dr Neil Williams, Lecturer in Exercise Physiology and Nutrition  
Exercise and Health Research Group, Nottingham Trent University

**15:20**  
Refreshments

**15:50**  
Immunomodulation by Sugar Beet Arabinans  
Prof Jerry Wells, Chair of the Host-Microbe Interactions Group, The University of Wageningen

**16:20**  
Milk as a source of prebiotics and their effect on the gut microbiome  
Dr Steven Frese, Associate Director of Research & Development, Evolve Biosystems

**16:50**  
Joint Q&A and discussion

**17:15**  
Registration  
Scientific Frontiers poster session and networking drinks  
The Scientific Frontiers poster session reveals the latest state-of-the-art developments related to all aspects of prebiotic, probiotic and microbiome science relevant to health, wellbeing, consumers and industry. Posters were selected based on abstracts submitted and reviewed by the Probiota Scientific Committee.

Drinks and light refreshments will be served.

**19:00**  
End of day 1
**Scientific Frontiers posters**

1. *In vitro and in vivo selection of probiotic strains with beneficial properties in IBD and obesity*
   - Angèle Guilbot, PILEJE

2. *Faecalibacterium prausnitzii* exhibits antinociceptive effect in a non-inflammatory visceral IBS-like pain model
   - Prof Denis Ardid, UMR1107 NEURO-DOL Inserm/UdA

3. *Potential effect of a synbiotic diet dessert containing Lactobacillus acidophilus La-5 on hematological parameters in patients with metabolic syndrome*
   - Douglas Xavier dos Santos, University of Sao Paulo

4. *Development of a synergistic synbiotic for Lactobacillus plantarum LP-LDL targeting cholesterol reduction*
   - Dr Sofia Kolida, OptiBiotix Health

5. *Elucidating microbiome-host communication: Ferulic acid is a cross-talk mediator between L. fermentum NCIMB 5221 and the host metabolic, anti-oxidant and immune systems*
   - Susan Westfall, McGill University

6. *Survey of the knowledge of Swiss Family Doc’s on microbiota and probiotics*
   - Dr Bianca-Maria Exl-Preysh, Exl-ent Nutrition Consultants

7. *Effect of Agaricus bisporus mushroom consumption on gastrointestinal tolerance and breath hydrogen response in healthy human subjects*
   - Julie Hess, University of Minnesota

8. *Simulating colonic survival of probiotics in single strain products as compared to multi-strain products*
   - Krista Salli, DuPont Nutrition and Health

9. *CoMiniGut– a small volume in vitro colon model with increased throughput*
   - Dr Maria Wiese, University of Copenhagen

10. *Prebiotic modulation of the gut microbiota by a fermentate from yeast and its effect in humans on digestive comfort and stool parameters*
    - Dr Massimo Marzorati, ProDigest

11. *TSI - a low volume small intestine model with increased throughput*
    - Tomas Cieplak, University of Copenhagen

12. *An assessment of the cholesterol-lowering efficacy of Lactobacillus plantarum LP-LDL in adults with normal to mildly elevated cholesterol*
    - Stephen O’Hara, OptiBiotix Health

13. *Effect of bacterial lysates obtained from Lactobacillus spp. on THP-1 cells*
    - Erica Castro Inostroza, Universidad San Sebastian

14. *Probiotic characteristics of Lactobacillus plantarum LRCC5193 isolated from kimchi and its potential application in dairy chocolate*
    - Miri Park, Lotte R&D Center

15. *Laxative effect of Lotte Probiotic Chocolat® on loperamide-induced constipation in rats*
    - Sungkeum Seo, Lotte R&D Center

16. *The market for vaginal probiotics for treatment of women with bacterial vaginosis in a region with high HIV and BV prevalence rates*
    - Anna-Ursula Happel, University of Cape Town

17. *Screening of a Lactobacillus strain collection for the development of novel probiotics targeting the early prevention of chronic inflammatory diseases*
    - Dr Delphine Saulnier and Dr Thomas Polakowski, Organobalance

18. *Searching for evidence to move science to claims: A new paradigm for study design*
    - Dr Matthew Roberts, KGK Synergize
AGENDA

Day 2
Thursday 2 February 2017

08:30 Late registration

09:00 Welcome from the Chair and scene setting
Dr Niall Hyland, Faculty, APC Microbiome Institute and Lecturer, Department of Pharmacology & Therapeutics, University College Cork

Niall is currently researching the role of commensal organisms and putative probiotics on intestinal fluid and electrolyte transport as well as the influence of the innate immune system on gastrointestinal sensation and function. In addition to his academic work, he has also worked in partnership with companies including FrieslandCampina and Alimentary Health Ltd. He joined University College Cork in 2007 following time at the Louisiana State University, USA, where his work had direct clinical implications for treatment of gastrointestinal disorders including reflux disease. He completed an AstraZeneca-supported Fellowship at the University of Calgary, holds a PhD in Pharmacology from King’s College London and has published in leading gastroenterology journals including Gut and Gastroenterology.

09:10 Developments in digestive health – focusing on prebiotic and probiotic trends
Emma Schofield, Global Food Science Analyst, Mintel

European health claim regulations continue to challenge the ability of producers to effectively communicate the benefits of probiotics and prebiotics. However, Mintel’s research shows that digestive health remains a key focus for European consumers and is therefore a good space for producers to target. Consumers are seeking natural, simple ways to promote gut health using familiar food and drink products.

Emma’s presentation covers:
• European consumer awareness and understanding of probiotic and prebiotic ingredients and their function
• Developments in the global probiotic space, including category and ingredient trends
• Developments in the global prebiotic space, focusing on emerging prebiotic ingredients and the challenges in communicating prebiotics to the European consumer

09:40 Better by design – food microbiome engineering to enhance health
Ihab Boulas, Co-Founder & CEO, Unibiome

In the not too distant future each of us will be able to colonise our gut with genetically modified ‘smart’ bacteria that detect and stamp out disease at the earliest possible moment. Microbiome engineering holds great promise thanks to advances in the field of synthetic biology, which strives to create and rewire biological organisms so they perform desired tasks. Ihab describes the possibilities and opportunities of a new science that’s set to change the way we ‘engineer’ health.

• Tackling micro-nutrient deficiencies: using enhanced probiotics to create micro-organisms that can produce vitamin yields and increase the bio-availability of minerals in situ
• Fighting inflammatory diseases: A generation of prebiotic creating probiotics that fight disease
• Microbiome enrichment: Bringing food diversity by re-engineering microbes to increase epitopes exposure
• Paving the way: the path towards enhanced and personalised probiotic formulations

10:10 Refreshments
10:50  Are fermented foods, such as kefir, a source of health promoting microbes?
    Dr Paul Cotter, Principal Research Officer, Teagasc

Kefir is a putatively health-promoting dairy beverage that is produced when a kefir grain, consisting of a consortium of microorganisms, is added to milk to initiate natural fermentation. In the past, in order to get a better understanding of the identity of these microorganisms, and their specific contributions to the flavour, texture and health-promoting benefits of kefir milk, it was necessary to culture these microorganisms on agar plates before carrying out more detailed investigations. The Cotter group has recently used DNA sequencing technologies to carry out the most in-depth characterisation of these populations to date. Through this approach it was able to show how specific microbial populations dominate during different stages of the fermentation process and how the flavour of the fermented milk, which can have vinegar, buttery or fruity flavours, is dictated by the genes encoded with these dominant species. Using this knowledge, it was possible to alter the flavour of the milk by changing the ratios of specific kefir microbes. DNA-based analysis of kefir milks also provided a vast amount of additional data relating to the microorganisms present, including interesting insights regarding the presence of genes that may explain the long held view that kefir has health-promoting properties. Paul’s presentation will discuss current scientific understanding and potential health impacts.

- Review of the putative health promoting attributes associated with kefir
- Sequencing-based insights into the kefir microbial community
- Potential health promoting genes encoded within kefir communities
- How to harness this knowledge

Paul Cotter

Paul manages the APC High Throughput DNA sequencing platform at Teagasc’s Moorepark Food Research Centre. His research focuses on the microbiology of food and the gastrointestinal tract with a view to achieving healthy gut microbiota through dietary intervention. He is also experienced in the investigation of food-grade antimicrobial peptides, which can be used to improve food safety, human and animal health. He was recipient of the SlAM WH Pierce prize in 2008 and named ESCMID-FEMS Research Fellow and ESCMID Research Fellow in 2007. He is also an SFI Principal Investigator and has published extensively.

11:20  Pre, pro, and synbiotics in allergic airway disease
    Prof Gert Folkerts, Division of Pharmacology, Utrecht Institute for Pharmaceutical Sciences

With 300 million sufferers worldwide, asthma is the most common chronic disease. Early life intervention using specific dietary non-digestible Galacto and Fructo-oligosaccharides (GOS-FOS: Prebiotics) and beneficial bacteria (Probiotics) supports immunity and may be essential for the prevention of allergic asthma. GOS and FOS have been tested in clinical trial among infants with atopic dermatitis. One year later the children had a dramatically reduced prevalence of frequent wheezing and noisy breathing and had reduced use of asthma medication. In a study using GOS/FOS/B breve in adult mild asthmatics with underlying HDM sensitization, IL-5 serum levels reduced and ex vivo HDM re-stimulation of white blood cells showed reduced ILS, IL-4 and IL-13 production. This presentation offers an update on:

- How a healthy intestinal microbiota helps shape the local intestinal and systemic immune response.
- How the pulmonary and gastro-intestinal mucosal tissues are connected and gut microbiota interact with this gut-lung axis
- How dietary fibres and beneficial microbes added to food can help shape a healthy microbiome, which protects against allergic airway inflammation

Gert Folkerts

Gert is professor at the Utrecht Institute for Pharmaceutical Sciences since 2003. He is also editor of the European Journal of Pharmacology and has been Chief Science Officer and Chief Executive Officer of the contract research company, Curax. From 2010 to 16 he was a Board member of the Scientific Committee of Pigeon and organises the annual symposium of animal models of respiratory diseases on behalf of the Netherlands’ Lung Foundation. His thesis on viral infections and asthma was completed at the University of Utrecht and he was appointed to the Faculty of Sciences in 1989. He has been a visiting scientist at the University of Edmonton, Canada, and at the Welcome Research Institute in the UK.
Christian Hellmuth

Christian’s interest in mass-spectrometry related metabolomics started with his PhD thesis, which tackled method and validation in targeted clinical metabolomics. On completion he joined the Dr von Hauner Childrens’ Hospital, where he oversees the metabolomics projects of the Division of Nutritional and Metabolic Medicine under supervision of Berthold Koletzko. His areas of interest are the identification of biomarkers for obesity, insulin resistance and diabetes as well as alteration in the metabolic processes of obese children. His main focus is on the mechanism of early programming and he is involved in cohort and interventional studies in pregnancy and early childhood.

Jonathan Swann

At Imperial College Jonathan leads a metabonomic-based research programme to understand the influence of gene-environment interactions on the mammalian metabolic system and their implications for development, health and disease. His primary research interests involve characterising the metabolic interactions between the gut microbiome and the host and their role in shaping host development.

14:20 Metabolomic analysis and data evaluation - opportunities and limitations
Dr Christian Hellmuth, postdoctoral research associate, Division of Nutritional and Metabolic Medicine, Dr von Hauner Childrens’ Hospital

‘Metabolomics’ is the scientific study of a large set of small molecules in a given biological matrix such as fecal or blood plasma. It provides a tool to investigate metabolic changes in respect to environmental, microbial and genetic exposures and helps to identify potential biomarkers for disease risk.

It also gives insight into underlying molecular mechanisms and will set the route for new, personalised interventions and treatments for metabolic and inflammatory diseases. Though there is a lack of standardised protocols in metabolomics research for sample handling, laboratory and data analysis, the power of metabolomics can be used when repeating analysis in different studies with comparable platforms. For instance, functional associations between gut microbiota composition and metabolic phenotype help us understand the systemic effects of the gut microbiota.

- How metabolomics gives insight into metabolic changes in biological matrices
- Why causality and reproduction are challenging and how they can be overcome
- Lack of standardisation and possible ways forward
- The importance of diversity awareness in analytical platform, statistics, sample matrix, sex, ethnicity

14:50 Characterising the biomolecular interactions between the gut microbiota and host using metabolic profiling
Dr Jonathan Swann, Senior Lecturer in Human Development and Microbiomics, Division of Computational and Systems Medicine, Department of Surgery and Cancer, Imperial College London

The gut microbiota is a major component of mammalian bio-complexity, exerting a significant influence on the metabolic phenotype of the host. Cross-talk exists between the microbiome and genome through a variety of mechanisms with implications for both host health and disease. Biochemical exchange is one such communication channel where microbial metabolites enter the metabolic system of the host and modulate endogenous and exogenous pathways. This has implications at the local gut level and also at the systemic level. Metabolic profiling (metabonomics) is a powerful systems biology technique that can be used to study the metabolic output of the microbiome and its biomolecular cross-talk with host. We have demonstrated the utility of this approach for characterising changes in the functional capacity of the microbiome following pre- and probiotic supplementation and the downstream impact on host metabolism.

- Understanding of metabolic profiling (metabonomics) and its application for studying microbial-host metabolic interactions
- Integration of metabolic profiling with other systems biology approaches to study compositional and functional assessments of the gut microbiota
- Application of systems biology approaches to assess the impact of pre- and probiotics on the functionality of the gut microbiota and consequences for the host
15:20  Developing the future probiotic: The potency of ecosystem restoration products

Prof Tom Van de Wiele, Associate Professor, Centre for Microbial Ecology and Technology (CMET), Ghent University

The advent of stool transplants or faecal microbial transplants (FMT) has revolutionised the field of clinical research in recent years. The best-known example of FMT success is the treatment of Clostridium difficile infections (CDI). Yet, caution is needed given the badly characterised nature of FMT and the risk of disease or allergen transmission. Research groups have already started to tackle these FMT disadvantages by making cocktails of microorganisms that form the next generation of probiotic products. We will discuss several microbial ecosystem restoration products that are stable in storage, robust in use and accelerate the therapeutic effect compared to existing FMT or microbial cocktails in vitro and in vivo animal models for CDI and gut inflammation. Yet, this new generation of microbiome-based products also require proper characterisation and safety assessment in order to fulfil all regulatory criteria for nutraceutical or pharmaceutical applications.

- The gut microbiome becomes a therapeutic target on its own
- Microbiome based products may form a future class of preventive and/or curative nutraceuticals
- Why there is still so much uncertainty on the regulatory framework

15:50  Refreshments

16:20  Populating preterm infants with probiotics

Dr Lindsay Hall, Microbiome Research Leader, Institute of Food Research, Norwich Research Park

Initial colonisation of the gut by pioneer bacterial species is the first key step for host well-being including immune defence development. The process of initial gut microbiota colonisation in preterm babies (1:10 live births defined as < 37 weeks gestation) is radically interrupted due to a variety of factors including mode of delivery and antibiotics. This aberrant colonisation of premature infants appears pivotal to the development of a number of diseases, including necrotising enterocolitis (NEC).

- How microbiota sample preparation and analysis methods significantly influences microbiota profiles obtained
- How probiotic supplementation represents a powerful opportunity for strategically manipulating the wider early life microbiota (from birth up to one year) when bacterial assembly is disturbed within the context of preterm birth
- How probiotic supplementation correlates to health (including immune, metabolite and disease) outcomes in preterm infants

16:50  Modulation of the infant gut microbiota by dietary interventions

Dr Bernard Berger, Senior Scientist, Nestlé Research Center

At delivery a microbiologically essentially sterile infant is exposed to a multitude of microbes from the mother and the environment. Different body sites are progressively colonised, some like the gut with a dense microbial population. Donor effects are important (as seen from differences between breast-fed and bottle-fed babies). Since the progressive gut colonisation with microbes plays a key role in the development of the immune system and metabolic pathways impacting on human health later in life, it will be important to learn to what extent the colonisation of the gut can be influenced by feeding specific nutrients in this early life window.

- Review of the recent literature describing the establishment of the microbial community in the infant gut
- Nutritional intervention trials in healthy infants (with prebiotics and probiotics) and analysis of the impact on the composition and development of the gut microbiota, physiological traits of the gut and growth of infants
17:20 Panel Discussion

Chair: Nathan Gray

Isabelle Champié, Sales & Marketing Director, Lallemand Health Solutions
Isabelle Champié is Sales & Marketing Director for Lallemand Health Solutions, the Human Probiotics division of the Lallemand Group, where she is also involved in the licensing or development of new products or new applications. Before joining Lallemand, Isabelle had been working at Pierre Fabre pharmaceutical group for over 11 years, holding marketing positions both at French and international levels. She holds Master’s degrees in Microbiology and in Business.

Nina Vinot, Area Sales Manager, Probiotical
Before entering industry, Nina was involved in nutritional research at Penn University, USA, the French National Centre for Scientific Research and the National Institute for Agronomic Research. Today she manages sales across Western Europe markets for Probiotical. She has a degree in Agronomy from the AgroParisTech, National Institute of Science.

Birgit Michelsen, Chief Technology Officer, Bifodan
Birgit has more than 20 years of experience in the food ingredient and consumer health care industries, working with products within different health areas. She has been responsible for new product development, clinical development, as well as medical marketing for a number of ingredients, dedicating a significant part of her time to probiotic nutritional supplements. In her current position at Bifodan, she is heading technology and innovation. Birgit has a MSc in Biochemistry from University of South Denmark.

Treating the whole body: Where is the biggest potential for future pre and probiotic research and commercial application?
Chair: Nathan Gray, Senior Editor, NutraIngredients

For an industry that has focused extensively on the digestive system, the growing realisation that the microbiome impacts the health of the whole body presents opportunity and challenge in equal measure. Can the industry keep pace with new scientific discoveries? Where should it focus its efforts to maximise both health benefits and commercial advantage? And how do the traditional providers of pre and probiotic treatments respond to a high-spending pharmaceutical industry?

17:50 Day 2 closing remarks

19:30 Probiota drinks reception and event dinner

A true high point of this year’s event.

Join us for a memorable evening in one of Berlin’s landmarks and symbol of the reunified Germany, the Berlin TV Tower. The revolving restaurant in the tower lies 207 m above the city and 4 m above the tower’s observation deck. It takes one hour to revolve a full 360° and offers you a unique view of the whole of Berlin.

Please meet us in the hotel lobby for a prompt 19:00 bus departure to the Berlin TV Tower.
Several oral diseases are biofilm mediated. Practical implications of these findings will be discussed.

Urine microbiome composition reflects the age and gender of the host. There is a need for more trials looking into the effect of specific strains. Urine microbiome composition predicts the chance to develop a new urinary tract infection. A group of 225 participants was recruited and asked to maintain their regular lifestyle habits during the six-month intervention, which was conducted in a double-blind placebo-controlled fashion. The results show that both B420™ and its combination with Litesse® Ultra help regulate body fat mass, waist circumference and energy intake.

DuPont recently conducted a gold standard clinical study that follows Good Clinical Practice guidelines to test the effects of a probiotic (B. lactis 420, B420™), a prebiotic (Litesse® Ultra) and their combination on management of body fat mass. Good Clinical Practice is an important tool to provide sound scientific evidence to back up claims for the health benefits of probiotics and prebiotics.

A group of 225 participants was recruited and asked to maintain their regular lifestyle habits during the six-month intervention, which was conducted in a double-blind placebo-controlled fashion. The results show that both B420™ and its combination with Litesse® Ultra help regulate body fat mass, waist circumference and energy intake. The results are in line with results from previously conducted preclinical studies on B420™ and Litesse® Ultra. B420™ and Litesse® Ultra provide a safe and natural way for weight management, without unpleasant side effects.
10:35 Refreshments

11:15 Scientific Frontiers presentations

The IMPRINT (Infant Microbiota and Probiotic Intake) study: Microbiome remodeling in breast-fed infants following supplementation with a keystone Bifidobacterium species

Dr Steven Frese, Evolve Biosystems

An assessment of the cholesterol-lowering efficacy of Lactobacillus plantarum LP-LDL in adults with normal to mildly elevated cholesterol

Stephen OHara, Optibiotix Health

11:45

What makes the microbiome so investable?

Dr Amanda Chaperot, Investment Manager, Seventure Partners

With the exponential growth of microbiome research, new concepts for therapeutic application are emerging along with views to clinical translation. This is piquing broader interest among investors, as the potential for realisation of therapeutic products begins to become more tangible.

Amanda will discuss:
• The evolving perception and landscape of investors in the microbiome
• What makes the case for investments in the field today
• Parameters for broader scale investment in the near future

12:00 Panel Discussion

Chair
Shane Starling

Better together: How can business and academia work together to translate primary research into commercial success?

Chair: Shane Starling, Senior Editor, NutraIngredients

Academia and business are often accused of failing to work together to drive the development of innovative new products. Certainly their motivations are different and can be in conflict – academic peer recognition vs commercial gain. Nevertheless, enlightened parties on both sides are forging new ways to accelerate the step from scientific discovery to new product development. Our panel of academics and business leaders examine latest initiatives – from innovation partnerships to technology transfer – and debate the best ways to unite around a common agenda.

Prof Bob Rastall, Professor of Food Biotechnology, University of Reading

Focused on functional foods, Professor Rastall works to create new prebiotics, principally aimed at specific targets in the gut microbial system. He has a PhD from the University of Greenwich and spent six years at the University or Westminster before joining Reading in 1993.

Antonio Del Casale, CEO, Microbion

Antonio held research posts at the Universities of Verona and Queen’s Belfast and was a visiting scholar at University College Cork before co-founding Microbion, a University of Verona spin-off company. It specialises in providing research services in molecular biology and acts as an open innovation hub that connects academics, consultants and businesses.

Dr Amanda Chaperot, Investment Manager, Seventure Partners

Amanda joined Seventure in 2015 bringing more than 15 years international experience in scientific and medical research, business development and corporate venture. She began her career as an immunologist in academic research and, after working in medico-marketing, spent nine years working on early stage innovation with Roche, Switzerland.

12:45 Chairman's close

12:50 Networking lunch

14:30 Departures
Through its Nutrition & Health business, DuPont addresses the world's challenges in food by offering a wide range of sustainable, bio-based ingredients and solutions to provide safer, healthier and more nutritious food. Through close collaboration with customers, DuPont combines knowledge and experience with a passion for innovation to deliver unparalleled customer value to the marketplace.

The global network of food scientists and technologists in DuPont brings world-class expertise to soy proteins, emulsifiers, enzymes, hydrocolloids, cultures, antioxidants, antimicrobials, microbial detection and an array of health-promoting ingredients to what we call ‘the Global Collaboratory™’ – a place where solutions that make a real difference are discovered and brought to life.

Our probiotic cultures are scientifically proven to help keep the digestive system running smoothly and to support the body’s immune system. They give you the opportunity to add documented health benefits to your dairy products, beverages, confectionery and frozen desserts.

www.food.dupont.com

Diamond Sponsor

Bifodan A/S develops and manufactures probiotic turnkey solutions for B2B customers worldwide. Based just North of Copenhagen, Denmark, Bifodan delivers clinically documented, high quality probiotic products, manufactured at our GMP approved production facility. Bifodan has a long history in probiotic bacteria, as the company was founded by the first Danish dairy to isolate the lactobacillus acidophilus bacteria in 1938.

Bifodan has been dedicated to research and development of probiotic nutritional supplements for three decades. Our extensive competencies in understanding, formulating and handling probiotic bacteria, allow Bifodan to offer innovative solutions addressing common health issues.

www.bifodan.com

Lallemand Health Solutions (LHS) consolidates the internationally recognized probiotic manufacturers Institut Rosell and Harmonium International.

Backed by a rich history and 80 years of expertise in probiotic research and development, Lallemand Health Solutions offers a full line of ready-to-market probiotic formulas and helps its partners to design their own custom & complex formulations using Harmonium, Lafti® or Rosell® Probiotic strains together with our proprietary protective technologies.

Because, from the lab to the shelf, LHS controls the overall manufacturing process of its products, the company can ensure customers are receiving the highest quality standard of probiotic formulation. Cooperation spells success: we provide our partners with the full support they need to develop, register, and market their products in their own market, making Lallemand Health Solutions a complete probiotic solutions provider.

With over 450 formulas marketed in more than 60 countries, our teams are able to fully meet your needs in probiotics.

www.lallemand-health-solutions.com

Probiotical was founded in 1985 and originates from ALCE Microbiologic Laboratory, Italian leader in the production of lactic acid bacteria for the dairy industry for more than 60 years.

It’s the first plant worldwide designed exclusively for the research, development and production of probiotic micro-organisms.

With core businesses in Europe and developing businesses in Australia, North America, and Asia, Probiotical is the partner of choice for companies seeking high-quality, custom tailored probiotic and/or synbiotic products: safe, effective and stable.

The company offers a broad portfolio of allergen free, freeze dried or micro-encapsulated, probiotic strains at different concentrations supported by characterisation and clinical studies. In addition to the production and commercialisation of bulk ingredients, special attention is focused on the development and realisation of probiotic and synbiotic finished products with guaranteed efficacy for the duration of their shelf-life.

www.probiotical.com

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Capsugel designs, develops and manufactures a wide range of innovative dosage forms for the biopharmaceutical and consumer health & nutrition industries. Our unique combination of science, engineering, formulation and capsule expertise enables our customers to optimise the bioavailability, targeted delivery and overall performance of their products. We partner with more than 4,000 customers in over 100 countries to create novel, high-quality and customised solutions that align with our customers’ evolving needs and benefit patients and consumers.

www.capsugel.com

Royal DSM is a global science-based company active in health, nutrition and materials. By connecting its unique competences in Life Sciences and Materials Sciences DSM is driving economic prosperity, environmental progress and social advances to create sustainable value for all stakeholders simultaneously. DSM delivers innovative solutions that nourish, protect and improve performance in global markets such as food and dietary supplements, personal care, feed, medical devices, automotive, paints, electrical and electronics, life protection, alternative energy and bio-based materials. DSM and its associated companies deliver annual net sales of about €10 billion with approximately 25,000 employees.

www.dsm.com

ProDigest is a dynamic company that provides customised solutions related to gastrointestinal research to the operators in the market of food/feed, functional food/feed and pharmaceutical industry. Our expertise in the field of gastrointestinal transit, bioavailability and metabolism of food/feed compounds and pharmaceuticals, in relation to their fate and function in the body, makes ProDigest an essential partner for innovative product development. ProDigest is the company that brings on the market the SHIME® (Simulator of the Human Intestinal Microbial Ecosystem) and the related technology platform (M-SHIME, low-grade inflammation assay, HMI™ module).

www.prodigest.eu

UAS Labs leverages over 50 years of experience in probiotic formulation and marketing to provide customers with probiotics they can count on. Their experienced staff includes PhD’s, Pharmacists, Microbiologists, Biochemists, and Food Scientists who have all dedicated their lives to probiotic research and development. This unwavering commitment to probiotics translates into UAS Labs having one of the few probiotic-only manufacturing facilities in the United States. This GMP and organic certified facility is designed with culture stability in mind. It boasts humidity and temperature controlled rooms that are stabilised for optimal probiotic production.

www.uaslabs.com
Exhibitors

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