

ASIA 2018
PROBIOTA
SINGAPORE 17-19 OCTOBER

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

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

Probiota Asia, brought to you by NutraIngredients-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"

Xlaomin 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

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.

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 with fellow delegates
- Close after lunch on day three for easy return travel

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

Agenda at a glance

Wednesday 17 October

Evening Welcome reception and Scientific Frontiers poster session

Thursday 18 October

Morning Conference
Speed networking
Lunch with roundtable discussions

Afternoon Conference

Evening Probiota Asia 2018 Reception

Friday 19 October

Morning Conference
Networking lunch

Afternoon Departures

Day 1: Wednesday 17 October

18:00 Registration, Poster viewing and networking reception

Network with fellow delegates over refreshments as 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

19:30 End of day 1

Day 2: Thursday 18 October

Gary Scattergood



08:55 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.

Amy Smith



Amy 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.

09:30 Microbiota Shift and Health – Infancy to Elderly

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

There are many aspects of gastrointestinal (GI) health that attribute to overall health. During the stages of life from infancy to elderly, microbiota changes can determine health and happiness, including digestive health, immune response, and even mood. In this presentation, we present an overview of research that demonstrates a positive benefit in establishing a better microbiota through both HMO and probiotic intervention. The presentation highlights the role of GI microbiota in producing beneficial metabolites, resulting in specific health benefits throughout various stages of life.

Day 2: Thursday 18 October

George Paraskevacos



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".

10:00 **Regulations Global IPA**

George Paraskevacos, Executive Director, International Probiotics Association (IPA)

10:30 **Refreshments**

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.

11:00 **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

Puspita Roy



Puspita has more than fourteen years' experience in the biometrics. She has managed complex clinical trials across a range of therapeutic areas. Before joining Danone, she worked for Ecron Acunova and Accenture managing multiple key accounts of top pharmaceuticals and biotech companies. She is a Certified Clinical Data Manager and holds a master's degree in applied genetics and a bachelor's degree in biotechnology.

11:30 **Embracing digital technology for precision nutrition**

Puspita Roy, Senior Digital Programme Leader, Precision Nutrition D-Lab, Danone Nutricia Research

In the past, the research team at Danone Early Life Nutrition found it difficult to monitor real time data to demonstrate the impact of the company's nutrition solutions in the real life of babies and their families. Today it's using high tech digital solutions and connected health technologies to integrate data from various sources, including the gut microbiome, nutritional status, diet and lifestyle. The accessibility of this information is helping researchers at Danone Nutricia Research to develop strategies for 'precision nutrition'. Puspita explains how digital technologies, from machine learning to image recognition, chatbots to big data analysis, will help to target and adapt the application of Danone's integrated solutions and make precision nutrition a reality for moms and babies during their first 1,000 days journey.

- Precision nutrition – a revolutionary approach to managing mother and baby health
- Digital technologies in Danone Nutricia Research's Precision Nutrition D-Lab
- Developing 1,000 day strategies – interpreting real time data to provide targeted nutrition solutions

Day 2: Thursday 18 October

12:00 **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.

12:45 **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.

13:45 **Dessert and coffee**

Michael Conlon



For the past thirty years Michael has been conducting research on the impacts of diet on health. He has a broad knowledge of the effects of dietary polysaccharides, proteins and polyphenols, as well as lifestyle factors, on the gut, especially through their influence on microbial growth and activities such as the production of beneficial short chain fatty acids. His studies have also involved the investigation of probiotics and prebiotics, as well as treatment methods such as microencapsulation and faecal microbial transplantation. His work has been applied to understanding and helping to prevent inflammatory bowel disease, colorectal cancer and other conditions such as autism.

14:15 **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

Paul Mannion



Paul is the Director of Product Innovation at Blackmores, one of the leading supplement brands in Australia and Asia. The company's recently revitalised probiotic range is now the fastest growing in Australia. Paul has 25 years' experience in the natural health industry and probiotic product development. He also serves as the vice president of the peak industry body Complementary Medicines Australia.

14:45 **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

Day 2: Thursday 18 October

Mingzhan Toh

Mingzhan holds a Doctorate degree in Food Science and Technology (FST) from the National University of Singapore (NUS).

He is currently a Research Fellow in the Fermentation and Flavour research group, headed by Associate Professor Liu Shao Quan, at the NUS FST programme.

Mingzhan's research interests include the interactions between probiotic bacteria and yeasts and the development of novel food and beverages products through probiotification.



15:15 Interactions between probiotic bacteria and yeasts: How yeast might preserve probiotic potency during manufacture and distribution

Dr Mingzhan Toh, Research Fellow, Food Science and Technology Programme, Department of Chemistry, National University of Singapore

The health promoting properties of probiotics depend on the number of live microorganisms present at the point of consumption. That means it's crucial that probiotic foods have high levels of probiotic cells at the end of the manufacturing process and that these are maintained throughout the distribution chain. Given that there are many intrinsic and extrinsic factors that could negatively impact the survival of probiotics, this is no small challenge. Recent research suggests that yeast could help. This presentation shows how.

- Chilling, microencapsulation and active packaging – the strengths and weaknesses of current methods to protect probiotics
- The research – how yeast could enhance the viability of probiotics under elevated temperature and acidic conditions
- The effect of yeasts on the growth of probiotic bacteria in different food matrices and at low pH conditions
- The implications of mixed yeast-bacteria fermentation on the organoleptic qualities of food

15:45 Refreshments

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.



16:15 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

Day 2: Thursday 18 October

16:45 **PANEL DISCUSSION**

Chair: **Gary Scattergood**, Editor-in-Chief, NutraIngredients-Asia

Panellists

Najla Guthrie,
President/CEO, KGK
Science



Najla Guthrie is the President/CEO of KGK Science and an internationally recognized scientist in the areas of nutrition, women's health, probiotics and nutrient based ingredients. Ms. Guthrie has led KGK into a global contract research organization with clients based on four continents over the past 21 years. Along with being responsible for the interdisciplinary research, sales and product development teams KGK maintains a reputation for world-class nutraceutical science.

In addition, Ms. Guthrie is widely recognized as a leading nutraceutical industry expert and spokesperson; as well as being active in several nutraceutical industry groups.

Josh Baisley, Director of
Clinical Trials,
NutraSource



Josh has over fifteen years' experience in quality assurance, clinical, preclinical and regulatory natural health products combined with extensive expertise in antibody and biologics development. He has been active in the probiotic community as a member of the International Probiotics Association (IPA) Board of Directors. He has been closely involved in both regulatory filings and the project management of clinical trials, which means he understands how regulatory bodies think. From 2011 to 2014, he represented the dietary supplement industry on a Health Canada expert working group working towards the harmonisation of safety reporting for supplements, drugs and biologics. Josh's regulatory filings account for over ten percent of all applications received by Health Canada's Natural and Non-prescription Health Products Directorate for clinical research trials.

Prof Yuan Kun Lee,
Yong Loo Lin School of
Medicine, National
University of Singapore



Professor Yuan Kun Lee research interests include the effect of diet on the cross-talk between the gastrointestinal microbiota and the host, the recycling or removal of carbon dioxide by photosynthetic algae, and microbial fermentation processes in the production of food and pharmaceuticals and in the treatment of waste products. Prof. Lee has published 137 papers in international peer reviewed scientific journals, contributed 29 chapters in books, and authored 5 monographs. In addition, he has 3 patents to his name. He is currently President of the International Union of Microbiological Societies (IUMS). Prof. Lee is also President of the Singapore Society of Microbiology and Biotechnology, and the Asian Federation of Societies for Lactic Acid Bacteria. Prof. Lee received his Ph.D from the University of London, UK. He serves on the editorial board of the Critical Reviews in Microbiology (Associate Editor), Scientific Reports, Beneficial Microbes, Bioscience of Microbiota, Food & Health.

17:15 **Chair's closing remarks**

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

18:30 **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.



Day 3: Friday 19 October

09:15 Chair's re-cap of Day 2 and welcome back

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

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.



09:20 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 Parkinsons 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

Qin Xiang Ng

Dr 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.



09:50 Probiotics and mood: the 'gut-brain' axis

Dr Qin Xiang Ng, Clinician, 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. Mood states may alter gut function while gut health may influence mood and brain function. Ng's team, comprising of researchers from the National University of Singapore and the University of Nottingham, has undertaken a systematic review and meta-analysis of this subject, which found 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 probiotics may impact the mood states
- Towards a treatment – what we need to know before translation into clinical practice and meaningful health outcomes

10:50 Refreshments

11:20 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.

Day 3: Friday 19 October

Craig Silbery



Craig established Life-Space in 2006 and led the company's push into China, where he gained first-hand knowledge of the demographic, socio-economic and cultural aspects of the Chinese market that drive demand. He understands the challenges of expanding into culturally diverse markets and the importance of country-led marketing. He has a keen interest in R&D and the investigation of new product usage within the probiotic space.

11:35 How to harness consumer insights to design more relevant research

Craig Silbery, CEO at Evolution Health

Evolution Health is one of Asia Pacific's most successful healthcare companies, thanks to the meteoric growth of its probiotic brand Life-Space, which now ranks number one across Australia and China. Craig will examine:

- Australian manufacturing's role in this success: the rules, regulations and frameworks that have helped drive Australia's reputation as clean and green.
- The consumer insights that influence how Life-Space chooses its probiotic formulation and customer trends emerging from both China and Europe.
- The increasing importance of collaboration between the scientific community and commercial brands in clinical research

Alex Teo



Dr Teo has some 30 years of experience in food and nutritional sciences. In his 15-year stint in the United States, he obtained a Bachelor of Science in Microbiology and Chemistry, Master of Science in Microbiology, Biochemistry & Biophysics and a Doctoral degree in Food Science and Nutrition. Dr Teo worked at the United States Food and Drug Administration's National Centre for Food Safety and Technology in Chicago. Dr Teo joined Herbalife International in 2012 and part of his role is to ensure the safety and scientific merits of the company's products in all the countries within APAC, including India and China. Other core activities include leading in the scientific outreach efforts and nutrition projects with strategic external partners and health supplements-related associations within and outside the APAC region.

12:05 Combining advocacy and science: How Herbalife is seeking to increase awareness of probiotics

Dr Alex Teo, Director, Scientific Affairs, Herbalife International

Jon Chang



Jon Chang is Co-founder of the Asia Microbiota Bank, a microbiome company headquartered in Hong Kong. Previously, Mr. Chang was a corporate development director for a US technology company where he was responsible for regional strategy and mergers and acquisitions. He was also a senior investment manager for a Chinese healthcare conglomerate, focusing on hospital and pharmaceutical investment projects. He lead numerous hospital system related investment and JV negotiations as well as pharmaceutical licensing deals. Mr. Chang is originally from California, and has spent close to a decade in Beijing and Hong Kong. He is fluent in Mandarin and English. He holds an MBA from Tsinghua-MIT business program.

12:35 Broad-spectrum probiotics – using human gut microbiota transplants to restore gut microbiome diversity

Jon Chang, Co-founder, Asia Microbiota Bank

Human microbiota transplantation (aka faecal transplantation) is being used for an increasing set of patient conditions as better clinical data emerges about the procedure. The Asia Microbiota Bank (AMB), the first commercial stool microbiota bank combined with Transplant Center in Asia, shares their story, how they identified healthy donors, conducted transplants, and analyzed the clinical and metagenomic data. AMB will share case studies on the clinical outcomes from patients with irritable bowel syndrome, intestinal bowel disease, chronic diarrhoea, gut dysbiosis, ulcerative colitis, ALS and more. These cases are paving the way to discovering new bacterial strains not yet offered in an isolated form. Co-founder, Jon Chang, will share:

- Where HMT is taking microbiome treatments in the next 5 years
- Why current over-the-counter products cannot reproduce the deep diversity found in the human gut
- What can people do to maintain or improve a balanced microbiome

13:05 Chair's closing remarks

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

13:10 Networking lunch

14:30 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.

Sending your team?

Group bookings of 2 or more places are eligible for a discount (minimum 20%). Please contact probiotaevent@wrbm.com to secure a discount code.

20%
discount

The International Probiotics Association:

Members benefit from a **25% registration discount**.
Use promocode **IPAM25808RG** when you register online.

25%
discount

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.

Register online at www.probiotaasia.com/register

Inquiries please email shannon.wickes@wrbm.com

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.



Diamond Sponsors



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 worldclass 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.

Their 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

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KGK Science is the leading contract research organization offering clinical trial services and regulatory consulting for the probiotic, dietary supplement, functional food, beverage, ingredient and cosmetic industry. For over 21 years, KGK Science has been designing and conducting clinical trials to support clients with product development, claims substantiation and product marketing. Along with offering a full suite of services that includes research strategy, regulatory support, clinical trials and clinical trial management, KGK Science operates a clinical trial unit with experience in over 250 completed clinical trials in Canada, North America and Europe.

KGK Science maintains an active database in Southwestern Ontario of over 14,000 participants including a high level interest in digestive health. KGK Science's major areas of expertise include, but are not limited to: digestive health, cognition, sport nutrition/performance, weight management, skin and hair, bioavailability, cardiovascular health, infant nutrition and immune health.

www.kgkscience.com



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, 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 their 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 their operations to food and beverages, cosmetics, and pharmaceutical products that contribute to good health, and publishing many scientific evidences.

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

www.yakult.co.jp

Gold Sponsors



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 their 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: they provide their 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, their 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



Probiotal 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, Probiotal 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.probiotal.com



Procelys – a Business Unit of Lesaffre – offers a wide range of yeast-based nutrients that

are designed to support and enhance the performance of industrial fermentations, in the field of biotechnology.

NuCel® is a range of innovative and high-quality nutrients developed specifically for starter culture, probiotics and bioingredients applications. NuCel® improves biomass production, cell viability and enhances cell vitality of lactic acid bacteria.

Procelys has valuable production capabilities, state-of-the-art application laboratories and a strong technical expertise in industrial manufacturing of various strains of lactic and probiotic bacteria.

Procelys is a reliable partner contributing to cultivate your success.

www.procelys.com



Winlove Probiotics is a Dutch company specialized in research, development

and production of effective and evidence-based multispecies probiotic food supplements. They 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 they have developed to date 11 indication specific formulations, under our brand name Ecologic®. These products are sold by their business partners under private label, with cobrand Ecologic®, all over the world.

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

www.winlove.com

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