





Sunday 6 September 2020	
13:00-16:00	Pre-conference workshop: SUEZ Water Technologies & Solutions
16:00	Registration opens
18:00	Opening of the Marketplace
18:30	Welcome Reception <div style="text-align: right;"> Sponsored by:   </div>

Monday 7 September 2020		
Plenary Session A: Current State - International Whey Sector Session Chair: Fraser Tooley, <i>Strategy Consultant to the global B2B dairy ingredients industry, Ireland</i> Room: Concert Hall		
08:30-08:50	Opening remarks Speaker: Irish Government Representative (<i>speaker tbc</i>)	
08:50-09:15	Whey economics in 2020 Kevin Bellamy, <i>Global Strategist Dairy (Rabobank), The Netherlands</i>	
09:15-09:45	Current and immediate future challenges and opportunities Christophe Lafougère, <i>Managing Director & Dairy Director (Gira Group), France</i>	
09:45-10:15	Dairy in the context of sustainable nutrition Lesley Mitchell, <i>Associate Director for Sustainable Nutrition (Forum for the Future), United Kingdom</i>	
10:15-10:45	Coffee break Marketplace <div style="text-align: right;"> Sponsored by:   </div>	
Plenary Session B: Future State - International Whey Sector Session Chair: Fraser Tooley, <i>Strategy Consultant to the global B2B dairy ingredients industry, Ireland</i> Room: Concert Hall		
10:45-11:15	Perspectives on the future of markets, customers, demographics (to 2050) Thomas Bauer, <i>Principal Industry Specialist (International Finance Corporation World Bank Group), USA</i>	
11:15-11:45	Environmental considerations for whey processing, sustainability targets Jaap Petraeus (<i>Dairy Sustainability Support</i>), <i>The Netherlands</i>	
11:45-12:45	Industry CEO Panel discussion: Current and immediate future challenges and opportunities - 5 years ahead Moderator: Richard Hall, <i>Chairman (Zenith Global), United Kingdom</i> Speakers: Europe: Henrik Andersen (<i>CEO, Arla Foods Ingredients</i>), <i>FrieslandCampina Ingredients (speaker tbc)</i> , Jim Woulfe (<i>CEO, Dairygold</i>) USA & Canada: Richard Bradfield (<i>CEO International Ingredients</i>), Doug Simon (<i>President of US Operations, Agropur Ingredients</i>) New Zealand: Hans Huistra (<i>Fonterra NZ</i>)	
12:45-13:45	Lunch Room: Marketplace <div style="text-align: right;"> Sponsored by:   </div>	
13:00-13:45	Satellite symposia: Glanbia Plc Room: Concert Hall	Satellite symposia: Agropur Room: Hall 3

13:45-15:15	Nutrition & Markets Session 1: Body Composition, Weight management, Non-communicable Diseases, Consumer Perceptions Session Chair: Veronique Lagrange, <i>Director of Strategic Development (ADPI), USA</i> Room: Concert Hall	Ingredients & Technology Session 1: Sustainable Whey Processing Session Chair: Henrik Jørgen Andersen, <i>Senior Executive R&D Advisor, M.Sc PhD Adj. Prof Research & Development (Arla Food Ingredients), Denmark</i> Room: Hall 3
13:45-13:50	Opening comments	Opening comments
13:50-14:10	Industry perspective Speaker tbc	Sustainable whey processing: Metrics, measures and messaging Prof. Thom Huppertz, <i>Principal Scientist (FrieslandCampina Innovation Centre), The Netherlands</i>
14:10-14:30	Whey protein supplementation in glucose control of Type 2 diabetes Dr Daniel West, <i>Senior Lecturer Human Nutrition Research Centre (Newcastle University), United Kingdom</i>	Sustainable solutions on whey treatment Gerard Pasma, <i>Powder Sales & Business Development Manager (TetraPak), The Netherlands</i>
14:30-14:50	Body composition Prof. Wayne Campbell, <i>Center on Aging and the Life Course (Purdue University), USA</i>	Energy and water usage during whey processing - closing the loop Piercristiano Brazzale, <i>Co-CEO (Brazzale Spa), Italy</i>
14:50-15:10	Presentation tbc - selected from submitted abstract	Presentation tbc - selected from submitted abstract
15:10-15:15	Chair Summary	Chair Summary
15:15-16:00	Coffee break Marketplace	
16:00-17:30	Nutrition & Markets Session 2: Whey Ingredients for Sports Nutrition Session Chair: Prof. Thom Huppertz, <i>Principal Scientist (FrieslandCampina Innovation Centre), The Netherlands</i> Room: Concert Hall	Ingredients & Technology Session 2: New Applications for Whey Ingredients Session Chair: Eric Bastian, <i>Vice President, Industry Relations (Dairy West), USA</i> Room: Hall 3
16:00-16:05	Opening comments	Opening comments
16:05-16:25	An insight into the interaction between exercise and whey protein in musculoskeletal health Prof. Phil Jakeman, <i>Principal Investigator Human Science Research Group, Professor of Sport and Exercise Science (University of Limerick), Ireland</i>	Current and novel applications of fractionated whey proteins Dr Anand Rao, <i>Vice President, R&D Ingredients (Agropur), USA</i>
16:25-16.45	You are what you eat Prof. Luc van Loon, <i>Professor of Physiology of Exercise and Nutrition at the Department of Human Biology (Maastricht University), The Netherlands</i>	Unique Applications for Whey Phospholipids derived from Whey Protein Phospholipid Concentrate Marielle Yocoli Kouassi, <i>Research Scientist (CP Kelco), USA</i>




16:45–17:05	Role of lactose in sports nutrition and exercise Dr Gareth Wallis, <i>Senior Lecturer in Exercise Metabolism and Nutrition at School of Sport, Exercise and Rehabilitation Sciences (University of Birmingham), United Kingdom</i>	Whey protein functionality for clean label Kimberlee Burrington, <i>Dairy Ingredients Applications Coordinator (Wisconsin Center for Dairy Research), USA</i>
17:05-17:25	Presentation tbc - selected from submitted abstract	Presentation tbc - selected from submitted abstract
17:25-17:30	Chair Summary	Chair Summary
17:30-18:15	Author and reviewer workshop: How to get published: An introduction to publishing in scholarly journals Jennifer Wood, <i>Senior Publisher (Elsevier), United Kingdom</i>	
18:15-19:15	Cheese & Wine Reception Marketplace	

Tuesday 8 September 2020		
Plenary Session C: Markets & Communication		
Session Chair: Fraser Tooley, <i>Strategy Consultant to the global B2B dairy ingredients industry, Ireland</i> Room: Concert Hall		
08:30-09:00	Infant Growth & Development: Overview of infant formula, and maternal nutrition markets Speaker TBC	
09:00-09:30	Clinical and Medical Nutrition to manage chronic / life-style diseases and wellness Satya Jonnalagadda, <i>PhD, MBA, RDN, Director, Nutrition Science, Education & Innovation, Global Scientific & Medical Affairs (Abbott), USA</i>	
09:30-10:00	Developing a culture of innovation for whey and whey derived ingredients Loren Ward, <i>Senior Vice President of Research (Glanbia Nutritionals), USA</i>	
10:00-10:30	Young Scientist – Student presentations	
10:30-11:00	Coffee break Marketplace	
Plenary Session D: Alternative uses for Whey Protein		
Session Chair: Fraser Tooley, <i>Strategy Consultant to the global B2B dairy ingredients industry, Ireland</i> Room: Concert Hall		
11:00-11:30	Communicating to consumers on dairy proteins and whey: “The Strong Inside” by ADPI and “Whey. For living. For life” by EWPA Veronique Lagrange, <i>Director of Strategic Development (ADPI) USA</i> , Léa Vitali, <i>Communication Officer (EWPA), Belgium</i>	
11:30-12:00	Whey vs alternative proteins Phillip S. Tong, <i>Ph.D., Director, Dairy Science, Education and Research, ADPI; Professor Emeritus (Cal Poly), USA</i>	
12:00-12:30	Dairy to Vulnerable Populations Meghan Callaghan, <i>Clinical Researcher (Washington University School of Medicine), USA</i>	
12:30-13:00	Whey ingredients: From volume to value Prof. Thom Huppertz, <i>Dairy Science and Technology (Wageningen University), The Netherlands</i>	
13:00	Lunch Marketplace	Sponsored by:  
13:15-14:00	Satellite symposia: Eurodia Industrie SAS Room: Concert Hall	Satellite symposia: Relco LLC Room: Hall 3



14:00-15:30	<p>Nutrition & Markets Session 3: Infant Formula, Follow-on and Growing up milk</p> <p>Session Chair: Dr Mark Fenelon, <i>Head of Food Programme (Teagasc), Ireland</i></p> <p>Room: Concert Hall</p>	<p>Ingredients & Technology Session 3: Separation/fractionation, Thermal Processing and Drying</p> <p>Session Chair: Dr Seamus O'Mahony, <i>Lecturer in Food Science and Principal Investigator - Food Ingredient Research Group (University College Cork), Ireland</i></p> <p>Room: Hall 3</p>
14:00-14:05	Opening comments	Opening comments
14:05-14:25	<p>Potential of 'Native' (milk-derived) whey as a future ingredient in Infant formula Dr Mie Rostved Bechshøft, <i>Food Scientist (Arla Foods Ingredients), Denmark</i></p>	<p>Whey more protein: A microfiltration based mass and energy balance for depletion of serum components in milk Dr John Tobin, <i>Head of Food Chemistry & Technology Department (Teagasc), Ireland</i></p>
14:25-14:45	<p>Alternative ingredients in whey including, Oligosaccharides and bioactive components in Whey that Boost Probiotic Establishment in infants Dr Rita Hickey, <i>Research Officer (Teagasc), Ireland</i></p>	<p>Spray drying, powder technology and functionality Prof. Claire Gaiani, <i>Laboratoire d'Ingénierie des Biomolécules (University of Lorraine), France</i></p>
14:45-15:05	<p>Applications of whey in infant formula: Ingredients for Asia Markets and emphasis on new scientific validation Dr Jonathan Lane, <i>Global Research Program Manager (H&H Group), Ireland</i></p>	<p>Delivering improved functional and gastric digestion properties through advanced whey protein ingredients Dr Esra Cakir-Fuller, <i>Principal Research Scientist (Fonterra), New Zealand</i></p>
15:05-15:25	Presentation tbc - selected from submitted abstract	Presentation tbc - selected from submitted abstract
15:25-15:30	Chair Summary	Chair Summary
15:30-16:05	Coffee break Marketplace	
16:05-17:35	<p>Nutrition & Markets Session 4: Medical Nutrition, Innovation for Seniors and Sector Policies</p> <p>Session Chair: Kimberlee Burrington, <i>Dairy Ingredients Applications Coordinator (Wisconsin Center for Dairy Research), USA</i></p> <p>Room: Concert Hall</p>	<p>Ingredients & Technology Session 4: Emerging Technologies</p> <p>Session Chair: Andreas Linsenmeier, <i>Head of Product Development & Application (MILEI GmbH), Germany</i></p> <p>Room: Hall 3</p>
16:05-16:10	Opening comments	Opening comments
16:10-16:30	<p>Industry perspective Speaker tbc</p>	<p>Making Whey Without the Curds Perumal Gandhi, <i>Co-Founder (Perfect Day Food), USA</i></p>
16:30-16:50	<p>Research on whey with new findings available in September 2020 Speaker tbc</p>	<p>Lactoferrin-whey protein interactions of relevance in infant nutrition David Goulding, <i>Researcher at School of Food and Nutritional Sciences (University College Cork), Ireland</i></p>



16:50–17:10	US National Dairy Council - Overview of current research Dr Matthew Pikosky, <i>Vice President, Nutrition Research (US National Dairy Council), USA</i>	Update on flavours of whey ingredients, e.g., volatile compounds responsible for grass-fed favours (Potential use as Biomarkers) Prof. MaryAnne Drake, <i>William Neal Reynolds Distinguished Professor of Food Science (North Carolina State University), USA</i>
17:10–17:30	Presentation tbc - selected from submitted abstract	Presentation tbc - selected from submitted abstract
17:30-17:35	Chair Summary	Chair Summary
19:30	Gala Dinner in the Guinness Storehouse <i>Coaches to depart at 19:00 promptly</i>	Sponsored by: 

Wednesday 9 September 2020	
Plenary Session E: A Better 'Whey' of Life	
Session Chair: Fraser Tooley, <i>Strategy Consultant to the global B2B dairy ingredients industry, Ireland</i> Room: Concert Hall	
09:00-09:05	Opening comments
09:05-09:35	What will protein mean to consumers in 2050? Kevin Deegan, <i>Head of Consumer Insight (Valio), Finland</i>
09:35-10:05	US perspectives on bioactive whey and milk ingredients Chris Thompson, <i>Chief, Dairy Standardization Branch (USDA), USA</i>
10:05-10:35	Changing EU regulatory environment Kinga Adamaszwili, <i>Senior Nutrition, Health and Food Law Officer (EWPA), Belgium</i>
10:35-11:05	Coffee break Marketplace
Plenary Session F: The 'Whey' forward	
Session Chair: Fraser Tooley, <i>Strategy Consultant to the global B2B dairy ingredients industry, Ireland</i> Room: Concert Hall	
11:05-11:10	Opening comments
11:10-11:40	Key Challenges in the 21st Century: Possible 'Path-Wheys' Forward Dr Geoffrey Smithers, <i>Founder & Principal (GWS Food Industry Consulting Services); Adjunct Professor (Monash University, School of Chemistry); Center of Excellence Member (ADPI), Melbourne, Australia</i>
11:40-12:40	Leaders Discussion Panel Luis Cubel (<i>EWPA President</i>), Denmark Bénédicte Masure (<i>EWPA Secretary General</i>), Belgium Blake Anderson (<i>ADPI President & CEO</i>), USA Tony Pallios (<i>Vice President & General Manager, Hilmar Ingredients</i>) (tbc), USA Tony Hinds (<i>Group Business Development Director, Saputo Dairy UK</i>), UK
12:40-13:00	Organising Committee closing remarks
13:00-13:30	Closing Refreshments