



## Conference Agenda

### FOOD HYDROCOLLOIDS 2020

**April 26-28, 2020 – Intercontinental Mark Hopkins Hotel, San Francisco, CA**

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<b>SUNDAY APRIL 26, 2020</b>		
6:00 -8:00 P.M. Registration & Cocktails – Top of The Mark Intercontinental Hotel		
<b>MONDAY April 27, 2020</b>		
TIME	TOPIC	SPEAKER
8:00	<b>Registration, Breakfast</b>	
9:00	Welcome & Conference Overview/ Faces & Places	Verena Seisun
10:00	<b>IMR International (1)</b> <i>“Global Market Overview/Application Review”</i>	Dennis Seisun Nesha Zalesny
10:30	<b>Refreshment Break</b>	
11:15	<b>Califia Farms (2)</b> <i>“Plant Based Challenges - Hydrocolloid Opportunities”</i>	Nagendra Rangavajla
11:45	<b>Rigo Trading S.A. - Haribo Representative (3)</b> <i>“Texture at Haribo - Now and the Future”</i>	Conrad Fessler
12:15	<b>Roundtable Luncheon</b>	
1:45	<b>Unilever (4)</b> <i>“Using Plants' Intrinsic Structure Properties”</i>	Krassimir Velikov
2:15	<b>Eco-Cuisine, Inc (5)</b> <i>“Taking the Pulse of Texture”</i>	Ron Pickarski
2:45	<b>Refreshment Break</b>	
3:15	<b>Hyman, Phelps &amp; McNamara, P.C. (6)</b> <i>"How to Name That Plant-Based Food- A Legal Perspective"</i>	Riette van Laack
3:45	<b>International Food Information Council (7)</b> <i>“Consumer Perceptions and Trends-Predicting the Unpredictable”</i>	Joe Clayton
4:15	Close of Day 1	
6:00	<b>Meet in hotel lobby 6:00PM</b> <b>Brief Tour - Cocktails – Dinner Banquet – McCormick &amp; Kuleto Ghirardelli Square</b>	



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<b>TUESDAY April 28, 2020</b>		
<b>TIME</b>	<b>TOPIC</b>	<b>SPEAKER</b>
8:00	<b>Breakfast</b>	
9:00	<b>Nestle Development Center (8)</b> <i>“Texture Nestled in the Nestle Mix”</i>	Jun Tse (Ray) Fu
9:30	<b>Edelman (9)</b> <i>“The Trust Barometer - Understanding Consumers”</i>	Darci Vetter or Alternate
10:00	<b>Doehler GmbH (10)</b> <i>“Revolution Plant-based Nutrition the Doehler Way”</i>	Rene Krebs
10:30	<b>Refreshment Break</b>	
11:15	<b>Scott Brothers Dairy (11)</b> <i>“Separation Anxiety: Challenges on the Plant-Based Frontier”</i>	Scott Shoemaker
11:45	<b>Frescolat s.r.l. (12)</b> <i>“Trends in Plant Based Food - Italian Perspective”</i>	Giorgio Conte
12:15	<b>Roundtable Luncheon</b>	
1:45	<b>CEAMSA (13)</b> <i>“Texture in Plant Based Food - Regional Differences”</i>	Karen Laustsen
2:15	<b>Shanghai Brilliant Gum Co., LTD (14)</b> <i>“Old and New Hydrocolloids in Asia - Trends and Opportunities”</i>	Jinyuan Wang
2:45	<b>Brief Break</b>	
3:00	<b>Ingredion(15)</b> <i>“Plant Based Foods - Holistic Formulating”</i>	Brandon Roa
3:30	<b>Panel Discussion</b> <i>“Message Methodology : Communicating with Consumers”</i>	Panel from Audience
4:00	Conference Summary & Conclusions Hydrocolloid Quiz & Award \$200 Cash Prize	Dennis Seisun Nesha Zalesny
4:30	End of Conference	