



STOCKHOLMSMÄSSAN
19-20 JUNE 2024

SNACK SCIENCE HUB

PROMOTED BY  ROSENQVISTS
FOOD TECHNOLOGIES

PROGRAMME

WEDNESDAY 19 JUNE

10:00 – 10:30

Wholesome Snacking: The creation of nutritious snacks customers crave

Carlos Fraguera / Juliette Maliska, Ingredient

10:40 – 11:10

A new generation of fried foods – how innovative frying technology can help create healthier snack products with real consumer appeal

Twan van den Berg, TNA

11:20 – 11:50

How AI is predicting consumer snacking trends

Alex Skidmore, Griffith Foods

14:15 – 14:45

The energy challenge when producing potato chips

Magnus Kalling, Rosenqvists Food Technologies

15:00 – 15:30

The sustainable potato chips plant

Arjan Brouwer, Kuipers Food Processing Machinery

15:40 – 16:10

Naturally Better – Innovation & NPDP in Savoury Snacks

David Johnson PhD, Kalsec Europe

THURSDAY 20 JUNE

09:30 – 10:00

Improving Energy Efficiency in Snack Baking

Joe Pocevicus, Reading Bakery Systems

10:10 – 10:40

Low cutting velocity and its' positive effects of snack production

Emerson Jiménez Barajas, FAM

10:50 – 11:20

It's all about taste! Taste development, taste over the years and snacking in 2030

Gerard Smelt, Euroma

11:30 – 12:00

How to increase yield and save costs with Pulsed Electric Field technology in snacks industry

Stefan Toepfl PhD, Elea Technology

14:00 – 14:30

Perspective on practical in-line process measurements in the baking (cookies/biscuits) and frying (savoury snacks) industry (moisture, fat/oil, browning etc)

Andrew Grady, Nordson

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