

Day 1- January 10, 2025

Registration-10:00-11:00 am	
Plenary session: Policy approaches for sustainable F&B manufacturing	11:00-12:30 pm
Introduction and welcome	
Keynote address : Government's vision and initiatives towards building a resilient food supply chain	
Role of digitisation in sustainable manufacturing	
Promoting resource efficiency & waste reduction	
Boosting investments in the food processing industry	
Fostering innovation and technology adoption: Financing the transition to sustainable F&B manufacturing	
Global policy frameworks & learnings	12:30-1:00 pm
Industry presentation: Successful supply chain re-engineering to boost sustainability and profitability	
LUNCH- 1:00- 1:40 pm	

Sustainable packaging solutions	1:40-2:30 pm
Evolving trends and consumer expectations vis-à-vis sustainable packaging	
Balancing sustainable packaging with cost effectiveness	
Smart packaging solutions: The future of food preservation and sustainability	
Supply chain challenges for packaging from production to retail	
Collaborative approach for sustainable packaging innovation between food processors and packaging technology companies	2:30-3:00 pm
Industry presentation: Innovations for sustainable food packaging	
From farm to fork: Revolutionizing food processing with AI and IoT	3:00-3:50 pm
AI-powered quality control: Enhancing food safety & reducing waste	
IoT and automation: Streamlining the food processing supply chain	
Predictive maintenance in food processing: Minimizing downtime with AI and IoT	
Automation and workforce transformation: Navigating the future of food processing	
AI-driven process optimization: Reducing costs and enhancing efficiency	3:50-4:20 pm
Industry presentation: Deployment of AI and automation solutions for food manufacturing.	





Day 2- January 11, 2025

Setting the stage for sustainable food manufacturing	11:00-11:50 am
The role of advanced processing technologies in reducing carbon footprint and boosting profitability	
Water management in food processing: Best practices across sectors	
Sustainable sourcing and supply chain management	
Energy efficiency in food manufacturing industry perspective	
Industry presentation: Driving food sustainability with ingredient innovations	11:50 am-12:20 pm
Driving sustainability in hospitality industry	12:20-1:10 pm
Green revolution in the kitchen: Sustainable equipment transforming food production	
From waste to wealth: Circular economy approaches in hospitality equipment design	
Sustainable operations: How hospitality leaders are redefining green practices	
Water conservation in hospitality: Innovations in equipment design	
Guest experience meets green initiatives: The role of sustainability in hospitality marketing	
LUNCH -1:10- 1:55 pm	
Industry presentation: Business process re-engineering in hospitality industry with technology	1:55-2:25 pm

Marketing of sustainable food products	2:25-3:15 pm
Overcoming barriers: Key challenges in driving sustainability in food processing	
Market trends shaping the future of sustainable food processing	
Technological innovations: How food processing technology is addressing sustainability challenges	
Integrating sustainability into the supply chain: Collaborations and innovations	
Future outlook: Preparing for the next wave of sustainability in food processing	
Industry presentation: How food processing technology is enabling a new generation of F&B startups	3:15-3:45 pm
Food ingredients and technologies to drive sustainability	3:45-4:35 pm
Eco-friendly ingredients: Reducing environmental impact from farm to table	
Driving innovation: How sustainable ingredients are shaping the future of food processing	
Beyond palm oil: Exploring sustainable alternatives for the food processing industry	
From niche to norm: Trends in sustainable ingredients in the global market	
Collaborative approaches: Partnering for sustainable ingredient sourcing and innovation	
Industry presentation: Deployment of energy efficient solutions in food processing industry	4:35-5:05 pm