



## Sugar reduction technologies workshop

Learn about emerging trends in sugar reduction technologies and their potential applications in your business

25 May 2022

CSIRO's food innovation centre

Werribee

	Presentation	Presenter
9.30	Welcome	CSIRO /FIAL
	What happens when you reduce sugar - a sensory perspective?	Thejani Guneratne, CSIRO
	The consumer drive for reduced sugar and how this is evolving	Denise Hamblin, Kantar
	Yanalla farms – a case study	Karen Martin, Yanalla Farms
10.45	Break	
	<b>Technology applications for sugar reduction</b>	
11.15	Sugar reduction in beverages – creating better for you drinks	Nitya Adhikary, Doehler Australia & New Zealand
	Emerging innovations in sugar reduction	TBC, DSM
	Reduced sugar, fibre enriched food products via fermentation	Netsanet Shiferaw Terefe, CSIRO
	Converting apple pomace into a nutritious ingredient	Danyang Ying, CSIRO
	SME Connect: Innovation Connections & Kickstart <i>-Funding programs to support your innovation</i>	Angela Wu, Innovation Connections Facilitator
1.00	Lunch	
1.30	<b>Hackathon</b>	
	Breakout session	Maren Strachan, CSIRO
	<ul style="list-style-type: none"><li>What are the potential applications of this technology in your business?</li><li>How might this be beneficial?</li><li>Who are the partners needed to make it happen?</li></ul>	
	Feedback	
	What next?	
3.00pm	Optional tour of CSIRO's pilot manufacturing plant	
3.30pm	Finish	