



ANNUAL CONGRESS EDA/ASSIFONTE

1-3 DECEMBER 2016
NICE - FRANCE



www.eda2016.eu



@EDA_Dairy #europeandairyambition



CONTENTS

- A Word from the Presidents page **03**
- Maps and contacts page **04**
- Programme Overview page **05**

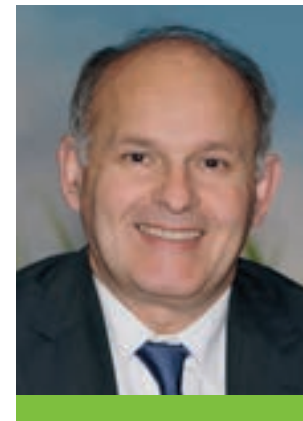
Full programme :

- Thursday 1st December Breakout Sessions page **06**
- Friday 2nd December European Dairy Platform. page **07**
 - o Session 1 **Our European Dairy Ambition**. page **08**
 - o Session 2 **Development Potential in a Situation of Volatility** page **10**
 - o Session 3 **Food transitions: Milk and Mankind, from the very origin to the latest consumption trends** page **12**
- Social events. page **14**
- Sponsor pages page **17**
- Pre-programme (internal EDA & Assifonte meetings) page **23**

MANY THANKS TO OUR SPONSORS



A WORD FROM THE PRESIDENTS



Michel Nalet,
EDA President



Olivier Picot,
ATLA President



Ludwig Rupp,
Assifonte President

European Dairy Ambition

Ladies and Gentlemen, dear colleagues and dairy friends,
Welcome to Nice and to (y)our EDA European Dairy Platform 2016.
The French Association of Dairy Processors ATLA, EDA, and ASSIFONTE are delighted to jointly host this meeting in Nice to discuss, debate and work on shaping the future of our **European Dairy Ambition** – the overarching theme chosen for the 2016 Annual Convention.
In 2016, the subjects of interest and concern for our industry have not diminished in number or importance – nor has our ambition to successfully take our sector into the future and embrace all that milk and dairy can do for Europe and our communities.
Thanks to your participation, our Annual Convention is the foremost high-level gathering of the 'lactosphere' from France, Europe and beyond. Coming together to share knowledge and ideas is essential for every sector of society; and for the European dairy sector, which is characterised by both a rich diversity and a strong common ground, we believe it is absolutely vital.
We trust that your active engagement and input throughout our Nice conference will once again make this a landmark event when it comes to consolidating our common foundations, as well as discussing and defining not only future challenges, but also the common way forward.

The programme for the 2016 edition of our 'European Dairy Platform' in Nice reflects our European Dairy Ambition:

Our **Breakout Sessions** on Thursday afternoon are forums designed for interactive, open-minded discussions that promote out-of-the-box thinking. Join the breakout sessions and shape the future of dairy by sharing your thoughts with your colleagues from all over Europe and with the outstanding dairy experts that chair and fuel group debates.
On Friday, our **EDA European Dairy Platform** provides a unique opportunity to hear various top-level speakers share their views on the future role and strategies of the dairy sector.

Our first session will see **Mr Phil Hogan**, keynote speaker and EU Commissioner for Agriculture and Rural Development, challenged by panellists **Ms Annikka Hurme**, **Mr Daniel Jaouen**, **Mr Peder Tuborgh** and **Mr Peter Stahl** on a range of topics- including the single market, rural development, global trade and sustainable dairy. And we think we can expect Mr Hogan to do more than simply answer our esteemed panellists' questions.

The second session will provide an overview of development potential in volatile markets. **Prof Vincent Chatellier**, **Ms Catherine Lascurettes**, **Mr Jaime Castaneda** and **Mr Kobus Mulder** will share their comprehensive insights from various dairy regions around the world. This will be a truly global session on dairy and volatility, and will help us understand whether there are ways to manage future dairy crises.

In our third session, entitled "Food transitions: Milk and Mankind, from the very origin to the latest consumption trends", moderator **Mr Laurent Damiens** and speakers **Prof Jean-Denis Vigne**, **Dr Claude Fischler** and **Prof Jean-Pierre Poulain** will provide an enlightening look into the world of dairy, from the Neolithic Era to future consumption by 'Millennials'.

Dear friends,

We invite you to fully experience the ATLA-EDA-ASSIFONTE European Dairy Platform in Nice: enjoy the outstanding programme of the conference, be part of our European Dairy Ambition and make the most of this unique opportunity to meet leaders and experts from the European and global 'lactosphere'.

Enjoy Nice and Connect to the world of dairy!



VENUES AND CONTACTS

Méridien Nice Hotel

1 Promenade des Anglais
06000 Nice
Tel: +33 (0)4 97 03 44 44

Negresco Hotel

37 Promenade des Anglais
06000 Nice
Tel: +33 (0)4 93 16 64 00

On site contact:

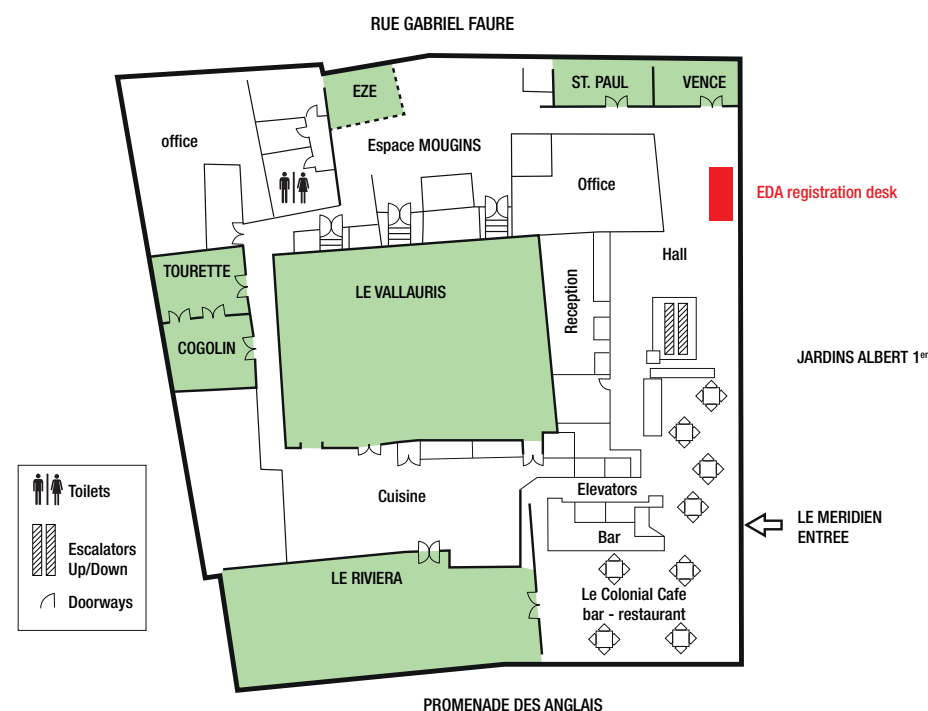
Clare Greenhalgh
Tel: +33 (0) 6 77 65 21 02
Email: info@eda2016.eu

www.eda2016.eu
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NICE



MERIDIEN CONFERENCE CENTRE - 1st FLOOR



PROGRAMME OVERVIEW

Wednesday 30th November & Thursday 1st December (morning)

Internal meetings

See page 23 for further details
Méridien Hotel

Thursday 1st December (afternoon open to all participants)

Welcome and Registration desk from 08:00 to 18:00

14:00 – 17:00

Breakout Sessions

Méridien Hotel - Held exclusively in English (see page 6)

17:45 – 22:00

Welcome Reception – “Bienvenue en France – Bienvenue à Nice!”

“Old town”, Méridien Hotel (see page 14)

Friday 2nd December: European Dairy Platform 2016

Welcome and Registration desk from 08:00 to 12:30

08:00 – 09:30

EDA General Assembly

(by invitation only)
Méridien Hotel

09h30 - 10:00

Dairy Welcome

10:00 – 17:45

EDA European Dairy Platform

Méridien Hotel
English-French, French-English interpretation available (see page 7-13)

08:45 – 16:30

Social tour for accompanying persons

English and French guides available (see page 15)

19:15 onwards

EDA - ATLA Gala Dinner

Negresco Hotel (see page 14)

Saturday 3rd December

09:00 – 16:00/18:00

Social tour for congress participants and accompanying persons to Monaco and Eze

English and French guides available (see page 15)

**Presentations and a selection of photos available
a few days after the Convention at www.eda2016.eu**

BREAKOUT SESSIONS (Held exclusively in English)

Thursday 1st December 14.00 – 17:00

14:00 – 15:15 / Room: Riviera

Economic Breakout Session I:

Crédit Agricole – our dairy commitment

Sponsored by Crédit Agricole

Crédit Agricole is the leading financial partner to the French economy and one of the largest banking groups in the EU and beyond. It is built on its strong cooperative and mutual roots and focuses on serving the 'real' economy, especially the agri-food sector.

This French leader in agriculture and agrifood is on the journey to become the reference bank of these sectors and a key player in food safety in Europe. It serves all involved in the value chain: production, trade, processing and retail. We are excited that Crédit Agricole is providing us with insights into our sector and an assessment of the future of dairy in Europe and around the world.

A session split into two parts, the first focuses on **the restructuring and competitiveness of European milk production** from the perspective of banks and the sector's economic performance. This part of the session is an opportunity to exchange views with other participants about their vision of this upstream competitiveness and competitiveness factors across the entire sector. The first section is led by **Baptiste LELYON**, an expert in animal production from Credit Agricole SA's Department of Agriculture.

The second part will be based on **economic evolution of dairy processors**, according to Crédit Agricole's observations on revenue and profitability of around thirty major dairy groups in four continents over the last five years, equal to a combined turnover of approximately 120 billion EUR. By comparing the various industry actors according to their geographic trades, different models and their financial impacts over the last five years will be highlighted.

14:00 – 15:15 / Room: Cogolin

Sustainability Breakout Session I:

One year after COP21 – sustainable dairy

Chair: Richard Laxton (Arla Foods, UK)

Our EDA Sustainability Working Group focuses on pre-competitive topics of sustainable dairy covering a portfolio from animal welfare, sustainable protein feed and water management to circular economy and climate change policies.

Richard Laxton (Arla Foods) steers the Working Group and translates the topics into our daily dairy agenda.

One year after the COP21 in Paris and six months after our Brussels EDA Dairy Policy Conference 'Sustainability – Food – Diet – Dairy', Richard will give an update on where we stand and an outlook for our sustainability journey.

With **Alan Hayes**, Sustainability & Strategy Manager of the Institute of Grocery Distribution (IGD), we have a high level speaker who will share with us the IGD perspective on the strategic importance of sustainability for our food and grocery distribution partners. Alan is ready to discuss with us the future sustainability script for the dairy shelves – and address the challenge of combining economic, social and environmental criteria on both retail and suppliers' sides.

The question being: **can dairy's white be the future green?**

IGD is a UK based research & training institute for the retail sector and the whole food chain, see www.igd.com.

DAIRY BREAK - ESPACE MOUGINS

15:45 – 17:00 / Room: Riviera

Economic Breakout Session II:

CAP post 2020

Chair: Jan Maarten Vrij, (NZO, NL)

Last year under the leadership of **Jan Maarten Vrij**, Director of International Affairs at NZO and chair of the EDA Trade and Economics Committee (TEC), the EDA started an exercise to shape the dairy industries' view on the future CAP. Brainstorming sessions with high level external input and our continuous work within the TEC and our CAP Task Force have formed the cornerstones for a position on this matter.

In our Economic Break Out Session II on the 'CAP post 2020', **Frédéric Chausson**, Director of Cooperative Development at SODIAAL UNION and **Prof Dr Holger D. Thiele**, ife Food Institute Kiel, will share their thoughts and ideas on the future of our EU agricultural policy and fuel our discussion during the session and beyond.

15:45 – 17:00 / Room: Cogolin

Sustainability Breakout Session II:

Communicating the goodness of milk and dairy in its diversity

Chair: Eric Grande (Lactalis, FR)

"Claims and Labelling issues are more than regulatory questions – it is about our communication to and with the consumer and our relation with the citizen" – this is the strong conviction of **Eric Grande** (Lactalis), the chair of our EDA Claims & Labelling Working Group.

Eric will summarise the broad variety of claims & labelling issues the dairy sector is confronted with and highlight our work in this field.

Hervé Gomichon, Director of quality and sustainability at the Carrefour group, will give us a retailers' view on food & dairy labelling today and tomorrow ("today's premium is tomorrow's baseline – what it takes to be premium tomorrow").

Our EDA director **Hélène Simonin** will be outlining the latest developments in origin labelling for milk and dairy products ("origin labelling – milk comes from cows?").

EUROPEAN DAIRY PLATFORM 2016

Friday 2nd December 2016

08:00 – 09:30

EDA General Assembly

European Dairy Ambition

Room: Le Vallauris, Meridien Hôtel

There will be simultaneous English-French, French-English interpretation available for the three European Dairy Platform sessions, all other EDA2016-Nice meetings will be held exclusively in English

09h30 - 10:00

Dairy Welcome

10:00 - 10:30

Opening

10:30 – 12:00

Session 1:

Our European Dairy Ambition

14:00 – 15:30

Session 2:

Development Potential in a Situation of Volatility

16:00 – 17:30

Session 3:

Food transitions: Milk and Mankind, from the very origin to the latest consumption trends

17:30 - 17:45

Conclusion

EDA MEDIA PARTNERS

IL MONDO DEL
LATTE

DAIRY INDUSTRY NEWSLETTER

RLF
RÉSEAU LAITIÈRE FRANÇAIS

INTERNATIONAL
DAIRY
magazine

BOERDERIJ

AGRA FACTS

EDM
European Dairy Magazine

Session 1

Our European Dairy Ambition

10:30 - 12:00

EU Commissioner for Agriculture and Rural Development Phil Hogan will outline his 'European Dairy Ambition' and discuss his commitment to the dairy sector, producers and processors. Representatives of leading European processing companies, cooperatives and private dairies will share their insights and engage Commissioner Hogan in a debate on common areas of interest such as the single market, global trade, rural development, and sustainability.

The session will be moderated by Rose O'Donovan, editor of AGRA FACTS and one of the foremost experts in EU agricultural affairs.

Moderator



Rose O'Donovan
AGRA FACTS Editor

Rose O'Donovan has been Editor of AGRA FACTS since March 2010, having previously worked as Deputy Editor on the agricultural publication for nearly three years. Prior to working as a journalist, she dealt with international relations on the EU satellite navigation programme at the Galileo Joint Undertaking.

Following the completion of a Master of Science at University College Cork, Rose moved to Brussels in 2004 to work as an intern in the Cabinet of former EP President, Pat Cox. Hailing from a farming background in West Cork, Rose has a strong interest in the evolution of dairy policy.

Speaker



Daniel Jaouen

*General Manager,
Chairman of the Board of
Directors, Lactalis Group,
France*

Daniel JAOUEN holds an engineering degree in agriculture (ESA) and an MBA from the 3rd cycle of IGIA International Food Industry Institute (ESSEC). Lactalis Group is the leader in Europe and worldwide for the dairy industry, 2nd within French food industry companies and ranked 15th for global food industry company. Starting in 1989 within the group as an executive assistant to the Group General Manager, D. Jaouen became successively a Financial Controller (65 industrial sites at that period), International Financial Controller and Deputy General Manager for Europe to achieve to higher positions. Since 2010 he has been Chairman of the Board of Directors and previously to that, Europe and International General Manager. Other roles have included International Deputy CEO dealing with Eastern and Western European countries as well as overseas and franchise network.

Speaker



Annikka Hurme

*CEO Valio Ltd
Finland*

MScFood, Master of Food Sciences, 1989, major subject Food Economics, Helsinki University

Annikka Hurme was appointed CEO of Valio Ltd as of October 2014. Ms. Hurme has worked in a variety of positions in the company and been a member of the Valio Group Executive Board from 2004. The responsibilities of the Valio Group Executive Board have changed from time to time, and consequently Ms. Hurme has taken turns in heading up almost all of Valio's business and group operations. Altogether she has over 25 years' experience in the food sector.

Valio Ltd is the Finnish dairy pioneer owned by dairy farmer cooperatives. Valio was established 1905 to facilitate export of quality butter.

Keynote Speaker



Phil Hogan

*EU Commissioner for
Agriculture and Rural
Development*

Phil Hogan has been the European Commissioner for Agriculture and Rural Development since 2014. His previous roles at European level include Minister for Environment, Community and Local Government, President of the Council of EU Environment Ministers and Chairman of the European People's Party of Environment Ministers. He has also held several parliamentary and council positions in his native Ireland.

He graduated from University College Cork and comes from a farming background.

https://ec.europa.eu/commission/2014-2019/hogan_en

Speaker



Peter Stahl

*CEO Hochland SE,
Germany*

Peter Stahl has been with Hochland for the past 22 years. He has been CEO since January 2013.

A graduate of the European Business School, he worked for a subsidiary of the Deutsche Bank before joining Hochland in 1994 as assistant to the management.

In 1996 he was put in charge of Finances and Controlling of the Hochland Group. Since 2000 he has been a member of the Hochland SE Managing Board, with responsibility for the Commercial Department until 2004. Since 2005, he has been responsible for Production & Technology and for Purchasing.

In October 2015 he took over the chairmanship at the Association of the German Dairy Industry (Milchindustrie-Verband, MIV)

Peter Stahl is 50 years old, married and has four children.

Speaker



Peder Tuborgh

*CEO Arla Foods amba
Denmark*

Peder Tuborgh has been Chief Executive Officer of Arla Foods since 2005. Moreover, he is chairman of the board of Pandora (global jewellery company) and vice chairman of Aarhus University (no. 2 university in Denmark). Furthermore, he is board member of the Denmark-America Foundation of the Fulbright Commission. Peder Tuborgh joined Arla Foods (former MD Foods) in 1987 and worked until 1990 as Product Manager for MD Foods Deutschland in Germany. During the years 1990-1994 he worked in Saudi Arabia as Marketing Manager of Danya Foods and afterwards he returned to Denmark. In Denmark he held positions as Marketing Director, Divisional Director and Group Executive Director. He holds a MSc in Economics and Business Administration from Odense University. Peder Tuborgh is 53 years old and married with four daughters and a son.

Session 2

Development Potential
in a Situation of Volatility

14:00 - 15:30

Prof Vincent Chatellier of INRA (French Institute of Agricultural Research) will chair and moderate this global session.

The positive outlook for milk and dairy worldwide means a changing market framework- with increased internationalisation, stronger market orientation and price volatility becoming the 'new normal'. Dairy sectors all around the world are therefore developing future strategies to accommodate this.

Prof Chatellier will be joined by top experts from around the dairy globe (Ireland, U.S.A. and South Africa); they will share their regional analyses, as well as their approaches to building strategies for maintaining or uncorking their regions' dairy potential.

Moderator

Speaker



Vincent Chatellier

Director of
LERECO/INRA-Nantes,
France

Vincent Chatellier is an economist and research engineer at the Institut National de la Recherche Agronomique- INRA (French National Institute of Agricultural Research). Since 2010, he has been the Director of INRA's Research Unit in Nantes: Laboratoire d'Etudes et de Recherches Economiques-LERECO (Economic Study and Research Laboratory). Mr. Chatellier has written a large number of scientific papers in the field of agronomics, including several publications on the French and European dairy sectors.

To find out more about his work, please see his webpage:
https://www6.rennes.inra.fr/smart/Media/Membres-SMART-LERECO/CV/Membres/CV_Chattelrier

Speaker



Kobus Mulder

Dairy Consultant,
Cape Town
South Africa

Kobus Mulder is a Dairy Consultant based in Sub-Saharan Africa. He studied Dairy Science, Process Technology and Strategic Business Management.

In sub-Saharan Africa, he has been involved in the planning, building and equipping of milk processing plants and training of processing and strategic management personnel. He also specializes in product improvement management and value chain management and optimization.

Kobus is Chevalier de l'Ordre Mérite de France, Prud'homme de la Guilde des Fromagers de France and Officier des Chevaliers du Fromage de France. He is past President South Africa African Society of Dairy Technology, an international cheese judge and author of "Cheeses of South Africa".

Speaker



Jaime Castaneda

Senior Vice President of
National Milk Producers
Federation (NMPF, Was-
hington DC)
USA

Jaime Castaneda is currently the Senior Vice President of Strategic Initiatives and Trade Policy for the National Milk Producer Federation (NMPF) in Arlington, VA. He is responsible for leading the National Milk Producers Federation in several domestic policy initiatives. In addition, Mr. Castaneda handles International Trade Affairs for the U.S. Dairy Export Council (USDEC) and international Trade negotiations for the U.S. dairy industry, serving as a private sector Advisor.

Since March 2012, Jaime has also served as Executive Director of the Consortium for Common Food Names. Jaime works with food organizations in the United States and around the world defending the rights of consumers, buyers and producers to continue the use of a variety of generic food names.

Jaime has over 30 years of experience in food and agriculture.

Speaker



Catherine Lascurettes

Executive Secretary Dairy,
Irish Farmers Association
(IFA)
Ireland

Catherine Lascurettes holds a masters in applied foreign languages from the University of Toulouse Mirail. She continued her studies in Ireland while developing her career in the Irish agri-food sector, obtaining a Graduadeship from the Marketing Institute of Ireland. Catherine also became a Nuffield Scholar in 2001, and remains a Director of Nuffield Ireland.

She is head of dairy in the Irish Farmers' Association since 1994, re-presenting the interests of Irish milk producers at national, European and international levels. She previously was Assistant Director of the Irish Dairy Industries Association and a number of other agri-food professional associations within the Irish Business and Employers' Confederation.

Session 3

Food transitions: Milk and Mankind, from the very origin to the latest consumption trends

16:00 - 17:30

Laurent Damiens (EMF/CNIEL) will moderate the final session of the day, encouraging us to reflect on food transitions and reminding us of milk's vital importance to mankind, from the very beginning of its consumption to the present day.

This session will look at how humans have fed themselves through the ages - from Europe's Neolithic Transition, which saw human nutrition revolutionised with the first appearance of lactase, giving man an adaptive advantage through his newly-acquired ability to digest milk; to contemporary studies of the potential effects of globalisation on the food models involved in dietary transitions. Looking at the future of eating brings up questions of individualisation, convergence, and cultural resistance.

Moderator



Laurent Damiens

Chair of European Milk Forum (EMF) & Director of Communications at Centre National Interprofessionnel de l'Economie Laitière (CNIEL)

Laurent Damiens is Communications Director at CNIEL in Paris, France. Laurent's main objective is to convince every French citizen that there is nothing better for their wellbeing than consuming at least 3 dairy products a day, without forgetting the pleasure part of it! He is also constantly practicing his Karate expertise with the anti-milk groups. He is also the chairperson of EMF, the European Milk Forum, an organization representing 8 countries (Austria, Belgium, Denmark, France, The Netherlands, Republic of Ireland, Northern Ireland (UK) and Norway), with the objective of creating joint trans-European marketing strategies for the dairy sector within the internal European market.

Previously, Laurent worked for the fruit and vegetable inter-branch where he founded the International Fruit and Vegetable Alliance, as well as Sopexa in Japan, Cartier in New York City and Club Med in Brazil.

Speaker



Prof. Jean-Denis Vigne

Archaeozoologist, Head of Research at CNRS, Director of the BIOARCH European network

Jean-Denis Vigne is director of the French network of archaeozoologists and paleobotanists, former Director of the Excellence network BCDiv (Biological and Cultural Diversities: past, interactions, evolution, future) and of the CNRS-MNHN lab "Archaeozoology, archaeobotany: societies, practices and environment". Honorary Professor at the University of Aberdeen.

His research areas are the late prehistoric societies and their natural, technical and symbolic relationships with the animal world (archaeozoology, insularity; south-western Europe, the Middle East, central Asia and North China), the evolution of techniques and practices of exploitation of animal resources (meat, milk, fat, bones) during the Neolithic and the Bronze Age with a special focus on animal domestication and the dawn of milk exploitation. He authored 17 books and more than 400 articles, some of them in prestigious journals such as Science, Proc. Natl. Acad. Sci. USA, PlosONE, Mol. Biol. Evol., Current Anthropol.

Some recent publications:

Vigne J.-D., 2011. *The origins of animal domestication and husbandry: A major change in the history of humanity and the biosphere*. C.R. Biologies, 334 : 171-181

Vigne J.-D., Carrère I., Briois F. and Guilaine J., 2011. *The Early Process of the Mammal Domestication in the Near East: New Evidence from the Pre-Neolithic and Pre-Pottery Neolithic in Cyprus*. Current Anthropology, 52, 4: S255-S271.

Vigne J.-D., 2015. *The "Prehistoric diet": Myths and scientific realities*. In : C. Fishler éd. *Selective eating. The rise, meaning and sense of personal dietary requirements*. Paris, Odile Jacob, p. 93-106.

Vigne J.-D., 2015. *Early domestication and farming: what should we know or do for a better understanding?* Anthropozoologica, 50, 2: 123-150.

Vigne J.-D., Evin A., Cucchi T., Dai L., Yu C., Hu S., Soulages N., Wang W., Sun Z., Gao J., Dobney K., Yuan J, 2016, *Earliest "domestic" cats in China identified as Leopard cat (Prionailurus bengalensis)*, PlosONE 11(1): e0147295.

The Neolithic transition and the beginning of milk exploitation
(in English)

Speaker



Dr Claude Fischler

Sociologist, Director Emeritus of Research at CNRS, Paris.

Centre Edgar Morin, Institut Interdisciplinaire d'Anthropologie du Contemporain (Interdisciplinary Institute of Contemporary Anthropology), Research Unit 8177 EHESS/CNRS.

Since 2005, member of the Expert Advisory Group on Risk Communication which reports to the Executive Director of the European Food Safety Agency (EFSA). Member of the European Sociological Association's Executive Committee.

With his team, Claude Fischler examines the interfaces between biological and social factors in eating behaviours and habits; food's social, symbolic and aesthetic functions; risk perception and food crises; the issue of obesity and body image; eating disorders; the use of new technologies; and quality of life indicators and measurement. His current research focuses on commensality (the practice of eating together). He looks at the practice's forms and functions from a comparative perspective, as well as its evolution, socio-political characteristics, and its potential effects on health. The subject of commensality is naturally connected to the question of food and resource sharing on both local and global levels.

His most recent publications include:

2013, *Les alimentations particulières. Mangerons-nous encore ensemble demain ?* (in collaboration with Véronique Pardo), Editions Odile Jacob, Paris. English translation entitled *Selective Eating. The Rise, the Meaning and Sense of "Personal Dietary Requirements"* published in 2014.

2008, *Manger. Français, Européens et Américains face à l'alimentation* (with Estelle Masson), Paris, Odile Jacob, 336 pages.

2001, *L'Homnivore, le goût, la cuisine et le corps*, Paris, Odile Jacob, 448 pages (third edition); Paris, Poches Odile Jacob, 1993 (second edition); Paris, Odile Jacob, "Points", 1990 (first edition).

Individualisation and beyond: the future of eating
(in English)

Speaker



Prof. Jean-Pierre Poulain

Socio-anthropologist, Professor at University of Toulouse.

Jean-Pierre Poulain is Chair of "Food Studies" at Taylor's University of Kuala Lumpur (Malaysia) and the University of Toulouse. Head of the Asian Food Barometer (formerly Malaysian Food Barometer), which looks at changing eating practices and the extent of food transition in Asia.

His main fields of research both in France and abroad (Asia in particular) are the socio-cultural aspects of human eating habits: sociology and anthropology of diet and food cultures, evolution of eating habits, sociology of obesity and eating disorders, sociology of food crises, evaluation of food policies, relationship between diet and health.

He has authored 10 books, numerous book chapters, and hundreds of articles - including several featured in such prestigious journals as Cahiers de Nutrition et de Diététique, Anthropology of Food, The European Journal of Public Health, The Journal of Nutrition, Health and Aging, Appetite, and Journal des Anthropologues.

His most recent publications include:

2014, POULAIN J.-P., TIBERE L., LAPORTE C., MOGNARD E., *Malaysian Food Barometer*, Taylor's Press, 288 pages.

2012, *The Essence of French Cuisine*, Chinese translation of "Histoire de la cuisine et des cuisiniers", Taipei, Asif Publishing.

POULAIN, J.-P. (Editor), October 2012, *Dictionnaire des cultures alimentaires* (Dictionary of Food Cultures), Presses Universitaires de France (PUF), "Quadrige dicos poche" collection, 1488 pages.

POULAIN, J.-P., 2009, *Sociologie de l'obésité* (Sociology of Obesity), PUF, "Sciences sociales et sociétés" collection, Dominique Desjeux (Editor), 369 pages.

Transitions alimentaires, convergences et inerties culturelles
(in French, interpretation available)

This session has been organised with the help of OCHA.

OCHA is the French Dairy Inter-branch Organisation's Observatory of Eating Habits. A shared resource and research centre for the scientific community, it looks at the human-and-social scientific approach to food, food systems and the relationship between humans and animals.

www.lemangeur-ocha.com

SOCIAL EVENTS

WELCOME RECEPTION - "Bienvenue en France – Bienvenue à Nice!"

Thursday 1st December 2016 at 18:30
Two departures at 17:45 + 18:00 from the
Méri dien hotel by miniature train or on foot

MEETING POINT: IN FRONT OF THE MAIN
ENTRANCE TO THE MERIDIEN HOTEL

18:30

Traditional Corsican a cappella concert by **Barbara Furtuna** in Gesu church in the heart of old Nice
No filming allowed
Warm clothing advised

19:30

Return to the Méri dien hotel by miniature train or on foot

20:00

Welcome Buffet at the Méri dien hotel: experience France's unique cheese culture at the EDA/ATLA cheese and champagne buffet with different cheeses from all over the country and a wide selection of champagnes.

For those deciding not to come to the concert, please join us in the Meridien hotel lobby (Espace Mougins) at 19.45.

GALA DINNER AT THE FAMOUS NEGRESCO HOTEL

Friday 2nd December 2016 from 19:00

MEETING POINT: MERIDIEN HOTEL
LOUNGE AT 19:15

The Negresco first opened its doors on 8 January 1913. Designed by Henri Negresco, the hotel immediately attracted a sophisticated international clientele. Guests included rulers of worlds old and new- the Vanderbilt family, Queen Amelia of Portugal, the Count of Paris, and Russia's Grand Dukes Vladimir and Dimitri. A great many people have since signed the hotel's guest book; among them artist Dali, Princess Grace of Monaco, the Beatles, Louis Armstrong and Elton John. Their stay on the French Riviera gave these celebrities the opportunity to get a little taste of the Negresco legend. The legend's custodian, Jeanne Augier has owned the luxury hotel since 1957. A great lady of strong convictions, she has devoted her life to the preservation and enhancement of this unique estate.

The Negresco's strong identity is partly due to a large art collection comprising over 6 000 works. Jeanne Augier expresses her passion for her establishment through a single guiding idea: presenting great moments in French art to the hotel's guests. The rooms provide a setting for an impressive collection of works by great artists from every period. The Versailles Lounge houses a portrait of Louis XIV identical to those exhibited at the Louvre and the Palace of Versailles.

Join us for an unmissable Gala Dinner at the Negresco hotel and dancing until late!



SOCIAL TOURS

GRASSE – ST PAUL VISIT FOR ACCOMPANYING PERSONS

Friday 2nd December 2016
08:45 -17:30

MEETING POINT: MERIDIEN HOTEL
LOUNGE AT 08:30

Your day will begin with a tour of the Fabrique de Fleurs in Grasse. Here, you will learn about traditional perfume-making, looking at its history as well as raw materials and extraction methods. The tour will take you on an unforgettable sensory journey centered around creating either a perfume out of rose petals or Fragonard's flower of the year, or a cologne (100 ml). A fun and fascinating look into the world of perfume.

From Grasse, you will head to the fortified village of Saint Paul de Vence, known the world over for its architecture and rich history. The perched village offers breathtaking views of the French Riviera. Lunch will be served just outside the village, at a restaurant owned and run by renowned French chef Alain Llorca.

After lunch, we will visit the Fondation Maeght. A true open-air museum, this exceptional site is home to one of Europe's largest collections of 20th century modern art. You will see paintings, sculptures, drawings and prints by artists such as Bonnard, Braque, Calder, Chagall, Chillida, Giacometti, Léger, Miró and Uzac. The site also features work by contemporary artists.

This unique architectural complex, which was designed to showcase modern and contemporary art in all its forms, receives approximately 200,000 visitors a year.

Guided tour in English and French.



MONACO – EZE VILLAGE VISIT FOR ALL PARTICIPANTS

Saturday 3rd December 2016
09:00-16:00/18:00

MEETING POINT: MERIDIEN HOTEL
LOUNGE AT 08:45

At just 2km², the principality is the world's second smallest state after the Vatican. Take the time to discover this amazing country and its charming historic quarter, Le Rocher ('The Rock of Monaco'). At the top of Le Rocher, you can enjoy the sites that make Monaco a must-see: the Prince's Palace, the impressive Monaco Cathedral, The Gardens of Princess Grace and the Oceanographic Museum. Take in the breathtaking view over the port, which is the heart of the principality.

In the early afternoon, you will walk through the Condamine quarter and Monaco's famous Port Hercules, arriving at the city's legendary Place du Casino. Here, you will have lunch at the famous Café de Paris. Buses will be available for those not wanting to walk from Le Rocher to Place du Casino.

After lunch, you will travel to Eze, located just ten minutes from Monaco. Enjoy the idyllic setting of this medieval village perched on the cliffside like an eagle's nest, where many artists have taken up residence. You will have the option of visiting Eze's Exotic Garden at the highest point of the village. Overlooking the bay of St Jean Cap Ferrat, the garden is the ideal vantage point from which to take in what is without a doubt the French Riviera's most beautiful view.

Those who have to be at Nice airport in the early evening can take a bus, which will be pre-loaded with luggage at the hotel in the morning. The bus will leave Monaco after lunch around 14:30 and take you directly to the airport. You will arrive at 15:30, ideal for flights departing from 17:00.

Guided tour in English and French



Organised by the French dairy inter-branch organisation CNIEL

Educational Initiatives

From Monday 28th November to Friday 2nd December, schools in and around Nice are invited to participate in three milk and dairy-related workshops for students aged 6 to 15.

• **ALL ABOUT CHEESE:** France has a particularly rich food heritage, and cheese is its emblem. The country's many cheese varieties are excellent aids for explaining France's food diversity and the factors behind it- such as the various terroirs and species, as well as human invention and creativity. With the help of engaging demonstration tools and techniques, the cheese maker will tell the students where each cheese comes from, how it is made and how to best enjoy it.

• **MILK'S GREAT METAMORPHOSIS:** In this workshop, students will investigate and experiment. Activities based on the simple act of turning milk into dairy products will allow participants to actively seek out and gain understanding. With the beneficial effects of lactic ferments and mechanical motion, milk can be made into yoghurt, cheese, butter or cream.

• **DAIRY AND SUSTAINABLE DEVELOPMENT:** This exhibition is divided into four separate areas, starting with an introduction, then moving on to three rooms each dedicated to one pillar of sustainable development (environmental, societal and economic). A glimpse into dairy farming, processing and consumption will allow students to gain an understanding of the mechanisms of sustainable development- a subject which features in school curricula.

"DESIGN PACKAGING FOR 2050"

A competition for students aged 6 to 12. The dairy inter-branch organisation CNIEL joined forces with the Academic Directorate of the Alpes-Maritimes department to set up an original project: creating the packaging of the future with the help of the region's fine arts teachers. The best entries will be displayed at the Mériadien on Thursday 1st December.

On top of all of this, **The Rectorate of Nice and the dairy inter-branch organisation CNIEL** will be signing a partnership agreement allowing local schools and the CNIEL to work together on educational initiatives involving milk and dairy products.



Events

Promotional events aimed at familiarising the general public with the full spectrum of dairy products will also be organised in Nice.

The public will be able to visit the Dairy Village, featuring a virtual milking parlour, processing demonstrations, cheese workshops, organic milk, and dairy product tastings.

**Intrigued?
Come and see CNIEL's Dairy Village for yourself!**

Details will be available at the EDA registration desk.



Crédit Agricole, a leader in Europe

Crédit Agricole Group is the leading financial partner to the French economy and one of the largest banking groups in Europe



• It is the leading retail bank in Europe as well as the first European asset manager, the first bancassurer in Europe and the third European player in project finance. Built on its strong cooperative and mutual roots, its 140,000 employees and the 31,500 directors of its Local and Regional Banks, Crédit Agricole Group is a responsible and responsive bank serving 52 million customers, 8.2 million mutual shareholders and 1.1 million individual shareholders.

• Thanks to its universal customer-focused retail banking model - based on the cooperation between its retail banks and their related business lines - Crédit Agricole Group supports its

customers' projects in France and around the world: insurance, real estate, payments, asset management, leasing and factoring, consumer finance, corporate and investment banking.

• Crédit Agricole also stands out for its dynamic, innovative corporate social responsibility policy, for the benefit of the economy. This policy is based on a pragmatic approach which permeates across the Group and engages each employee.

• Historic French banking leader in agriculture and agri-food, Crédit Agricole wants to become **the reference bank of agri-food and a key player of the food safety in Europe** by serving all players of the value chain: production, trade, processing and retail.

• **1st** leading financial partner of the French economy and one of the largest banking groups in Europe

• **1st** bancassurer in Europe

• **1st** European asset manager

• The bank of almost **1** company out of **2** in France, of which **4** out of **5** in the agri-food sector

• The bank of **9** farmers out of **10** in France

• The bank of **1** individual out of **3** in France

• **140,000** employees

• **52 M** customers

• A global presence in **52** countries

• **11,100** branches

www.credit-agricole.com





Agrial's Milk Division

Cheeses



PDO Goat's cheese: Picodon, Chabichou du Poitou, Pouligny-Saint-Pierre, Sainte-Maure de Touraine, Rigotte de Condrieu.

PDO/PGI cow's milk: Saint-Félicien, Saint-Marcellin.

Cheese ingredients



Yoghurts and desserts



Butter and cream



UHT milk



Dry ingredients



proud of our milk

2,8 billion litres of milk in total

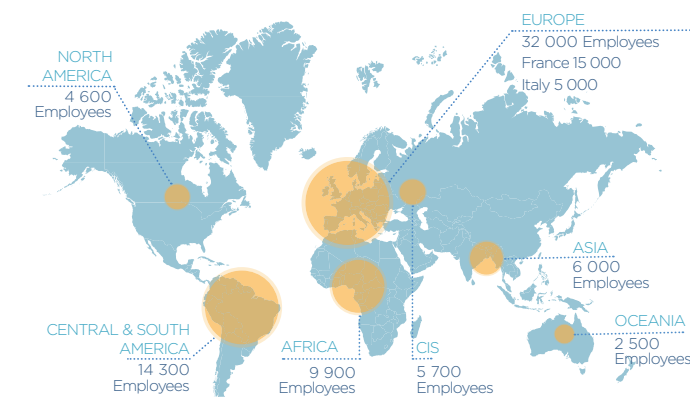


More than 80 years dedicated to milk processing, covering all dairy products, from cheese to nutrition, from FMCG to Ingredients. A high industrial expertise, with more than 230 production facilities in 44 countries, focused on quality & food safety. Sales offices in 85 countries, ensuring the most appropriate answer to the consumers needs.

Key figures

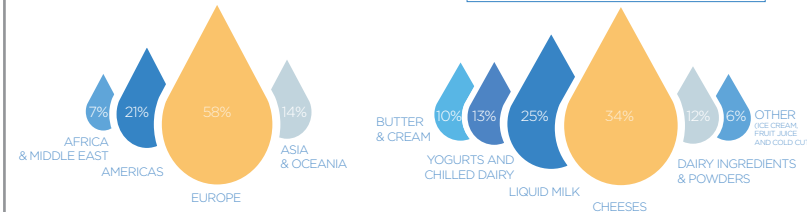
75 000 EMPLOYEES
WORKING TOWARDS A SINGLE GOAL:
TO BRING THE BEST OF DAIRY TO THE
GREATEST NUMBER OF CONSUMERS

3 global brands



ONE IMPERATIVE:
TO BE PRESENT ON ALL CONTINENTS

ONE VOCATION:
COVER ALL DAIRY CATEGORIES



President: the global cheese expert
Born in France in 1968. President is today present in more than 150 countries. With 1.8 billion Euros sales, President is the only global brand to provide all cheese lovers with most enjoyable & high quality cheeses coming from both local and international cultures. President portfolio is composed of the widest variety of cheeses (75%) but also offers delicious high quality butter (20%) and cream (5%).



Galbani: the global leader of Italian type cheeses
Born in a small Italian village in 1882. Galbani has been inspiring Italians for more than 130 years with high quality and innovative products. With 1.4 billion euros sales Galbani is currently present in more than 120 countries and brings around the world the authentic tradition of Italian type cheeses such as Mozzarella, Ricotta, Mascarpone, Gorgonzola, Parmigiano Reggiano and many other cheeses.



Parmalat: an international milk and dairy brand
Born in 1962. Parmalat brand has rapidly become an important player in dairy sector, thanks to a strong tradition of innovation and the development of high value added products. With 1 billion euros sales, Parmalat is currently present in all the five continents with direct presence and through licensing agreements.

THE WORLD'S LEADING DAIRY GROUP
€17 BILLION IN TURNOVER
17.4 BILLION LITRES OF MILK COLLECTED



750 dairy farmers
3 production sites - 360 employees
275 M Liters transformed / year

Lact'Union is a French dairy cooperative, based in North of France.

Our cooperative has established its own charter "Over Milk" certified by the AFNOR NF 01-005. The objective is to guarantee the traceability of the milk collected from the producer to its processing to ensure food safety.

Our Group is oriented to large export activities and exports overseas **to more than 50 destinations** under our own brand and our customers' brand name.



We develop, formulate and manufacture aseptic liquid dairy products packaged in cartons and bottles and especially a wide range of infant and adult products, adapted for populations of sensitive Consumers.

We also transform cream for the food processing industry.



Our R&D Department has a standalone pilot process line which allows to work independently and is able to provide aseptic samples of products with complex nutritional profiles. We also propose innovative solutions in term of packaging.

Lact'Union group has the required certifications and accreditations that meet French and international requirements. Our sites are regularly audited and comply with all our customers' quality requirements.

www.lactunion.com



Laïta, a cooperative dairy company from western France

- KEY FIGURES**
- **1.3** billion euros turnover
 - **2,670** employees
 - **3,420** dairy farms
 - **1.5** billion litres of milk

Passion for milk



Photo credits: Emmanuel Pain - Laïta



SAVORS FOR ALL TASTES, SPECIALTIES FOR ALL OUR MARKETS

Throughout the world, SAVENCIA Fromage & Dairy rhyme with greater pleasure, greater savors, greater wellbeing, for a better quality of life. Focusing on cheese and dairy specialties, our development is built on a strategy of differentiation and innovation, high quality products, strong and unique brands.

www.savencia-fromagedairy.com



Sogal Socamuel, Société de Financement agréée par la Banque de France (code interbancaire 26269D) spécialiste des garanties financières dans le secteur laitier : cautions sur prêts bancaires octroyés par les banques aux entreprises de transformation laitière ou aux exploitants agricole en partenariat avec la SIAGI (Société Interprofessionnelle Artisanale de Garantie d'Investissements).

Basée à la Maison du Lait à Paris, Sogal Socamuel est une Société Anonyme dont le capital est entièrement détenu par la filière laitière française.

Missions et domaines d'activité

- Cautions sur crédits bancaires aux entreprises et aux exploitants agricoles.
- Cautions administratives auprès de FranceAgriMer (livraison à l'intervention, cautions douanières...), ou de la CEE pour des aides ou des appels d'offres communautaires (Cofinancement de la promotion collective...)

Sogal Socamuel offre toutes garanties de financement sous forme de cautions au profit des entreprises laitières et des producteurs qui les livrent avec des conditions d'intervention particulièrement compétitives.

Sa connaissance de la filière laitière, sa réactivité aux demandes de mises en place et ses coûts compétitifs sont des atouts indéniables, reconnus et appréciés par les bénéficiaires actuels de ces garanties.

Instances dirigeantes et contacts

Président du Conseil d'Administration : Denis Milleret
Directeur Général : Christian Froment
Adjointe de Direction : Véronique Gourland
E.mail : general@sogal-socamuel.fr



Société de Garantie des Entreprises Laitières
Agricoles et Alimentaires



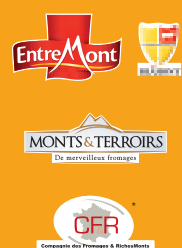
No.1 in French cooperative milk

20,000
MEMBERS
12,500
FARMS

4,7
BILLION LITRES OF
MILK COLLECTED
MORE THAN
70
INDUSTRIAL SITES

Sodiaal present in all dairy related business :

CHEESES



MILK/CREAM/ BUTTER



NUTRITION AND DAIRY INGREDIENTS



CHILLED AND FROZEN PRODUCTS



www.sodiaal.fr



International Agency 100% Food & Drink



Milk Moments
European Milk campaign



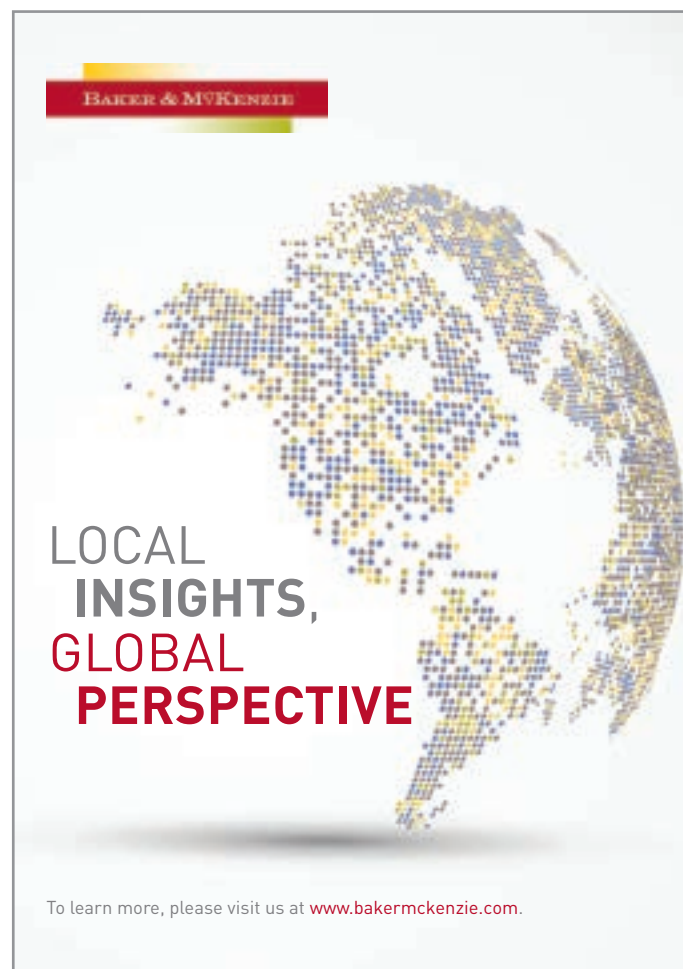
Asiago
German campaign



White Night Party
Cream of Europe Middle East campaign

Sopexa is the leading agency for campaigns co-financed by the European Commission
100% reliability in creating and managing more than 300 campaigns over the last 10 years

www.sopexa.com



TIPPAGRAL
Transformer les Fromages en solutions.

Over a century of experience in the dairy products sector

Our long experience over a period of more than a century in the manufacturing of dairy products bears witness to our know-how and to our ability to adjust to developments in our market. Today our reputation is built on the major brands that are "Davoine" and "Tippagral" – the former has been a major brand as regards cheese-maturing and cheese-making traditions for more than 50 years in France, and the latter has been a vehicle for innovation, while guaranteeing the quality and continuity of the products on offer to you. The "Tippagral" and "Davoine" brands thus ensure that the best cheeses are selected for you and then processed and packaged – both in terms of standard products and of products that are customised in line with your specific needs and requirements.

Innovation is what we do on a daily basis!

A continual innovation policy, dedicated staff and customer service are what make Tippagral a major supplier to the food service industry and to food manufacturers in Europe and across the world. Diligence, a willingness to listen to customers, fast query and order turnaround times and flexibility are the strong points of our company, driving our creativity and our development of products for you, both today and going forward.

Tippagral specialises in the packing of cheeses such as emmental, cheddar, mozzarella, edam, gouda and maasdam. Tippagral grate, cut, dice and slice hard and semi-hard cheeses. We also supply processed cheese and a wide range of customised grates, cuts and sizes to the food industry in France and throughout the world.

Yaourt MALO
depuis 1948

Pour votre santé évitez de manger trop gras, trop sucré, trop salé. www.mangerbouger.fr

PRE-PROGRAMME

Wednesday 30th November

Welcome and Registration desk from 08:00 to 18:00

09:00 – 11:00 - Cogolin

EDA Additives & Contaminants Working Group
(EDA members only)

11:30 - 12:30 - Cogolin

EDA Sustainability Exchange Session
(EDA members only)

12:30 – 13:30 - Le Méridien

Buffet lunch

13:30 – 17:30 - Tourette

EDA Trade and Economics Committee I
(EDA members only)

13:30 – 15:30 - Cogolin

EDA Hygiene Working Group
(EDA members only)

16:00 – 17:00 - Cogolin

EDA Claims and Labelling Exchange Session
(EDA members only)

Milk & Yoghurt breaks included

19:30 – 22:30

Dinners for members of the EDA Working Groups
(by invitation only) & EDA Board dinner (by invitation only)

Thursday 1st December

Welcome and Registration desk from 08:00 to 18:00

9:00 – 13:00 – Vence/St. Paul

EDA Board Meeting (EDA Board members)

9:00 – 13:00 – Tourette

EDA Trade and Economics Committee II (EDA members only)

9:00 – 13:00 – Cogolin

EDA Food and Environment Policies Committee (EDA members only)

Milk & Yoghurt breaks included

10:00 – 16:00 - Eze

EMF Board Meeting

12:30 – 14:00

Buffet lunch, ATLA - EDA Board lunch (by invitation only)

13:00 – 14:30 – St. Paul

ASSIFONTE Comité Directeur (by invitation only)

15:00 – 16:30 – St. Paul

ASSIFONTE General Assembly (by invitation only)

Friday 2nd December

Morning Welcome and Registration desk from 08:00 to 12:30

08:00 – 09:30 - Le Vallauris

EDA General Assembly (by invitation only)

eda Dairy Policy Conference

Connect to the world of dairy

'Dairy - Jobs, Growth and Investment in the Common Market'

22 March 2017
14.00 - 18.00

Espace Monte Paschi
(Brussels, Belgium)

Confirmed speakers include: Antti Ilmari Peltomäki (deputy director general of DG GROW, EU Commission) | Gilles Morel (CEO Mars Inc Europe, FDE chair and member of the High-Level Forum for a Better Functioning of the Food Supply Chain) | MEP Daniel Dalton (ECR, European Conservatives and Reformists Group, UK) | Kasper Thormod Nielsen (ARLA)



www.euromilk.org/eda



@EDA_Dairy



eda@euromilk.org



EDA Annual Convention 2017

28-30 September, Stockholm, Sweden



DAIRY SWEDEN

European Dairy: Local Roots & Global Business

It is with great pleasure that EDA, the European Dairy Association, ASSIFONTE and LRF Dairy Sweden, invite you to join the **EDA/ASSIFONTE Annual Convention 2017 in Stockholm**, the capital of Sweden with water as an ever-present feature in the city where the lake meets the sea with its archipelago.

Under the headline 'European Dairy: Local Roots & Global Business', we invited EU Commissioner for Trade, Ms. Cecilia Malmström, to give a key note and to discuss in one session with European dairy leaders on the future op-

portunities for European dairy at world level. A second session will focus on the local roots of our business.

Our EDA Annual Convention will not only provide you with enriching presentations from high level speakers and give you an update on key dairy subjects, but also offer you an excellent opportunity to meet colleagues from the European and global dairy sector.

For more information on the programme, venues and logistics, visit www.eda2017.eu.

Looking forward to seeing you in Stockholm!

Photo: E. G. Svensson - E. Sorri - H. Trygg

