CONNECTING THE BUSINESS AND SCIENCE OF PRE AND PROBIOTICS

Brought to you by

NUTRA ingredients.com

Diamond sponsors

Platinum sponsors

Gold sponsors
Welcome

On behalf of the International Probiotics Association (IPA) and William Reed, publishers of NutraIngredients and organiser of the Probiota global series of events, we are delighted to welcome you to Barcelona for the IPA World Congress + Probiota 2018.

The congress will explore the frontiers of probiotic, prebiotic and microbiome science, and how that is applied in the commercial world for food and nutraceutical players everywhere. Over the next three days we hope the wide range of presentation and discussion topics will set off sparks of scientific and business innovation within you and your colleagues.

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. Our event here in Barcelona, which marks the third year that the IPA has partnered with the Probiota event series, and is the first time that the IPA World Congress has been held jointly with our global edition of Probiota here in Europe.

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. The busy agenda brings together engaging sessions and workshops on the importance of microbiota in the first 1000 days of life, modulating the microbiome for sports performance, and targeting diseases through the microbiome. This is in addition to sessions on the consumer understanding of prebiotics and probiotics, and innovation insights from microbiome start-up trailblazers.

We hope you will take advantage of the opportunities to fully share and engage with fellow industry specialists during our debates, roundtable discussions, poster and networking sessions. It is a core belief of both the Probiota series and the IPA that being open to greater connectivity within a wider network of peers, being open to debating new ideas, and being willing to listen and learn from those around you whom you may not normally meet, can accelerate new scientific discoveries and provide inspiration for businesses strategy and new product development. With this in mind, we look forward to meeting you at our evening welcome reception and Scientific Frontiers poster session, where you will have an excellent opportunity to meet fellow attendees and view insightful research from around the world.

We 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 continues to ensure our agenda and Scientific Frontiers sessions deliver quality, and spark your interest and imagination.

Thanks must also go to the events team at William Reed. Their dedication to this event, and our sister events in the Americas and Asia, has seen the Probiota series continue to grow and the partnership between the Probiota series and the IPA continue to flourish.

Two important dates for your 2018 calendar are Probiota Americas, to be held in Miami 5-7 June, and Probiota Asia in Singapore 17-19 October.

Finally, we look forward to meeting and chatting with you during the IPA World Congress + Probiota 2018. Please take advantage of these opportunities to meet your fellow prebiotic, probiotic, and microbiome enthusiasts and broaden your horizons with new discussions and ideas.

Nathan Gray,
Senior Editor

George Paraskevakos,
Executive Director
General Information

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

Wi-Fi
Network: barcelonaplaza
Access code: 8091

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

Follow us @Probiota and @IP_Association
Please tweet using #Probiota

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 our post event feedback survey.

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

Fiona Forbes  Global Events Manager  +44 7767 067 295 (UK)
Tim Evans  Global Accounts Director  +44 7834 838 129 (UK)

Event Venue:  Hotel Catalonia Barcelona Plaza
Plaza España, 6-8. 08014
Barcelona, Spain

Agenda at a glance

Wednesday 7 February

Afternoon
13.30  Registration
14.00  First Focus workshop
       Innovation and
       Trailblazers session
18.30  Networking reception
       and Scientific Frontiers
       poster session

Thursday 8 February

Morning
08:55  Plenary session
13.00  Lunch with roundtable
       discussions

Afternoon
14.30  Plenary session

Evening
19.00  IPA World Congress +
       Probiota dinner

Friday 9 February

Morning
08:55  Plenary session
13.15  Networking lunch

Afternoon
14.30  Departures
Day 1: Wednesday 7 February

13.30 Registration

14.00 Welcome from the IPA

George Paraskevakos, Executive Director, International Probiotics Association

George has been involved with the probiotic industry since 2007 in which he served in various roles from business development to account management for a globally recognised probiotic producer. During this time, he also served on the IPA Board of Directors including two mandates as President before taking on the association’s leadership role as Executive Director. George’s motivation is to continuously drive the IPA’s positive outreach as the “Global Voice of Probiotics”.

Welcome from the Chair and scene setting

Nathan Gray, Senior Editor, NutraIngredients

Nathan oversees news and analysis covering the functional food, supplements, and wellness food industries in Europe and Africa for NutraIngredients. He has a BSc Human Biosciences from the University of Plymouth in the UK, where he specialised in exercise nutrition and science communication. After this he gained a postgraduate certification in Science and Environmental Journalism at the University of Lincoln, UK, where he worked on radio and TV productions in addition to online and print journalism.

Since joining William Reed in 2010, Nathan has worked with NutraIngredients and FoodNavigator across various roles and regions. Areas of interest and expertise include R&D and innovation relating to functional food formulation, health claims regulation, advances in microbiome science, new delivery formats, and partnerships and investments within the industry.

14.10 FIRST FOCUS WORKSHOP – Timelines of development: The microbiome in the first 1000 days

Chaired by: Will Chu, Science Editor, NutraIngredients

The first 1000 days are some of the most important in life. Our health, wellness and development at this time can have a huge and lasting impact.

This pre-conference workshop looks at the key issues of microbiome formation and development – from conception through to infancy – tackling issues of infant health, maternal influence and how new insights into the microbiome and probiotics could help pre-term babies and those born by C-section.

Speakers:
Dr Lindsay Hall, Microbiome Research Leader, Quadram Institute
Dr David A MacIntyre, Senior Lecturer, Imperial College
Omry Koren, Assistant Professor, Faculty of Medicine, Bar-Ilan University
Maria Carmen Collado, PhD, Institute of Agrochemistry and Food Technology at the Spanish National Research Council (IATA-CSIC)

16.30 Refreshments
17.00 Innovation & Trailblazers Session
Chaired by: Nathan Gray, Senior Editor, NutraIngredients

Innovations and start-up companies can come in many shapes and forms. In this session we will meet a selection of entrepreneurial start-ups presenting their innovations and mould-breaking approaches to the microbiome, prebiotic and probiotic space.

Together with our innovation panellists, our Trailblazers will discuss the consumer trends and technologies they are tapping into and shine a spotlight on some of the opportunities (and pitfalls) that are out there.

Speakers:
Kristofer Cook, CEO, Carbiotix
Céline Druart, PhD, Université Catholique de Louvain, Belgium
Lucas Morea, CEO, Hyperbiotics

18.30 Scientific Frontiers session, poster viewing and networking reception

The Scientific Frontiers poster session presents 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 have been selected based on abstracts submitted and reviewed by the Scientific Committee. A full list of posters can be found on page six.

19.30 End of day 1
## Scientific Frontiers Posters

1. **Clinical Guide to Probiotic Products Available in Canada: 2017 edition**  
   Dragana Skokovic-Sunjic, BHSoft

2. **Systems Biology Study of Gut Microbiota Composition and Functional Profiling Using a Novel Kmer Database to Monitor Changes in Diet**  
   Carmen Tartera, U.S. Food and Drug Administration

3. **Probiotic Regimen for Outpatient Gastroenteritis – Utility of Treatment (PROGUT) Study: A Multicenter Randomized Controlled Trial**  
   Dr Stephen Freedman, CHU Ste-Justine, Université de Montréal

4. **Lactobacillus fermentum acts as a carrier of iron oxide nanoparticles: A new strategy for iron supplementation**  
   Mónica Olivares, Biosearch Life

5. **Identification of a microbial signature of colonic hypersensitivity in murine IBS models**  
   Denis Ardid, Université Clermont Auvergne

6. **Vaginal versus commercially available probiotic Lactobacillus spp. for vaginal health**  
   Anna Happel, University of Cape Town

7. **How to be a pioneer probiotic - navigating changing global regulatory landscapes**  
   Dr Elinor McCartney, Pen & Tec Consulting

8. **Emerging sampling and microbiota analysis tools that simplify and facilitate experimental setup of clinical trials**  
   Patrick Koning, Baseclear

9. **An in-vitro evaluation of different carbohydrates on the selective fermentation of Lactobacillus rhamnosus ATCC 53103**  
   Dr Vasiliki Kachrimanidou, University of Reading

10. **An observational, multicenter and open-label study to determine the efficacy and safety of AB-Life® alone or adjunct with statins to lower cholesterol levels**  
    Elisabet Navarro, AB-BIOTICS

11. **Vaginal viridans streptococci and lactobacilli have synergistic inhibiting effect on group B streptococci**  
    Dr Eva Grahn Håkansson, Clinical Microbiology

12. **Selection of potent beneficial strains against obesity using in vitro and in vivo approaches**  
    Sophie Holowacz, PiLeJe

13. **Orally administered multispecies probiotic formulations to colonize vaginal epithelium and prevent uro-genital infections: a randomized placebo-controlled pilot study**  
    Marco Boccarusso, ROELMI HPC

14. **NGS Toolbox for Analysis of Live Microbial Ingredients in Foods and Dietary Supplements**  
    Carmen Tartera, U.S. Food and Drug Administration

15. **Effects of Lactobacillus plantarum IMC 510 administration on gut microbiota composition and body weight of diet-induced obesity rat model**  
    Cristina Verdenelli, Synbiotec Srl, Spin-off of Camerino University

16. **Culture Media Optimization through Yeast Extract Careful Selection is Critical for Probiotics Industrial Manufacturing**  
    Alain Sourabié, Lesaffre Group
Day 2: Thursday 8 February

08.55 Chair’s re-cap of Day 1 and welcome back

09.00 Session 1: Consumer Understanding and Engagement

09.00 Pre and probiotics and gut microbiota: What do consumers understand and where do they go for information?

Erin Boyd Kappelhof, Managing Partner, Eat Well Global

From gut health and immunity to metabolism and brain health, the emerging science and claims around pre and probiotics are coming at the consumer fast and furious. How much of this information do they really understand, and in what types of foods and beverages do they want to find these ingredients? Where are they getting their information from and how good are they at separating fact from fiction? Taking a broad look at the landscape of consumer understanding of the gut microbiota, as well as pre and probiotics, Erin shares evidence about where consumers are today, where they’re headed, and how they can best be reached. This session reveals:

- Where today’s consumers stand on the spectrum of knowledge and understanding of gut microbiota and pre and probiotics
- Which product people want to find pre and probiotics in and where they go to buy them
- The opportunities to use opinion influencers to propel your messages to a wide audience

Erin Boyd Kappelhof

In a wide-ranging career Erin has worked with international food manufacturers, super market retailers, NGOs, communications agencies and research institutions. Today she is firmly placed at the dynamic intersection between the food industry, communications and public health, the perfect place to garner and exchange the international insights that help drive her clients’ influencer strategies. A registered dietitian and nutritionist she has masters degrees in nutrition communication and public health from Tufts University. She is an active member of the European Nutrition Leadership Platform and the International Affiliate of the Academy of Nutrition and Dietetics.

09.00 Probiotic opportunity: Where do probiotics fit in consumers’ health regimens today?

Diane K Ray, Vice President of Strategic Innovation, Natural Marketing Institute (NMI)

Keeping up with evolving consumer attitudes to probiotics is a challenge for any organisation. Diane’s presentation unveils up-to-the-minute multi-country research that gives comprehensive insights to current consumer attitudes and behaviours. Understanding these behaviours, through the lens of NMI’s Global Health & Wellness Segmentation, will open the door to new growth opportunities for your business. Data from France, Germany, Italy and the UK will bring consumer attitudes and behaviours to the forefront of your decision making. This is your opportunity to find out:

- How strongly do consumers feel they need probiotics?
- What health conditions do consumers think they are managing or preventing with probiotic supplements?
- How do consumers engage with supplements?
- How important are probiotics, in consumers’ minds, compared to other nutritional supplements?
- How important is clinical support for efficacy?
- How do these attitudes and behaviors vary across consumer segmentation?

Diane Ray

Diane brings engineering, innovation and global marketing skills to her work with NMI and has presented at ingredient forums, industry trade associations and innovation forums in Latin America, Asia and Europe. She has a MBA from the Wharton School at the University of Pennsylvania and is certified as an NPD Specialist through the PDMA.
Day 2: Thursday 8 February

Ewa Hudson

Ewa Hudson is in charge of the content strategy for Lumina Intelligence, a new business intelligence service from William Reed. Prior to that Ewa managed the global Health and Wellness, Nutrition and Ethical Labels industries at Euromonitor International, which she joined in 2003. During that time Ewa had direct responsibility over the content and quality of Euromonitor’s research, which provided strategic analysis of the global health/nutrition/ethical labels market as well as in-depth coverage of 54 countries worldwide. Ewa has had numerous articles published in professional publications and is frequently speaking at key industry events around the world. She has also been involved in judging nutraceutical product awards. Ewa has a Masters degree in Economics from the University of Poznan, Poland and has also studied postgraduate Marketing at the University of Westminster in London.

10.00 Probiotics – strategic developments within ingredients, health benefits and client engagement

Ewa Hudson, Head of Market Insights, Lumina Intelligence

Customer satisfaction is becoming the new currency in the digital era of probiotics. Online engagement is the strategy to build brand equity. With a limited number of officially approved health claims in different markets, customer reviews increasingly influence purchase decisions. The disparity between academia, regulators, the industry and empowered product users continues to rise.

Lumina Intelligence is an upcoming service from William Reed that will integrate the voice of empowered product users into strategic analysis whilst zooming in on niche product categories. This presentation will provide an insight into probiotic ingredients and associated health benefits shaping strategic developments of leading brands.

10.30 Refreshments

11.00 Session 2: Sports, Performance and the Microbiome Engagement

Chaired by: Nathan Gray, Senior Editor, NutraIngredients

Mark Gilbert

Mark has worked in sports and clinical nutrition for over 20 years, has a BSc in nutrition and has certifications in sports nutrition, exercise and pharmaceuticals. He has worked with dozens of the world’s top sports supplement companies and has formulated & patented supplements which have sold over $1 billion, including the first ever nitric oxide product, which created an entire new supplement category. He is a co-founder of FitnessGenes, is an Advisory Board member for Muscle & Fitness, Flex and Muscle Insider Magazines and has authored books on sports supplements, exercise and nutrition. He is also Vice Chair of ESSNA, Europe’s largest Sports Supplement Trade Organisation, and is a director of Citizens for Health Choice.

11.00 Sports performance and the microbiome - the potential for dietary supplements

Mark Gilbert, Co-founder, FitnessGenes

The will to win is the dominant factor in sport. More than 50% of athletes say they’d take a pill that would turn them into a champion, even if it would cause their death within five years. That means the market is wide open for probiotic supplements that can demonstrably enhance athletic performance. Drawing on his experience working with elite athletes, Mark will discuss the essential goals of sports nutrition, and how they can be achieved by manipulating the microbiome through diet and supplementation.

- How creatine helped Linford Christie crack the top three at the Barcelona Olympics
- How the microbiome dictates athletic performance – from amino acid turnover to stress immunity
- Carbs, proteins and fats – the best macronutrients for optimum performance
- The vast potential of microbiome ergogenic aids – and the search for causation evidence
Day 2: Thursday 8 February

11.30 The diet and exercise microbiome paradigm
Wiley Barton, PhD Research Scholar, Teagasc Food Research Centre, Ireland
The intestinal microbiome is under investigation as its role in health becomes increasingly evident. To understand the microbiome we must unravel the means by which it is modulated. It is already clear that diet, medication use, and living environment have an important modifying effect. However, recent research now suggests that exercise also plays an important part. As well as novel insights on dietary contributions, Wiley will present evidence to show how exercise influences the structure and function of the gut microbiome and will demonstrate how the microbiome of athletes contributes to their health and performance. Sharing the results of his research he will demonstrate:
- How the microbiome of elite athletes differs from that of the general population
- The enhanced diversity and enriched SCFA profile of athletes and what that means for their performance
- How exercise might improve gut health for everyone

12.00 Promoting peak performance: Identifying and isolating novel probiotics from athlete microbiomes
Jonathan Scheiman, Co-founder and Chief Executive Officer, FitBiomics
Over the past two years Harvard University has recruited and sequenced the microbiome of athletes to identify the bacteria associated with peak performance and recovery. The work reveals unique differences between the microbiomes of athletes and non-athletes, as well as bacteria that change before and after athletic events. This has led to the identification of novel probiotic candidates with the potential to promote recovery and energy metabolism. Based on this work Jonathan describes the specific microbial profile of elite athletes and how probiotics can enhance their performance. His presentation will share:
- Results of pre-clinical studies into a novel probiotic candidate that can break down lactic acid
- Evidence for athletes’ distinct microbial communities and the dynamic behavior of those communities during sports performance and recovery
- How next-generation sequencing can identify novel probiotic species and strains

12.30 Speed networking, poster viewing and an opportunity to meet our sponsors and exhibitors
Grow your network with a series of four-minute meetings with your fellow attendees. Introduce yourself to a new contact every time you hear the signal and find out if you’ve got mutual interests that would make a subsequent, more in-depth meeting worthwhile. This is also your chance to explore the Scientific Frontiers posters or find out the latest from our sponsors.

13.00 Roundtable lunches – discuss the issues that matter most to you
Held in the Garden room, the tables will be hosted by an expert from industry or academia who will lead an informal discussion on an industry hot topic. Join the table that suits you best, subject to availability.

14.00 Dessert and coffee
Day 2: Thursday 8 February

14.30  A solution for winners. How probiotics can maintain gut health for high performance athletes

Dr Lukas Grumet, Head of Scientific Communication and Clinical Trials, Institut Allergosan, Graz, Austria

High performance athletes frequently complain of training-induced gastrointestinal problems, including diarrhoea, bloating and pain, which affect both their performance and general health. Institut Allergosan’s work with endurance athletes across Austria, not least the country’s world beating ski team, has identified a probiotic formulation that can put an end to this pernicious problem. Lukas will describe how this formulation has been created, tested and proven. He’ll then go on to discuss how its discovery is set to open up a new market opportunity for probiotic producers, not only with professional athletes, but among today’s growing numbers of high-exercise consumers.

- High performance problem – why endurance athletes find their gastrointestinal health under threat
- High performance solution – how probiotics have been proven to treat and prevent
- High performance team – the work with Allergosan that has made probiotics part of the Austrian ski team’s recipe for success
- High potential opportunity – how this discovery translates into a mass market opportunity for probiotic producers

15.00  PANEL DEBATE

Regulation and policy: The shifting sands of Europe

Chaired by: Tim Cutcliffe, Reporter, NutraIngredients

Experts will discuss a range of important regulatory issues for prebiotics and probiotics including the regulatory stalemate in Europe and how countries like Switzerland and Italy are slowly changing the game. Also up for discussion will be how recent changes to medical device regulation may impact the industry, whether the new ISAPP definition for prebiotics will mean new regulatory issues, and whether medical and pharmaceutical routes offer opportunity.

Panellists:
- Prof Dr Javier Morán, Professor of Food Innovation, Catholic University of Murcia (UCAM)
- Joshua Baisley, Director of Clinical Trials, Nutrasource
- Luca Bucchini, Managing Director, Hylobates Consulting
- Dr Elinor McCartney, President, Pen & Tec Consulting

15.45  Refreshments
Day 2: Thursday 8 February

16.15  Probiotics across the human lifespan: Genomic diversity and distribution of Bifidobacterium longum subsp. longum

Dr Toshitaka Odamaki, Manager of Microbiota Research, Next Generation Science Institute, Morinaga Milk Industry Company

Gut microbiota composition changes with age, and these aged-related alterations are thought to influence health throughout life. However, a very few species of microbiota, including Bifidobacterium longum subsp. longum, are ubiquitous in the gut microbiota across the human lifespan. To reveal the mechanisms of this unique feature, and what it may mean for human health, Toshitaka and his team recently performed a comparative genome analysis including 113 strains of Bifidobacterium longum subsp. longum, obtained from healthy Japanese subjects up to the age of 98. The results provide a promising foundation for future research, which aims to reveal which strains are the best possible candidates for probiotic products aimed at key life stages. Discussing the findings Toshitaka will describe:

• How certain genetic characteristics appear more prevalent among strains corresponding to specific host ages and also correlate to age-dependent diets and other ecological niches
• How the natural transmission of many strains across family members opens up opportunities for personalised probiotics
• How this ongoing research is likely to impact the development of life stage targeted probiotic products

Toshitaka Odamaki

During an 18 year career with Morinaga Milk, one of Japan’s biggest dairy businesses, Toshitaka has worked in manufacturing, product development and research. Today he heads up all microbiota related research within Morinaga’s Next Generation Science Institute. He has been involved in research projects in probiotic efficacy and gut microbiota at international institutions including the RIKEN faculty of agriculture and universities in Japan and Cork, Ireland. He and his team hold the JSBBA (Japanese Society for Bioscience, Biotechnology and Agrochemistry) Award for Achievement in Technological Research. Toshitaka himself has received the Prize for encouragement from the Japanese Dairy Science Association and Bifidus Foundation, and the Young Excellence Presentation Prize from the Japanese Society of Lactic Acid Bacteria. He has a PhD in agriculture and life sciences from the University of Tokyo.

16.45  Session 3: Scientific Frontiers

Chaired by: Will Chu, Scientific Editor, NutraIngredients

The authors of our highest rated Scientific Frontiers abstracts – selected by our Scientific Committee – present key findings and impacts of their research.

Anna Happel, University of Cape Town
Vaginal versus commercially available probiotic Lactobacillus spp. for vaginal health

Serge Gouin, Université de Montréal
Probiotic Regimen for Outpatient Gastroenteritis – Utility of Treatment (PROGUT) Study: A Multicenter Randomized Controlled Trial

Dr Sofia Kolida, OptiBiotix Health
An in-vitro evaluation of different carbohydrates on the selective fermentation of Lactobacillus rhamnosus ATCC 53103

17.30  Chair’s closing remarks

19.00  IPA World Congress + Probiota dinner

Join us for a journey of discovery in Spanish cuisine and network with your fellow Probiota attendees in a 14th century palace in Barcelona’s, El Born district. Sample a variety of tastes from the 14 eateries including authentic Basque pintxos, broken fried eggs, tasty burgers and infamous Spanish ham all without leaving the palace. You will be picked up from the Hotel Catalonia Barcelona Plaza at 19.00, dinner will be from 19.30 and afterwards you will be free to explore Barcelona or return to your hotel.
Challenges and opportunities in targeting diseases through the microbiome

Dr Francisco Guarner, Consultant of Gastroenterology, University Hospital Vall d’Hebron, Spain

The impact of microbial colonisation on human health is the subject of many large scale research projects that aim to decipher the composition, structure and function of microbial communities in a range of human niches, including the gut, mouth, vagina and skin. The availability of high through-put sequencing techniques combined with bioinformatics for comparative analysis of datasets means that the field is progressing rapidly. Loss of species diversity in the gut microbiome is commonly reported in individuals affected by common chronic non-communicable diseases, including metabolic, inflammatory and neoplastic disorders. Bi-directional influences between host and microbiota have been proven, and some dysbiotic changes are likely to play a role in the origin of disease.

- Loss of species diversity in the gut microbiome is commonly reported in individuals affected by chronic non-communicable diseases
- Maintaining gut microbiota diversity is a novel clinical target for health promotion and disease prevention
- Functional foods and microbiota transplantation are useful tools for improving host-microbial symbiosis

Caroline Wallace

Caroline has been a research assistant at Providence Care Hospital, Ontario’s leading provider of aging, mental health and rehabilitative care, since 2015, working on a wide range of qualitative and quantitative research projects. She is also a PhD candidate in clinical neuroscience at Queen’s University in Kingston, Canada. Her current research interests lie in the relationship between nutrition and mental health, including the use of diet and specific nutrients in alleviating the symptoms of depression and searching for biomarkers that will predict who will respond to the treatment. She also has a BSc in Psychology with a minor in Neuroscience and Mental Health at Carleton University in Ottawa, Canada.

Probiotics as a novel therapeutic in a clinical sample of depressed patients

Caroline Wallace, Research Assistant, Providence Care Hospital and PhD Candidate, Queen’s University, Canada

Current research is opening up our understanding of how probiotics can be used in the treatment of several mental health conditions, including depression. Caroline’s presentation summarises progress so far and provides an overview of new research directions. She’ll also take a deep dive into the findings of an exciting pilot study that evaluates the efficacy, safety and tolerability of probiotic supplements on symptoms of depression in treatment-naive depressed patients.

- An overview of research to date and what it has to tell us
- Novel data revealing the effectiveness of probiotics in treating depression
- An introduction to theories about the underlying mechanisms that underpin the impact of probiotics on depressive symptoms
- A look ahead to upcoming research that will expand our knowledge
Day 3: Friday 9 February

10.00  Breaking new ground – pre and probiotic interventions from a microbiota perspective

Johanna Maukonen, Global Health and Nutrition Science Leader, DuPont Nutrition & Health

The importance of gut microbiota has been clearly demonstrated in multiple studies over recent decades. As a result, we have a good understanding of how probiotics can impact gut health. However, studies so far have focused on fecal microbiota, which is easier to access than microbiota from other sites along the human gastrointestinal tract. In her presentation, Johanna reveals key learnings from groundbreaking studies that have assessed the impact of probiotic interventions on nasal and intestinal tissue microbiota. Among her revelations will be:

- New imperatives for probiotic trial design
- The implications of new trials conducted on nasal and intestinal tissue – the new possibilities they reveal
- Case study – the utilisation of in-vitro colon modelling for pre-trial preliminary studies on HMO
- Protecting the health of future generations - the importance of collaboration in microbiome science

Johanna Maukonen

Before joining DuPont in 2017, Johanna spent over twenty years at the VTT Technical Research Centre, the leading research and technology company in the Nordic countries. She has extensive research and development experience in understanding the gut microbiota and its impact on health, with a special emphasis on the influence of probiotics, nutrition and fibres. She has a Masters in Microbiology from the Helsinki University of Technology and a Doctorate in Science in Technology from Aalto University on the characterisation of predominant human fecal microbiota.

10.30  Refreshments

11.00  Session 5: IPA Updates

Chaired by: George Paraskevakos, Executive Director, International Probiotics Association

11.00  Flow Cytometry: A new way of measuring bacterial viability in probiotic products?

Martin Wilkinson, Associate Professor in Food Microbiology, University of Limerick, Ireland

Flow cytometry is a proven method in many areas of scientific research. Martin’s presentation offers a comprehensive review of its potential as a rapid means of enumerating probiotics in foods and supplements, and of assessing their bacterial viability. Focusing on studies undertaken for the International Probiotics Association, he will show that FCM delivers findings that correlate well with other tried and tested methodologies, and does so faster and with greater reproducibility than other tried and tested methodologies. Revealing the results of the study and its implications he will show that:

- FCM enumeration using staining combinations performs well for analysis of highly concentrated and fresh culture preparations
- FCM analysis of starter cultures during storage of foods yields quantitative data on cellular sub-populations and an alternative source of insight into population dynamics.
- FCM-based assays offer an alternative probiotic enumeration method to plate counting
- Effective clean-up steps are vital to achieve optimal results
- The definitions and relationships between cell viability and cell vitality need to be clarified and integrated into future FCM enumeration methodologies

Martin Wilkinson

Martin has spent more than 30 years in research and project management within commercial and academic organisations. He has a particular interest in the application of cytometric methods to the study of microbial physiology and to this end combines cytometry with the use of traditional microbial and biochemical methodologies. Recently Martin edited and contributed to a book entitled Flow Cytometry and Microbiology: Technology and Applications and has authored approximately 100 peer reviewed research articles. He has been Course Director of the undergraduate Bachelor of Science programme at Limerick and currently lectures on the programme.
Day 3: Friday 9 February

11.20 A standard for manufacturing: New IPA guidance that's set to secure our future

Kevin Mehring, President and CEO, UAS Labs and Vice President of the IPA

Within weeks of its publication Kevin Mehring joins us for a detailed discussion of the IPA's best practice guidelines for probiotic manufacture. The guidelines aim to ensure consistent quality and efficacy of probiotic products worldwide and promise vital support for regulatory bodies as they develop the regulatory frameworks that will govern our industry's future.

Kevin's presentation will reveal the detailed implications of the guidelines, how they've been compiled and why adherence to this voluntary code will be good for your business today and in the future.

- Be recognised as a 'quality player’ – how adhering to the guidelines will protect your reputation and business viability
- A guide for regulators – how regulators will depend on the guidelines to evaluate products and protect consumers
- The future of the guide – the evolution of an IPA Seal of Approval programme

Kevin Mehring
An entrepreneurial business professional, Kevin helped lead the business development and marketing efforts of two start-up companies, the latter in the nano-technology space, before becoming part of the team that secured majority ownership of probiotics specialist UAS Labs in 2013. Since then the company has expanded as a vertically integrated global player, developing and manufacturing new probiotic products and applications for international markets. In between times he spent several years with big players Danisco and its acquirer, DuPont Nutrition & Health in multiple roles in business management and sales leadership. He has a BSc from the University of Wisconsin-Madison in Chemistry and his Master in Business Administration from Marquette University. Kevin currently chairs the IPA Manufacturing Committee.

11.40 Probiotic futures: A global analysis of current clinical trials and what they mean for our industry

Ger Rijkers, Professor of Biomedical and Life Sciences, University College Roosevelt, the Netherlands

On behalf of the IPA, Ger and his team have completed a comprehensive review of over 1,000 probiotics related clinical trials currently underway worldwide. This gives the industry its first global snapshot of what's happening in the world of probiotics; the scientific discoveries we can expect to see over the next five years and the product development opportunities they will give rise to. To complete the review, he has interrogated data from the US National Institute of Health and the World Health Organisation, making this the most exhaustive and reliable information source available. He will reveal:

- What's happening where – and why Europe has emerged as a global hot spot for probiotic research and innovation
- What's coming next –neurodegenerative diseases such as Parkinsons and Alzheimers heads the list of treatment areas currently under scrutiny
- What's in it for you - implications for your product development pipeline and why you need to engage with the research now

Ger Rijkers
As a researcher and academic Ger specialises in the interaction between the human immune system and micro-organisms of the respiratory and gastrointestinal tract, immunoregulation, vaccination, and healthy ageing. In addition to his work at the Roosevelt, he is a medical immunologist and senior scientist at the Laboratory of Medical Microbiology and Immunology at St Antonius Hospital in the Netherlands. He has published over 300 papers in peer-reviewed scientific journals and edited an E-book on pneumococcal conjugate vaccines. He is Section Editor for the journal Beneficial Microbes, sits on the Editorial Board of Pneumonia and is a member of the Scientific Advisory Board of IPA.

12.00 End of IPA Updates
Day 3: Friday 9 February

12.00 Big data meets expert insight: How advanced analytics accelerate research and product validation for NIZO
Jos Boekhorst, Senior Scientist Bioinformatics, Microbiomics Group, NIZO

The application of data analytics throughout the discovery and validation pipeline is accelerating product development and strengthening NIZO’s ability to draw reliable conclusions on the relationship between microbiota and overall health. Jos will demonstrate how NIZO is using data analytics, bioinformatics and advanced visualization tools to complement and enhance the work of its experts in fermentation, gut health, immunity and food safety. To demonstrate how this works in practice, he will reveal the working processes used in a recent project that has led to the discovery of valuable information about the interplay between diet, microbiota and the small intestine.

- Tools and methodologies – how NIZO is using technology to interrogate data and test hypotheses
- Enhancing human performance – how NIZO’s experts use technology to work faster and smarter
- A proof of concept study – how minimally invasive sampling and analytics has helped NIZO identify changes in the small intestine microbiota induced by high protein and high carbohydrate diets

Jos Boekhorst
Jos completed a PhD in bioinformatics at Nijmegen University, working on the annotation and analysis of the first complete lactobacillus genome sequence. After postdoctoral studies at Utrecht University, where he looked into the evolutionary conservation of protein modification, he moved to NIZO and back to the field of bacterial genomics and microbiota analysis. His main focus at NIZO is the analysis, visualization and interpretation of microbiota composition and metagenomics data, aiming for the identification of potential biomarkers and microbiome modulators.

12.30 Panel debate:
Future Focus: Personalised nutrition and the Microbiome

Chair: Nathan Gray

Big data, wearable technology, personalised analysis, and the digital shopping revolution are all providing huge opportunities for companies and entrepreneurs looking to innovate in the microbiome area. Our panel of experts will discuss the recent technology explosion to identify what’s capturing and holding consumer interest most powerfully and discuss what the industry’s reaction should be – how businesses should engage with this revolution, and how it will impact the products they sell.

Panellists:
Daniel Ramón Vidal, CEO, Biopolis and VP R&D Bioactives Unit, ADM
Philippe Langella, Vice Head, MICALIS Institute
Nina Vinot, Area Sales Manager, Probiotical

13.15 Closing remarks and look to the future
Nathan Gray, Senior Editor, NutraIngredients
George Paraskevakos, Executive Director, International Probiotics Association

13.30 Networking lunch

14.30 Departures
On 8 February at 13.00 you have the option to join our roundtable lunch discussions.

Held in the Garden room, our roundtables will be hosted by experts who will lead an informal discussion on an industry hot topic. Choose the topic and table that interests you most. But, be quick – once a table is full, it’s full! Having secured your place, sit back and enjoy the conversation while lunch is served.

Dessert and coffee will be served at 14.00 in the networking area.

1. **How to increase consumer awareness of probiotics in EU market?**
   **Host:** Nobuhisa Oe, Senior Manager – BtoB Section, Sales and Marketing, Morinaga Milk Industry Company.
   There is now impressive research and data to show that probiotics can deliver health benefits even beyond the gut, however, the EU market still faces a challenge to make probiotic claims. How damaging has the claim blockade been? How can we make the consumers understand the benefits of probiotics and activate the probiotics supplements market without claims on label? Join Nobuhisa Oe to discuss and to try to find out how to go about it.

2. **Don’t forget the little ones: Developments in our understanding in baby microbiota composition**
   **Host:** Yorick Tromp, Product Developer, Winclove Probiotics
   The microbiota and its metabolites support development and functioning of the major biological systems in neonates, infants and children. They play essential roles in gut maturation and intestinal barrier homeostasis as well as immune system development. Microbiota succession and functional colonization already starts in utero and from the age of 2-5 years, evidence shows that the gut starts to stabilize and possess an adult-like microbiota. Disruption of the microbiota development during this critical early stage can affect the health and behavior of the child, as well as having long term effects during adulthood. Join this round table to discuss more about the current state of knowledge regarding the role of probiotics and prebiotics in balancing the microbiota in early life.

3. **The global future for probiotics - golden dreams or mission impossible?**
   **Hosts:** Dr Elinor McCartney, President and Ing. Liza Van Den Eede, Regulatory Affairs Director, Pen & Tec Consulting
   Consumers, governments and regulators agree – antimicrobial resistance is a global health problem. We must reduce and replace antibiotics in the food chain, and in hospitals and community medicine. Probiotics can support initiatives to conserve antibiotics, particularly in gastro-enteric medicine and in other challenging therapeutic areas, such as atopic dermatitis. In addition, modern societies place increasing emphasis on nutritional approaches to health and longevity. Thus probiotics promise a bright future at the interface between therapeutic and nutritional interventions. But, how will regulators review the safety and efficacy of existing and new probiotic strains? Will the microbial genome be our best friend or our worst enemy?

4. **What to Expect When Conducting a Clinical Trial**
   **Host:** Josh Baisley, B.Sc., Director of Clinical Trials – Domestic, Nutrasource
   Clinical trials can be daunting. This roundtable will explore the clinical trial timeline from start to finish to help companies considering a trial understand the process and requirements. Discussion points will include the clinical trial timeline, factors affecting timelines and milestones, how to prepare for and overcome common barriers, and how to effectively collaborate with your research partner.

5. **The Microbiome and Women’s health**
   **Hosts:** Professor Franco Vicariotto, MD & Daniela Arturi, Market Access Manager Healthcare (Europe) Life-Space Group
   The microbiome; an often referred to complex ecosystem that lives on and within the human body has a considerable impact on our health and well-being. The mother is the most influential factor in the development of the infant and early assembly of the microbiome because of the potential to influence fetal immune parameters via pregnancy, birth and early feeding. In addition, the vagina is host to a dynamic ecosystem of microorganisms that play a key role in keeping women healthy. Join our round table discussion to explore and converse about why a healthy microbiome is essential to female and infant health.

6. **Listen to the ‘happy-to-help-bacteria’ in your gut**
   **Host:** Najla Guthrie, President and CEO, KGG Science
   Advances in human microbiome research is reshaping the concept of personalized medicine and diet. The gut microbiome is unique to each individual and their microbial composition influences the way individuals react to therapeutics, supplements and foods. We will continue to see advances and new microbiome applications as microbiome profiling becomes routine. For example, personalized blood glucose response to the same food, point to a high degree of interpersonal variability in glucose and insulin responses following the consumption of identical meals. Customizing nutrition to suit these ‘happy-to-help-bacteria’ in the gut is a promising strategy to improve not just overall health but also the marketability of products in the supplement space.
7 Microbiome analysis, a must in every food clinical trial
Host: Erik van Zandbergen, VP Clinical Research, NIZO
Based on our long history in studying gut microbiota and performing clinical trials, we would argue that microbiome analysis should be incorporated into any given clinical trial involving food ingredients. In this round table session, we would like to discuss the pros and cons of such an approach. At which cost level would this become feasible? Should we gather this data regardless, for possible future analysis and interpretation? Will this microbiome data help you in the search for possible new modulators? Should microbiome data be required in support of any health benefit substantiation? Will microbiome data in itself ever be enough to substantiate a health claim?

8 Operational Excellence in Probiotics Manufacturing: what is the impact on value creation and differentiation?
Host: Rajesh Salem, Global Marketing Director, Sensient BioNutrients
As the demand for probiotics increases, producers are challenged with maximizing productivity and efficiencies in manufacturing processes. The fermentation, lyophilization and stabilization processes can vary by microbe, and have a significant impact on product cell counts and efficacy. With the demands for improved manufacturing processes, what are the key challenges within your supply chain and the key metrics that drive value? Is the industry moving to an integrated supplier model or to a series of specialist supplier model?

9 In vitro cell-based assays for pre- and probiotics
Host: Massimo Marzorati, CBDO, ProDigest
Recent advances in in vitro modeling allow the study of potential impact of actives at the level of the host. Making use of ad hoc cell line assays, it is possible to study the impact of a specific treatment on gut barrier activity, inflammatory markers, adhesion/invasion of pathogens, recovery from mechanical damages and bioavailability of nutrients. But what is the relevance of these approaches for the in vivo situation? How can these assays be coupled with advanced gut simulators to increase the relevance of the modeling? What is the contribution that new technologies can bring about (i.e. organ-on-a-chip or organoids)?

10 Manufacturing Excellence from Strain to Solution™
Hosts: Kevin Mehring, President/CEO and Dr. Greg Leyer, CSO, UAS Labs
Discuss probiotic manufacturing best practices from fermentation through the finished product as the industry looks to ensure the highest level of consistent quality and efficacy of products worldwide that consumers can trust. Come hear important control factors and bring your general challenges for addressing.

11 Probiotics for skin health
Host: Dr. Daniel Ramón Vidal, CEO Biopolis, VP R&D Bioactives Unit, ADM
During recent months several articles have been published relating to microbe and skin actives at the level of the host. This roundtable aims to discuss this type of progress and develop future work strategies that lead to the selection of effective probiotic strains for skin pathologies.

12 Probiotics ABC – educating primary care and consumer
Host: Susanne Andersen Baekgaard, VP Marketing, Bifodan
Lay-press coverage of health and well-being related to the microbiome and beneficial bacteria is increasing. However, this information tends to be somewhat generic and unfocused in the message. From an industry perspective IPA is spear-heading alignment of labelling of final products, to enable the consumer to make qualified purchase decisions. Come together with peers to discuss how we as an industry can promote use of probiotic supplements for health benefits and inform consumers what to look for when selecting a probiotic supplement.
13 **Responders vs. non-responders in probiotic interventions; does the gut microbiota composition play a role?**

**Host:** Dr. Johanna Maukonen, Global Health & Nutrition Science Leader, DuPont Nutrition & Health

In many probiotic interventions the paradigm of responders vs. non-responders surfaces. Since gut microbiota has been shown to influence the human host in numerous ways, it could also have an impact on the effect of probiotics. Do dietary habits influence the outcome of probiotic interventions, since diet modulates the microbiota? Do non-responders have different bacteriophage compositions, which could be responsible for eliminating the probiotic strain(s) used? Join this roundtable to discuss if gut microbiota has an affect on the outcome of probiotic interventions and if the composition can be used as a predictive tool.

14 **Cultivate Your Probiotic Performance: Innovative Dosage Form Solutions**

**Host:** Morgan Laloux, Business Development Manager, Lonza-Capsugel

Delivering probiotics to the gastrointestinal tract in the best possible condition, to ensure efficacy, remains a challenge for the industry, while the increasingly demanding consumer is looking for convenient and sustainable products that work. Join the round table and challenge Morgan Laloux, business development manager at Lonza-Capsugel how the choice of delivery format can contribute to a successful probiotics product.

15 **Symptom fear in IBS: a disease hallmark, a relevant endpoint for patients?**

**Host:** Dr Jordi Espadaler, PhD, Director of Innovation, AB-Biotics

The latest Rome-IV criteria define functional gastrointestinal diseases (FGIDs) as disorders of gut-brain interaction. Specifically, gastrointestinal-specific anxiety or sensitivity has been found to be a strong predictor of both symptom severity and quality of life in IBS. Join Dr. Espadaler to discuss scientific and market insights on whether probiotics can help tackle gastrointestinal-specific anxiety and which benefits this could bring to patients.

16 **New probiotic indications beyond gut and immune health – is the consumer ready?**

**Hosts:** Caroline Montelius, Associate Scientist, PhD, Probi & Johan Wahlqvist, Director Marketing & Sales Consumer Healthcare, Probi

The probiotic market continues to grow, and with this, the number of clinical studies in this field increases. The market however, is still focused in the gastrointestinal and immune/inflammation field. There is a continuous search for new indications with customers asking for studies and data supporting this. How do we communicate the new and exciting results to customers and make them understand the impact of the studies, and the opportunities in the market? How do we get them to trust the benefit of probiotics within a variety of health areas? What is needed to move from gut and immune health into new indications such as iron absorption and gluten intolerance?

17 **Harmonisation of the Probiotic Framework – the future**

**Host:** George Paraskevakos, Executive Director, IPA

The IPA considers that the development of guidelines and a harmonised framework for probiotics is necessary to ensure and sustain quality probiotic products on a global scale. Join George to discuss the latest developments in the adoption of this following the 2017 session of the Codex committee on Nutrition and Foods for Special Dietary Uses (CCNFSDU). George will guide you through the proposal and the work to follow in the future. Up for discussion will also be the probiotic definition as the IPA considers that we are now at a crossroads and a broader scope is required to include new scientific and technological advancements.

18 **Deciding on your Clinical Program -What, When and How much?**

**Host:** Andrea Doolan, CEO, Atlantia Food Clinical Trials

Deciding on a clinical program can be an intimidating task. Knowing where to start, what expertise you need and how much it’s all going to cost can all be concerns. Common questions that need to be answered include: What type of trial is best suited to your needs? What size should the trial be? What data will be generated as a result? This roundtable will help to advise where to go find the information you need to make informed decisions on these questions and guide you through the process of a clinical program.
19 Greater Copenhagen and Probiotics – a rich history
Host: Peter Plesner, Project Manager, Copenhagen Capacity
Greater Copenhagen plays host to leaders in the probiotic industry with companies such as Bifodan, DuPont, Biocare, Probi, Chr. Hansen, BioGaia, CP Kelco and Novozymes having a presence. Many of these leaders have a long history in innovation in food and nutrition. Join this roundtable to understand what the attractiveness of this region is for the probiotic community and how your own business could benefit from links to these cluster of companies along with researchers from the key universities.

20 Agents of Beauty: Scratching the nutricosmetic surface
Host: Will Chu, Science Editor, NutraIngredients
The growing popularity of probiotic-focused applications is helping consumers understand the benefits of these personal care products in nurturing "good bacteria". This roundtable discussion aims to delve into the challenges involved in unlocking probiotic functionality in nutricosmetic products. The session will also discuss the future potential these applications could have in working with or even enhancing the body's natural microbiome communities.

21 Flow Cytometry: a growing influence in industry and science
Host: Dr Marco Pane, Product Specialist, Probiotical
Probiotics are “live microorganisms which, when administered in adequate amounts, confer a health benefit on the host (FAO/WHO, 2002)”. This definition leaves open the possibility to determine ‘viability’ with different methodologies. Today, the most common method in probiotic enumeration is Plate Count; which can be a long procedure lacking in international standards and accuracy. An emerging alternative is Flow cytometry, which is fast and can simultaneously gather data about live, damaged and dead cell population. Moreover, the method is universal and has application to different genus and even species. Join Marco to find out more about this growing influence.

22 Digital transformation strategies: Consumer engagement and brand diversification
Host: Ewa Hudson, Head of Market Insights, Lumina Intelligence
This roundtable will focus on the key strategic developments required to transition consumer sentiment into brand equity. What are the novel business structures that can be used to increase online engagement? Also up for discussion is the growing impact of science on brand diversification and the role it plays in digital transformation. Join Ewa to gain insight into these key areas as well as the impact of consumer satisfaction on purchase decisions.

23 Communicating on probiotics to consumers, professionals and businesses in the current EU regulatory landscape: sweet success stories, sour cautionary tales and the bittersweet Italian recipe
Host: Luca Bucchini, Managing Director, Hylobates Consulting
The regulatory landscape for communication on probiotics in food and food supplements in the EU is remarkably difficult. As ECJ case-law has expanded the scope of the NHCR, compliant communication has become even more challenging. It is important to understand these limitations but also to appreciate that successful communication still happens. During the lunch, we aim to share these successes along with negative experiences, to bring up solutions and new challenges and to discuss where and how the Italian interpretation of EU law may, or may not, help (and of course what it is).

24 Regulation of probiotics in Latin America
Host: Prof Dr Javier Morán, Professor of Food Innovation, Catholic University of Murcia (UCAM)
Latin America is a non-uniform region of 20 countries with almost 600 million inhabitants where there are a large number of ethnic, political, economic, cultural, social and regulatory differences.
In terms of the probiotic market, two countries (Brazil and Mexico) account for more than 80% of the total market, although the market is gradually growing throughout the region. Regulatorily, probiotics are classified, depending on the country, as food or food supplements (Argentina, Brazil, Chile, Colombia, Mexico, Peru and Venezuela) or drugs (Bolivia, Costa Rica and Ecuador). Generic health claims exist in Brazil, Chile and Colombia and specific claims can be requested in Argentina, Brazil, Chile, Colombia, Mexico and Venezuela. Join this roundtable to understand why Latin America is an interesting and growing market for probiotics.
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, 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

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
Winclow Probiotics is a Dutch company specialized in research, development and production of effective and evidence-based multispecies probiotic food supplements. We are an expert in the field of probiotics for over 20 years now.

Winclow’s expertise is to develop highly effective probiotic formulations for specific health indications that reach from the traditional gut area to innovative areas such as women’s health and upper respiratory tract infections. Wherever an imbalance in the microbiota causes problems, we seek for an optimal way to restore the microbial balance with probiotics.

In this way we have developed to date 11 indication specific formulations, under our brand name Ecologic®. These products are sold by our business partners under private label, with co-brand Ecologic®, all over the world.

To guarantee the efficacy of our probiotics we optimize our formulations with the PROBIOACT® Technology. These ingredients improve the bacterial viability, resulting in a value-based product for our clients and the most effective solution for the consumer.

www.winclow.com

Morinaga Milk is one of the largest dairy product manufacturers in Japan and is a market leader with many top brands in yogurt, milk, infant formula, beverage, cheese, butter, ice cream, pudding, dietary supplements and clinical foods. Founded in 1917, Morinaga Milk exhibits excellence in the field of technology and sells not only dairy products but also beneficial functional ingredients such as probiotics, especially Bifidobacteria, such as Bifidobacterium longum BB536 and Bifidobacterium breve M-16V, which naturally reside in human intestine.

Morinaga’s flagship product B. longum BB536 is backed up by more than 130 scientific studies, and its extensive research and proven safety is backed up by FDA GRAS. Morinaga’s probiotics are manufactured in HACCP-certified facilities and have been sold in over 30 countries for more than 40 years for use in various applications such as nutritional supplements, infant formulas and dairy products.

www.moringamilk.co.jp
**Platinum Sponsors**

**AB-BIOTICS**
AB-BIOTICS is a research company focusing on the development of innovative solutions based on probiotic and microbiome technologies. Located in Barcelona, AB-BIOTICS started its probiotics research programme 12 years ago setting its own collection of more than 1000 strains, sourced from different target places from all over the world. Applying the classic pharma development model lead on an innovative portfolio of well-documented and specific probiotics products for target conditions. AB-BIOTICS offers pharma quality products manufactured under GMP certified manufacturing facilities and according most important regulatory standards. The pipeline includes a range of proprietary supplements designed to improve health in specific health conditions.

AB-BIOTICS has the vision that in the future the microbiome will become a relevant therapy in the treatment of many diseases. Is for that reason that AB-BIOTICS has also developed a pharmacogenomics platform to be able to match the human genome with the microbiome, to identify the therapeutic needs. AB-BIOTICS is already active in the diagnostics business.

[www.ab-biotics.com](http://www.ab-biotics.com)

---

**Bifodan A/S**
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](http://www.bifodan.com)

---

**Biopolis**
With more than ten years in probiotic product R&D, Biopolis is a leading provider of quality microbial technologies for the food and pharmaceutical sectors, among others, partnering with you at every step of your product development. Biopolis offers a variety of engagements with customers, from directed microbial design and proof of concept evaluation to fermentation scale up in pilot and manufacturing plants. Our proprietary high throughput evaluation system allows us to screen for optimal strain/ingredient formulations.

We have a growing portfolio of off-the-shelf conventional and functional probiotics carefully developed following FAO/WHO guidelines and supported by safety and clinical studies. Our production facility in Spain is certified ISO 22000 allergen-free, non-GMO and Halal. We provide tested stability data and storage recommendations for every strain.

[www.biopolis.es](http://www.biopolis.es)
Pen & Tec is a regulatory affairs consultancy, with over 15 years’ experience specialising in European and international food chain legislation. We help clients take food and feed products to market faster and offer advice on registration options to meet client commercial objectives.

Since incorporation in 2000, we have established a history of success in guiding clients through their regulatory affairs challenges. We base our solutions on the most up to date information available, to ensure the best possible outcome. Staffed by a team of professional scientists we are equipped to help you successfully register your product in the fastest time possible.

www.pentec-consulting.eu

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 characterization and clinical studies. In addition to the production and commercialization of bulk ingredients, special attention is focused on the development and realization of probiotic and synbiotic finished products with guaranteed efficacy for the duration of their shelf-life.

www.probiotical.com

The UAS Labs Difference

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 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
Gold Sponsors

**Biosearch Life**

Biosearch Life is a leader in biotechnology with a global innovative vocation. We bring innovation in healthy natural ingredients integrating our research, development, production and marketing capacities around three product platforms: Omega-3 (Eupoly-3®, Probiotics (Hereditum®), Botanical Extracts (Exxentia®))

Biosearch Life provides complete solutions to clients in over thirty countries for those looking for maximum satisfaction with custom solutions and a solid portfolio of over 200 products. Child nutrition, Functional dairy and Women’s health are the segments in which we want to be a benchmark.

www.biosearchlife.es

**Bluestone Pharma**

Being an innovative solution provider for unique probiotic product concepts, Bluestone Pharma established a range of finished products containing the world’s first oral probiotic strains.

Our flagship product Bactoblis® contains the patented oral probiotic strain Streptococcus salivarius K12 that has been successfully clinically tested in seven clinical trials in children suffering from upper respiratory infections, like tonsillitis, pharyngitis and otitis media.

Bactoblis is a strongly supported probiotic product within the Pedaetric Community across Europe and is well accepted amongst Pharmacist. The pharmacy exclusive product became category leader within a short period of time in various European countries and offers our local partner a key differentiator over competitors.

www.bluestone-pharma.com

**Copenhagen Capacity**

Copenhagen Capacity is the official organisation for investment promotion and economic development in Greater Copenhagen.

As the leading expert on developing and implementing business opportunities in Greater Copenhagen, and with the most well-connected network in the region, we will help you get the best possible start for success in Greater Copenhagen.

The Greater Copenhagen Probiotic cluster has some of the leading companies within Probiotics such as Bifodan, DuPont, Biocare, Probi, Chr.Hansen, BioGaia and Novozymes and strong academic research institutions with Danish Technical University and University of Copenhagen with major focus on food innovation, Nutrition and Human Microbiome.

www.greatercph.com/food

**Atlantia Food Clinical Trials**

Atlantia Food Clinical Trials has a particular strength in providing human dietary intervention studies and food human intervention studies in the area of digestive health, in accordance with EFSA guidelines on scientific requirements for assessing health claim validation related to gut and immune function.

We have extensive expertise in GI health trials and looking at digestive health in a variety of populations such as healthy, including infants and elderly, and in patient groups (e.g. Irritable Bowel Syndrome). We also have experience in trials with different test products, from probiotics to protein, and fruit extracts to marine extracts.

www.atlantiafoodclinicaltrials.com
Gold Sponsors

Lonza Consumer Health & Nutrition combines expertise in high-quality, science-backed ingredients with formulation know-how and industry-leading capsule and encapsulation technologies to create innovative solutions for consumer health and nutrition companies. Our deep clinical knowledge supports specialty ingredients with proven performance, enabling customers to address consumer health concerns via new, differentiated health products.

We apply consumer market insights and our extensive experience in pharmaceutical delivery science to help our customers improve bioavailability, targeted delivery, swallowability, taste and odor masking of their nutritional. Our technology enables unique combination products and provides visually appealing dosage forms that meet the expectations of today’s health-conscious consumers.

www.capsugel.com

KGK Science is the leading contract research organization offering clinical trial services and regulatory consulting for the dietary supplement, functional food, ingredient, and cosmetic industry. For over 20 years, KGK has been designing and conducting clinical trials to support clients with claims substantiation and product marketing.

KGK offers a seamless solution to clients’ clinical research and regulatory needs. As your one stop shop, KGK provides research strategy, regulatory support, clinical trials, and clinical trial management all under one roof.

www.kgkscience.com

Life-Space Group is a privately-owned Australian business specialising in the manufacture and distribution of its Life-Space brand of probiotics. The company provides the highest quality, specialist formulas based on the most recent clinical research. The Life-Space portfolio has created a whole of life relationship with its customers supporting their health and wellbeing through every stage of life, beginning with mothers-to-be right through to 60 years plus.

The Life-Space group is dedicated to understanding evolving science of the human microbiome. This unwavering commitment to evidence-based product development and innovation saw it develop the first Australian OTC probiotic formula for pregnant women along with the first Australian OTC probiotic for babies 6 months to 3 years of age.

www.lifespaceprobiotics.com

NIZO is world leading in contract research for better food and health. We believe food and health are closely connected. Moreover we are convinced that working closely with our customers, leading food and health companies, is the only road to success. For pharma, (functional) ingredient, nutraceutical and personal care companies companies we perform discovery, development programmes and clinical trials related to gut health, oral health and skin health with a specific focus on microbiome modulation.

www.nizo.com
Probi is a world leader within probiotics - dedicated to probiotics only.

Our vision is to contribute to healthier life by delivering effective and well-documented probiotics, with proven health benefits based on scientific research. Probi offers probiotic expertise and partnership all the way from R&D to finished products for companies within the consumer healthcare and food industry. Our GMP certified manufacturing facilities produce proven and effective probiotics in custom made formats with value-adding delivery technologies.

Founded by scientists in Sweden 1991, Probi is a multinational company with 4 centers of excellence, active in more than 40 markets around the world and holding over 400 patents worldwide.

www.probi.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

At Sensient, we understand your business and innovation challenges and pride ourselves on providing consistent, tailored nutrient solutions to meet your diverse application needs. With over 130 years of industry leadership, we operate over 75 locations in 35 countries, serving customers in more than 150 nations. Our solutions are specifically designed to solve the growing challenges faced by fermentation experts who produce probiotics. Every fermentation is unique – whether it is for the production of probiotics and food cultures or for the production of ingredients such as organic acids, amino acids, enzymes and vitamins. Our team of innovation experts, will work collaboratively with you to deliver proteins, vitamins, and critical growth factors necessary for successful fermentation of microbes with reduced cycle times while improving yields.

www.sensientflavoursandfrangrances.com

Supporters
With more than 273,000 independently audited unique visitors per month, NutraIngredients.com, NutraIngredients-USA.com and NutraIngredients-Asia.com are your indispensable as-it-happens news sources for the functional foods and supplements industries. Using dynamic audio, visual and text formats, NutraIngredients.com journalists offer the expertise required to unpick, process and effectively communicate the scientific, regulatory and industry issues that matter to your organisation. Whether it is a dispatch from the frontier of probiotic science, the latest health claim developments or in-depth new ingredient appraisal, NutraIngredients.com brings you the news first.

www.nutraingredients.com

The International Probiotics Association (IPA) is an international organisation with members equally divided between industry and academia. Its goal is to provide a unique forum for the exchange of research and the latest breakthroughs in probiotic technology and new product development. The IPA holds NGO status before Codex Alimentarius and is the global voice of probiotics as most of the world’s industrial producers are members.

www.internationalprobiotics.org

William Reed, the publishers of NutraIngredients, FoodNavigator and a host of digital newsletters, publications and data sources for the food, drink and nutrition industries. As an international multi-media events company, we welcome more than 40,000 delegates to over 40 live events, conferences and exhibitions every year – on every continent. We’re the name behind some of the industry’s most influential global award programmes including the International Wine Challenge and the World’s Best Restaurants. We regularly engage with over 2.8 million food, drink and nutrition professionals worldwide.

www.william-reed.com
The Probiota Series

A world of opportunity

Coming up next:

PROBIOTA AMERICAS
JUNE 5-7, 2018 • MIAMI

PROBIOTA ASIA 2018
SINGAPORE 17-19 OCTOBER