On behalf of William Reed, publishers of NutraIngredients-USA and event organizer of Probiota Americas, I am delighted to welcome you to Miami for Probiota Americas 2018. Our agenda over the next three days aims to spark scientific and business innovation amongst our combined audience of academics, business and regulatory leaders.

With insights from the cutting edge of science, from the health benefits to next generation analytical tools, we hope to accelerate your ability to translate new scientific discoveries into innovative products that will bring commercial success to your organizations and better health to your customers.

We are again starting the event with a workshop dedicated to Prebiotics – and we encourage you to attend that. We also start the main event with what promises to be a thought-provoking presentation from Dr Jack Gilbert, Director of the Microbiome Center and Professor of Surgery at the University of Chicago.

During your time with us we hope you’ll take every opportunity to share your challenges and experiences in open discussion and debate with your peers. We’ve designed the program to allow for plenty of networking and interaction, including roundtables and speed networking sessions.

At this point I’d like to offer particular thanks to our Scientific Committee who, as well as guiding our program development, have had a leading role this year in shaping the Scientific Frontiers poster session. By helping us to promote the session among their research communities, they have ensured an impressive level of high quality entries – generating some cutting-edge and previously unseen science for you to examine.

I’d also like to thank the International Probiotics Association and its executive director, George Paraskevakos, for their continued support of the global Probiota series, and for their valuable advice and contributions to the program.

Finally, my sincere gratitude to the events team at William Reed, who have orchestrated and organized every element of this event and your experience with us. And don’t forget to join the conversation on Twitter throughout the event, tweet using #probiota and follow us @probiota.

I look forward to meeting you at Probiota Americas 2018.

Stephen Daniells, PhD
Editor-in-Chief, North and South America
Editorial Consultant and Conference Chair
General Information

Download this program here: www.probiotaamericas.com/onsiteprogram

Wi-Fi
Network: Marriott_CONFERENCE
Passcode: probiota2018

Please put your phones and other communication devices on silent during sessions.

Follow us @probiota
Please tweet using #probiota

Presentations: Most speakers will make their slides available to our participants. You will receive a link to download the slides with our post event feedback survey.

Information Desk
A member of the team will be available at the information desk at all times. If you are away from the event and in need of assistance please call one of the contacts given below:

Fiona Forbes: Global Events Manager  917-464-0254
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Tim Evans: Global Partnerships Director +44 7834 838 129 (UK)

Event venue:
Miami Marriott Biscayne Bay
1633 N Bayshore Dr,
Miami, FL 33132

Dinner venue (Day 2):
Fontainbleau
4441 Collins Ave,
Miami Beach, FL 33140

Agenda

Tuesday June 5
Afternoon
2.00pm  Registration
2.30pm  First Focus workshop
5.30pm  Opening keynote

Evening
6.30 pm  Networking reception & poster viewing

Wednesday June 6
Morning
9.00 am  Plenary session
1.00 pm  Lunch with roundtable discussions

Afternoon
2.30 pm  Plenary session

Evening
7.00 pm  Probiota Americas dinner

Thursday June 7
Morning
9.00 am  Plenary session
1.35 pm  Networking Lunch

Afternoon
2.30 pm  Departures
**Day 1: Tuesday June 5**

2.00 pm  Registration

2.30 pm  Welcome from the Chair and scene setting
   **Dr Stephen Daniells**, Editor-in-Chief, North & South America, NutraIngredients-USA

As Editor-in-Chief of William Reed and its market leading NutraIngredients-USA.com and FoodNavigator-USA.com, Stephen is focused on food and nutrition science reporting at the highest level. He has been with William Reed Business Media for 12 years as a senior journalist and editor and is also Editorial Consultant for WRBM’s Probiota America event. He is a regular speaker at food and nutrition industry conferences, has a PhD in Chemistry from Queen’s University Belfast, Northern Ireland.

2.35 pm  First Focus Workshop: Prebiotics sponsored by [Prenexus Health](#)
   **Chaired by: Hank Schultz**, Deputy Editor, NutraIngredients-USA

From early life nutrition to weight management and bone health, we explore latest developments in prebiotic research, new prebiotic ingredients and their impact on health.

- **New Research Developments in Prebiotics and Future Opportunities**
  **Dr Anna DeBoer**, Associate Director, Scientific Affairs, Nutrasource

- **GoodGut: Polyphenol prebiotic brand success through science**
  **Rob Wotring**, Founder & CEO, Greenteaspoon

- **Acemannan and Fructans from Aloe Vera as promising prebiotics**
  **Liliana Cardemil**, Professor, Faculty of Sciences, University of Chile

- **Dietary Prebiotics and Stress Resistance: Impacts on the Brain, Sleep, Inflammation, and Fecal Microbiome/Metabolome**
  **Monika Fleshner**, Professor of Integrative Physiology, Member of the Center for Neuroscience, University of Colorado-Boulder

Panel discussion
The above speakers will be joined by: **Dr Brad Saville**, Chief Science Officer, Prenexus Health

5.00 pm  Refreshments

5.30 pm  Invisible influence: The microbiome in precision medicine
   **Professor Jack Gilbert**, Director of the Microbiome Center and Professor of Surgery, University of Chicago

The human microbiome is now recognized as a dynamic part of the human ecosystem, and research is showing that the use of ecology to understand this ecosystem offers profound benefits for patient wellness. The immune system controls our interaction with the microbial world, and yet the microbial communities in our bodies modulate immune response. Jack will share evidence of how the immune system and microbiome interact and what happens when their delicate equilibrium is disturbed. He will demonstrate that the application of new strategies to identify how the microbial ecosystem correlates with diseases states and treatment efficacy through Microbiome-Wide Association Studies is altering the trajectory of precision medicine, and providing a new framework for patient care.

- Diverse and dynamic – understanding the complexity of the human microbiome, which has the same cellular abundance as our somatic cell
- Microbes and metabolism – how microbes interact with metabolism, immune and endocrine systems, and influence host cellular function
- Microbial-immune interactions – how they can shape host responses, including pathogen protection
- Environmental exposure – how microbial exposure to exogenous environmental elements can shape the immune response altering susceptibility to therapies, and the onset of diseases
Day 1: **Tuesday June 5**

6.30 pm  **Networking reception & poster viewing**
Network over drinks and antipasta with fellow attendees 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, well-being, consumers and industry.

### Scientific Frontiers Posters

<table>
<thead>
<tr>
<th>No.</th>
<th>Title of Poster</th>
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<td>Shelf-Life Survival of Probiotic Bacteria in Food Products</td>
<td>Brian Carpenter, Advanced BioNutrition Corp</td>
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<td>2</td>
<td>Postbiotic Metabolites: The New Frontier in Microbiome Science</td>
<td>Ross Pelton, Essential Formulas</td>
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<td>3</td>
<td>Development and Validation of Digestive Health Product Through University Research Partnerships</td>
<td>David Vollmer, 4Life Research</td>
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<td>Effects of Lactobacillus plantarum TWK10 on improving endurance performance in humans</td>
<td>Chi-Chang Huang, Synbio Tech</td>
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<td>5</td>
<td>Evaluating Flow Cytometry and Droplet Digital PCR as Alternative Enumeration Methods of Bifidobacterium animalis subsp. lactis HN019™</td>
<td>Gregory Jones, DuPont Nutrition and Health</td>
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<td>6</td>
<td>Mitigation of Heat Stress-Related Adverse Effects by Saccharomyces cerevisiae Fermentate</td>
<td>Iryna Sorokulova, Auburn University</td>
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<td>Randomized study on vaginal probiotic administration in the management of preterm premature rupture of membranes</td>
<td>George Daskalakis, National and Kapodistrian University of Athens</td>
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<td>Probiotics and Infant Nutrition: The Need for a Comprehensive Infant Global Index for Claims Substantiation</td>
<td>Mal Evans, KGK Science</td>
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<td>Culture Media Optimization through Yeast-Derived Nutrients Supplementation for Industrial Manufacture of Probiotics</td>
<td>Shawn Nelson, Procelys</td>
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<td>Yeast extracts and peptones: complex and critical fermentation nutrients in probiotic manufacturing</td>
<td>Lisha Jacob, Sensient Global BioNutrients</td>
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<td>Personalized probiotic protects mice against DSS-colitis</td>
<td>Larissa Celiberto, São Paulo State University and University of British Columbia</td>
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<td>A systematic approach for developing next generation probiotics targeting cardiovascular risk factors</td>
<td>Dr Luis Gosalbez, Optibiotix Health</td>
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<td>Personalized multi-omics microbiology for cystic fibrosis acute pulmonary exacerbations management.</td>
<td>Ana Cobain, San Diego State University</td>
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<td>14</td>
<td>Flow Cytometry Enumeration of Probiotic Spores</td>
<td>Dana Buckman, BioForm Solutions</td>
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7.30 pm  **End of day 1**
Day 2: Wednesday June 6

9.00 am  Chairman's re-cap of Day 1 and welcome back

9.05 am  Online customer engagement – how it’s done, why it matters and the market that’s driving its importance

Ewa Hudson, Head of Market Insights - Global Brands, William Reed Business Media

Customer satisfaction is the new currency in the digital era of probiotics and online engagement the key strategy by which brand equity is built. With a limited number of officially approved health claims and little consistency between countries, peer reviews increasingly influence consumers’ purchasing decisions. Ewa’s presentation provides an analysis of today’s marketplace along with valuable insights into how probiotic ingredients and their associated health benefits are perceived by consumers and can be influenced by online engagement strategies.

- Online probiotic powerhouse – why China will come to dominate online customer engagement strategies
- Unique national markets – how the dominance of domestic players and the strains chosen by brands lead to global market diversity
- New horizons – why women’s health plus maternal and infant probiotics are the next big market opportunities, with IBS, sports recovery and cardiovascular health coming up fast
- Beyond probiotics – the rise of kombucha and probiotic derma

9.35 am  IPA Committee Update

Chaired by George Paraskevakos, Executive Director, International Probiotics Association

IPA’s Manufacturing Guidelines

Kevin Mehring, President and CEO, UAS Labs and Vice President, IPA

Kevin Mehring joins us for a detailed discussion of the IPA’s best practice guidelines for probiotic manufacture. The guidelines aim to ensure consistent quality and efficacy of probiotic products worldwide and promise vital support for regulatory bodies as they develop the regulatory frameworks that will govern our industry’s future. Kevin’s presentation will reveal the detailed implications of the guidelines, how they’ve been compiled and why adherence to this voluntary code will be good for your business today and in the future.

IPA Education and Communication Committee Update

Christina Phelps, Regulatory Policy Associate, Amway Nutrilite

With the reinvigoration of the Education and Communications Committee last year, the growing committee has taken on several projects. Hear how the ECC is supporting health care practitioners, progress on updating the IPA website and how results of the IPA member communication preferences survey will guide future work.

Codex initiative within IPA

Amy Smith, Senior Manager, Regulatory & Scientific Affairs, DuPont Nutrition & Health

With the recent increase in consumer awareness of the benefits of probiotics, there has been a surge of products labeled as such. Despite the widely recognized WHO/FAO definition (2001), revised by Hill et al. (2014), as “Live microorganisms that, when administered in adequate amounts, confer a health benefit on the host”, many products sold as “probiotics” globally do not entirely meet this definition. As such, the probiotics industry recognizes the need and opportunity for the development of a Codex Alimentarius definition for “probiotics” together with guidance on the criteria, manufacturing, and conditions of use, ensuring consistent application at national and international level by Codex member countries. Lack of harmonization in industry standardization and legislation leads to serious issues and concerns for the probiotics industry, regulators, and even consumers in regard of quality, safety and labelling. This initiative is intended to harmonize probiotic standards at the Codex level based on current day best practices.
Day 2: **Wednesday June 6**

10.20 am  **Regulatory panel discussion**  
**Moderated by Hank Schultz, NutraIngredients-USA**

Experts will discuss a range of important regulatory issues across multiple countries – how are the regulations changing and challenging industry in Canada, the USA, Brazil and Mexico?

**Panelists:**
- Ivan Wasserman, Partner, Amin Talati Upadhye
- Solange Henoud, Regulatory Affairs Director, Lallemand Health Solutions and Chair, IPA Regulatory Affairs Committee
- David Pineda Ereño, Director on Strategy, Policy and Regulation, DPE International Consulting
- Dr Mal Evans, Scientific Director, KGK Science

11.00 am  **Refreshments**

11.30 am  **Panel discussion – Next-generation analytical tools**  
**Moderated by Dr Stephen Daniells, NutraIngredients-USA**

Advances in genetic testing of microorganisms have significant implications for the assessment of safety at the species level and efficacy at the strain level. This panel discussion will unite experts from industry and academia to explore probiotic ID testing now and in the future.

**Panelists:**
- Buffy Stahl, Global Business Development Leader – Probiotics, DuPont Nutrition and Health and Chair, IPA Technical Committee
- Dr Scott Jackson, Leader – Complex Microbial Systems Group, Biosystems and Biomaterials Division, NIST
- Dr David Erickson, Director of Genomics Research, Nutrasource
- Dr Marco Pane, Product Development Specialist, Probiotical

After the session please take your belongings with you as the conference room will be reset for roundtable discussions and lunch.

12.15 pm  **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.

1.00 pm  **Roundtable discussions with lunch**

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.

2.00 pm  **Dessert and coffee**

Served in the networking area.
2.30 pm  Functional probiotics for personalized solutions. From the lab bench to the marketplace
Francisco M. Codoñer, Chief Scientific Officer, ADM/Lifesequencing

The traditional view of probiotics relies on the discovery of specific strains or combinations of strains that deliver a positive effect on gut health, which results in an overall improvement in systemic health. In recent years, increasingly focused research has delivered encouraging results towards functional strains with the power to impact new areas of health, including skin, immunity and cognition. This new wave of research not only reveals clues about how these functional probiotics operate in these areas of health, it also paves the way to personalized solutions for both nutrition and supplementation. In the near future people will rely on personalized digital health data to decide the best probiotic to take, shifting the market towards functional probiotics. In his presentation, Francisco discusses how these new discoveries will become commercial realities, moving out of the lab and into the marketplace.

- New horizons – the market opportunity for functional probiotics and personalization
- Research directions – the ongoing research needed to prove the efficacy of functional probiotics
- Beyond the gut – why understanding the gut microbial composition is critical to understanding how functional probiotics work
- New product development – bringing personalized probiotics to the consumer marketplace

3.00 pm  Reducing body-wide inflammation to address killer diseases: Revealing a new probiotic strain
Robert H Schiestl, Professor of Pathology, Environmental Health and Radiation Oncology, University of California

Tests suggest that a new probiotic strain discovered by Robert’s team at the University of California (UCLA) can reduce inflammation throughout the human body and, by doing so, may be effective in the avoidance and treatment of killer diseases including cancer, heart disease, neurodegenerative diseases and more. Robert’s presentation will take us through the results of tests on laboratory mice and on humans, which demonstrate that we may be on the verge of a significant health breakthrough.

- Early indicators: From a fourfold increase in life expectancy to reduced DNA damage, a massive reduction in lymphomas and more – exciting results from lab mice tests
- Human evidence: Turned into a yoghurt and consumed by people, the strain shows a unique ability to provide long lasting inflammation reduction
- Market potential: Stable in yoghurt with a 250 day fridge life, the strain is ready now for upscale production
- Health impacts: Diseases that may be impacted – from cancer to autism, arthritis to diabetes
Day 2: Wednesday June 6

3.30 pm  Human milk oligosaccharides: The next frontier for early life nutrition
Dr Johanna Maukonen, Global Health and Nutrition Science Leader, DuPont Nutrition & Health

Human milk oligosaccharides (HMOs) are prebiotics found in human milk that support digestive, immune and cognitive health in infants. While not directly digested, HMOs are metabolized by beneficial gut bacteria, such as some *Bifidobacterium* species, thus shaping the evolving infant gut microbiota. Research indicates that commercially produced HMOs can mimic some of the health-promoting effects of the HMOs present in human milk, enabling the creation of infant formula that is closer to human milk than ever before. In addition, DuPont Nutrition & Health is uncovering ways in which the health-promoting benefits of HMOs can be utilized in dietary supplements, extending the advantages of HMOs across the population.

In her presentation, Johanna reveals key findings from studies that investigate the impact and benefits of HMOs, with a focus on 2'-fucosyllactose (2'-FL), the most abundant HMO found in human milk:

- The ability of various beneficial and potentially pathogenic bacteria to utilize and metabolize 2'-FL
- The effect of HMOs on the adhesion of pathogenic bacteria to intestinal epithelial cells
- The impact of HMOs on the infant microbiota using a colon simulator
- Regulatory status of DuPont 2'-FL and future directions

4.00 pm  Refreshments

4.30 pm  uBiome, personalization and the impact of big data on our understanding of the human microbiome
Sara Bird, Director of Research and Development, uBiome

The human microbiome is implicated in a growing number of health conditions. Since its launch in 2012, uBiome has collected the world’s largest dataset on the human gut microbiome. This unique dataset, composed of data from both citizen scientists and clinical patients, allows us to not only help individual participants learn about their own health, but also to discover novel correlations between microbiome composition, health conditions, and lifestyle choices. Using machine learning and artificial intelligence tools, the uBiome microbiome dataset will generate new scientific findings, relevant biomarkers, and personalized medicine choices to reshape clinical practice.

- The world’s biggest dataset – and what it might teach us about how the gut microbiome works
- For doctors and patients – how uBiome is helping patients and clinicians monitor the microbiome and treat disease
- For populations – the identification of bio-markers that will deepen understanding of disease and could give rise to new treatments
- Beyond the gut – how uBiome is now monitoring the microbiome in the mouth, nose, genitals and skin
5.00 pm  **Promoting peak performance: Identifying and isolating novel probiotics from athlete microbiomes**

*Jonathan Scheiman, Co-founder and Chief Executive Officer, FitBiomics*

Over the past two years Harvard University has recruited and sequenced the microbiome of athletes to identify the bacteria associated with peak performance and recovery. The work reveals unique differences between the microbiomes of athletes and non-athletes, as well as bacteria that change before and after athletic events. This has led to the identification of novel probiotic candidates with the potential to promote recovery and energy metabolism. Based on this work Jonathan describes the specific microbial profile of elite athletes and how probiotics can enhance their performance. His presentation will share:

- Results of pre-clinical studies into a novel probiotic candidate that can break down lactic acid
- Evidence for athletes’ distinct microbial communities and the dynamic behavior of those communities during sports performance and recovery
- How next-generation sequencing can identify novel probiotic species and strains

5.30 pm  **Chairman’s closing remarks**

6.30 pm  **Departures to the Probiota Americas dinner**

Meet in the lobby of the Miami Marriott Biscayne Bay for a 6.45pm prompt departure by bus to the Fontainebleau.

7.00 pm  **Probiota Americas dinner**

Kick back and relax after an informative day over dinner at Fontainebleau, Miami Beach. Dress code is casual.

The venue is one of the most historically and architecturally significant hotels on Miami Beach and is steeped in history. For nearly 25 years, the Miami Beach hotel was so well-known that no sign was necessary to identify it. Celebrities and entertainers, ranging from Elvis Presley and Bob Hope to Lucille Ball and Judy Garland, made the hotel so popular that Novack was once forced to post armed guards to bar non-guests from entering. Over the years, the Miami Beach oceanfront hotel has co-starred in numerous major Hollywood productions including, Goldfinger, The Bellboy, Scarface, The Specialist and The Bodyguard.

After dinner attendees can make their own way back to their hotel or explore South Beach which is a few minutes’ walk away.
**Day 3: Thursday June 7**

**9.00 am** Chairman’s re-cap of Day 2 and welcome back

**Jürgen Schrezenmeir**

Jürgen’s primary career focus has been on internal medicine, gastroenterology, endocrinology and diabetology and nutritional medicine. He led the Institute of Physiology and Biochemistry of Nutrition of the MRI, has won several scientific awards and currently works for the Clinical Research Center Kiel. He received his MD from the University of Würzburg and completed his habilitation thesis on dietary fiber at the Gutenberg University Mainz.

**9.05 am** Probiotic lactobacilli – effects on vaginal dysbiosis

*Dr. Jürgen Schrezenmeir, Professor of Internal Medicine, Johannes-Gutenberg-University, Mainz, Germany*

The normal vaginal milieu of adult women is maintained by the vaginal microbiota predominantly consisting of lactobacilli, particularly of *L. crispatus* and *L. jensenii*. Vaginal dysbiosis is associated with urogenital infections and miscarriage. Jürgen’s presentation reviews the current rationale and evidence for the use of oral probiotics for the management of vaginal dysbiosis. A systemic review and meta-analysis demonstrates the beneficial effects on dysbiosis of a mixture containing strains of *L. crispatus*, *L. jensenii*, *L. gasseri* and *L. rhamnosus*.

- What goes wrong – normal vaginal microbiota versus dysbiosis
- Long term impacts – the sequelae of vaginal dysbiosis
- Effect of oral probiotics on vaginal microbiota in healthy women
- Effect of oral probiotics on vaginal dysbiosis – evidence from a meta-analysis

**9.35 am** Probiotics and heart health. The emerging role of gut microbes in cardiovascular health

*Dr Gregory Leyer, Chief Scientific Officer, UAS Labs*

Studies have shown that alterations to the gut microbiome affect levels of bile acid metabolism, and that a dysbiotic microbiome may be associated with metabolic disease. A disrupted gut microbiome, including a reduction of bile salt hydrolase active bacteria, can significantly impair the metabolism of bile acids and may result in disrupted cholesterol and glucose homeostasis. Currently, there is significant potential for the development of probiotic treatments that impact bile acid metabolism in concert with the microbiome field. We can now demonstrate that supplementing the human gut with bile salt hydrolase (BSH)-active probiotic *Lactobacillus reuteri* LRC can bring about significant improvements in lipid profile and markers of inflammation. Gregory reveals the science behind this discovery, the development of this unique probiotic, the results of randomized controlled trials and future expectations.

- The need – by 2030 it is estimated that 23.6M people will die from cardiovascular disease worldwide
- The evidence – how the LRC strain of *Lactobacillus reuteri* improves lipid profile, markers of inflammation and vitamin D status
- The future – bringing a unique product to market as an ingredient and supplement, progress so far and next step clinical trials

**10.05 am** Panel: Colonization, diversity and next generation probiotics

*Moderated by Dr Stephen Daniells, NutraIngredients-USA*

One of the great misconceptions about probiotics is that if they don’t colonize and endure then they surely cannot be conferring a benefit, but data from numerous clinical trials has shown this not to be the case. Colonization may still occur for probiotics, if the conditions are favorable, but what drives this? This panel will also consider the impact of diversity and how these factors may impact R&D around “next generation” probiotics.

Panellists include:

- **Dr Jordi Espadaler**, Chief Scientific Officer, AB-BIOTICS
- **Hariom Yadav**, Group Leader, Gut Microbiome modulators and metabolic diseases group, Wake Forest School of Medicine, Winston-Salem, USA
- **Dr Ralf Jäger**, Co-founder and Partner, Increnovo

**10.45 am** Refreshments
11.15 am  **Scientific Frontiers session**

The authors of our highest rated Scientific Frontiers abstracts – selected by our Scientific Committee – present key findings and impacts of their research.

**Personalized probiotic protects mice against DSS-colitis**

*Larissa Celiberto, São Paulo State University and University of British Columbia*

Larissa is a PhD candidate from Brazil. She is currently doing a joint degree at the Sao Paulo State University and at the University of British Columbia of Canada. She is working on an exciting project focused on the concept of personalized probiotics. In the past years, she has explored the effects of probiotics on a murine colitis model. The ultimate goal of her research is the use of probiotics strains isolated from the host as a strategy to prevent or treat chronic disease, with a special focus on intestinal disorders.

**Postbiotic Metabolites: The New Frontier in Microbiome Science**

*Ross Pelton, Essential Formulas*

Ross received his BS degree in pharmacy from the University of Wisconsin, has a Ph.D. in psychology and is a Certified Clinical Nutritionist (CCN). In October 1999, Ross was named one to the Top 50 Most Influential Pharmacists in America by American Druggist magazine for his work in natural medicine. Ross has written ten books and he has been a member of the Life Extension Foundation’s Medical Advisory Board for over 20 years. Ross is currently the Scientific Director for Essential Formulas, which is a company that specializes in research and marketing of premium probiotic products.

**Probiotics and Infant Nutrition: The Need for a Comprehensive Infant Global Index for Claims Substantiation**

*Mal Evans, KGK Science*

Dr Mal Evans is the scientific director at KGK Science. She earned her master’s and doctorate degrees in physiology from the University of Guelph and received her D.V.M with distinction in physiology from the University of Sri Lanka. As KGK’s scientific director, Dr Evans contributes her specialized knowledge to dietary supplement research, study design, and the development of clinical trial protocols for claims substantiation, as well as authoring final reports and manuscripts for publication. Dr Evans has authored more than 35 peer-reviewed publications and over 100 clinical trial protocols and clinical study reports for presentation to Health Canada, FDA and/or EFSA for claims substantiation. She has presented abstracts at prestigious international scientific meetings and contributed to numerous respected international industry publications.

12.00 pm  **Probiotics as a novel therapeutic in a clinical sample of depressed patients**

*Caroline Wallace, Research Assistant, Providence Care Hospital and PhD Candidate, Queen’s University, Canada*

Current research is opening up our understanding of how probiotics can be used in the treatment of several mental health conditions, including depression. Caroline’s presentation summarizes progress so far and provides an overview of new research directions. She’ll also take a deep dive into the findings of an exciting pilot study that evaluates the efficacy, safety and tolerability of probiotic supplements on symptoms of depression in treatment-naive depressed patients.

- An overview of research to date and what it has to tell us
- Novel data revealing the effectiveness of probiotics in treating depression
- An introduction to theories about the underlying mechanisms that underpin the impact of probiotics on depressive symptoms
- A look ahead to upcoming research that will expand our knowledge

**Caroline Wallace**

Caroline has been a research assistant at Providence Care Hospital, Ontario’s leading provider of aging, mental health and rehabilitative care, since 2015, working on a wide range of qualitative and quantitative research projects. She is also a PhD candidate in clinical neuroscience at Queen’s University in Kingston, Canada. Her current research interests lie in the relationship between nutrition and mental health, including the use of diet and specific nutrients in alleviating the symptoms of depression and searching for biomarkers that will predict who will respond to the treatment. She also has a BSc in Psychology with a minor in neuroscience and mental health at Carleton University in Ottawa, Canada.
Day 3: Thursday June 7

Rebecca Slykerman
Rebecca is a practicing Paediatric Neuropsychologist with a PhD in Paediatrics. She works as a Senior Research Fellow in the Department of Psychological Medicine at the University of Auckland New Zealand. Rebecca is involved in randomized controlled trials of the effects of probiotics on children, young people and women during pregnancy on a range of mental health, cognitive and behavioral outcomes.

12.30 pm  Probiotic supplementation of pregnant women and infants: Psychological and neurocognitive outcomes
Rebecca Slykerman, Senior Research Fellow, Department of Psychological Medicine, University of Auckland, New Zealand

Postnatal depression and anxiety affect a woman's quality of life, risk ongoing psychological problems and threaten her ability to care for and form attachment with her child. Many women are understandably reluctant to take medication during pregnancy so, if found to be effective, probiotics could offer a safe and acceptable way to reduce the symptoms of psychological distress during and after pregnancy. Furthermore, probiotic supplementation of children may positively impact their behavioural, cognitive and emotional development.

- Here and now. What we know about probiotics, depression and anxiety during pregnancy
- Finding the future: Research directions that will enhance our understanding of probiotics for psychological conditions during pregnancy
- For the children: Can probiotics improve neurocognitive outcomes in childhood?

Stefanie Malan-Müller
Stefanie is a laboratory-based scientist in the Neuropsychiatric Genetics research group and uses genetic, transcriptomic, epigenomic and metagenomic approaches to unravel the molecular underpinnings of anxiety and stress-related disorders. She has a keen interest in the gut microbiome and how it influences the brain, behaviour and ultimately neuropsychiatric disorders, including post-traumatic stress disorder. Together with her postdoctoral supervisors, Stefanie has launched a large-scale, population-based gut microbiome study in South Africa, saNeuroGut, which is investigating the gut microbiome of South Africans with anxiety disorders and depression.

1.00 pm  Exploring the gut microbiome in post-traumatic stress disorder patients
Stefanie Malan-Müller, Postdoctoral Fellow, Department of Psychiatry, Stellenbosch University, South Africa

Post-traumatic stress disorder (PTSD) is a debilitating psychiatric illness that increasingly afflicts modern society. We now know that certain people are more prone to it than others, and that genetic, epigenetic and environmental factors all play a role in determining individual susceptibility. In particular, studies have shown that inadequate immune-regulation and elevated inflammation are important risk factors and that microbial inputs, in turn, are determinants of immune-regulation. Until now, however, the role of the gut microbiome in the susceptibility to developing PTSD has not been investigated. Stefanie's presentation reveals results from a new study that brings new light to this underexplored topic.

- Why some and not others? The study investigates PTSD patients alongside trauma-exposed controls to identify differences in microbial diversity or community structure
- When does it start? Altered microbial signatures in this population suggests that this microbial shift may have occurred early in life in response to childhood trauma
- Where does it fit in? Phyla that were found to be significantly decreased in PTSD patients suggest a link with inflammation and immune system regulation
- Where next? Investigating the link between the microbiome, inflammation, the immune system and the brain in much larger cohorts

1.30 pm  Closing remarks and look to the future
Dr Stephen Daniels, NutraIngredients-USA

1.35 pm  Networking lunch

2.30 pm  Departures
Our roundtables will be hosted by experts who will lead an informal discussion on an industry hot topic. Choose the topic and table that interests you most. But, be quick – once a table is full, it’s full! Having secured your place, sit back and enjoy the conversation over lunch.

Dessert and coffee will be served at 2.00 pm in the networking area.

1. **Functional probiotics for personalized solutions**  
   *Host: Francisco M. Codoñer, Chief Scientific Officer, ADM/Lifesequencing*  
   The traditional view of probiotics relies on the discovery of specific strains or combinations of strains that deliver a positive effect on gut health, which results in an overall improvement in systemic health. In recent years, increasingly focused research has delivered encouraging results towards functional strains with the power to impact new areas of health, including skin, immunity and cognition. This new wave of research not only reveals clues about how these functional probiotics operate in these areas of health, it also paves the way to personalized solutions for both nutrition and supplementation. In the near future people will rely on personalized digital health data to decide the best probiotic to take, shifting the market towards functional probiotics.

2. **Exploring Probiotic Pathways to Market - From Concept to Claim**  
   *Host: Dr Susan Hewlings, Director of Scientific Affairs and Josh Baisley, Director of Clinical Trials, Nutrasource*  
   The definition of probiotic as ‘living organisms that, when administered in adequate amounts, may confer a health benefit on the host’ does not limit a product to a specific regulatory category. Regulatory classification varies by country and is dictated by the safety profile of the product and in some countries by their label claims. With several potential delivery systems, varying routes of administration and different formulations, probiotics have the potential to be developed as foods, supplements, biologics, medical devices and medical foods. Each pathway has varying regulatory requirements and burdens of proof required to substantiate claims. Join Dr. Hewlings to discuss different pathways to markets and what it takes to develop a product along one or more of these different regulatory categories simultaneously.

3. **How Important is Selectivity for a Prebiotic?**  
   *Host: Dr Brad Saville, CSO, Prenexus Health*  
   A prebiotic is intended to selectively feed beneficial bacteria, conferring a health benefit in the host. Yet key questions remain. How do you define (or determine) selectivity? What degree of selectivity is sufficient? Are all prebiotics equally selective? What are the reasons behind selectivity? And if a prebiotic is selective, what are the implications upon health and dose? The aim of this roundtable is to discuss these questions, and how they might affect decisions regarding selection of a prebiotic for a particular health benefit.

4. **Sleep and the Microbiome**  
   *Host: Dr Mal Evans, Scientific director, KGK Science*  
   Research on the gut-brain-axis has opened new and innovative research possibilities that positively impact the supplement industry. The progression of research to encompass pre and probiotics in sleep and quality of life opens seems warranted. Current findings suggest a possible relationship between sleep quality, composition of the gut microbiome, and cognitive flexibility in healthy older adults. A recent study from Kent University in Ohio reported lower proportions of certain bacteria associated with poor sleep quality commonly associated with disrupted sleep. This round table will discuss dysbiosis, sleep and cognitive flexibility and market opportunities and the role of probiotics to buffer against sleep-related cognitive dysfunction.

5. **Prebiotics for Beauty from Within**  
   *Host: Samantha Ford, Business Development Manager, AIDP*  
   Alterations in the gut microbiome are linked to inflammatory skin conditions, including acne, eczema, atopic dermatitis and subsequent appearance of wrinkles and other signs of aging. While research has previously linked oral probiotic intake to improvements in skin health, the link between prebiotics and beauty from within is relatively new. Galactooligosaccharides (GOS) are a class of prebiotics well-recognized for improving intestinal regulation, strengthening the immune system and supporting detoxifying mechanisms when taken orally. Here, we discuss novel findings on the unique biological mechanisms of GOS in-vivo, specifically in relation to collagen- and elastin-degrading enzymes, and how these mechanisms relate to clinical improvements in skin appearance.

6. **GRAS and Probiotics**  
   *Host: Jonathan Tanaka, Scientific & Regulatory Affairs Project Manager, Morinaga Milk Industry Co.*  
   There are regulatory hurdles to overcome when dealing with any new foods or new dietary ingredients in the US. How does one navigate the regulatory landscape when dealing with probiotics? Join us at this roundtable to discuss the ever-changing landscape and how it pertains to this industry.
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<th>Title</th>
<th>Host</th>
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<td>7</td>
<td>Cultivate Your Probiotic Performance: Innovative Dosage Form Solutions</td>
<td>Host: Cliff Kendrick, Associate Director, Business Development, Lonza-Capsugel</td>
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<td>Delivering probiotics to the gastrointestinal tract in the best possible condition, to ensure efficacy, remains a challenge for the industry, while the increasingly demanding consumer is looking for convenient and sustainable products that work. Join the roundtable and challenge Cliff Kendrick on how the choice of delivery format can contribute to a successful probiotics product.</td>
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<td>8</td>
<td>Early Life Nutrition – The impact of the gut microbiota and how to measure it</td>
<td>Host: Professor Catherine Stanton, Senior researcher at APC Microbiome Ireland and Teagasc Moorepark</td>
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<td>Professor Stanton has developed a research programme on functional foods, with emphasis on the molecular analysis of food components that impact on human nutrition and health. She has published over 100 papers on a multitude of topics incorporating the human and animal microbiota. Early life nutrition is one such topic. She will speak to research protocols, best practice in Clinical Studies within this space and potential areas of commercial interest.</td>
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<td>9</td>
<td>What is a prebiotic? Benefits vs composition</td>
<td>Host: Justin Green, Director of Scientific Affairs, Embria Health Sciences</td>
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<td>Prebiotics are traditionally considered to be non-digestible food ingredients that provide nutrition to and thus promote the growth of beneficial microorganisms in the intestines; ultimately leading to health benefit to the host. However, emerging supplement ingredients, that do not work primarily through “feeding” microorganisms, have been shown through research to nonetheless result in beneficial bacterial growth in the gastrointestinal system. Often these putative prebiotics can be administered at lower doses than traditional prebiotics, making them more amenable to supplementation. Is there room under the prebiotic umbrella for such ingredients?</td>
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<td>10</td>
<td>Probiotic formulation ideas beyond dairy</td>
<td>Host: John Quilter, VP/GM of Kerry</td>
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<td>Consumers want functional health benefits in everyday products. Innovation in probiotic technology is allowing manufacturers to deliver those benefits, fortifying staple foods and beverages including coffee, tea and drink mixes, baked goods, snacks and frozen items. Join John Quilter to discuss the expansion of probiotic fortification beyond dairy and to gain insights on strain selection, ingredient options, health claims, product viability testing and consumer education.</td>
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<td>11</td>
<td>The Art of Manufacturing an Innovative Probiotic Product</td>
<td>Host: Garrett Trumble, Director Research &amp; Development, MeriCal/GHI</td>
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<td>In the world of natural products, few things are trending as hot as probiotics. As living organisms, probiotics aren’t like most other natural product ingredients though, and thus need to be treated differently during the manufacturing and packaging process. Join Garrett to walk you through the pitfalls of manufacturing products with probiotics while offering up new innovative ideas along the way.</td>
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<td>12</td>
<td>Microbes and Females - Particular Community with Health Implications</td>
<td>Host: Jürgen Schrezenmeir, MD, professor for internal medicine at the Johannes-Gutenberg University Mainz, Germany</td>
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<td>Microbes and females are a particular community. What are the particularities, from where do the microbes come to the vagina, what is an optimal composition of vaginal microbiota, what is the health impact of vaginal dysbiosis, how can vaginal microbiota be restored in case of dysbiosis? Join this round table to discuss these questions and what may be further linked to this topic.</td>
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<td>13</td>
<td>Challenges related to Probiotics Industrial manufacturing: Upstream, Downstream, Stabilization, Viability and Vitality</td>
<td>Host: Alain Sourabié, Innovation and Application Director, Procelys</td>
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<td>Yeast-Derived products, including extracts and peptones, are common ingredients in industrial media formulations for probiotic strains. These products provide a natural source of proteins, peptides, free amino acids, nucleotides, vitamins, and microelements. Procelys is the global leader in yeast extract manufacturing and we provide high performing, animal free nutrients for the production of probiotic strains. The correct selection and combination of yeast-derived products is critical to having the optimal media formulation which provides high biomass levels and maintains viability and vitality throughout the production process.</td>
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The market trend of dead bacteria of lactobacillus and bifidobacteria: safety, benefits, claims  
Host: Dr Xiaomin Hang, R&D Director, Shanghai Novanat Co

The main criteria of probiotics is that they are live microorganisms, however, the label “probiotic” is misused by being applied to products that are dead bacteria, furthermore, claimed by hundreds of billions of cells. What’s the market trend of dead bacteria such as lactobacillus and bifidobacteria? Join this roundtable to share your opinion.

To count or not to count? Pros and Cons of probiotic enumeration methods  
Host: Dr Marco Pane, Product Development Specialist, Probiotical Healthcare

The definition of probiotics as ‘living organisms that, when administered in adequate amounts, may confer a health benefit on the host’ invites a debate about what adequate amounts are and how they can be counted. The most common probiotic enumeration method is the Plate Count, which expresses results as Colony Forming Units (CFUs). However, new methodologies for determining ‘the dose’ are emerging. Join Dr Pane to discuss new ways to count and their implications for product labelling.

Opportunities for probiotics in rebalancing the microbiota after drug treatment  
Host: Angela Horvath, Post-Doctoral Researcher, Medical University of Graz

Besides a growing number of diseases and indications associated with a disturbance in our microbiota, there is increasing evidence that therapeutic interventions can have a pronounced influence on our microbiota and vice versa. Beyond the now well-known negative effect of antibiotics on our microbiota there is growing awareness of side effects with other drugs. Join this roundtable to discuss the role probiotics could play in rebalancing the microbiota after drug treatment.

PostBiotics: A new frontier in probiotic technology  
Host: Dr Anurag Pande, VP Scientific Affairs, Sabinsa

We invite you to our table for lunch and to share your thoughts on the concept of Postbiotics; a new area of interest in probiotic technology. We will discuss the current state of knowledge and the direction it is headed in the future.
20 Documented Probiotics, Market approach on Clinical Dose application in finished products  
Host: Miquel Angel Bonachera, Co-founder & Corporate Executive Director, AB-BIOTICS  
It finally seems the market has turned from potency to strain science documentation. It is becoming more and more important to make sure marketed probiotics products secure clinically documented doses to assure a good experience of use by the consumers, which at the end contributes on repeat rates. Secure clinical doses in the finished goods throughout the shelf life is going to be a key success factor for probiotic supplements in the future.

21 Sarcopenia: A “Bacterial” Perspective: Gut Dysbiosis and Muscle Aging  
Host: Dr Ralf Jäger, Co-founder and Partner,Increnovo  
Age-related loss of muscle mass, also called sarcopenia, is one of the greatest long-term threats to our ability to remain healthy and function independently with advancing age. A loss of muscle mass in the range of 35-40% and strength of 20-40% between the ages of 20 and 80 years are common. Sarcopenia starts in the thirties, with the rate of decline increasing during aging. Decrease in physical activity and a loss of appetite resulting in insufficient nutrient intake are key factors in the development. Cross-talk between gut microbiota and skeletal muscle health mediates changes in aging skeletal muscle size, composition, and function. Can changes in gut microbiota by supplementation with pre- and probiotics prevent or slow down sarcopenia?

22 Designing probiotic supplements to satisfy consumers  
Host: Susanne Baekgaard, VP Marketing, Bifodan  
A small non-published study indicates that only about 25% of probiotic supplements available in retail, contain the number of CFUs indicated on the labelling. In order for probiotics to keep growing nicely as a category, repeat purchase has to take place based on real efficacy. IPA has recently issued a list of 5 Essentials for a Quality Probiotic Label, and at this table we will discuss further how spreading this message can support our industry.

23 Probiotic interventions: Does gut-microbiota composition play a role?  
Host: Dr. Johanna Maukonen, Global Health & Nutrition Science Leader, DuPont Nutrition & Health  
Since gut microbiota has been shown to influence the human host in numerous ways, it could also have an impact on the effect of probiotics. Which brings up several questions: Do dietary habits influence the outcome of probiotic interventions, since diet modulates the microbiota? Do non-responders have different bacteriophage compositions, which could be responsible for eliminating the probiotic strain(s) used? Does gut microbiota affect the outcome of probiotic interventions? Could gut microbiota composition be used as a tool to predict the outcomes of probiotic interventions? Join this roundtable to learn more and discuss.
Biopolis offers a variety of engagements with customers, from directed microbial design and proof of concept evaluation to fermentation scale up in pilot and manufacturing plants. Their proprietary high throughput evaluation system allows them to screen for optimal strain/ingredient formulations.

They have a growing portfolio of off-the-shelf conventional and functional probiotics carefully developed following FAO/WHO guidelines and supported by safety and clinical studies. Their production facility in Spain is certified ISO 22000 allergen-free, non-GMO and Halal. They provide tested stability data and storage recommendations for every strain.

www.biopolis.es

With the world’s population growing by six-digit increments every day, the global food industry is under pressure to meet the increasing demand for more nutritious, safer and more convenient foods. Developing the most innovative, sustainable solutions in response to these expanding market needs requires collaboration that blends the best in food science knowledge, consumer insights, manufacturing expertise, advanced technology and a passion for overcoming challenges. That’s what DuPont Nutrition & Health is all about.

DuPont Nutrition & Health combines in-depth knowledge of food and nutrition with current research and expert science to deliver unmatched value to the food, beverage and dietary supplement industries. We are innovative solvers, drawing deep consumer insights and a broad product portfolio to help our customers turn challenges into high-value business opportunities.

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
The team at UAS Labs has been committed to enhancing wellness and quality of life by providing scientifically-proven probiotic solutions for over 35 years.

Their dedication to excellence starts with strategic probiotic strain selection and cutting-edge fermentation. Quality remains at the forefront throughout the manufacturing process in a facility designed for probiotic viability. It is the teams unwavering focus on innovation, and continual investment in gold-standard clinical trials, that continue to set them apart and drive the probiotic industry forward.

It is clear to see that UAS Labs is the probiotic partner of choice, from Strain to Solution™.

www.uaslabs.com
Platinum Sponsors

Located in Barcelona, AB-BIOTICS started its probiotics research program 12 years ago setting its own collection of more than 1000 bacterial strains, sourced from different target places from all over the world. AB-BIOTICS has developed an innovative portfolio of clinically-documented strains targeting different medical indications, such as cardiovascular, pediatric, GI, dental health among others. AB-BIOTICS is currently present through local partners in 66 markets selling its probiotic products through local licensee partners.

In 2018, Kaneka has invested in AB-Biotics and started exclusive business partnership with AB-Biotics for production and sales of its probiotics products in US, Canada and Japan.

www.ab-biotics.com

Bifodan A/S develops and manufactures probiotic turnkey solutions for B2B customers worldwide. Based just North of Copenhagen, Denmark, Bifodan delivers clinically documented, high quality probiotic products, manufactured at our GMP approved production facility. Bifodan has a long history in probiotic bacteria, as the company was founded by the first Danish dairy to isolate the lactobacillus acidophilus bacteria in 1938.

Bifodan has been dedicated to research and development of probiotic nutritional supplements for three decades. Our extensive competencies in understanding, formulating and handling probiotic bacteria, allow Bifodan to offer innovative solutions addressing common health issues.

Their YourBrand portfolio offers ready to market products in four health areas and is available in North America through Bifodan Inc., Boston, MA.

www.bifodan.com

DSM – Bright Science. Brighter Living.™

Royal DSM is a global science-based company active in health, nutrition and materials. By connecting its unique competences in Life Sciences and Materials Sciences DSM is driving economic prosperity, environmental progress and social advances to create sustainable value for all stakeholders simultaneously.

DSM delivers innovative solutions that nourish, protect and improve performance in global markets such as food and dietary supplements, personal care, feed, medical devices, automotive, paints, electrical and electronics, life protection, alternative energy and bio-based materials. DSM and its associated companies deliver annual net sales of about €10 billion with approximately 25,000 employees.

Prenexus Health is a natural prebiotic ingredient company in the U.S. focused on individual health and wellness through the research, development, and production of branded natural prebiotic ingredients for nutrition. As a science-based company that focuses on digestive health as a foundation for overall health and wellness, enhancing the “gut/brain” axis, Prenexus Health will be an innovative global leader in prebiotics supported by scientific and clinical research that demonstrates their health benefits. They believe in understanding digestive health and in helping establish, enrich and protect a healthy gut microbiota is the single largest opportunity to influence the overall foundation for life long health and wellness.

Their mission is to improve health & wellness of individuals, with a high quality, high purity natural prebiotic ingredient grown and processed in the U.S. following sustainable environmental practices. Their novel highly purified ingredient, XOS95™ Prebiotic, can be used in functional foods, beverages and supplements to offer health benefits for the consumer.

KGK Science is the leading contract research organization offering clinical trial services and regulatory consulting for the dietary supplement, functional food, beverage, ingredient, and cosmetic industry. For over 20 years, KGK has been designing and conducting clinical trials to support clients with claims substantiation and product marketing.

As your one stop shop, KGK provides research strategy, regulatory support, clinical trials, and clinical trial management all under one roof.

KGK currently operates a clinical trial unit where over 250 clinical trials have been conducted. KGK Science can efficiently develop, conduct, and manage clinical research throughout North America and Europe. They also have a database of over 10,000 participants. Some of their 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/growth, and immune health.

Nutrasource is a full-service contract research organization (CRO) that helps companies bring products to market with strong science and regulatory confidence. Through their vertically-integrated service platform, Nutrasource is your virtual R&D department offering international regulatory, clinical trial, and product testing solutions for dietary supplements, pharmaceuticals, and everything in between.

No other CRO brings more expertise in nutrition, regulatory affairs, and pharmaceutical science to help their clients achieve compliance and gain market entry. With four locations across North America, and over 100 nutritional scientists, regulatory affairs specialists, and clinical researchers, Nutrasource’s experienced team partners with probiotics manufacturers and brands to bring products to market through innovative strategies based on risk, regulatory precedent, market gaps, and competitive positioning in Canada, the U.S. and Europe.

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Platinum Sponsors

Probiotical 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, Probiotical 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.probiotical.com

Pharmachem Laboratories, Inc. is a premier international innovator, manufacturer and supplier of the finest quality ingredients. They deliver optimal solutions tailored to meet your needs across a complex matrix of industries including nutrionals, food and beverages, flavors and fragrances.

From manufacturing standardized extracts and custom ingredients to developing original solutions for process problems, Pharmachem’s sophisticated technologies offer unique options for their customers. Extraordinary ingredients. Original solutions. Impeccable service … always at Pharmachem.

www.pharmachemlabs.com

Winclow Probiotics, established in Amsterdam, The Netherlands, has been specializing in research, development and manufacturing of probiotic formulations for over 25 years.

Their probiotic formulations are developed in close collaboration with leading research institutes, universities and academic hospitals.

Their expertise lies in developing evidence-based probiotic formulations for specific health indications. Wherever an imbalance in the microbiota causes problems, we seek for an optimal way to restore the microbial balance with targeted probiotics. They continuously invest in research and technologies to improve effectiveness of their formulations and develop new innovative probiotics substantiated by scientific research.

They offer probiotic solutions for traditional gastrointestinal indications as well as more innovative areas such as women’s health, mental health or upper respiratory tract infections. Winclow is currently presented through over 60 partners selling a broad range of probiotic formulations, under private label, worldwide.

www.winclow.com
Gold Sponsors

AIDP

AIDP is a leader in functional ingredients with access to the newest solutions for healthy aging and formulation challenges. With their vast resources, AIDP is ahead of the curve in identifying new product segments and developing proven compounds to address formulating challenges. They start the domino effect by having some of the most innovative, freshest ideas in the lab, which makes you happy and makes your customers notice.

For 20 years, AIDP has provided quality ingredients to the health and functional food & beverage industries. In the last 10 years, AIDP developed an expertise providing meaningful, research based healthy ageing products. They search for safe products with a competitive advantage.

AIDP has strong connections with factories and formulators around the world. With a newly developed lab and a PhD research staff, they can develop cost effective, proprietary solutions to meet your needs.

www.aidp.com

Atlantia Food Clinical Trials

Atlantia Food Clinical Trials is world class in delivering ICH-GCP standard clinical studies for functional foods & beverages, nutraceuticals, medical foods and dietary supplements.

They have extensive clinical expertise in the areas of digestive health, including camera endoscopy, mental (stress, cognition), cardiovascular (FMD), joint, immunity, sports performance, ageing, weight management, skin and nutrient uptake. They own their clinics where they conduct acute, observational and intervention studies.

Their subject database is now more than 13,000 with pre- disease markers.

www.atlantiafoodclinicaltrials.com

Biocaps

Biocaps®, is a world leading empty hard capsule manufacturer in the Nutraceutical and pharmaceutical industries, for more than four decades, they are recognized as a company dedicated to the highest quality in the industry. Biocaps offers Gelatin, Hypromellose (HPMC) and Acid Resistant capsules with a variety of sizes and color choices.

Biocaps’s Acid Resistant Capsule is an ultimate solution to protect acid-sensitive ingredients from stomach acid, it dissolves quickly in neutral media, it is a perfect choice for Probiotic and Enzyme formulations without a heavy investment on dosage like an enteric coated process. The capsule also has received a US Patent.

Biocaps offers a pro-active tech support service for all its customers’ capsule needs. They also offer extensive training for their customers on all types of capsule filling machines to increase production yield and reduce cost.

www.biocaps.net

CSL

CSL is part of Sacco System the biotech network of international excellence applied to the food, nutraceutical and pharmaceutical industries. The objective of the new network is to provide its customers with innovative and customized solutions.

The collaboration of Sacco and CSL, two companies with such long experience, has enabled the creation of an extensive collection of microbial strains that have been isolated and selected over the years for their probiotic properties, and which are used in various applications (for gastrointestinal, gynaecological, oral, respiratory tract, urinary tract health, against allergies, in favour of the immune system and for the diet of sports).

They can offer a highly flexible service and the latest technologies, toll manufacturing (from laboratory to pilot production) and partnerships for the development, production and the sale of single or mix probiotic strains of property or patented.

www.saccosystem.com

Dairyfem R&D

Dairyfem R&D has made ground breaking innovation in the field of probiotics in order to produce a combination of yoghurt and a range of lactic acid bacteria developed specifically in the pursuit of womens health. To this date Dairyfem R&D is the only company conducting research in womens health by the combination of beneficial bacteria and dairy product.

As a specialised company Dairyfem R&D maintains a group of research scientists who have, over the past three years, raised the effectiveness of selected bacteria in dairy products to a new level. Dairyfem R&D owns the technical formula, licence and bacteria strains which enable the production of exceptional products i.e functional foods for women.

The estimated expansion of a worldwide market for probiotic yoghurt to be an additional 30 percent by 2020 increasing the trend of health awareness by customers – be part of it!

www.astarte-probiotics.com

EpiCor

EpiCor, manufactured by Embria Health Sciences, is the only whole food fermentate proven to provide prebiotic benefits at a low 500mg daily dose while significantly reducing bloating.

Published human clinical research shows that EpiCor promotes regularity by significantly improving stools and reducing gut discomfort. EpiCor also helps shift beneficial bacteria levels which may be linked to its improvements in gut health. Seven other human clinical studies on EpiCor provides the ability to make strong immune health claims.

EpiCor provides formulators with the unique ability to create a probiotic and prebiotic product within capsules that has added immune strength.

www.embriahealth.com
GanedenBC30® (Bacillus coagulans GBI-30, 6086) is a patented probiotic ingredient that can be found in more than 900 leading food, beverage, sports nutrition and companion animal products around the world. Unlike most other probiotic strains, GanedenBC30 is a spore-former which makes it highly stable and allows it to remain viable through most manufacturing processes, three years of shelf life and the low pH of stomach acid.

The efficacy of GanedenBC30 is backed by over 25 published studies showing safety, digestive and immune support, and protein utilization benefits. GanedenBC30 has an exceptional safety record with FDA GRAS status. It can be formulated into virtually any food, beverage or companion animal product that is baked, boiled, frozen or squeezed.... including all hot or refrigerated beverages! GanedenBC30 is part of Kerry’s nutrition and wellness portfolio.

www.GanedenBC30.com

 Lonza | Capsugel Lonza Consumer Health & Nutrition combines expertise in high-quality, science-backed ingredients with formulation know-how and industry-leading capsule and encapsulation technologies to create innovative solutions for consumer health and nutrition companies. Their deep clinical knowledge supports specialty ingredients with proven performance, enabling customers to address consumer health concerns via new, differentiated health products. They apply consumer market insights and their extensive experience in pharmaceutical delivery science to help their customers improve bioavailability, targeted delivery, swallowability, taste and odor masking of their nutrionals. Their technology enables unique combination products and provides visually appealing dosage forms that meet the expectations of today’s health-conscious consumers.

They also bring exceptional service capabilities, global regulatory expertise and expert technical service to support their customers in quickly delivering differentiated nutritional products to market.

www.capsugel.com

LactoSpore®

Founded in 1988, is a manufacturer and supplier of herbal extracts, cosmeceuticals, minerals and specialty fine chemicals.

Sabinsa’s mission is to provide alternative and complementary natural products for human nutrition and well-being. Sabinsa has successfully brought to market more than 100 standardized botanical extracts and privately funded several clinical studies in conjunction with prestigious institutions in support of these products.

Its present operations have grown to employ 1000 people worldwide in ten manufacturing, R&D and distribution facilities. Additionally, botanical cultivation efforts undertaken by the organization now total nearly 40,000 acres to ensure sustainable supplies on its key products. Products intended for human consumption are certified Kosher and Halal.

With more than 120 scientists working full time conducting ongoing research both in India and the United States, Sabinsa continues to develop and patent beneficial nutrients for the world market.

www.sabinsa.com

Merical
A Linden Operating Company

After MerCal acquired GHI, they became the largest manufacturer of finished-format probiotics in North America.

As the Probiotic Experts™, they have over 40 years of formulation experience with both lactic acid and spore forming bacteria. In 2017, they opened doors to their new, state-of-the-art, dedicated Probiotic Suite where they manufacture and package probiotics in exceptional temperature and humidity controlled conditions.

They are the premier source for custom contract manufacturing & packaging and innovative dietary supplement solutions – with a recent certification to manufacture organic vitamins and probiotics. They offer anything from basic A-Z formulations to complex, custom formulations of any dry-dosage format.

www.merical.com
Gold Sponsors

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

Probi is a world leader within probiotics. Their vision is to contribute to healthier life by delivering effective and well-documented probiotics, with proven health benefits based on scientific research.

Probi offers dedicated probiotic expertise and partnership all the way from R&D to finished products for companies within the consumer healthcare and food industry. Their GMP certified manufacturing facilities produce probiotics in custom made formats with value-adding delivery technologies.

Founded by scientists in Sweden 1991, Probi is a multinational company with 4 centers of excellence, active in more than 40 markets around the world and holding over 400 patents worldwide.

www.probi.com

Shanghai Novanat Bioresources Co. (Novanat) was the first publicly listed healthcare company in China and has over 25 years of experience with probiotics. Novanat specializes in providing high cell density single probiotic strains, probiotic premix, formulation advice and the manufacturing of tablets, capsules and sachets.

Novanat’s probiotic strains are unique because our culture collection holds over 500 specific and generic probiotic strains including Lactobacillus, Bifidobacterium, Streptococcus and Enterococcus; our manufacturing optimization ensures excellent stability and high cell density strains with more than 400 billion/g; and strict quality control guarantees no allergens affect the probiotic strains. Novanat operates within current GMP facilities, ISO and HACCP systems, and can offer freeze-dried powders, tablets, capsules and sachets. Novanat is a subsidiary of Shanghai Jiao Da Only Co. (ONLY).

www.novanat.com

At Sensient, they understand your business and innovation challenges and pride themselves on providing consistent, tailored nutrient solutions to meet your diverse application needs. With over 130 years of industry leadership, they operate over 75 locations in 35 countries, serving customers in more than 150 nations.

Their solutions are specifically designed to solve the growing challenges faced by fermentation experts who produce probiotics. Every fermentation is unique – whether it is for the production of probiotics and food cultures or for the production of ingredients such as organic acids, amino acids, enzymes and vitamins. Their team of innovation experts, will work collaboratively with you to deliver proteins, vitamins, and critical growth factors necessary for successful fermentation of microbes with reduced cycle times while improving yields.

www.sensientflavoursandfragrances.com

Procelys supports its customers in the arena of industrial biotechnology by providing products and expertise that improve the growth and productivity of microorganisms and cell cultures.

Operating as a Business Unit within the Lesaffre Group, Procelys develops and produces a wide range of yeast-based nutritional products that are designed to support and enhance the performance of industrial fermentations.

Markets served by Procelys include: biopharmaceutical production; diagnostic and culture media; food cultures and probiotics; food and feed bio-ingredients; renewable chemicals; and agricultural biocontrol and plant health.

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