





OCTOBER 25-28, 2021 | EXPO HALL OCTOBER 27 & 28 | MANDALAY BAY, LAS VEGAS, NV

# SUPPLIER PRESENTATION THEATER

# BOOTH #3077 & BOOTH #3677

Each year SupplySide West & Food ingredients North America brings in the best innovation-driven food, beverage, and supplement professionals from across the global health & nutrition industry. After a two-year hiatus of in-person events, our exhibitors are looking to engage with food, beverage, and supplement innovators to showcase everything new they have to offer.

Stop by the Supplier Presentation Theaters this year to learn about the newest ingredient innovations, use cases, and scientific findings to power your next product. Located on the show floor, these presentations are free for all SupplySide West & Food ingredients North America participants to attend.

# Booth #3077

## Wednesday, October 27

11-11:20am

# Finally, a collagen for everyone. Meet PrimaColl™ bioactive collagen, made 100% animal-free

Collagen's popularity as an ingredient has transcended industries, markets, and product categories. The global collagen market is projected to reach a value of \$7.5 billion by 2027, despite being inaccessible to vegan consumers and those who have avoided collagen due to sourcing concerns - until now. Geltor is pleased to introduce PrimaColl™, the first and only high-purity bioactive collagen made 100% animal-free in a sustainable fermentation process.

Attend this session to learn about the new bar that PrimaColl™ is setting for collagen in terms of performance, ease in formulation, and suitability for a broad range of diets.

Speaker: Alex Lorestani, co-founder and CEO, Geltor

Sponsored by: G E L T O R

#### 12:10-12:30pm

### Robertet's Botanical Innovations for Clean beauty

Globally known for its expertise as a fragrance & flavor house, Robertet also manufactures a wide range of ingredients for the personal care industry.

Speakers: Gael Boyenval, Business Development Manager, Robertet Krupa Koestline, Clean Beauty Product Development Consultant, KKT Consultants

Sponsored by:



12:45-1:05pm

# Simplify your CBD formulation and regulatory challenges with Robertet

Robertet brings over 170 years of botanical experience to their joint venture with hemp extract experts, Klersun.

Speakers: Gael Boyenval, Business Development Manager, Robertet Reed Dovle. Director of Sales & Business Development, Klersun

Sponsored by:

ROBERTET

#### 1:20-1:40pm

#### **Brining Prebiotics to the Supplement Aisle**

- Overview of the prebiotic fiber market opportunity including consumer trends
- Analysis of types of prebiotics fibers available including their tolerability and health claims
- What's next for prebiotic fiber applications in supplements

Speaker: Hannah Ackermann, Registered Dietitian, Comet Bio

Sponsored by: COMETBIO

### 1:55-2:15pm

## Blueprint for Building Benefits into Foods & Beverages

Discover innovation opportunities in functional foods & beverages with insights from FlavorSum that identify consumer needs and expectations.

Questions we'll answer:

- Which categories do consumers turn to for functional benefits?
- What ingredients do they recognize as boosters for their overall health?
- What are the barriers to trying functional foods?
- And which flavors 'fit' with specific benefits?

Let's start crafting your blueprint for success in functional foods and beverages.

Speaker: Lisa Jackson, Director of Marketing, FlavorSum

#### 2:30-2:50pm

## Innovating in Active Nutrition: The Next Generation of Wellness

Health has become a top priority recently for consumers, and increasingly, physical activity. For everyday wellness enthusiasts, weightlifting and hardcore sports aren't the name of the game. With more ways to stay active, what does the next generation of innovation look like for an active lifestyle? Join us to learn about the active nutrition market and consumer opportunities, and meeting the needs of consumers seeking an active lifestyle beyond muscle building and performance enhancement.

Speaker: Lindsey Toth, Associate Director, Global Product Management for Nutrition Products and Services, Lonza

Sponsored by: LONZO Capsules & Health

## 3:05-3:25pm

# Stratum Nutrition Presents LBiome: The 100-year-old postbiotic that is changing the future of digestive health

Stratum Nutrition is opening the discussion on what exactly IS a postbiotic. Do they actually work? And, how do we market this new ingredient category?

Speaker: Alexis Collins, Product Manager, Stratum Nutrition

Sponsored by: stratum

3:40-4:00pm

## Stratum Nutrition Presents CTX-II: The biomarker active women 40+ need to hear about

Dive into the unique exercise support active women 40+ require and the ingredient that gives results in as little as one day.

Speaker: Alexis Collins, Product Manager, Stratum Nutrition

Sponsored by: **stratum** 

# Booth #3677

## Wednesday, October 27

#### 11-11:20am

## **Redesigning Meatless**

As consumers become increasingly conscious about their lifestyle choices and environmental impact, meat alternatives remain at the forefront of food industry trends.

ICL Food Specialties continues to expand its reach developing new protein offerings and opportunities of differentiation for customers, ICL's ever-evolving portfolio inspires innovation and enables food manufacturers to deliver unique, delicious and novel food applications that consumers crave.

Check out how ICL is finding new uses for alternative proteins with their ROVITARIS® and BEKAPLUS® plant-based technologies.

Speaker: Nancy Stachiw, R&D Director, ICL Food Specialties

Sponsored by:



#### 11:35am-12:30pm

# Advanced Paraprobiotic (Postbiotic) Innovation with Kvowa Hakko

With many novel ingredients to choose from, it might be difficult to conceptualize the next best-selling formula. In this talk, we will introduce the function of specific paraprobiotics (postbiotics), the clinical research behind unique strains for IMMUSE and EYEMUSE and the latest breakthrough approach in immunity.

Join this session to hear about IMMUSE, awarded the Frost & Sullivan New Product Innovation in the immune health ingredient industry and EYEMUSE, the first paraprobiotic for eve health.

Speaker: Maria Staniech, Marketing Manager, Kyowa Hakko USA Dr. Shintaro Icikawa, Director of Technical Affairs, Kyowa Hakko USA

Sponsored by:



12:45-1:05pm

# Turning Oils into Tablets Using a Revolutionary NEW Adsorbent Binder

Many nutraceutical ingredients are highly lipophilic and difficult to formulate into tablets. As a result, these ingredients are usually delivered as soft gel capsules, requiring labor-intensive and costly manufacturing processes. This presentation provides an overview of a revolutionary new adsorbent binder that can convert these typically oily formulations into tablets and enhance the dissolution of poorly soluble compounds.

Speaker: Anthony Carpanzano, Director of R&D, JRS PHARMA LP

Sponsored by:



### 1:20-1:40pm

## "Maizinol" for Sleep and Stress

A double-blind placebo-controlled clinical trial on sleep quality and overall wellbeing was carried out on 45 healthy adults for a clinically confirmed mood enhancing, Zea mays leaf-derived, and patented ingredient: Maizinol™. A statistically significant and dose-correlated increase of approximately 30% deep sleep time, improvement of sleep quality, and reduction of salivary cortisol were observed. The detailed clinical results, mechanism of action, preclinical efficacy, and safety profile of Maizinol™ will be presented.

Speaker: Dr. Mesfin Yimam, DVM, MS, Director, Pre-Clinical Development Unigen, Inc.

Sponsored by: UNIGEN

### 1:55-2:15pm

#### **UP360 for Immune Homeostasis**

UP360 is a composition comprised of polysaccharide and polyphenol standardized extracts from Aloe, Poria, and Rosemary that synergistically down regulates extracellular HMGB1 in hyperoxia stressed macrophages. In an accelerated aging model, UP360 increased key innate and acquired immunity while protecting immune organs. In a triple-blind placebo-controlled human clinical trial with influenza vaccine-immunized subjects, UP360 resulted in a statistically significant increase of gamma delta T-cells, suggesting its efficacy on enhanced immune surveillance in mucosal membranes.

Speaker: Dr. Qi Jia, Ph.D., President & CEO, Unigen, Inc.

Sponsored by: UNIGEN

2:30-2:50pm

# Plant-based packaging is the future of sustainable packaging

It's hard to imagine anything as useful as plastic, but the industry is shifting from single-use plastics to sustainable solutions to meet both consumer demands and environmental regulations. Made from renewable resources like starch and fibers, plant-based packaging maintains the same versatility as plastics yet decompose within 90 days and is free from harmful toxins. Using circular economy approach, learn how Evanesce delivers sustainable packaging solutions that are half the cost of other green alternatives.

Speaker: Douglas Horne, Founder and CEO, Evanesce

Sponsored by: **EVANESCE** 

3:40-4:35pm

# Evidence-based Mediterranean Fruit & Vegetable Extracts<sup>™</sup> for Healthy Aging

Euromed's portfolio of Mediterranean fruit and vegetable extracts<sup>™</sup> expands with further evidence-based solutions for healthy aging, inspired by the Mediterranean Diet. Wellemon<sup>™</sup> lemon fruit extract demonstrated high bioavailability of citrus flavanone antioxidants. A 12-week clinical trial found that intake of Spisar<sup>™</sup> spinach extract had beneficial effects on muscle strength, function and quality. Another clinical trial found joint health was improved with CuberUp<sup>™</sup>, cucumber extract. Details of the three human studies are discussed in the presentation.

Speaker: Carsten Smidt, Owner, Smidt Labs, LLC

Sponsored by: 

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# Booth #3077

# Thursday, October 28

11-11:20am

# Consumer Research Uncovers What's Missing in Omega-3 Category

The mature omega-3 market is a myth. More than 80% of people are deficient in these essential nutrients, but current omega-3 options don't meet consumer needs. Nuseed conducted research with 1200 VMS consumers and discovered what's missing in the omega-3 category. Consumer data emphasizes: Millennials and Gen Z,

lapsed omega 3-users, LOHAS (lifestyles of health and sustainability). Learn about a novel innovation that disrupts assumptions and activates new consumer segments with a technologically advanced omega-3.

Speaker: Katrina Benedicto, Marketing & Communications Director, Nuseed Nutritional

Sponsored by:



#### 11:35-11:55am

## From Nature to Ingredients

Learn about Jungbunzlauer's fermentation technologies and drive towards more sustainable ingredient manufacturing. With an expanding product portfolio and a wide variety of customer-focused resources, Jungbunzalauer is a responsible partner in sustainably sourced, clean, healthy, multi-functional non-GMO ingredients.

Speaker: Victor Martinez, Market Development Manager, Jungbunzlauer

Sponsored by: Jungbunzlauer

## 12:10-12:30pm

# Insights to Innovation in Dairy Alternative Beverages: Highlighting Plant-based Protein and Specialty Sweetness **Solutions**

Driven by the health & wellness megatrend, consumers are shifting away from high-sugar, high-calorie offerings towards beverages with better-for-you benefits. The rise of plantbased and alternative dairy beverage offerings provides an optimal format for incorporating added nutrition. 51% of new product launches (dairy alternative drinks, meal replacement drinks and sports protein based RTD beverages) in Canada (2017-2020) claim a high/source of protein, 23% make a sugar claim (source: Innova). In this presentation we will uncover insights into the types of protein and sugar reduction components trending in this space and will highlight a dairy alternative nutritional beverage concept.

Speaker: Christina Coles, Sr. Associate Marketing Manager, Sugar Reduction & Specialty Sweeteners, Women of Ingredion Network (WIN) Global Communications Lead



12:45-1:05pm

# Reformulating the Omega-3 Category with Novel Total 0mega-3

Omega-3s are fundamental for overall health at the cellular level. While credited for their role in brain, eye, and heart health, 80% of people are deficient in these essential nutrients. Nutriterra Total Omega-3 attracts new consumers to the category with plant-based, sustainable innovation that delivers the ntrition of microalgae through renewable canola. Presentation features: technological developmet, human clinical trial results, NDI regulatory status, consumer insights, sustainable supply. Learn the science behind Nutriterra® Total Omega-3.

Speaker: Dr. Barbara Davis PhD, RD, Nuseed

Sponsored by:

nutriterra

### 1:20-1:40pm

## Postbiotics for Digestive Health and Beyond

Postbiotics constitute a relatively new category of biotics that present broadening opportunities for makers of dietary supplements and functional foods and beverages. As prebiotic and probiotic products gain popularity to support digestive and overall health in many categories, consumer interest in postbiotics is on a similar trajectory.

How do postbiotics and gut microbial metabolites support the gut and influence overall well-being? This presentation will provide a deeper scientific understanding of this emerging category of postbiotics and deep dive into how butyrate supplementation can have potential benefits in digestive. immune, metabolic and brain health.

Key Learning Objectives:

- Learn about the different categories of postbiotics and gut microbial metabolites
- Deep dive into the importance of butyrate, a microbial metabolite, to gut and overall health
- Learn about emerging butyrate delivery technologies that overcome the limitations of butvrate

Speaker: Linda May-Zhang, PhD, Science and Innovation Officer, Blue California

Sponsored by: **\$\infty\$ blue california**