

SWISS FOOD RESEARCH

Association for the Promotion of Research and Innovation
in the Food and Food related sectors

Market driven and powered by Science and Technology



1st Swiss FoodTec Day 2009

TARGET GROUP

Key Actors, stakeholder and experts from industry, academia and private-public organizations working within the field of nutrition and food.

OBJECTIVES

The aim of the conference is to present current research agendas, inform on innovative research projects and to analyze and discuss ways to increase innovation in the fragmented and highly regulated food industry.

POSTER PRESENTATION

More than 60 posters presented by food industry and academia will give a current overview on research and innovation within the Swiss Food sector.

EVENT LANGUAGE

Presentations in German.
Slides & Posters in English.

EVENT DATE AND VENUE

- **Friday, May 15, 2009**
- **Hochhaus Schlieren,
Brandstrasse 24, Schlieren**

REGISTRATION & FEE

CHF 90.00 Event Fee

For registration please visit
www.foodresearch.ch

RESEARCH PARTNER



Schweizerische Eidgenossenschaft
Confédération suisse
Confederazione Svizzera
Confederaziun svizra

Förderagentur für Innovation KTI

EVENT PARTNERS



PROGRAM OUTLINE

- 08.30 Registration & Coffee

Moderation: Prof. Erich Windhab, CTI Life Sciences / ETH Zürich

- 09.00 **Welcome.** Prof. Beda M. Stadler, CTI Life Sciences

- 09.10 **CTI FoodTec Day – bringing together research and innovation in food industry and academia**
Prof. Erich Windhab, CTI Life Sciences / ETH Zürich

Product Innovation

- 09.40 **Engineering of Food Structures for Nutrition, Health and Wellness.** Dr. Stefan Palzer, Nestlé Research Centre
- 10.15 **Probiotics in Food.** Dr. Edwin Ananta, Nestlé Research Centre
- 10.35 **New multiphase food structure by dynamic membrane processing.** Muriel Graber, ETH Zürich
- 10.55 Coffee Break
- 11.15 **Innovation Strategy in Human Nutrition @ DSM Nutritional Products. Example: Resvida – DSM's Branded Resveratrol.** Dr. Christoph Riegger, DSM Nutritional Products AG

Process Innovation

- 11.35 **Trends and Challenges in the Food Processing Industry.** Dr. Diethelm Boese, Bühler Management AG
- 12.10 **From Basic Science to new Innovative Solutions – the High Shear Seed Crystallization Process.**
Dr. Peter Braun, Bühler AG
- 12.30 **Process Optimization by Numerical Simulation – for One Shot Injection Moulding of filled Confectionery.**
Stefan Padar, ETH Zürich
- 12.50 Poster Brunch

Consumer & ICT Services

Moderation: Prof. Jean-Claude Villettaz, Swiss Food Research

- 14.40 **Trends im Konsumverhalten und Chancen für Anbieter.**
Dr. Stephan Sigrist, W.I.R.E – Think Tank der Bank Sarasin & Cie und des Collegium Helveticum von ETH & Universität Zürich
- 15.15 **Mobile Phone: an “Old” Tool for New Customer Interactions in the Food Distribution System.**
Prof. Laurent Sciboz, RFID Center (Presentation in English)
- 15.35 **Swiss Food Research – Promotion of Research & Innovation in Food and Food Related Industries.**
Dr. Hans-Peter Bachmann, Swiss Food Research
- 16.05 **Wrap up.** Erich Windhab, CTI Life Sciences / ETH Zürich
- 16.15 **Poster Aperó & Networking with Bread & Wine Tasting,**
Prof. Michael Kleinert, ZHAW