

**PROGRAMME OF VII INTERNATIONAL FORUM  
"XXI CENTURY FOOD INGREDIENTS"**

5-8 December 2006  
Moscow, IEC "Crocus Expo", Pavilion 2, Conference Hall  
Alongside the exhibition "Ingredients Russia 2006"

**5 December 2006**

**Conference Hall ?**

**Plenary Session**

**FOOD INGREDIENTS MARKET – FROM CHAOS TO INDUSTRY**

**Chairman: A. P. Nechaev – Ph.D., Professor, President of SPPI**

- 13.00 – 13.25** "Current issues of production, use and technical regulation of food supplements, flavourings and technological auxiliary means"  
Speaker: A. P. Nechaev – Ph.D., Professor, President of SPPI
- 13.30 – 13.55** "Food ingredients and healthy nutrition. Concordance or contradiction?"  
V. A. Tutelian, Ph.D., Academician of Russian Academy of Medical Science, Nutrition Scientific/Research Institute of the Russian Academy of Medical Sciences
- 14.00 – 14.25** "Global market and food ingredients industry development trends. Legislative framework in leading European countries"  
Speaker: Representative of EU Commission for food products
- 14.30 – 15.00** "Food surface active agents"  
Speaker: V. M. Didenko, Director, Nizhny Novgorod Integrated Fat & Oil Plant

**HEALTHY NUTRITION OF RUSSIAN PEOPLE: BALANCED, OPTIMAL AND FUNCTIONAL.**

**Chairman: L. N. Shatnyuk – Ph.D., Professor, Head of Laboratory of New Specialized Product Technologies of Nutrition Scientific/Research Institute of the Russian Academy of Medical Sciences**

- 15.10 – 15.30** "Micronutrients in food products: efficiency and safety issues"  
Speaker: L. N. Shatnyuk, Ph.D., Professor, Head of Laboratory of New Specialized Product Technologies of Nutrition Scientific/Research Institute of the Russian Academy of Medical Sciences
- 15.30 – 16.00** "Assessment methods of quality and authenticity of functional food products"  
Speaker: K. I. Eller, Ph.D., Professor, Head of Laboratory of Scientific/Research Institute of Russian Academy of Medical Science
- 16.05 – 16.35** "Gelatine and gelatine hydrolysates – a unique combination of health and product advantages for modern foodstuffs"  
Speaker: E. Ovsianikova, Gelita AG
- 16.40 – 17.10** "Palatinose™ – new brand in the Russian market – the only slow release sugar providing long lasting energy for functional drinks and food"  
Speaker: A. A. Katsevich, Director, Kima Limited
- 17.10 – 17.40** "Sweets and healthy nutrition – dream reality? Latest nutrition scientific views"  
Speaker: Palatinit GmbH
- 17.40 – 18.00** "Substitution of sugar in food products: threpsology aspects and technologies applied"  
Speaker: O. G. Shubina, Ph.D., Moscow State University of Food Production

**6 December 2006**

**Conference Hall ?**

**HEALTHY NUTRITION OF RUSSIAN PEOPLE: BALANCED, OPTIMAL AND FUNCTIONAL.**

**Chairman: L. N. Shatnyuk – Ph.D., Professor, Head of Laboratory of New Specialized Product Technologies of Nutrition Scientific/Research Institute of the Russian Academy of Medical Sciences**

- 10.00 – 11.00** "Fibregum: the Natural Multifunctional Fiber"  
Speaker: Gontran Dondain, President General Director, Colloides Naturels International
- 11.05 – 12.05** "Oats: healthy food and functional ingredient"  
Speaker: Markku Mikola, Ph.D., Food Sciences, Representative of Finnish Oat Association for EU Promotion program for Processed Oat Products in Russia.

**NEW INGREDIENTS – A KEY TO INNOVATIVE TECHNOLOGIES.**

**Chairman: A. A. Kochetkova, Ph.D., Professor,  
Moscow State University of Food Production**

- 12.10 – 12.30** "Ingredients and food product evolution"  
Speaker: A. A. Kochetkova, Ph.D., Professor, Moscow State University of Food Production
- 12.35 – 13.05** "Innovating in Spices at Kancor"  
Speaker: V. Sasheendran, Senior Manager, Global Sales, Kancor Ingredients Limited
- 13.10 – 13.40** "New Stabilizer & Emulsifier System for Ice Cream, DENICE Series"  
Speaker: Takeo Yotsuzuka, Technical & Marketing Manage, International Business Division, Riken Vitamin Co. Ltd
- 13.40 – 14.10** "Excellent Performance Cake Foaming Gel, EXCELSPONGE 526"  
Speaker: Takeo Yotsuzuka, Technical & Marketing Manage, International Business Division, Riken Vitamin Co. Ltd

- 14.15 – 15.15 **"New GENU® pectin types for very low soluble solids gels, e.g. fruity dessert jellies and healthy jams"**  
Speaker: Wencke D. Henriksen, Application Manager Desserts, CP Kelco
- 15.20 – 16.20 **"The new cost-effective unique ELIANE starches by AVEBE. Wider range of applications and new perspectives in the production of tomato sauces, ketchups, mayonnaises and dressings"**  
Speaker: Tommy Anzelius, Senior Process Engineer, AVEBE (Netherlands)
- 16.25 – 16.55 **"For a healthier future: New solutions from ROQUETTE with NUTRIOSE® resistant dextrin, MALTISORB® maltitol, and NUTRALYS® pea protein"**  
Speaker: Bruno Gehin, Market Development Senior Manager, Food BU, Roquette
- 17.00 – 18.00 **"Lyckeby patented know-how – seasoning and flavour technology with respect to low fat and low salt"**  
Speaker: Jan-Olof Lundberg, Development Manager, Lyckeby Culinar AB

7 December 2006

Conference Hall G

**OIL AND FAT INDUSTRY: PRODUCT ASSORTMENT EXPANSION – A KEY TO SUCCESS IN THE MARKET.**  
**Chairman: V. N. Krasilnikov, Ph.D., Professor, St Petersburg Trade-Economic Institute**

- 10.00 – 10.30 **"Oil and fat industry development prospects"**  
Speaker: V. N. Krasilnikov, Ph.D., Professor, St Petersburg Trade-Economic Institute
- 10.30 – 11.00 **"Enzymatic reesterification of fats"**  
Speaker: R. L. Perkel, Ph.D., Professor, St Petersburg Trade-Economic Institute
- 11.05 – 11.35 **"New generation of natural flavouring ingredients Butter Grains"**  
Speaker: R. G. Abdurakhmanova, Senior Process Engineer, Georgia 3
- 11.40 – 12.00 **"Peculiarities of using fermented egg yolk in mayonnaise production"**  
Speaker: A. V. Dovbischuk, Deputy General Director, Interprod
- 12.05 – 12.20 **"Liquid margarine production with mayonnaise equipment. Production features of mayonnaise 75% fatness and more"**  
Speaker: O. S. Iliyina, Process Engineer, Fat Product Consultant, Globar
- 12.25 – 12.55 **"Lyckeby Culinar AB (Sweden) concept for middle and high fat mayonnaise. Freeze-thaw stability of mayonnaise emulsion"**  
Speaker: Askana Persson, Product Developer, Lyckeby Culinar AB

**HOW TO MAKE DRINKS OF THE FUTURE?**

**Chairman: E. S. Gorenkov, Ph.D., Professor, Deputy Director, GNU VNI IKOP**

- 13.05 – 13.35 **"Ingredients in fruit and vegetable preserves production"**  
Speaker: E. S. Gorenkov, Ph.D., Professor, Deputy Director, GNU VNI IKOP
- 13.40 – 14.40 **"Velcorin® – Cold sterilisation of alcohol free beverages"**  
Speaker: A. Fedoseeva, Sales Manager & Application Engineer, DrinkStar GmbH / GF ATB
- 14.45 – 15.15 **"Prospects of using vegetable extracts in drinks of improved bioavailability"**  
Speaker: E. L. Komarova, Ph.D., Research Officer of VILAR Scientific/Research Institute, Senior Process Engineer, Natural Ingredients
- 15.20 – 15.50 **"Let's make drinks of the next season"**  
Speaker: N. Ivanova, Process Engineer, Fine Ingredients
- 15.55 – 16.25 **"Harnessing Nano Technology for healthier food applications"**  
Speaker: Eli Levy, Managing Director, Adumim Food Ingredients

**SPECIAL TOPIC**

**DEVELOPING THE EUROPEAN FOOD SUPPLEMENTS MARKET – A GLOBAL PERSPECTIVE**

- 16.30 – 17.00 **"The global DS market: developments in the US and Asia"**  
Speaker: Randy Dennin, Chairman IADSA (International Alliance of Dietary/Food Supplement Associations)
- 17.00 – 17.30 **"How to sell DS in EU countries. The regulatory framework"**  
Speaker: Katharina Wagner, Regulatory Manager Nutritional Products, EAS (European Advisory Services)
- 17.30 – 18.00 **"Emerging marketing opportunities for DS in EU countries"**  
Speaker: Gert Krabichler, Marketing & Business Development Senior Manager Capsugel

Conference Hall ?

**ZESTS OF CONFECTIONARY AND BAKERY INDUSTRY.**

**Chairman: T. B. Tsyganova, Ph.D., Professor, Technological Academy of Management**

- 10:30 – 10:50 **"Key trends of using functional ingredients in bakery"**  
Speaker: T. B. Tsyganova, Ph.D., Professor, Technological Academy of Management
- 10:50 – 11:10 **"Scientific and practical aspects of using functional ingredients in production of special purpose confectionery products"**  
Speaker: T. V. Savenkova, Ph.D., Deputy Director of Scientific/Research Institute of Confectionary Industry of Russian Academy of Agricultural Science
- 11.15 – 11.45 **"Use of Soyuz® fat systems in confectionary and bakery industry"**  
Speaker: E. E. Boitsova, Confectionary Process Engineer, Soyuz Corporation

- 11.50 – 12.20 "Pectins and their use in food and non-food industries. Overview"**  
Speaker: Uwe Moellhoff, Area Manager Sales and Technical Service Herbstreith & Fox KG, Germany
- 12.25 – 12.55 "Use of Margo® specialised margarine and fat in confectionary and bakery industry"**  
Speaker: V. I. Ignatov, Director, Scientific/Research Centre, Nizhny Novgorod Integrated Fat & Oil Plant
- 13.00 – 13.30 "New fillers for candies, cakes and baked goods"**  
Speaker: E. V. Ostapenko, Head of Quality Department, Unitron Prom
- 13.35 – 14.05 "Marzipan – from the past to the future"**  
Speaker: E. Lebedeva, Technology and Development Manager, August Topfer & Co. GmbH
- 14.10 – 14.40 "World tree nuts live stages"**  
Speaker: A. K. Lichko, Good Food, Group of companies
- 14.45 – 15.15 "Modern trends in waffle production"**  
Speaker: M. V. Zvyagintseva, Head of Applied Research Centre, Efko Food Ingredients
- 15.20 – 15.50 "Bargus food products for quality improvement and assortment expansion of bakery and flour confectionery products"**  
Speaker: O. G. Krivitskaya, Head of Bargus Products Division, Global, Russia; L. I. Zimyankova, Process Engineer/Consultant on Confectionary and Bakery Products, Global, Russia
- 15.55 – 16.25 "Enzymatic agents of Muehlenchemie – quality stabilisers of flour confectionery products"**  
Speaker: E. N. Kovalchuk, Process Engineer – Consultant, Global
- 16.30 – 17.00 "Caramelized products and a new generation of encapsulated flavours for confectionary and bakery industry"**  
Speaker: S. V. Vasilinets, Head of Sales Department, Fine Ingredients
- 17.00 – 17.30 "Flour based and sweet stuffs with inulin and oligofructose from Orafit: enjoyment will become healthy"**  
Speaker: M.V. Perkovets, Orafit
- 17.30 – 18.00 "Use of dry functional mixtures Promix and Albolak in confectionary and bakery industries"**  
Speaker: P. B. Matveev, Chief Process Engineer, Alev

**7 December 2006  
Conference Hall F**

**MODERN TECHNOLOGIES OF DAIRY AND MEAT PRODUCTION.  
WHO WILL WIN THE FIGHT FOR CONSUMER?**

**Chairmen: A.A. Tvorogova, Ph.D., Professor, Scientific/Research Institute refrigeration industry (dairy industry)**

**A.A. Semenova, Ph.D., Head of Laboratory,  
Scientific/Research Institute of Meat Industry named after V. M. Gorbатов (meat industry)**

- 10:00 – 10:25 "Functional role of ingredients in production of whipped dairy products"**  
Speaker: A.A. Tvorogova, Ph.D., Professor, Scientific/Research Institute of refrigeration industry
- 10:25 – 10:55 "Innovative developments of Soyuz Corporation for Dairy Industry"**  
Speaker: L. I. Stepanova, Ph.D., Director of CNII CZT
- 11:00 – 11:15 "Innovative products from Hydrosol for dairy products"**  
Speaker: O. E. Fomenko, Process Engineer – Consultant, Global
- 11:20 – 12:20 "Innovative Ingredient Based Solutions for Dairy Products"**  
Speaker: V. Makeev, Flarus
- 12:25 – 12:55 "Functional butter fat substitutes for complex formula item production"**  
Speaker: N. V. Roschupkina, Head of Innovation Bureau for Dairy Industry, Efko Food Ingredients
- 13:00 – 14:00 "Prebiotic fibers from Orafit for dairy and meat industry: conquer the consumer by providing him the Feel Good Factor!"**  
Speaker: M.V. Perkovets, Orafit
- 14:05 – 14:35 "New generation of natural flavouring ingredients Butter Grains"**  
Speaker: R. G. Abdurakhmanova, Senior Process Engineer, Georgia 3
- 14:40 – 15:10 "Legislative aspects of using food additives in meat industry"**  
Speaker: A. A. Semenova, Ph.D., Head of Laboratory, Scientific/Research Institute of Meat Industry named after V. M. Gorbатов
- 15:15 – 15:45 "Food ingredients for anti-molding and antimicrobial protection of meat products"**  
Speaker: L. S. Kuznetsova, Ph.D., Head of Polymer Laboratory of Applied Biotechnology University
- 15:55 – 16:25 "Moguntia – the full range of additives for meat processing"**  
Speaker: V. V. Pryanishnikov, Director, Moguntia – Interrus, V. I. Lyubchenko, Ph.D., Senior Process Engineer, Moguntia – Interrus
- 16:30 – 17:00 "Modern meat processing equipment"**  
Speaker: N. V. Pestov, Director, Intermik-Rustech
- 17:05 – 17:25 "A new approach towards poultry meat quality with mechanical deboning"**  
Speaker: S. I. Golovin, Process Engineer, Omega Food Technologies
- 17.30 – 18.00 "Process flavours"**  
Speaker: Jan Pánek, professor, Department of Food Chemistry and Analysis, Institute of Chemical Technology, Prague, Czech Republic, Rieber & Son ASA –Rieber Food Ingredients, Norway

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