CONNECTING THE BUSINESS AND SCIENCE OF PRE AND PROBIOTICS ASIA-WIDE

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The all new must attend event for the pre and probiotics industry across Asia.

**Probiota Asia** brings your industry together and places you at its heart. We invite you to join us in Singapore, where we will welcome you to a community of scientists, technical experts and business leaders from established and emerging markets across Asia and the wider world. This is your opportunity to become part of a group that shares your enthusiasm for scientific discovery and your appetite for commercial success.

Interested in shaping the future of prebiotic, probiotic and microbiota-focused nutrition industries across Asia? Then this is your event.

- Comprehensive conference: presenters and speakers drawn from leading academic institutions and businesses share insights, knowledge and practical experience.
- Interactive format: roundtables, debates and discussions that get you involved and make your voice heard.
- Peer-to-peer networking: across the three-day programme informal social networking events encourage the exchange of ideas and the development of new relationships across academia, science and business.

**Applause for Probiota events**

**Probiota Asia** is part of a global events series that is 11 years old this year. Read what our delegates had to say about the 2017 event:

“Acquired some new knowledge and met many frontiers from different industry/organization which gave me some inspiration.”  
Pei-Hsuan Lee

“It was an excellent platform for us to meet like-minded people with a good objective to promote and tap on the opportunities in Asia.”  
Benny Yap

“The event has valuable information of probiotic marketing, science and regulation for the food manufacturer”  
Xiaomin Hang

“Eye opener for me, the opportunity/platform to interact with experts from different industries, cleared some of my doubts with regards to probiotic use”  
Jo Chong

94% rated Probiota Asia ‘excellent’ or ‘good’  
81% felt the event stands out against others  
75% agree the event achieved the objective of connecting the business and scientific communities in pre- and probiotics  
82% felt the information provided will add value to their organisation
## Agenda at a glance

### Wednesday 17 October

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<th>Time</th>
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<tr>
<td>Evening</td>
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### Thursday 18 October

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<tr>
<td>Morning</td>
<td>Conference</td>
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<td></td>
<td>Speed networking</td>
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<td>Lunch with roundtable discussions</td>
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<td>Afternoon</td>
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<td>Evening</td>
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### Friday 19 October

<table>
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<th>Time</th>
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<tr>
<td>Morning</td>
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## A powerful partnership

The International Probiotics Association and Probiota joined forces in 2016 to create exceptional events that bring global insights to the global probiotics market.

**Members benefit from a 25% registration discount. Use promocode IPA25 when you register online.**

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### Every valuable minute

Our itinerary maximises your information and networking opportunities and minimises your time out of the office:

- Get to the heart of the event with our welcome reception and poster session
- Enjoy a full conference programme that delivers ground-breaking insight and inspiration
- Go for more in-depth analysis with industry expert at our roundtable lunch discussions
- Use speed networking to get accelerated access to the people you most want to meet
- Experience extended networking opportunities and get access to the people you most want to meet
- Close after lunch on day three for easy return travel

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### Scientific Frontiers sessions – a showcase of leading edge science

We’re committed to bringing innovative, ground-breaking research to your attention. In the run up to Probiota Asia we’ve invited researchers to submit abstracts of their most innovative and insightful projects. All abstracts will be reviewed by our Scientific Committee, leading experts in the fields of pre and probiotics. Their selection of the best will be invited to take part in our Scientific Frontiers poster session on the first evening of Probiota Asia, or to be presented as a talk on day three.

### Our Scientific Committee

**Prof Bob Rastall**  
University of Reading, UK

**Dr Siti Abdul Malek**  
Associate Professor, Singapore Institute of Technology

**Dr Iain Brownlee**  
Senior Research Scientist, CSIRO Health and Biosecurity

**Dr Wai Mun Loke**  
Managing Director, Innovprof

**Dr Sumanto Halder**  
Senior Research Fellow, Clinical Nutrition Research Centre

**Dr. Anders Henriksson**  
Principal Application Specialist, DuPont Nutrition & Health
Day 1: Wednesday 17 October

Registration, Poster viewing, networking reception

The Scientific Frontiers poster session presents the latest state-of-the-art developments in all aspects of prebiotic, probiotic and microbiome science relevant to health, wellbeing, consumers and industry. Posters will be selected based on abstracts submitted and reviewed by our Scientific Committee.

End of day 1

Day 2: Thursday 18 October

Welcome from the Chair and scene setting

Gary Scattergood, Editor-in-Chief, NutraIngredients-Asia

Gary leads William Reed's HQ in Asia and is Editor-in-Chief of its food and nutrition titles FoodNavigator-Asia and NutraIngredients-Asia. He has 14 years' media and events experience having started his career as a newspaper journalist in UK, where he went on to edit several regional titles. He first joined William Reed in 2011 as an Editor of some of the company's UK-based food and nutrition titles. Gary then moved on to take over the editorship of several global business titles covering the travel and retail industries, before moving to Asia to lead the region-wide teams for communications and advertising business publications PRWeek and Campaign. He re-joined William Reed in August 2016 to open its first Asia office in Singapore and spearhead the expansion of its content, events and commercial activities across the region. Gary has hosted, presented and moderated at conferences and awards shows around the world, and has regularly appeared on TV and radio to discuss the food and nutrition, travel and tourism, and media and marketing industries.

Regulatory aspects of Human Milk Oligosaccharides

Dr Amy Smith, Probiotic Global Lead for Regulatory Affairs, DuPont Nutrition & Health

Amy Smith earned a doctorate degree in Microbiology from Louisiana State University in 1997, minoring in virology and molecular biology. After years conducting research on microbial pathogenesis and developing molecular detection methods, Amy began a career with DuPont in food safety diagnostics. In 2012, Amy moved within DuPont Regulatory Affairs and today is the Regulatory Global Lead for the DuPont Probiotics business. Amy's ability to understand science and regulation, translating to real world industry, enables her to contribute to the forward-thinking probiotics industry platform and lend to the success of DuPont probiotics, all at the current pace of immense industry growth.
Day 2: **Thursday 18 October**

**George Paraskevakos**

George has been involved with the probiotic industry since 2007 where he served in various roles from business development to account management for a globally recognized probiotic producer. During this time, he also served on the IPA Board of Directors including two mandates as President before taking on the association’s leadership role as Executive Director. George’s motivation is to continuously drive the IPA’s positive outreach as the “Global Voice of Probiotics”.

**Wai Mun Poon**

Wai Mun is a specialist in regulatory affairs for food supplements, functional foods and beverages across the ASEAN region. For more than 10 years, she has actively advised companies, helping them to develop regulatory strategies for product development and marketing. Wai Mun manages the Secretariat of ASEAN Technical Scientific Committee for Traditional Medicine and Health Supplements. She is a biotechnologist and graduated with a MSc in biopharmaceuticals from the University of New South Wales, Australia.

**Regulations Global IPA**

Geoge Paraskevakos, Executive Director, International Probiotics Association (IPA)

**Refreshments**

**Evolving and urgent – understanding today’s probiotics regulations in South East Asia**

Wai Mun Poon, Owner and Regulatory Affairs Consultant, Wong SJ Asia

Academics and consumers alike now recognise the important role that gut microbes play in human health. As the demand for probiotic and prebiotic products grows, more and more probiotic foods are being introduced into the ASEAN region. In response regulatory agencies are developing regulations and guidelines to govern sales and marketing of probiotic supplements and functional foods. Wai Mun offers a guide to the current status and application of regulations across ASEAN demonstrating the challenges thrown up by diverse regulatory systems in key countries. Her insights will help manufacturers avoid common pitfalls and maximise opportunities for success.

- Diverse, complex and evolving – an introduction to the current ASEAN regulatory environment
- Progress and obstacles – permitted health claims and how they vary
- Harmonisation – progress towards a shared ASEAN regulatory framework

**Extended networking and poster viewing**

Take time to build your network or a second chance to view the Scientific Frontiers Posters. Your opportunity to make new contacts and investigate areas of mutual interest.

**Roundtable lunches – discuss the issues that matter most to you**

Tables will be hosted by an expert from industry or academia who will lead an informal discussion on an industry hot topic. Join the table that suits you best, subject to availability.

**Dessert and coffee**
Day 2: Thursday 18 October

**Emerging and Future Opportunities for Modifying Gut Microbial Populations**

*Dr Michael Conlon, Senior Research Scientist, CSIRO Health & Biosecurity*

Academics and consumers alike now recognise the important role that gut microbes play in human health. As a result, demand for probiotic and prebiotic products is growing fast. As the market accelerates, there are opportunities to broaden the range and effectiveness of new products that use or modulate gut microbes for health benefits. Michael examines the market opportunity and the science that will unlock it.

- The as yet uncharacterised adult gut microbes that are proving to be likely new targets for probiotic and prebiotic innovations
- New evidence that dietary polyphenols can beneficially modulate gut microbes
- Faecal microbial transplantation and microencapsulation – new delivery technologies that are now proving their worth

**Probiotic market growth, the danger of commoditisation and the impetus for innovation**

*Paul Mannion, Director of Product Innovation, Blackmores*

The microbiome is truly on the map and consumer demand for solutions to restore microbial balance has never been stronger. This consumer demand is underpinned by a growing body of science, increased health care practitioner recommendation and, ultimately, by consumers achieving positive health outcomes. Despite this the probiotic industry is at a cross roads, with new trends emerging which threaten ongoing commercial success and consumer acceptance. Looking to the future Paul’s presentation will highlight:

- Strategies for successful market launches and boosting consumer awareness
- Commoditisation and the probiotic potency arms race – what it takes to succeed
- Medical microbiome therapies and the future of supplemental probiotics

**Refreshments**
Day 2: Thursday 18 October

Sensing the gut’s state of health. The ingestible device that’s set to transform gut health monitoring and diagnosis

Kourosh Kalantar-zadeh, Professor, School of Chemical Engineering, University of New South Wales, Australia

Ingestible sensors have been hailed as the next big thing in human health monitoring and diagnostics. Among the first is a low-cost human gas sensing capsule developed by Kourosh and his team to diagnose gastrointestinal disorders and assess the impact of diet on the gut. The electronic capsule, which consists of gas sensors, micro-electronic circuits, tiny batteries and telecommunication components, does its work and then leaves the body naturally after passing through the gut. This presentation summarises the results of animal and human trials and assesses the market potential for this breakthrough device.

- What the capsule can tell us – from the concentration of the gut’s natural gases to internal temperature, and how the information can be used in diagnosis
- Discovering the unknown – immune system performance and the role of oxygen in the colon
- Transferring information – from the gut to the smartphone, how data is collected and verified
- Market ready? What animal and human tests tell us and how soon the capsule will be market-ready

Kourosh Kalantar-zadeh

Kourosh worked at RMIT, Melbourne, Australia for 18 years before joining the University of New South Wales as a professor. His research interests include sensors, nanotechnology, materials science, electronics, gastroenterology and medical devices. Kourosh has co-authored over 375 highly cited manuscripts. He is a member of the editorial boards of many prestigious journals including Applied Materials Today, ACS Sensors, and Nano-Micro Letters. Kourosh has received many national and international awards including the 2017 IEEE Sensor Council Achievement and the 2018 American Chemical Society (ACS) Advances in Measurement Science Lectureship Award for his achievements in the fields of sensors.

Chair’s closing remarks

Gary Scattergood, Editor-in-Chief, NutraIngredients-Asia

Probiota Asia reception

Join Probiota Asia for drinks and canapés whilst enjoying the sunset from CÉ LA VI Club Lounge at the top of the famous Marina Bay Sands.

Network with the sparkling view of the Singapore cityscape and Marina Bay view below, soaking up the laid back atmosphere. After canapés you are free to explore Singapore and take advantage of the many dining opportunities.
Chair’s re-cap of Day 2 and welcome back
Gary Scattergood, Editor-in-Chief, NutraIngredients-Asia

Probiotic futures: A global analysis of current clinical trials and what they mean for the industry
Ger Rijkers, Professor of Biomedical and Life Sciences, University College Roosevelt, the Netherlands

On behalf of the IPA, Ger and his team have completed a comprehensive review of over 1,000 probiotics related clinical trials currently underway worldwide (as registered in www.clinicaltrials.gov). This gives the industry its first global snapshot of what's happening in the world of probiotics; the scientific discoveries we can expect to see over the next five years and the product development opportunities they will give rise to. To complete the review, he has interrogated data from the US National Institute of Health and the World Health Organisation (WHO), making this the most both exhaustive and reliable information source available. Studies from countries like Japan, Australia and Iran are mainly posted on the WHO website. He will reveal:

- What's happening where – and why Europe has emerged as a global hot spot for probiotic research and innovation
- What's coming next – neurodegenerative diseases such as Parkinson's and Alzheimers heads the list of treatment areas currently under scrutiny
- What's in it for you - implications for your product development pipeline and why you need to engage with the research now

Ger Rijkers
As a researcher and academic Ger specialises in the interaction between the human immune system and micro-organisms of the respiratory and gastrointestinal tract, immunoregulation, vaccination, and healthy ageing. In addition to his work at the Roosevelt, he is a medical immunologist and senior scientist at the Laboratory of Medical Microbiology and Immunology at St Antonius Hospital in the Netherlands. He has published over 300 papers in peer-reviewed scientific journals and edited an E-book on pneumococcal conjugate vaccines. He is Section Editor for the journal Beneficial Microbes, is co-Editor-in-Chief of Pneumonia and is a member of the Scientific Advisory Board of IPA.

Probiotics and mood: Reasons for optimism in depression cases
Qin Xiang Ng, National University of Singapore

Generally safe and palatable, probiotics have garnered significant attention in recent years for their purported role in bi-directional signalling between the brain and the gut. It is purported that mood states alter gut function while gut health may influence mood and brain function. Qin Xiang's team at the Singapore Medical Association has undertaken a systematic review and meta-analysis of this subject, which reveals that probiotics can deliver positive benefits for people suffering from depression. In his presentation he reveals the details of the research, what it might mean for the treatment of depression, and the next steps to developing treatments.

- Passing signals – a summary of recent research into the gut-brain axis
- Reasons to be cheerful – how Qin Xiang's trial has proven the positive benefits of probiotics in depression cases
- Cure not prevention – how probiotics impact the mood state of the general population
- Towards a treatment – what we need to know in order to develop treatments that work in isolation or combined with other anti-depressant regimen

Qin Xiang Ng
Dr Qin Xiang Ng is a practicing clinician and an active member of the Singapore Medical Association, the International Society for Pharmaceutical Engineering (USA), and the Society for Science and the Public (USA). He has broad academic and research interests in the fields of psychiatry, public health, and evidence-based medicine. He has published several papers in these areas and is skilled in the conduct of lab work, meta-analyses, and systematic reviews. Dr Ng holds a Bachelor of Medicine and Bachelor of Surgery from the National University of Singapore.

Scientific Frontiers session
The author of our highest rated Scientific Frontiers abstract – selected by our Scientific Committee – presents key findings and impacts of their research.

Chair’s closing remarks
Gary Scattergood, Editor-in-Chief, NutraIngredients-Asia

Networking lunch
Departures
Join Probiota Asia’s community

Secure your place

Probiota Asia rates are straightforward and registration gives you access to the full programme, including:

- Welcome reception
- All presentations, panels, round table discussions and business networking sessions
- Probiota Asia 2018 Reception on Day 2
- Networking lunches

2018 Industry rate: SGD $1850
2018 Academic rate*: SGD $960

* To qualify for the academic rate you must demonstrate that you are working for an academic institution in a related field.

Groups or teams:
Save 20% when you register two or more people at the same time.
Use promocode GRPD20PROTE when registering.

The International Probiotics Association:
Members benefit from a 25% registration discount.
Use promocode IPAM25808RG when you register online.

Scientific Frontiers participants:
If your abstract is accepted as a poster at the event, you will be supplied with a code entitling you to a 50% discount. Simply enter the code when registering online.

Our venue

Probiota Asia will take place at the Hilton Singapore. Situated at the heart of the city’s Orchard Road entertainment and shopping district, Hilton Singapore is just 20 minutes from the Changi International Airport and boasts outstanding business and leisure facilities.

Better yet, as a Probiota Asia delegate, you’ll be entitled to a 20% discount on the best available room rate at your time of booking.

Register online at www.probiotaasia.com/register
Inquiries please email shannon.wickes@wrbm.com
Through its Nutrition & Health business, DuPont addresses the world’s challenges in food by offering a wide range of sustainable, bio-based ingredients and solutions to provide safer, healthier and more nutritious food. Through close collaboration with customers, DuPont combines knowledge and experience with a passion for innovation to deliver unparalleled customer value to the marketplace.

The global network of food scientists and technologists in DuPont brings world-class expertise to soy proteins, emulsifiers, enzymes, hydrocolloids, cultures, antioxidants, antimicrobials, and an array of health-promoting ingredients to what we call The Global Collaboratory™ — a place where solutions that make a real difference are discovered and brought to life.

Our probiotic cultures are scientifically proven to help keep the digestive system running smoothly and to support the body’s immune system. They give you the opportunity to add documented health benefits to your dairy products, beverages, confectionery and frozen desserts.

www.food.dupont.com
Platinum Sponsors

Nutrasource is a full service contract research organization and consulting firm specializing in navigating complex regulations on behalf of dietary supplement, food, cosmetic and pharmaceutical companies. With locations across North America, our experienced team partners with sponsors to bring products to market through strategic product development, regulatory and clinical trial consulting and analytical and bioanalytical testing.

www.nutrasource.ca

More than 80 years ago Dr. Minoru Shirota, who was the founder of Yakult, pursued preventive medicine and succeeded in strengthening and culturing our representative strain “Lactobacillus casei strain Shirota”. He then released an inexpensive, good-tasting fermented milk drink “Yakult” in 1935 so that as many people as possible could benefit from this lactobacillus.

Today 35 million bottles of our dairy products are consumed in 38 countries and regions across the world.

Since its founding, as a pioneer in the field of Probiotics, Yakult has been expanding our operations to food and beverages, cosmetics, and pharmaceutical products that contribute to good health, and publishing many scientific evidences.

With the passionate desire of our founder passed down into each of our business, we contribute to the health and happiness of people around the world through pursuit of excellence in life science in general and our research and experience in microorganisms in particular.

www.yakult.co.jp
Lallemand Health Solutions (LHS) consolidates the internationally recognized probiotic manufacturers Institut Rosell and Harmonium International.

Backed by a rich history and 80 years of expertise in probiotic research and development, Lallemand Health Solutions offers a full line of ready-to-market probiotic formulas and helps its partners to design their own custom & complex formulations using Harmonium, Lafti® or Rosel® Probiotic strains together with our proprietary protective technologies. Because, from the lab to the shelf, LHS controls the overall manufacturing process of its products, the company can ensure customers are receiving the highest quality standard of probiotic formulation.

Cooperation spells success: we provide our partners with the full support they need to develop, register, and market their products in their own market, making Lallemand Health Solutions a complete probiotic solutions provider.

With over 450 formulas marketed in more than 60 countries, our teams are able to fully meet your needs in probiotics.

www.lallemand-health-solutions.com

Morinaga Milk is one of the largest dairy product manufacturers in Japan and is a market leader with many top brands in yogurt, milk, infant formula, beverage, cheese, butter, ice cream, pudding, dietary supplements and clinical foods. Founded in 1917, Morinaga Milk exhibits excellence in the field of technology and sells not only dairy products but also beneficial functional ingredients such as probiotics, especially Bifidobacteria, such as Bifidobacterium longum BB536 and Bifidobacterium breve M-16V, which naturally reside in human intestine.

Morinaga’s flagship product B. longum BB536 is backed up by more than 130 scientific studies, and its extensive research and proven safety is backed up by FDA GRAS. Morinaga’s probiotics are manufactured in HACCP-certified facilities and have been sold in over 30 countries for more than 40 years for use in various applications such as nutritional supplements, infant formulas and dairy products.

www.moringagamilk.co.jp

Probiotical was founded in 1985 and originates from ALCE Microbiologic Laboratory, Italian leader in the production of lactic acid bacteria for the dairy industry for more than 60 years.

It’s the first plant worldwide designed exclusively for the research, development and production of probiotic micro-organisms.

With core businesses in Europe and developing businesses in Australia, North America, and Asia, Probiotical is the partner of choice for companies seeking high-quality, custom tailored probiotic and/or synbiotic products: safe, effective and stable.

The company offers a broad portfolio of allergen free, freeze dried or micro-encapsulated, probiotic strains at different concentrations supported by characterization and clinical studies. In addition to the production and commercialization of bulk ingredients, special attention is focused on the development and realization of probiotic and synbiotic finished products with guaranteed efficacy for the duration of their shelf-life.

www.probiotical.com

Winlove Probiotics is a Dutch company specialized in research, development and production of effective and evidence-based multispecies probiotic food supplements. We are an expert in the field of probiotics for over 20 years now.

Winlove’s expertise is to develop highly effective probiotic formulations for specific health indications that reach from the traditional gut area to innovative areas such as women’s health and upper respiratory tract infections. Wherever an imbalance in the microbiota causes problems, we seek for an optimal way to restore the microbial balance with probiotics.

In this way we have developed to date 11 indication specific formulations, under our brand name Ecologic®. These products are sold by our business partners under private label, with co-brand Ecologic® all over the world.

To guarantee the efficacy of our probiotics we optimize our formulations with the PROBIOACT® Technology. These ingredients improve the bacterial viability, resulting in a value-based product for our clients and the most effective solution for the consumer.

www.winlove.com
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With more than 273,000 independently audited unique visitors per month, NutraIngredients-Asia.com, NutraIngredients-USA.com and NutraIngredients.com are your indispensable as-it-happens news sources for the functional foods and supplements industries.

Using dynamic audio, visual and text formats, NutraIngredients-Asia.com journalists offer the expertise required to unpick, process and effectively communicate the scientific, regulatory and industry issues that matter to your organisation.

Whether it is a dispatch from the frontier of probiotic science, the latest health claim developments or in-depth new ingredient appraisal, NutraIngredients-Asia.com brings you the news first.

NutraIngredients-Asia.com

About the organisers

William Reed is the publisher of NutraIngredients-Asia.com, FoodNavigator-USA.com and a host of digital newsletters, publications and data sources for the food, drink and nutrition industries.

As an international multi-media events company, William Reed welcomes more than 40,000 delegates to over 40 live events, conferences and exhibitions ever year – on every continent. We’re the name behind some of the industry’s most influential global award programs including the International Wine Challenge and the World’s 50 Best Restaurant Awards.

We regularly engage with over 2.8 million food, drink and nutrition professionals.

www.william-reed.com

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www.probiotaasia.com