Grid Asia Food & Beverage Summit 2017

Oct.31-Nov.1, 2017, Jakarta JS Luwansa Hotel (Ballroom B)

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Organizer Overview

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Ringier Trade Media Ltd. is a leading B2B industrial information provider, providing industrial leaders in China, Asia and the Middle East with the technical information, solutions and applications they need to improve their manufacturing and marketing capability through multiple media platforms that include print (industry trade journals), online (www.industrysourcing.com), events, digital marketing, iPad, iPhone and Android devices.

With award winning editorial content that cover 18 major manufacturing sectors such as Plastics& Rubber, Metalworking, Coatings & Ink, Household & Personal Care, Packaging, Pharmaceutical, Food & Beverage, Automotive..etc. The company has been successfully linking buyers and suppliers in China, Asia and the Middle East and the rest of the world to the mutual benefits of all parties.







Shanghai Ringier Conference & Exhibition Co., Ltd.

Taking advantage of powerful media resources, Ringier Conference covers the industries of plastics, food, personal care, medicine & health care, nonwovens, coatings & ink, automobile, metal, mold & die, package, composite material, and the latest technologies. Since 2003, we organize over 20 high level conferences bringing industry leaders together for information exchange and networking opportunities in China and successfully extend into S.E.Asia from 2014.

A series of conferences in S.E.Asia that cater specifically to industry verticals like metalworking technology, plastics processing, automotive, food beverage processing & packaging representing growth sectors in many S.E. Asia countries. These sectors require high levels of technology and upgrading to meet the growing needs of sophisticated consumers both domestically and for export markets.

Conferences organized by Ringier not only provide industry leaders with the latest technologies, but also help Greater China enterprises innovatively explore new markets.



For more information, please visit www.ringierevents.com or scan this QRcode.



Opening Speech

From the President: Mr. Mike Hay



Good morning, ladies and gentlemen. Welcome to the 3rd Asia Food and Beverage Summit organized by Ringier Trade Media Ltd. together with partners, the Indonesian Food & Beverage Association (GAPMMI), the Indonesian Association of Food Technologists (IAFT), the ASEAN Food and Beverage Alliance (AFBA), Food Industry Asia (FIA), the Philippine Association of Food Technologists, Inc. (PAFT), and the Indonesian Packaging Federation (IPF).

I would like to thank you all for taking part in this conference. It's a pleasure to see some familiar faces among the audience today. A special thanks to our speakers, most of whom have travelled far to be with us today. We have industry and academic experts from China, Indonesia, Malaysia, Singapore, the Philippines, and Taiwan.

I would also like to acknowledge our special sponsors: BioScience, Shanghai BioTech Group, Guangzhou Flower Flavours @ Fragrances Co., Ltd., Kinn Shang Hoo Iron Works, Labthink Instruments Co., Ltd., Gen Asia Biotech Co., Ltd., Newamstar Packaging Machinery Co., Ltd, Baolingbao Biology Co., Ltd., PT Markindo Rekateknik, Ming Chyi Biotechnology LTD. Thank you for your continued support.

Today, Mr Adhi Lukman, Mr Henky Wibawa, and Mr Rindit Pambayun, gentlemen who I know you are very familiar with will brief you on the latest figures and trends in the industry. But let me start with why we are here again today in Jakarta. According to the local National Statistics Agency, Indonesia has over 5,700 large to medium size companies, and over a million micro and small-scale companies engaged in food production many of whom are looking to grow, modernize, seek investment, and so on.

The market in Indonesia's food and beverage processing industry is growing! Two reasons in particular - the rise in the country's consuming class and the huge potential of the ASEAN market as a whole - these factors have become the drivers of change for the local industry. Demanding better and more diverse products, the local and regional markets are essentially pushing manufacturers to break away from outmoded technologies and to embrace innovation in many aspects of production, from their choice of ingredients, to their processing, and packaging solutions with food safety being paramount.

At the same time the industry is faced with the realities of over- and under-nutrition. In Indonesia, the overweight prevalence is 24.5%, while 37.2% of children under five years old are stunted, according to a commissioned study by ARoFIIN. So we must ask ourselves how we can be part of the solution.

Therefore, our conference is themed "Innovative Technologies in Functional Food and Beverage Manufacturing". You will hear on topics related to health and nutrition from Ms. Regina Moench-Pfanner and Mr. Iwan Surjawan. From the Philippines, Dr. Miflora Gatchalian will speak on innovative approaches to product development.

On the topic of improving product quality, halal compliance comes to mind. With Indonesia a major potential market, lawmakers are proposing a bill on mandatory halal certification. Should it be made into law, all manufacturers of packaged foodstuff, beverage, medicines and cosmetics must ensure their products are halal and must certify and label their products as so. We have invited Dr. Aminah Abdullah to speak on what this means for you as producers and importers.

This conference also covers packaging innovations and solutions. Mr Josselin Prats, general manager for SEA/ANZ from Videojet Technologies, will do a presentation on coding and marking technologies. From Labthink Instruments, Mr. Joe Shek will speak on flexible packaging quality control system.

To make our summit more interesting and informative, there is a mini expo where some great products and solutions are exhibited. Please do make sure you visit our sponsors booths to learn more about how these fine companies can help you in your business. In addition to this conference being a learning and networking experience, it is also a place to do business. Thus, we have set up a Buyer - Supplier match making service whereby you - the delegates can arrange one on one meetings with the sponsors at a time convenient to you. If you haven't already done so please make your meeting request with one of our staff at the reception table, and we will get it set up. This evening we have a cocktail party and if you wish to attend please register at our reception desk.

Please ask questions not only during the Q&A sessions, at the coffee and lunch breaks, but also via our WhatsApp discussion group. You will also find on your table a feedback form, please fill it out and hand it to our staff in order to enter the lucky draw. We have several prizes to give away including Beats EP Headphones. Your comments and suggestions are very important to us. In particular we would like to know what content you need and where we should hold next year's event!

On the second day, please join the PT Arnott's Indonesia Factory Tour where you can learn more about production, and other relevant information to guide you in your business operation. You do need to preregister for this event - so we know how many buses to order so again please register with our front desk to guarantee your seat. It's going to be a very informative tour!

At the end of the conference, I am confident that not only will you have made a lot of new business contacts and friends, but also will take home some inspiring ideas. Again please ensure that you visit all the booths from our sponsors as they have innovative technologies and solutions to offer.

So, I wish you all success, more inspiration, new ideas, good business and an enjoyable two days!

> Michael Hay President Ringier Trade Media Ltd

OOORingier Events

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The 3rd Asia Food & Beverage summit (31 Oct – 1 Nov 2017)

JS Luwansa Hotel and Convention Center

(Address: Jl. HR Rasuna Said Kav C-22, Jakarta 12940, Indonesia)

Information for Participants

Conference Secretariat: The secretariat is at at Ballroom B, the 1st Floor in JS Luwansa Hotel. (Jl. HR Rasuna Said Kav C-22, Jakarta 12940, Indonesia). We expect this conference to be valuable to both of us and a successful cooperation.

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Airline tickets, hotel information, internet access, fax, telephone: JS Luwansa Hotel

Contact Person: Handy Lie

T. 62-21 29543030 ; M. (62) 812 8618 6919; Email: csmgr@jsluwansa.com

In case of emergency, please contact our conference secretariat members by emails or phones.

1. Sign in:

Please sign in <u>at Ballroom B, the 1st Floor</u> in JS Luwansa Hotel **during 08:00 am to 09:00 am on October 31**, 2017. We will provide delegate badges and conference folder based on the reserved delegate list. Please provide us your <u>business name card</u> (if you don't have business name cards, it's okay to show us your company i.d. / any personal i.d. / or registration form that you used to register for this conference) and your registration number for our sign in work so we can prepare further services for you.

2. Delegate badge:

For your convenience in entering conference venue, enjoying snacks and meals, please always wear your delegate badge.

3. Conference folder:

The conference folder is distributed at the 1st day. One copy per delegate. Please come to registration center to get your folder before the conference begins.

4. WhatsApp discussion group

Please join WhatsApp discussion group for better onsite communication among the conference attendees. First, download WhatsApp application from Google play or APP store. Second, register your WhatsApp account, then add the conference WhatsApp link or scan the QR code. https://chat.whatsapp.com/ITB8r3w7TMK8L1SK1dGazo



You will see the latest updates of the conference time to time once you are in this group.

5. Lunch:

We offer cafeteria lunches in Olam restaurant at ground floor during the conference period. Please bring your delegate badge with lunch coupon to the Olam restaurant.

6. Networking Cocktail Party:

The cocktail party is held <u>at Pool side where is located at 5th Floor</u>, in the evening of October 31. It's a networking activity among all participants in a friendly atmosphere. Please bring your cocktail coupon to the party.

For Standard VIP pass, if you are interested in Cocktail Party, please approach our reception desk to get details about the invitation. Hope to see many of you there.

7. Match-making service:

In order to promote the communication among the attendees, we offer you the matchmaking service, in the <u>Business Center</u>, <u>Ground Floor</u> to meet & talk face to face.

8. Questionnaire:

One questionnaire is in event bag. Your suggestions are important for us to improve our service. The conference secretariat will ask you for it during **the last tea break of the 2nd day or you can hand over it to our secretariat**.

9. Lucky Draw:

In order to appreciate all your support, we prepare a lucky draw for you at the end of the conference. Please fill out the

questionnaire completely to join the lucky draw activity in session.

10. Factory Tour:

For participants who pre-registered for attending factory tour, you will receive a shuttle bus ticket when registration on Day 1. Please bring your badge with shuttle bus ticket to take the shuttle bus between the hotel and factory.

11. Attention:

1. Any distribution activity of company propaganda is forbidden except for the authorized supporters.

2. Please switch your cell phone into either vibration or silent mode.

3. All participants shall keep your own personal belongings safe during the tea breaks and lunch times and prevent your own personal belongings from being stolen. The conference organizer is not liable for damage, injury, and loss of personal belongings before, during and after the event.

12. Special notes:

We use different badge strips to identify attendants, blue for the delegates, silver for the sponsors, and red for speakers.

Thanks for your cooperation!





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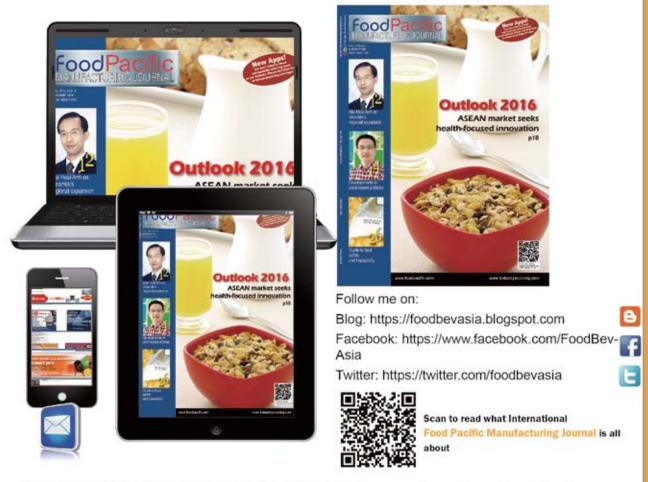


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To learn how to get more high quality sales leads, please contact:

Mr. Mike Hay, President T e I : +852 2369 8788 Ext 11 Email: mchhay@ringier.com.hk Toll Free Hotline: 800-820-0083 (within Mainland China) 800-1122-8811 (outside of Mainland China)

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KUP-60 Universal mixing & seasoning machine



BFK-10 Universal food cooker



FA-300 Hydraulic high speed blender



ES

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machine



CBS -10 Smasher(Hydraulic Type)

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Strong Partners



About PATPI:

The Indonesian Association of Food Technologist (IAFT), established in 1967, is a professional organization of food technology in Indonesia, with 1000 members. The major objective of IAFT is to stimulate and advance knowledge on various aspects of Food Science and Technology. The main activities of IAFT are to disseminate the results of research in food science and technology in the form of a scientific journal; annual meeting; scientific recommendations to governments and other policy makers; providing curriculum in food science and technology education; and to build synergy between academia, industry, government and the community in the development of food science and technology of the ASEAN (FIFSTA) and the International Union of Food Science and Technology (IUFoST).

About Indonesian Food & Beverage Association (GAPMMI):



Based on the awareness of the importance to facilitate and promote food business in Indonesia, **GAPMMI** helps its members to protect and develop their business by providing them with valuable assistance and information on multi-aspect on food business from food safety, labeling and other economic issues related to food industries.



About AFBA/FIA:

The **ASEAN Food and Beverage Alliance (AFBA)** is a group of national associations in ASEAN countries involved in the manufacture, distribution and sale of food and nonalcoholic beverage products. We are a dedicated body committed to effectively representing the food industry with policy makers and key opinion leaders in the ASEAN.



Food Industry Asia (FIA) is a non-profit organisation that was formed in 2010 to enable major food manufacturers to speak with one voice on complex issues such as food security, food safety and the harmonisation of standards. The organisation covers the whole of Asia, acting as a policy hub for national industry associations and affiliated groups to engage with public bodies and other stakeholders at a regional level.



About PAFT:

The PHILIPPINE ASSOCIATION OF FOOD TECHNOLOGISTS, INC.(PAFT) was established in 1960, as a voluntary, non profit association of individuals and companies committed to promoting food science and technology as a profession. PAFT's mission is to be an effective partner of Academe, Industry and Government in providing relevant advocacy training and consultancy in the field of Food Science & Technology for National Development and the Welfare of the General Public.



About IPF:

INDONESIAN PACKAGING FEDERATION (IPF) is a business association, non-profit, non-governmental organization of packaging industry in Indonesia,

founded in August 1977. The mission is to enhance packaging quality & technology development as well as to encourage research and development in the packaging innovations.



TCI Group dengan bangga mempersembahkan model servis komprehensif dan inovatif kami, "Integrated Bioscience Design" (IBD), untuk memberikan jasa ODM (Original Design Manufacturer) di bidang suplemen kesehatan (minuman fungsional, bubuk, tablet, kapsul, dan jelly) serta produk-produk kecantikan (masker bioselulosa dan essence/serum). Melalui jasa ODM professional dan Integrated Bioscience Design, kami membuat produk-produk efektif dengan tujuan "Join & Delight consumer's life"

Kami percaya dengan konsep siklus, bahwa merk bagus patut memiliki produk yang benar-benar bagus, dan hanya produk bagus itulah yang dapat membangun merk bagus. TCI tidak hanya dapat mendesain dan memproduksi produk dengan konsep IBD, namun juga bersama dengan klien partner kami, bertanggung jawab sepenuhnya untuk semua konsumer.

TCI menganggap bioteknologi sebagai komponen utama untuk kesuksesannya. Dengan mengkombinasikan bioteknologi dengan genetika, estetika, ergonomi, bahan terapan dan area riset lainnya, kami bertujuan untuk membawa produk klien menggunakan teknologi terbaru sehingga dapat memiliki langkah terdepan di kompetisi. Terlebih lagi, kami memiliki tim konsultan legal untuk membantu anda dalam proses registrasi produk, yang merupakan keharusan untuk mendesain produk yang efektif.

Mohon hubungi Mr. Wang untuk pertanyaan lebih lanjut/sales inquiry.

HP: +886-937730086

Email: Vincent.Wang@tci-bio.com



Online Production & Storage Solution of Newamstar First announced

Owning the largest liquid (beverage) packaging machinery R&D and manufacturing base in China, Newamstar is China the only one supplier who can provide online production& storage solution for the liquid food beverage factories.

Newamstar provides complete set of smart equipment and comprehensive solutions for global customers in five areas - beverage, dairy, alcohol, condiments and personal care products, including water treatment, pretreatment, blowing, filling, secondary packaging, transportation robot and intelligent stereoscopic warehouse, to realize the dream of "China equipment, equip the world".

On the summit, Newamstar will show how to realize integration and intelligence of liquid food & beverage production, packaging, storage and logistic through the integration of blowing-filling-capping Combiblock production line and intelligent ASRS with the help of "Internet +" technology and intelligent terminals, to improve food safety traceability and ensure food & beverage safety, helping customers build intelligent factory and bringing value-added service.





Labthink specializes in manufacturing of innovative material testing instruments used in packaging, pharmaceutical, food, daily chemical, automobile industries since 1989. Our portfolio comprises of water vapor transmission rate tester, oxygen transmission rate tester, gas permeability tester, migration & non-volatile-matter content tester, tensile tester, heat sealer, headspace gas analysis, impact testing, compressive strength testing etc.



Good and Safety Flavors For Food Industries.

Guangzhou Flower Flavours and Fragrances Co., Ltd.Established in 2003 is one of the best food flavour manufacturers in Chinese flavour industry in terms of its innovation and the good quality with competitive price. The company has powerful comprehensive strength and technical resources like many experts in food industry and senior flavourists; The Company is the pioneer in this field to set up a GMP workshop covering an area of more than 2100 square meters with the grade of "A Hundred and Thousand Progression Purify Check and Accept". The high efficiency of every department and the first-rate equipment enable the company to get the certificates of ISO 9001:2008(International Quality Management System), ISO22000:2005(Food Safety Management System), ISO14001:2004(Environmental Management System), Halal (Halal Food Certificate) and health food certified etc.

Guangzhou Flower Flavours and Fragrances Co., Ltd. is a high-tech enterprise specializing in the field of food flavours. We can develop flavour as customers' requirement to meet their different demands. Now we have developed and produced more than 1300 items. Our flavours enjoy a very good market and reputation in dairy, beverages, ice cream, confectionery, snack, bakery, specialty oils & fats, feeds industries, etc. it has received numerous awards from both National and Provincial Authorities in China which includes: "Guangdong Province Enterprise of Observing contract and valuing credit", "China Food Safety Demonstration Enterprise", "Guangdong Top Five Food Additive Enterprise", "National High-Tech Enterprise" and the like.

The company has about 88 branch offices covering all over China and overseas, aiming at correctly providing customers with timely, sincere, professional service. Please don't hesitate to contact our Indonesia sales manager Mahone Liao +62 812 8902 2196;+86 137 1900 4351, sharing success with customers.





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- Customized Maltodextrin: Maltodextrin DE5-7, 7-9, 10-12, 18-20, Tapioca Maltodextrin Agglomerated Maltodextrin, Maltodextrin fine powder, Corn Syrup Solid
- Starch Sugar: Trehalose, Dextrose Monohydrate, Dextrose Anhydrous, Glucose syrup, Beta-Cyclodextrin, High Maltose Powder
- Others: Corn Gluten Meal, Corn steep Liquor

And we have cooperated with Coca Cola, Pepsci, Nestle, Kraft, Amway, Herbalife, Danone, Abbott etc more than 1500 companies.

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I. PT. Markindo Rekateknik :

History : Markindo has been in business since the 1990s.

Markindo Rekateknik is a trading-based services company that specializes in providing manufacturers with coding, printing, and marking solutions. We offer comprehensive packaging solutions, reliable aftersales services and a dependable manned rental program backed by a team of experts. Our company is ranked among the five leading specialist service firms in Indonesia. Head Office

Company Name: MARKINDO REKATEKNIK, PT Address: Graha Arteri Mas 2, Jalan Panjang No.68 Kav.6 Jakarta Barat11520 Country: INDONESIA Phone: +62 21 58302664 Fax: +62 21 58302667 Email: marketing@markindo.co.id Website: markindo.co.id Line of Business: TRADING COMPANY

- II. Company Product
- (A.) Continous Inkjet Printer (C.) Thermal InkJet
- (B.) Laser Marking
- (D.) Thermal Transfer Overprinter





GEN ASIA BIOTECH CO., LTD. has adhered to the business philosophies of "quality, safety, innovation, and service" with the rigorous care and insistence on health since the establishment in 1992. The raw materials selected by GAB have gone through strict screening and are natural food materials primarily, no artificial colorants and preservatives added in process.

At the part of quality control, from the purchase of raw materials, confirmation of the ingredient quality, production process to finished product output, we follow the standard operations of quality control of ISO22000:2005, and HACCP certification systems.

GEN ASIA BIOTECH CO., LTD. integrates all kinds of professional technology platforms and constantly innovates the researching and developing of new products in order to meet the demands of the times with professional process technology. Meanwhile, we offer customers more convenient and diversified supports and services to create higher value added and market competitiveness of products. Customers' satisfaction and trusts are always the key and goal for our company's sustainable management.



Due to the rapid growth of industrial society and the elevating of living standard, there is a lot of difference between the labor and the capital. The short of manpower forced the wage to be higher day by day. The customer has double, so the enterprisers exhaust all their energies to speed up the development of foodstuff industry, but the demand still exceeds supply. We have spent 40 years of experiment and research to manufacture food processing machinery, adopt automatic machines to reduce cost and lower the price for the customers. Now express heartfelt thanks to the supports. We will increase output to reduce the machines' cost and as soon as possible to improve the quality of products. To supply a reasonable price for customers. Thanks for comments.

Food processing machines have made a big progress for these ten years. It is hard to say which company's products are good or not. High quality products can reach the desired effect and save the cost for the enterprisers. The demander must have the new idea to consider the business future and choose high quality with durable products. There are many brands in the market for producing food processing machineries, so it is important to adopt reliable brand can help your business success.







MCB was initially established in 1987 as a spray dryer industrial consultancy & design company, and has since then grown into a leading manufacturer of nutraceutical ingredient powders, specializing in the field of food standard lipid powders & specialty powder ingredients.

Many of our innovative production procedures and drying technologies were patented with national certifications. With our current product distribution network covering worldwide and cooperation with numerous global ingredient solution providers.

Our research and development expertise allows us to offer variety of ingredient powders of application within fields of nutraceutical, healthy food, and general food markets. Moreover, we can cater all types of spray dry contract manufacturing requirements, and assist our client in formulation developments of variety of ingredient powders or end products.

Our manufacturing process and product quality is under strict quality and assurance guidelines under certification of ISO22000, HACCP and HALAL

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3rd Asia Food & Beverage Summit 2017

Oct.31 - Nov.1, 2017 , Jakarta | JS Luwansa Hotel (Ballroom B)



Agenda

Day 1 — 31 October

Topic: Indonesia F&B industry update 9:40-1010 Richard Anthoni, President Director of Ria Engineering, Newamstar Indonesia Representative Office Topic: Smart Factory 0:10-10:45 Tea Break 0:45-11:15 Mr. Henky Wibawa, Executive Director of Indonesian Packaging Federation (IPF) Topic: Packaging Challenges you will get excited about – Sharing Ideas 0:45-11:15 Mr. Henky Wibawa, Executive Director of Indonesian Packaging Federation (IPF) Topic: Packaging Challenges you will get excited about – Sharing Ideas 0:45-11:15 Mr. Henky Wibawa, Executive Director of Indonesian Packaging Federation (IPF) Topic: Utilization of Distinctive Agricultural Products with Synergene TM in Functional Food and Beverage 1:15-11:45 Group Photo 2:00-13:30 Luncheon 2:00-13:30 Luncheon 3:30-14:00 Keynote Speech Aminah Abdullah (Prof. Dr.), Research Fellow, Universiti Islam Malaysia, Cyberjaya, Selangor. Malaysia Topic: Pioneering Halal Food and Beverage Certification and Standard 4:00-14:30 Topic: Imorove Productivity with Innovative Coding and Marking Technologies (S) Pte Ltd Topic: Imorove Productivity with Innovative Coding and Marking Technologies for Food and Beverage Packaging 4:30-15:00 Mr. Joe Sheik, Manager of Sales in Indonesia, Labthink Instruments Co., Ltd. Topic:Firesh cheese market and opportunity for Indonesian and ASEAN market and Greenfields experience to take this market in Indonesia 6:354-16:30 Regina Moench Planner	08:00-09:00 :	Registration
Nr. Adhi Lukman, Chairman GAPMMI, Indonesia Topic: Indonesia F&B industry update 94-01-01 Richard Anthoni, President Director of Ria Engineering, Newamstar Indonesia Representative Office Topic: Smart Factory 010-104-5 Ta B Break 04-51-115 Keynote Speech Mr. Henky Wibawa, Executive Director of Indonesian Packaging Federation (IPF) Topic: Packaging Challenges you will get excited about – Sharing Ideas Sponsor Presentation Ms. Wanda Callista Sandra, Sales Manager, TCI Co., Ltd. Topic: Ullization of Distinctive Agricultural Products with Synergene TM in Functional Food and Beverage 1145-12:00 Group Photo 2:00-13:30 Luncheon 3:01-14:00 Keynote Speech Mr. Josseline Prats, General Manager, SEA/ANZ, Videojet Technologies (S) Pte Ltd Topic: Improve Productivity with Innovative Coding and Marking Technologies for Food and Beverage 9:01-15:30 Fab reak 4:30-15:30 Mr. Josseline Prats, General Manager, SEA/ANZ, Videojet Technologies for Food and Beverage 9:01:5:5:10 Productivity with Innovative Coding and Marking Technologies for Food and Beverage 9:0:5:15:30 Ea Break <t< td=""><td>09:00-09:10 :</td><td>Opening Speech</td></t<>	09:00-09:10 :	Opening Speech
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7:35-19:30 Cocktail Party	17:05-17:35	Prof. Alonzo A. Gabriel, PhD RMicro DPAM, Professor and University Scientist, Laboratory of Food Microbiology and Hygiene, Department of Food Science and Nutrition, College of Home Economics, University of the Philippines Diliman Topic: Tools for Optimising Fruit Beverages Processing: Addressing Consumer Demands for Safety
	17:35-19:30	Cocktail Party

3rd Asia Food & Beverage Summit 2017

Oct.31 - Nov.1, 2017 , Jakarta | JS Luwansa Hotel (Ballroom B)



Agenda

Day 2 — 1 November

09:00-09:30 Keynote Speech Iwan Surjawan, Ph.D. Head of Food Technology Department, Indonesia International Institute of Life Sciences Topic: Protecting Consumers through Food Safety Management and Technology 09:30-10:00 Keynote Speech Dr. Miflora Minoza-Gatchalian, CEO, Quality Partners Company, Ltd
Topic: Innovation Approaches in Food Product Development
10:00-10:20 Tea Break
10:20-10:50 Keynote Speech Ms. Juliet Zhu, Managing Director Asia Pacific/Global Director of Emerging Markets, ABI ASIA Topic: Innovation to Market - Marketing for Asia's Functional Food & Beverage Manufacturers
Technical Presentation 10:50-11:00 Mr. Alexander Yunior, Sales Manager, GUANGZHOU FLOWER FLAVOURS@FRAGRANCES CO.,LTD. Topic: The application of Flavour in beverage
11:00-11:10Technical PresentationPeggy Yang, Vice export manager, Baolingbao Biology Co., Ltd. Topic: The introduction of nature, 0 calorie sweetner: Erythritol
11:10-11:30 Wrap up & Lucky Draw (Beats EP Headphones)
11:30-12:40 luncheon
For our international attendees: Visit of PT. Arnott's Indonesia
12:50 Departure for Factory Tour from Hotel
14:30-16:00 Activity: Factory Visit - Safety & Quality Induction and Brief Plant Introduction - Cookie line from Mixing process to automated packing process
16:00 Departure from Arnotts Indonesia factory
Conference End









Adhi Lukman Chairman of GAPMMI, Indonesia

Was born in 1961, and graduated from IPB (Bogor Agricultural University), Faculty of Agricultural Engineering & Technology, Food Technology & Human Nutrition in 1984.

With experience in various seminars and trainings, both nationally and internationally, Adhi Lukman continues his career in industry, either of food or other industries.

Recognized internationally as an authority on the food industry, Adhi Lukman is the current Chairman of GAPMMI, the Indonesian Food & Beverages Association. In 2016, elected as President AFBA (ASEAN Food and Beverage Alliance).

In addition to his role with GAPMMI, Adhi Lukman works with several organizations, as Chairman of Permanent Committee for Development of Food Industry, Indonesian Chamber of Commerce & Industry (KADIN); Member of Working Team of Indonesia's National Productivity Board (LPN); Member of Expert Working Group of National Food Security Council (DKP); Member of National Codex Committee; Coordinator Industrial and Government Relationship Division of The Indonesian Association of Food Technologist (PATPI); Member of Advisory Board PT SGS; Member of Impartiality Committee PT. TÜV NORD Indonesia; Member of Notification Body & Inquiry Point (TBT-WTO), National Standard Body (BSN); Advisory Board of Food Science & Technology Department, Faculty of Agricultural Technology , Bogor Agricultural University (IPB); Jury SNI Award (BSN); Jury Primaduta Award 2016, Ministry of Trade; Steering Committee of Standard Community (MASTAN/BSN); Member of Working Group on Acceleration Nutrition Improvement, Ministry of Development Planning / BAPPENAS; Member of Forum Communications Management and Development of Public Market (General Trade), Shopping Mall and Supermarket (Modern Trade), Ministry of Trade; Member of Working Group (3) Evaluation and Analysis Impact of Economic Policy, Ministry of Coordinating Economic of Republic Indonesia.

Topic: Topic: Indonesia F&B industry update









Richard Anthoni President Director of Ria Engineering, Newamstar Indonesia Representative Office Jiangsu Newamstar Packaging Machinery Co., Ltd.

Mr. Richard Anthoni graduated from Mechanical Engineering Department, Cheng Kung University at Taiwan, on 1978 and founded Ria Engineering on 1980 as a Engineering company which specializes in Plastic Machinery. Currently, Ria Engineering is the Appointed Exclusive Agent in Indonesia for suppliers from around the world with products ranging from Injection and Blow Moulding Machines, Extrusion Machines, Thermoforming Machines, Beverage Filling Machines, Dosing equipments, Sub Equipment, and many others.

With such an extensive and broad products, Mr. Anthoni has excelled in this industry field and become the expert in providing clients with best possible solutions for their need, resulting in many successful turn key projects.

Topic: Smart Factory







Henky Wibawa Executive Director, Indonesian Packaging Federation

Henky Wibawa serves as Indonesian Packaging Consultant and Executive Director of Indonesian Packaging Federation based in Jakarta. He has more than 30 years of experience in market and business development and research across the packaging manufacturing industries: Argha Karya PI, VAW Europack, Alcan Flexipack, Amcor Flexibles Indonesia.

Henky studied and graduated as Electrical Engineer from Ruhr-Universitaet Bochum, Germany.

Topic: Packaging Challenges you will get excited about – Sharing Ideas







Wanda Callista Sandra Sales Manager, TCI Co., Ltd.

National Chung Hsing University - bachelor of science of Food Science & Biotechnology Universitas Pelita Harapan - Master of Management

Topic: Utilization of Distinctive Agricultural Products with Synergene[™] in Functional Food and Beverage







Aminah Abdullah (Prof. Dr.) Research Fellow Universiti Islam Malaysia, Cyberjaya, Selangor . Malaysia

Prof. Aminah obtained her Ph.D from University of Missouri-Columbia, U.S.A .,majoring in Food Science and minor in Nutrition. She was formerly a Professor at Faculty of Science and Technology, Universiti Kebangsaan Malaysia until August 2017 and now is a Research Fellow at Universiti Islam Malaysia, Cyberjaya. Her area of specialization is Sensory Evaluation, Halal Quality and Safety and Food Antioxidant. She has published more than 200 papers in journal and proceeding and had filed 7 patents. She is actively involved in the development of Malaysian Food Standard and currently Chairperson for Food Additives, Infant Food,, Sensory Evaluation and Halal Gelatin. She is currently the member of the Association of Malaysian National Professor under the Cluster of Agriculture and Food Security where she is responsible for related halal issues .

Topic: Pioneering Halal Food and Beverage Certification and Standard







Ringier Events

Speaker Biography

Josselin Prats General Manager, SEA/ANZ , Videojet Technologies (S) Pte Ltd

Josselin Prats, General Manager, SEA/ANZ is responsible for ensuring growth, profitability, and strategic leadership of all product lines, sales, service, supplies, parts, marketing, customer service and global technical support.

Josselin joined Videojet more than 10 years ago, as Distributor Manager – Africa and was subsequently promoted to Sales Director Distributor Africa and South Europe. He later assumed additional responsibility for our Middle East Distribution network driving market share gains and growing our businesses. Most recently, he has been the GM for our Middle East, with responsibility for our operations in the United Arab Emirates.

Prior to Videojet, Josselin held commercial roles of progressively increased responsibility at the Limagrain Group and Chopin in Paris. His sales experience on the MEA market coupled with his ability to drive a diverse distribution network and leadership have strengthened our position and help us achieved revenue growth within the region

Topic: Improve Productivity with Innovative Coding and Marking Technologies for Food and Beverage Packaging









OOORingier Events

Speaker Biography

Joe Shek Manager of Sales in Indonesia Labthink Instruments Co., Ltd.

Joe shek has served foreign trading industry for more than 6 years and has worked in different position. He received his master degree in international trading since 2011.

Joe began his career in the automotive industry for ATC corp. managing south America project and marketing. As of 2016, Joe acts as manager of sales in Indonesia

Topic: Flexible packaging Quality control system for food industry









Regina Moench Pfanner, PhD CEO, Ibn360

Dr Regina Moench-Pfanner is an international nutrition specialist with more than 30 years' experience in the nutrition and health sector. She has and continues to serve as Advisor to governments, NGOs, the food industry and media on areas relating to food fortification, nutrition program interventions, and the complex dual burden of under-nutrition and obesity. Previously, she held regional and country roles with leading NGOs in the emergency and development sector, including the International Red Cross and Red Crescent Society, Helen Keller International and the Global Alliance for Improved Nutrition. At the global level, Dr Moench-Pfanner has brokered many noteworthy public-private-civic partnerships, including the implementation of nation-wide staple food fortification in Asia, Latin America and Africa; the introduction of micronutrient powders to the emergency sector; and programmatic research in nutrition. She is a Fulbright Scholar, and holds a MSc from Michigan State University, USA and a Doctorate in International Nutrition from the University of Bonn, Germany. She is the author and coauthor of more than 60 articles published in peer-reviewed journals; has presented at numerous conferences and workshops; and is a board member of the Rice Bowl Index and steering committee member of the Asian Round Table of Food Innovation for Improved Nutrition. In her current capacity as CEO of ibn360, Dr Moench-Pfanner works with clients in the public and private sectors to co-create solutions to sustainably improve nutrition, by strengthening linkages, translating ideas into action, and channeling investments into impact, so people around the world can achieve better nutrition.

Topic: Nutrition Improvement – Challenges in Asia







Darmanto Setyawan Head of Dairy Manufacturing, PT Greenfields Indonesia

Start the career in processing industry on 1995 after graduated from Chemical Enginer Dept, Bandung Istitute of Technology. Follow various education and training on liquid food processing and food technology especially Dairy processing include Cheese

Have 19 years experience in food manufacturing start when working for PT Pulau Sambu, wet coconut processing plant. Career in Dairy Manufacturing since 2003 when join with PT Greenfields Indonesia and since then lead the Greenfields Milk production and innovate to other Fresh Dairy i.e. Whipping cream, mozzarella pizza cheese, traditional italian mozzarella, Ricotta, Camembert, and Yogurt.

Topic: Fresh cheese market and opportunity for Indonesian and ASEAN market and Greenfields experience to take this market in Indonesia







Prof. Dr. Rindit Pambayun Head of Food Research Center Reasearch Institution Sriwijaya University President of Indonesian Association of Food Technologists (IAFT)

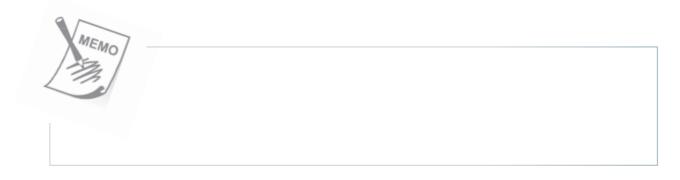
Born in Cilacap, Central Java-Indonesia, on December 4, 1956.

Education: Doctoral degree in Food Science, Gadjah Mada University, 2008; Work at Agricultural Product Processing Technology Study Program, College of Agriculture, Sriwijaya since 1986; Since 2009 Professor of Food Science and Technology at Sriwijaya University.

Teaching Experiences: Responsible for Food Biochemistry, Food Microbiology, as well as Functional Food.

Research Area: Functional food of Indonesian origin, including Uncaria gambier Roxb plant as a functional drinks (Indigenous plant-product of Indonesia).

Topic: Effect of Processing on nutrition, safety, and palatabiliti of Indonesian Traditional Food Origin









Prof. Alonzo A. Gabriel, PhD RMicro DPAM Professor and University Scientist Laboratory of Food Microbiology and Hygiene Department of Food Science and Nutrition College of Home Economics University of the Philippines Diliman

Prof. Alonzo A. Gabriel is a Professor of Food Science and Technology, a University Scientist, and the Principal Investigator at the Laboratory of Food Microbiology and Hygiene, University of the Philippines Diliman. His research interests include fruit juice processing using traditional and novel food technologies. Hurdle Food Technologies and microbiological challenge testing. He has done studies on microbial stress adaptation and its implication to food safety and food quality.

Topic: Tools for Optimizing Fruit Beverages Processing: Addressing Consumer Demands for Safety and Quality







Iwan Surjawan, Ph.D. Head of Food Technology Department Indonesia International Institute of Life Sciences Jakarta, Indonesia

Dr. Surjawan earned his Ph.D. in Food Science from the University of Maine, USA. He later earned his Post Doc from the University of Nebraska in process engineering. He was then a Senior Research Food Scientist at the Schwan Food Company from 2005-08, to research and develop new ingredient technologies or processes that can be commercialized into new products.

From 2008 he began working at Garuda Food Indonesia, firstly as head of Innovation and Technology Development conducting research for new innovative products. He was also the Head of International Food and Beverage Product Development. His main responsibilities were to provide technical support on new products and their developments and their food processing and packaging for the international market. His experience covers in Food Extrusion (in chemical reaction thereof), Dairy Fermentation (a growth optimization of cheese cultures), Cereals Technology, Frozen Food Technology (minimize of ice recrystallization in ice cream), Baking Technology (cookies & frozen dough), Beverages (Aseptic and non-Aseptic). He is currently Head of Food Technology Program Study at Indonesia International Institute for Life Sciences in Jakarta.

Topic: Protecting Consumers through Food Safety Management and Technology







Dr. Miflora Minoza-Gatchalian CEO, Quality Partners Company, Ltd

Dr. MIFLORA MINOZA-GATCHALIAN earned her Doctorate degree from the University of Tokyo in Japan, Master of Arts in Statistics and BS Food Technology degrees from the University of the Philippines (U.P.). She obtained her graduate Diploma in Industrial Quality Control, with distinction, from Boucentrum International Education in the Netherlands. She is Academician Emeritus of the prestigious International Academy for Quality (IAQ), Secretary-General Emeritus of the Asia Pacific Quality Organization (APQO), Fellow of the American Society for Quality (ASQ) and Past President of Philippine Society for Quality (PSQ). She was President of the Federation of Institutes of Food Science and Technology, ASEAN (FIFSTA) and is the founding President of the Philippine Association of Food Technologists (PAFT). Among the latest major honors she received were from: (a) IAQ's Agnes Zaludova Gold Medal for global excellence; (b) U.P. Alumni Association, Most distinguished Professional; (c) APQO-Walt L. Hurd Foundation the "Harrington-Ishikawa World Quality Professional Medal" presented in Mexico; (d) the ASQ "E. Jack Lancaster Award" received in Anaheim, California, USA; and (e) Shanghai Association for Quality in China, the Magnolia Award for Global Excellence. In 2005, the APQO -Walt L. Hurd Foundation honored Dr. M. M. Gatchalian (MMG) with a medal in her name (MMG Gold Medal) to be awarded annually to a globally recognized Woman Quality Professional.

Topic: Innovation Approaches in Food Product Development







Juliet Zhu Managing Director Asia Pacific/Global Director of Emerging Markets, ABI ASIA

Juliet (Ye) Zhu has been managing global and Asia-Pacific accounts at ABI in Singapore for the last eight years. She reestablished ABI's Singapore office in 2010 and opened Shanghai Office in 2014. With keen interests and passion for emerging markets, Juliet helps ABI expanding into fast-growth market and brings client services into these markets.

She provides strategic consultation to multinational corporations across various industries such as food processing, ingredients, bakery and confectionary, food and beverage packaging, and provides strategic consultation on marketing, positioning, lead generation and product launches at various trade shows for these clients.

Originally from China, Juliet is a native Mandarin speaker and fluent in English.Her language and excellent cross-cultural communication skills provide significant value for clients in Asia and globally. She previously worked at ABI Europe in London for three years where she played a valuable role in advising clients on strategies to execute marketing and public relations programmes in Europe and Asia.

Topic: Innovation to Market - Marketing for Asia's Functional Food & Beverage Manufacturers







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