

Food & Biotech Seminar 6

Agenda

Aarhus
Scandic Aarhus City
May 19-21, 2015

LALLEMAND

LALLEMAND BIO-INGREDIENTS

1620 Préfontaine | Montréal QC H1W 2N8 Canada | +1 514 522 2133 | Fax +1 514 522 2884 | www.bio-lallemand.com

Lallemand Bio-Ingredients Staff

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Lallemand Bio-Ingredients

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+1 866 773 4246
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Hotel Information

Hotel Scandic Aarhus City

Østergade 8-10
DK-8000 Århus C.
Denmark

Phone +45 89 31 81 40

Fax + 1 414 291 4777

Website www.scandichotels.dk/Hotels/Danmark/Aarhus/Arhus-City

Contact Email for Seminar jeanette.hansen@scandichotels.com

For those who need room accomodation during the seminar

Price per night for double room: 1195 DKK/approx. 161 Euros/218 CAD/175 USD. We can do the reservation for you.

Facility Visit

Lallemand's Grenaa Yeast Extract Plant-De Danske Gaerfabrikker A/S

Bredstrupvej 31-33
Grenå, Midtjylland
DK-8500
Denmark

+45 87 58 24 00

www.lallemand.com

Nicolai Jensen, email njensen@lallemand.com

Aarhus and Transportation Information

Aarhus City Official Website

www.visitaarhus.com

Transportation

<http://www.visitaarhus.com/In-int/denmark/airports/easy-going-to-aarhus>

By Bus: From Aarhus airport to the Aarhus train station. Then a 2-3 minutes walk to go to the hotel. Price: 100 DKK/approx. 14 Euros/15 USD/20CAD. Payment by credit card or cash.

By taxi: From Aarhus airport to the hotel. Price: 700 DKK/ approx.94 Euros/105 USD/130 CAD

List of restaurants for group dinner

TUESDAY MAY 19:

Restaurant Mellemrum

Fredens Torv 2
8000 Aarhus C
Denmark
Website: <http://restaurantmellemrum.dk/>



WEDNESDAY MAY 20:

ART Restaurant at AROS Museum

Aros Allé 2
8000 Aarhus C
Denmark
Website: www.aros.dk



THURSDAY MAY 21:

Grappa al Porto

Europaplads 10-14
8000 Aarhus C
Denmark
Website: www.jakobsenco.dk/grappa-al-porto



Parking Options at the Hotel

There is a parking under the hotel with an elevator that goes directly to the reception. Price is 160 DKK/approx. 22 Euros/24 USD/29 CAD

Each participant will get 1 free ticket for parking at the reception desk but if they leave, they will need to repay the parking price. (1 ticket/person)

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Tuesday

MAY 19, 2015

8:00 am–8:15 am	Meet & Greet <i>Joanna Wozniak, Sales/Marketing Manager, Lallemand Bio-Ingredients</i>	Room Riis Skov	
8:15 am–8:30 am	Welcome to the Seminar <i>Ruggero Cramer, Global Sales/Marketing Director, LBI</i>		
8:30 am–8:45 am	Lallemand Corporate Overview <i>Kevin Kraus, President, Lallemand Bio-Ingredients Division, LBI</i>		
8:45 am–9:05 am	Quality Assurance - New Certifications & NGP <i>Joëlle Proulx, Director Quality and Regulatory Affairs, LBI</i>		
9:05 am–9:45 am	Organic - a Key Market for Yeast Products <i>Annemarie Halter, Business Developpt.Mgr- Organic Yeast, Lallemand</i>		
9:45 am–10:15 am	Seasonings & Snacks <i>Joanna Wozniak, Sales/Marketing Manager, LBI</i>		
10:15am–10:45 am	BREAK		
10:45 am–11:15 pm	Meat Products - Texturing Using the Right Yeast Product <i>Nadine Hébert, Technical Support and Applications Associate, LBI</i>		
11:15 pm–11:45 pm	The 'Mind & the Mouth': In Multisensory Food Perception <i>Professor Derek Victor Byrne, Aarhus University, Denmark</i>		
11:45 pm–12:15 pm	Sensory Sci. in Eva. of Food/Play with your Senses Demo <i>Barbra Vad Anderson, PhD & Res. Assistant Aarhus University, Denmark</i>		
12:15 pm–2:00 pm	LUNCH		
2:00 pm–2:20 pm	Health Foods & Supplements <i>Lauri Valk, Sales Representative, LBI</i>		
2:20 pm–2:40 pm	Considering Yeast in Sports Nutrition <i>Jacinthe Côté, Scientific Advisor, LBI</i>		
2:40 pm–3:15 pm	Tastings - 4 Breakout Sessions		Moesgård 3
3:15pm–3:45 pm	BREAK		
3:45pm–3:55 pm	Five Keys of Success in Marketing the Lallemand Products <i>Roger Jones, Business Development, Lallemand</i>		
3:55 pm–4:40 pm	Fact... or Fiction: The Supermarket of the Future <i>Michael Gusko, KAMPFFMEYER Food Innovation GmbH</i>		
4:40 pm–5:15 pm	Closing Remarks <i>Ruggero Cramer, Global Sales/Marketing Director, LBI</i>		
6:30 pm	MEET IN THE LOBBY-FOR DINNER		

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Wednesday

MAY 20, 2015

8:00 am–8:15 am	Meet & Greet <i>Joanna Wozniak, Sales/Marketing Manager, LBI</i>	Room Riis Skov
8:15 am–8:30 am	Welcome to the Seminar <i>Ruggero Crameri, Global Sales/Marketing Director, LBI</i>	
8:30 am–8:55 am	Science Snacking <i>Philippe Langlois-Bégin, Technical Support/Applications Manager, LBI</i>	
8:55 am–9:40 am	Yeast & Its Industrial Exploitation <i>Graeme Walker, Professor of Zymology, School of Science, Engineering & Technology, University of Abertay Dundee</i>	
9:40 am–10:00 am	LBI R&D Activities <i>Shoeb Syed, Technical Director, LBI</i>	
10:00 am–10:30 am	BREAK	
10:30 am–11:15 pm	Flow Cytometry - a New Technique to Analyse Live Bacteria <i>Camille Chiron, Research Scientist, Lallemand Health Solutions</i>	
11:15 am–11:35 pm	Grenaa Plant Introduction <i>Nicolai Jensen, General Manager, De Danske Gaerfabrikker A/S (DDGF)</i>	
11:35 am–12:00 pm	R&D Capabilities with Focus on LBI Products <i>Thomas Rebsdorf Sorensen, Pilot Plant Engineer, DDGF</i>	
12:00 am–12:50 pm	LUNCH	
1:00 pm–5:00 pm	Lallemand's Grenaa Yeast Extract Plant Tour	Grenaa Plant
5:00 pm–5:30 pm	Emerging Savory Trends <i>Ruggero Crameri, Global Sales/Marketing Director, LBI</i>	Aros Museum
5:30 pm–6:30 pm	Aros Museum Guided Tour <i>Susanne Kold Jensen, Event Coordinator, Aros Museum</i>	
6:30 pm–7:30 pm	Cocktails and Walk in the "Rainbow Panorama" <i>Susanne Kold Jensen, Event Coordinator, Aros Museum</i>	

7:30 pm

DINNER AT AROS MUSEUM RESTAURANT

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Thursday

MAY 21, 2015

8:00 am–8:15 am	Meet & Greet <i>Joanna Wozniak, Sales/Marketing Manager, LBI</i>	Room Riis Skov
8:15 am–8:30 am	Opening Remarks <i>Marc Clanet, Biotechnology Applications Director, LBI</i>	
8:30 am–9:30 am	Yeast Mineral Nutrition <i>Graeme Walker, Professor of Zymology, School of Science, Engineering & Technology, University of Abertay Dundee</i>	
9:30 am–10:00 am	B Complex Vitamin Accumulation in <i>Saccharomyces</i> <i>Kaspar Kevvai PhD Student, Tallinn Technical University</i>	
10:00 am–10:30 am	BREAK	
10:30 am–11:15 am	Bioactive Compounds in Yeast Extracts <i>Myriam Tourancheau, Projects Manager, LBI</i>	
11:15 am–11:30 am	Yeast Extract Marketing Package for Universities & Start-ups <i>Marc Clanet, Biotechnology Applications Director, LBI</i>	
11:30 pm–12:15 pm	Poster Session: Biotechnology & Culture Media (Feel free to bring your posters) <i>John Conway, Technical Sales Manager (Biotech), LBI</i> <i>Myriam Tourancheau, Projects Manager, LBI</i> <i>Idar Nisamedtinov, Research & Development Project Manager, Lallemand</i>	
12:15 pm–1:30 pm	LUNCH	
1:30 pm–2:30 pm	The Present and Future Challenges of Yeast Extracts in Lactic Culture Fermentation <i>Dr. N.Suresh, BioSource Cultures & Flavors Inc.</i>	
2:30 pm–3:00 pm	Consistency & Reproducibility of FNI Products <i>Polina Anisimova, Technical Sales Assistant, LBI</i>	
3:00 pm–3:30 pm	BREAK	
3:30 pm–4:00 pm	Process Development-Nucleotides and Their Influence on Growth <i>John Conway, Technical Sales Manager (Biotech), LBI</i>	
4:00 pm–4:45 pm	Closing Remarks <i>Ruggero Cramerì, Global Sales/Marketing Director, LBI</i>	

6:30 pm

MEET IN THE LOBBY-FOR DINNER