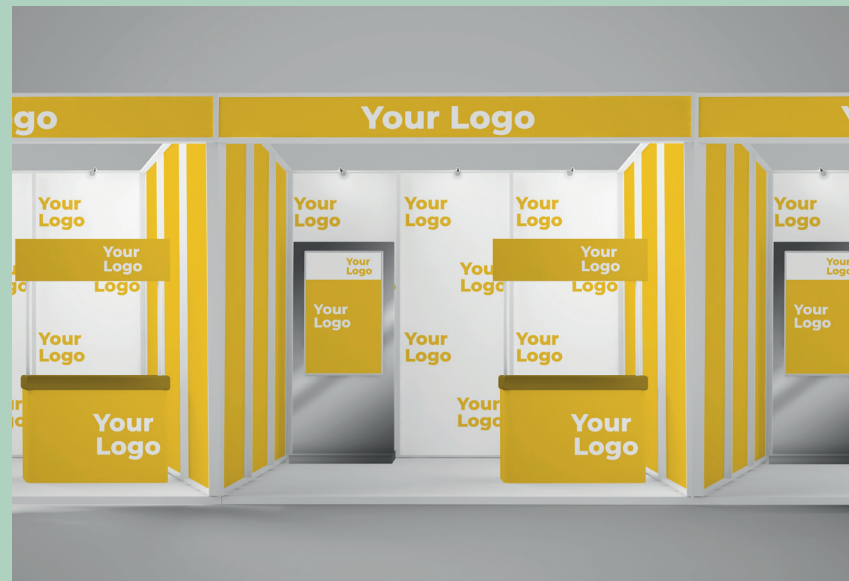


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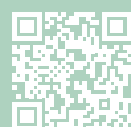
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PreProgramm

BarTech Europe - Smart Technology for bars

International Markets and Trends

Highlight: Paneltalk – How can we define a Bar?

Thorsten Blume, *The Lorenz Bahlsen Snackworld GmbH & Co KG*,
Thomas Reinemann, *RCC Consulting GmbH*

Marktforschung – Wie hat sich der Markt entwickelt?

Proteinriegel, Gesundheitstrends und traditonelle Riegel

David Georgi, *NielsenIQ*

Product Development: Challenges & Ingredients

Food Declarations and new Proteins

Dr. Christine Konnertz-Häußler, *LL.M. Rechtsanwältin*

Cocoa free Chocolate – An tasty alternative for Bars?

Ross Newton, *Nukoko*

Raw material savings, reduction of rework, and sustainability

Manuel Stumpf, *Hansella GmbH*

Innovative food and off flavors - a challenging sensory approach

Simone Peschke, *Berliner Hochschule für Technik*

The production and use of debittered protein concentrates from legumes for bars and snacks.

Dimitrios Makrakis, DMC, *Dimitrios Makrakis Consulting*

Focus: Protein & Alternatives

Vegan Proteins & Protein Alternatives

Stefanie Strebel, *Ceresal GmbH*

Healthy Snacks and Innovations

Dr. Johanna Schmidgall, *GELITA AG*

Optimizing High-Protein Bar Formulations: The Role of Collagen Peptides in Taste, Texture, and Shelf-Life Stability

Dr. Chiara Roye, *PB Gelatins GmbH*

Processing Technology

Highlight: LIVE DEMONSTRATION

Krüger & Salecker Maschinenbau GmbH & Co. KG

Title will follow

International Speaker, *Aasted*

From raw material processing to the finised Bar – all from a single source

Klaus-Dietrich Franzmeier *SOLLICH KG*, Volker Günnel *CHOCOTECH GmbH*

HIGHLIGHT: Production optimization + Live Demonstration

Christopf Thelen, *Vemag*

Sustainability. Trends in Packaging - Substitution of plastic

Replacement of conventional laminates (barely or non-recyclable) with monomaterials made of plastic or paper-based packaging materials

Steffen Hamelmann, *Theegarten-Pactec GmbH & Co. KG*

Many more Companies and Speakers will join soon!

- Subject to Changes -

For further information get in touch with us:

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