

2nd Edition



National Association of Bakery Industry

15 April, 2014

Nehru Center, Worli, Mumbai

Presents

# Bakery Innovation Conference...



*The Only Industry event focused on improving ingredient selection and application to respond to growing consumer demand for healthier and nutritious bakery products.*



**Join the Bakery Innovation Conference for cutting edge ingredients & Technology developments and:**

- Gain fresh insights into the Indian bakery market and the latest consumer trends driving product innovation.
- Develop high-performing bakery products through nutritious and natural ingredient selection and applications.
- Reformulate traditional bakery products with gluten and allergen-free ingredients, reduced sugar, fat and sodium, and deliberations on sugar and salt substitutes.
- Stay ahead in a competitive market with added-value bakery products as wellness foods.
- Take the advantage of high edge technologies in bakery equipments.

**The expert panel includes:**



**Mr. Kaviraj Khialani**  
Hon.Secretary,  
National  
Association of  
Bakery Industry



**Mr. C. L. Rathi**  
Chairman,  
Advanced Enzymes  
India Ltd.



**Mr. Piyush Rathi**  
Chief Marketing  
Officer,  
Advanced Enzymes  
India Ltd.



**Mr. Prabodh S  
Halde**  
Head Global  
Regulatory Marico  
Ltd.



**Mrs. Patricia  
Trinidade**  
Bakery Educator &  
Consultant Chef



**Mr. Fabian B.  
Namory**  
Sugar Crafting  
Educator and  
Consultant Chef



**Mr Prakash N  
chawla**  
ManagingDirector,  
Kamani Oils Ltd.

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## COVERING FOLLOWING TOPICS:

- The Indian Bakery Market and the Latest Consumer Trends.
- Modern Enzymes for improved Bakery Products.
- Modern Bakery ingredients for cholesterol management and lifestyle diseases.
- Presenting the bakery market in different Indian states for bread products, cakes & pastries, baked snacks, biscuits and crisp bread.
- Knowledge and awareness for the applications of sugar crafting in bakery products.
- Styling of products.
- Commercial Exploitation of Lactic Acid Bacteria By-products and enzymes for improved bakery products.
- Deliver results with Total Fat and Saturated Fat Reduction in Baked products.
- Case Study: Responding to the Current Health Trends with Nutritious Bakery Formulations.

## BOOKING RATES:

Ticket Size

Bakery Practitioners	Individuals / Professionals	Corporates
Rs.750	Rs.2600	Rs.3500

Limited Stalls of 6 sqm Available for Rs 26000.

\*Note: 12.36% Service tax extra.

DELEGATE DETAILS (FOR EASE, PLEASE ATTACH YOUR BUSINESS CARD) – PLEASE PHOTOCOPY FOR ADDITIONAL BOOKINGS:

Title :	First name :	Last name :
Company name :	Nature of business :	
Job title :		
Address :		
Mobile No. :	Tel :	Fax :
Email :		



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