

Science Day: From blueprinting to Brexit

Food & drink under the microscope

25 May 2017

Programme

09.00 *Registration & refreshments*

09:30 **Welcome to Leatherhead and introduction to Science Day**

09:45 **What is keeping you awake at night?**

Mark Butcher, VP Commercial

An interactive session to identify the top challenges faced by members this year and next. We will be doing some real time polling and feeding back our findings.

10.15 **What are the latest influences/developments in food science and how will these impact future product development?**

Jenny Arthur, Head of Nutrition & Product Development

Looking at which of the nutrition and consumer trends will translate into products, what these might look like and how they might be realised; while considering the implications and what to look out for.

10.45 **Benefits of blueprinting for sugar and saturated fat reduction**

Kathy Groves, Head of Microscopy and Elena Patra, Sensory Scientist

Blueprinting is a step-by-step strategic approach to reformulation for existing or developing new products. Leatherhead's blueprinting experts will guide you through the maze of options and explain the considerations and implications.

11.15 *Refreshments*

11.45 **What's coming up on the regulatory and claims landscape over the next 5 years that will impact product development?**

Oliver Leedam, Regulatory Consultant

Leatherhead's Regulatory and Product Development experts will discuss what is in the Regulatory pipeline over the next 5 years and assess what the impacts will be on developing new products from acrylamide to nutrition and health claims.

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Programme, continued

12.15 **Brexit and food safety implications**

Peter Wareing, Food Safety & Manufacturing Consultant

What are the risks and benefits of deregulation? What will happen to UK law in the immediate aftermath and in the future? What about new trade agreements, import and export controls; what are the implications of being a 'Third Country' with respect to the EU?

12.45 *Lunch*

13.30 **Interactive sessions**

- ⌞ Gut microbiome – the different perspectives of nutrition, ingredients and food safety
- ⌞ Microstructure and sensory science – helping to develop new and healthier products
- ⌞ New and novel ingredients

15.30 *Close and polling results of top challenges faced by members this year and next.*

15.45 **Science labs and sensory facilities tour** *(optional)*