

DLG-Forum Titel

New ideas for product developers

More and more Start-ups are springing up all over the world. The product range, especially in the sweet and snack food industry, is constantly growing and new products have to establish themselves on the market. At the same time, health awareness is growing and the focus is increasingly on healthy products. The Nutri-Score was introduced to help consumers to identify quickly healthy and less healthy foods.

What opportunities are there to develop new products that stand out from the market? Is it possible to produce healthy snacks and sweets? Answers to these and other important questions are provided by our Expert Stage:

| Time | Content |
|-------|--|
| 12:30 | Opening and presentation |
| | Prof. Dr. Katharina Riehn, Vice President and chairwoman of the DLG Competence Center Food, Veterinary Specialist for food safety and meat hygiene, Professor of food microbiology and food toxicology, HAW Hamburg, Cormany, |
| 12:35 | toxicology, HAW Hamburg, Germany Sweetness and food preference in children – challenges and |
| 12.55 | opportunities in product development |
| | Prof. Dr. Andrea Maier-Nöth, Professor of Sensory, Consumer & |
| | Nutritional Sciences, Health Psychology, Life Science Department, Albstadt-Sigmaringen University, Germany |
| | Head of Research Center for Consumer, Food and Appliances, |
| | InnovationsCampus Sigmaringen, Germany |
| | Director of Eat-Health-Pleasure GmbH, Switzerland |
| 01:00 | Future of food: personalised nutrition as a driver for innovation & health |
| | Michael Gusko , Global Director Innovation, GoodMills Group GmbH, Vienna, Austria |
| 01:25 | Cellular agriculture: cell culture chocolate as a case study |
| | Prof. Dr. Tilo Hühn, Center Coordinator Foodcomposition and |
| | -processdesign, Institute for Food and Beverage Innovation, |
| | ZHAW, Wädenswil, Switzerland (Prof. Dr. Regine Eibl, Prof. Dr. |
| | Dieter Eibl) |
| 01:50 | Summary |
| | Prof. Dr. Katharina Riehn, Vice President and chairwoman of the |
| | DLG Competence Center Food, Veterinary Specialist for food |
| | safety and meat hygiene, Professor of food microbiology and food toxicology, HAW Hamburg, Germany |
| 02:00 | Closing |
| 02.00 | Ciosing |

Speakers on Monday 31/01/2022 (12:30 - 02:00 p.m.)

We will introduce you to new ideas for product developers. Come and talk to our speakers from science and industry, contribute your expertise, exchange ideas with the experts and get the latest first-hand information.