

SIAL India 2019: Conference Program Schedule

Date	19th September	
Time	Session	Topic and Panelists
11:30- 13:00	Inauguration	– Honourable Minister Shri Ram Vilas Paswan, Chief Minister, Meghalaya Sh. Conrad K Sangma
13:00-14:00	Lunch and networking	
14:00- 15:00	Invest Punjab	Invest Punjab CEO – Invest Punjab
15:00 - 15:45	Retail and HORECA sector aligning themselves to the varied global cuisine to cater to the diverse Indian pallet (Session curated by FIFI)	<p>Food retail and hospitality sector are primarily driving on the cuisine concept and with the inception of global cuisine the dynamics appear to be changing. To know if the market position is changing, what are the opportunities, and possible ways to create the best synergies? Have answers for your engagement with the leaders of the international food and beverages.</p> <p>Panelists:</p> <ul style="list-style-type: none"> ● Suprio Bose, Managing Director Catalonia Trade and Investment and the Nomad Foodie ● Mr. Puneet Gupta, Managing Director D, L-Comps & Impex Private Limited ● Mr. RakeshBanga, Managing Director WMMC ● Mr. Sanjay Tandon, Managing Director Epicure ● Vikrant Batra Owner and Founder Café Delhi Heights ● KiritMaganlal, Magson Goa <p>Moderator: Amit Lohani Founder and Director, Forum of Indian Food Importers and CEO Max Inc.</p>
16:00 – 16:45	Food Processing SMEs as growth drivers for India’s North East Market – Opportunities and Challenges. (Powered by State of Meghalaya)	The food and beverage industry is talking about creating more backward linkages with the untouched and untapped markets of North-Eastern states of India we bring to you a session with the key players. They will talk about the best, the most nutritive, and unquestionably the most untouched hidden gems from the region. Northeastern states are becoming a synonym to India in the global

		<p>market but, the challenges remain. Listen from the experts who know the opportunities and challenges. What do they expect as a turnaround from industry and also where the support from the decision-makers is required?</p> <p>Panelists</p> <ol style="list-style-type: none"> 1. Shri Conrad K Sangma, Chief Minister Meghalaya 2. Smti. Riva Ganguly Das, IFS, Indian High Commissioner to Bangladesh (TBC) 3. Chef Manjit Singh Gill, Corporate Chef, ITC Hotels and President of Indian Federation of Culinary Associations (IFCA) 4. Shri. MedoPutsure – Managing Director, Bambusa Express, Dimapur, Nagaland 5. Shri. ArindomHazarika, Managing Director, Arohan Foods, Guwahati 6. Shri. DhrubajitChaliha – Director, Green Gold Tea, Assam 7. <p>Moderator: Amit Lohani Founder and Director, Forum of Indian Food Importers and CEO Max Inc.</p>
	20th September	
<p>10:30-11:15</p>	<p>Computational Gastronomy: Transforming food through data-driven innovations</p>	<p>Listen to the science behind food and beverages. This is an opportunity for you to understand food pairing, culinary fingerprints, taste prediction, and health impacts of food. Professor Ganesh Bagler is a computational biology researcher with training in physics and computational techniques. Pioneering ‘Computational Gastronomy’ research from his lab has helped establish foundations of this emerging data science that deals with food, their flavors, and association with health. His lab has contributed to this niche area with the studies in food pairing, culinary fingerprints, taste prediction, and health impacts of food, other than creating keystone data repositories and applications. He is actively engaged in fundamental as well as applied research in Computational Gastronomy with a vision of transforming the food landscape via data-driven innovations.</p> <p>Speaker: Professor Ganesh Bagler - Computational biology researcher</p>

<p>11:15- 12:15</p>	<p><i>Food Safety Session – Shared Responsibility towards Eat Right India (Powered by FSSAI and FIFI)</i></p>	<p>United Nations has declared World Food Safety Day 2019's theme as Food Safety is Everyone's Business. Food safety contributes to food security, human health, economic prosperity, agriculture, market access, tourism and sustainable development. We would want to support FSSAI's initiative and believe in the tagline that Food Safety is everyone's business. With this session, we present case studies by the industry experts on their contribution towards eat right India campaign for others to follow the examples. Also, learn the ways and means of including food safety's initiatives into your businesses and operations in routine and stand in the front row with the international market.</p> <ul style="list-style-type: none"> ● Mr. Pawan Kumar Agarwal, CEO, Food Safety and Standards Authority of India (Tentative) ● Chef Manisha Bhasin, Indian Federation of Chef Association ● Mr. Richard Mc Cullum, Managing Director, UK India Business Council ● Mr. Greg Tyler, Senior Vice President USAPEEC <p>Moderator: Mr. Amit Lohani, Founder and Director, Forum of Indian Food Importers</p>
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<p>12:15- 13:00</p>	<p>The new drivers in food innovation in Asia and around the world (DNA of SIAL Network)</p>	<p>Get an insight into the world of SIAL Innovation first hand from the exporters themselves. To know the major trends across the globe, which include bold and authentic taste, real foods, and understand the meaning to the brand and product? Know how the innovations axis around pleasure, health, convenience, physical, and ethical components; where world stands versus the Asian market vis-à-vis Indian market and also the comparison of the 15 most innovative categories. If you are a winner or want to know what is happening in the arena of innovation globally then this is a not to miss session for you.</p> <p>Speakers: Mr Nicolas Trentesaux, Director of SIAL Network</p> <p>Mr Xavier Terlet, Managing Director, XTCPoteines</p>
<p>13:00 - 15:00</p>	<p>Lunch and networking</p>	
<p>15:15 - 16:00</p>	<p>We take you into the world of Culinary Diplomacy and retail food therapy, with the defining roles of diplomats as the new flag bearers of their respective countries. See what each one of them has to say about the changing global dynamics, localization in the world of globalization, and their collaboration with Indian trade associations. (Conceptualized by FIFI)</p>	<p>The session will aim to educate the audience about the role of diplomatic missions and international chambers in the promotion of food and beverages from their respective countries, challenges, and opportunities. Collaboration with the Indian trade associations to gain deeper market penetration for their products and specific case studies, which can be a lesson for the new entrants.</p> <p>Panelists:</p> <ul style="list-style-type: none"> ● H.E. Adam Burakowski, Ambassador of Poland to India ● Mr. Michael Hawkins, Counsellor (Agriculture and Agri-Food) and Senior Trade Commissioner, Canada High Commission ● Mr. Guy Bromley, First Secretary/ Head of Trade & Investment, British High Commission ● Mr. Ralph Hays, Trade Commissioner and Consul General, New Zealand ● Ms. Luisa Lino, Embassy of Portugal ● Ms. Tiffany Landry, Agricultural Attaché, Embassy of the United States of America

		Moderator: Mr. Amit Lohani, Founder and Director Forum of Indian Food Importers
		21st September
11:00 - 14:30	<i>Chef Training Workshop by Indian Federation of Culinary Association -CHALLENGING GLOBAL CULINARY COMPETITION SPEAKERS AND DEMONSTRATIONS</i>	<p>Panelists:</p> <ul style="list-style-type: none"> ● Chef Abhijeet Saha 45 ins <i>Experience of Bocuse D'Or</i> ● Chef Soundarajan 45 mins <i>Rules and Regulation in International Competitions</i> ● Chef Dimuthu 120 mins <i>Live demo by Chef Dimuthu</i>