






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
18:30-19:45	Welcome Networking <i>Including a selection of beer, wine and soft drinks</i>
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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	A sustainable future for food – how can dairy deliver? Lesley Mitchell, <i>Associate Director for Sustainable Nutrition (Forum for the Future), United Kingdom</i>
10:15-10:45	Coffee break Marketplace
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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	Opportunities and Challenges of Investing in Dairy in Emerging Markets 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>), Margrethe Jonkman (<i>Director R&D FrieslandCampina Ingredients</i>), Jim Woulfe (<i>CEO, Dairygold</i>) USA & Canada: Richard Bradfield (<i>CEO International Ingredients</i>), Dan LaMarche (<i>Vice President of Ingredients – US Operations, Agropur Ingredients</i>) New Zealand: Hans Huistra (<i>Fonterra NZ</i>)
12:45-13:45	Lunch Room: Marketplace
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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	Sponsored by: 
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	Post-prandial protein handling: '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>	
18:00-19:30	Cheese & Wine 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 Laila Vestergaard Sørensen, <i>R&D Manager (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>Markers of ageing in whey powders during shipment: a multiscale approach Prof. Claire Gaiani, <i>Laboratoire d'Ingénierie des Biomolécules (University of Lorraine), France</i></p>
14:45-15:05	<p>Investigation into the digestive signatures of protein ingredients for the development of an advanced and premium infant milk formulation 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>Optimizing Dietary Protein in a Carbohydrate World – The Role of Whey Protein Prof. Donald K. Layman, <i>Ph.D. Professor Emeritus, Department of Food Science & Human Nutrition (University of Illinois), USA</i></p>	<p>Making Whey Without the Curds Perumal Gandhi, <i>Co-Founder (Perfect Day Food), USA</i></p>
16:30-16:50	Research on whey with new findings available in September 2020	Lactoferrin-whey protein interactions of relevance in infant nutrition



	Dr Elena Volpi, Director of the Sealy Center on Aging and the Daisy Emery Allen Distinguished Chair in Geriatric Medicine (University of Texas Medical branch), USA	David Goulding, <i>Researcher at School of Food and Nutritional Sciences (University College Cork), Ireland</i>
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 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 Jean-Luc Bordeau (<i>CEO, Groupe Lactalis Ingrédients</i>), France Tony Hinds (<i>Group Business Development Director, Saputo Dairy UK</i>), UK Blake Anderson (<i>ADPI President & CEO</i>), USA Bénédicte Masure (<i>EWPA Secretary General</i>), Belgium
12:40-13:00	Organising Committee closing remarks
13:00-13:30	Closing Refreshments