

## Programme

### Day 1

8.30	<i>Registration and Refreshments</i>
8.50	<b>Welcome and Introduction</b>
9.00	<b>European Legislative Landscape on Natural Colours</b> Nancy Angelopoulou, Regulatory Advisor, Leatherhead Food Research  You will be briefed on the current EU legislation covering the use of natural colours in food products.
9.45	<b>An Overview of Recent Market and Consumer Trends on Natural Colour Usage in Different Food Sectors</b> Jonathan Thomas, Senior Market Analyst, Leatherhead Food Research  You will learn about the consumer trends that are driving the requirement for natural colouring materials and the impact on different food sectors.
10.30	<i>Refreshments</i>
10.45	<b>Natural Reds, from Pinks to Purples – Source, Properties and Stability</b> Andrew Kendrick, Science Platform Leader for Colours, DIANA Natural Ingredients  You will learn about natural red colours and colouring foods with a focus on anthocyanins and betalains from the importance of agronomy to successful application to food and beverages.
11.45	<b>Chlorophyll – Sources and Properties and Stability</b> Awaiting Speaker Confirmation
12.45	<i>Lunch</i>
13.30	<b>Natural Sources of Yellow and Orange Colours and their Properties</b> Awaiting Speaker Confirmation
14.30	<b>Natural Sources of Blue Colour</b> Sanjay Ghuge, Formulation & Technology Transfer Manager, Roha Europe
15.30	<i>Refreshments</i>
15.45	<b>Caramel – Natural Shades of Brown</b> Barry Foley, Applications Manager for Europe and Head of European Science & Innovation Team, DD Williamson Ltd
16.30	<b>Workshop – Authenticity and Quality</b> Dr Rachel Burch, Chemistry Research Manager, Leatherhead Food Research
17.15	<i>Close</i>

### Day 2

8.30	<i>Registration and Refreshments</i>
9.00	<b>Colouring Foods – An Alternative to Natural Colours</b> Richard Stenning, Technical Sales, GNT  You will learn about the potential of colouring foods as alternatives to colours in products.

10.00	<b>Natural Colours as Functional Ingredients</b> Awaiting Speaker Confirmation
10.45	<i>Refreshments</i>
11.00	<b>Quantification of Colours through Chemical Analysis</b> Dr Rachel Burch, Chemistry Research Manager, Leatherhead Food Research  You will learn about chemical quantification methods of food colours will be discussed.
11.45	<b>Whites – What are the natural options?</b> Awaiting Speaker Confirmation
12.30	<i>Lunch</i>
13.15	<b>Interactive Workshop</b> Annie Teoh, Senior Research Scientist Persis Subramaniam, Consultant: Product Development, Leatherhead Food Research  This hands-on session will allow delegates to gain experience in the measurement techniques available to characterise the colour attributes and the stability of products. <ul style="list-style-type: none"> <li>• Colour assessment methods</li> <li>• Sensory Analysis</li> <li>• Stability testing</li> </ul>
15.30	<i>Close</i>