

## Science & Innovation Day

16 November 2016

### Programme

09.30 *Registration & refreshments*

10.00 **Leatherhead today**

Chris Wells, MD, Leatherhead Food Research

Over a year since our incorporation to the Science Group, what does Leatherhead look like today?

10.10 **Food innovation of the future**

Mark Butcher, VP Science & Innovation, Leatherhead Food Research

It has never been so important to innovate quickly and to do so evermore in areas away from your organisation's core competencies. With consumer demands continue to evolve in rapid and sometimes unpredictable ways, we'll provide our perspective on how you should be managing innovation to get the most from your R&D investments

10.40 **Creating an industry leading product**

Jenny Arthur, Head of Nutrition & Product Development, Leatherhead Food Research

Looking forward to 2020 we'll provide insight into the hottest areas of innovation and the trends that will drive the need to innovate. We'll highlight the potential stress points of our industry, where we're seeing industry capability gaps evolve, as well as sharing our thoughts on the significance of science and research to create the products that will be needed to satisfy consumers of the future

11.10 *Refreshments & networking*

Coffee, biscuits and a catch-up

11.40 **A blueprint for sugar reduction**

Professor Kathy Groves, Head of Science, Leatherhead Food Research

The high-profile food topic of 2016 was undoubtedly sugar and this is of course likely to continue to be topical until 2020. Through the use of a case study, we'll show how the creation of product 'blueprint' enables smarter reformulation.

Programme continues on page 2

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### Programme, continued

**12.10 Wellness & nutrition – does the science stack up?**

Jenny Arthur, Head of Nutrition & Product Development, Leatherhead Food Research

Consumer perception drives sales but does what does the science say about some of the latest health trends? How do you separate fact from fiction, and should you even bother? As the public health agenda continues to grow teeth and consumers become increasingly conscious of product experience and wellbeing, we share our thoughts on the science behind the industry's major health and wellness trends and how you should respond to them.

**12.45 Lunch & networking**

Stretch your legs, have a bite to eat and share your thoughts on the morning's debate

**13.30 Tour of facilities and meet the team**

A chance to view the new laboratories, question our experts and catch up with your peers. 1:1 meetings can be arranged prior to the event but informal meetings are equally encouraged. We'll be running some demo's in our laboratory to help you get a feel for what we do.

**14.30 Keeping it clean, naturally**

Peter Wareing, Food Safety and Manufacturing Consultant, Leatherhead Food Research

Consumer demand for clean label, 'natural', 'kitchen-cupboard' and 'free-from' products continues to grow, but this brings with it some complex challenges for food safety and quality professionals. We'll highlight some of these challenges and methods available to assess them, as well as talking through the impact of getting it wrong and innovative ways to avoid doing so.

**15.15 Summary & thanks**

Mark Butcher, VP Science & Innovation, Leatherhead Food Research

**15.30 Networking & close**

Any further questions? Come and find us!