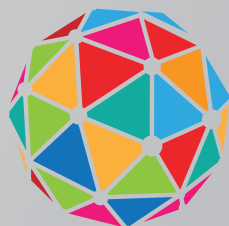




**SHIMADZU**  
**3<sup>RD</sup> GLOBAL FOOD**  
**SUMMIT 2022**

**POWERED BY:**

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**WORLD LAB NETWORK**



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## WELCOME ADDRESS

### Mr Yasuo Miura

Senior Corporate Executive Officer,  
Shimadzu Corporation, Japan



We are pleased to launch the Food Sustainability World Lab Network, which provides a global platform for key opinion leaders around the world to share their expertise and resources.

The fusion of technological capabilities worldwide will surely accelerate global innovations to address the food challenges.

The World Lab Network will also reinforce our efforts at Shimadzu's Tokyo Innovation Plaza, which aims to promote collaborative research. This is a new hub that aims to create revolutionary products and solutions for our customers.

Both initiatives will intensify the development of *leading-edge technologies* and bring greater shared values to the world.

At Shimadzu, our key mission has always been *"Contributing to Society through Science and Technology"*.

Through World Lab Network, we will continue to help our customers achieve long-term success in food safety and quality.

Later, some of you will also be joining Shimadzu 3rd Global Food Summit 2022. This summit is highly anticipated as it brings together world-leading key opinion leaders, renowned speakers, and industry experts to discuss the *future of food* and its latest trends.

I wish you a fruitful time at the Shimadzu 3rd Global Food Summit 2022. Now, let us witness the launch of the World Lab Network that will usher us into the era of new possibilities, novel innovations, and global capabilities.

Thank you.

## DIRECTOR'S MESSAGE

### Mr Tetsuya Tanigaki

Managing Director,  
Shimadzu (Asia Pacific), Singapore



My gratitude to all of the renowned leaders and esteemed speakers from across the world joining us at our Shimadzu 3rd Global Food Summit 2022.

Finally, this is our first-time meeting in person at such grand event after two years. We hope you continue to have a great time together with our experts and enjoy the engaging sessions.

Later at our Shimadzu Living Laboratory, you will witness the technologies that can realize your workflow for Food Sustainability. Shimadzu has total solutions for food safety and quality. We are excited to show you how Shimadzu's high-level and sophisticated instruments can present future-oriented solutions in food.

Once again, we would like to thank all the speakers for their insightful talks. It is good to see so many trending topics and technologies were covered

today, from sustainable food to *3D bioprinting* to Shimadzu's disruptive *UFMS technology*.

At Shimadzu, we always believe in *"Contributing to Society Through Science and Technology"*. We will continue to provide you with such ground-breaking innovations to address the emerging challenges in the food industry.

We also want you to be part of our World Lab Network where you can work with the worldwide specialists and establish connections globally.

With that, thank you for being with us at Shimadzu 3rd Global Food Summit 2022.

## Mr Prem Anand

Executive Officer and Senior General Manager,  
Shimadzu (Asia Pacific), Singapore



It is heart-warming to see the bright and talented young minds winning the IUFOST Young Scientist Awards. These promising talents are our next-generation key opinion leaders, who will play a critical role in shaping a better future for the world. This aligns with Shimadzu's World Lab Network, which also aims to create a better future for the world through Food Sustainability.

Shimadzu's World Lab Network is an innovative initiative that aims to connect all laboratories across the globe and provide a global platform for key opinion leaders to share their expertise and knowledge, thereby accelerating breakthroughs. We believe that through the World Lab Network, we will be able to capitalize on global capabilities to ensure *safe and sustainable food* for future generations.

We will also welcome Shimadzu's 3rd Global Food Summit 2022 in this grand event. The global food landscape has been evolving over the years, especially on plant-based meat and artificial

proteins, which we already see on our food menu. There's one clear thing from all these trends: Today, we are experiencing a *Food Revolution*.

Such disruptive trends in the food industry underline the increasing importance of analytical testing and technologies to ensure safety and quality. As we navigate the transition towards *sustainable food*, we will continue to provide you with *state-of-art innovations* to value-add your business and address any emerging challenges.

Let us usher into a new era of sustainable food with Shimadzu's World Lab Network and our leading-edge analytical technologies.

Thank you very much.

## Exclusive Insights into Advanced Technologies and Sustainable Food

### Driving Sustainable Food Innovation

**Dr Natta Wiriyakun**

Team Leader, Chemical Analysis Laboratory,  
NSTDA Characterization and Testing Service  
Center (NCTC), Thailand



Well-versed in method development for food applications, Dr Natta Wiriyakun specializes in offering solutions to testing services to ensure the utmost food safety and quality. This Summit will feature her presentation on *Driving Sustainable Food Innovation*, a fast-rising trend revolutionizing the food industry as consumers place increasing emphasis on health, environment, and nutrition.

### The Rise of Future Meat Technology: 3D Bio-Printing for Artificial Protein

**Prof Michiya Matsusaki**

Professor, Osaka University, Japan



3D Bio-Printing is an emerging technology that is setting the New Normal in the food industry. As the demand for meat alternatives increases, printed meat garners growing attention as one of the critical drivers towards sustainable and nutritious food products. Herein, Prof Michiya Matsusaki, an established full professor with over 180 publications and 20 awards, will share his expert insights into *3D Bio-Printing in Artificial Protein*.

## SPEAKER'S PRESENTATION

### Emerging Contaminants Analysis in Various Food Matrices

**Dr Kaushik Banerjee**

*Principal Scientist,  
ICAR-National Research Centre for Grapes, India*



With the rise of emerging contaminants, there is a constant need to address these challenges swiftly to ensure long-term food safety and quality. Our esteemed speaker, Dr Banerjee, specializes in developing efficient analysis methods for food contaminants. He has won numerous national and international laurels due to his extensive contributions to science and the community. At this Summit, he will deliver a talk on the *Emerging Contaminants Analysis in Various Food Matrices*.

### Reliable and Compliant Halal Testing

**Dr Joni Kusnadi**

*Head of Technical Functional Group,  
Brawijaya University, Indonesia*



With the development and demand for halal certification on food, beverages, pharmaceutical, cosmetic, and consumer products, the importance of corresponding laboratory analysis support has been growing. Our distinguished speaker, Dr Joni Kusnadi, is experienced in the field of food laboratory analysis, molecular analysis, and halal auditing. He has published several books and journal articles on halal authentication issues. In this Summit, he would share his experience of how an accredited laboratory can reliably support halal product assurance in Indonesia.

## SPEAKER'S PRESENTATION

### Overcoming Challenges to Pesticide Regulation at National Laboratories

**Dr Vandana Tripathy**

*Network Coordinator,  
ICAR-Indian Agricultural Research Institute, India*



Monitoring pesticide residue levels is critical to food safety, and we will be hearing valuable insights from Dr Vandana Tripathy, who is leading the national-level pesticide residue programmes of the government of India. She also coordinates a network of more than 30 pesticide residue testing laboratories that generate data for pesticide regulation and fixation of pesticides MRL at national and international levels. She will share the challenges related to pesticide residue data generation and its impact on crop protection, food safety, and trade.

### Novel Insights into Food Adulteration and Microplastic Research

**Prof Wang Tianhua**

*Assistant Professor,  
Singapore Institute of Technology, Singapore*



MALDI-TOF is a unique type of MS instrument known for its speed, throughput, and ability to detect macromolecules, thus enabling cost-effective analysis in food. In this Summit, we will hear from Prof Wang Tianhua, an expert in MALDI-TOF with over 10 years of experience, on the reliable MALDI-TOF workflows in food microbiology analysis to analyze strains of food-related microorganisms. He will also share how the MALDI spectrum can be used to safeguard food quality or authenticity and the use of MALDI-TOF's ability for polymer characterization to investigate microplastic research.

## LIVING LABORATORY

### Discover Living Laboratory for Safe and Sustainable Food

**Ms Sandy Nargund**

General Manager,  
Shimadzu (Asia Pacific), Singapore



To ensure food quality and safety, scientists are required to perform complex sample pre-treatments, which can be time-consuming and challenging. Shimadzu is always working on addressing these pain points by providing solutions to save time and boost productivity. The Living Laboratory provides advanced instrumentation, automated workflows, and complete data management that will not only turn laborious tasks into efficient and high-throughput processes, but also offer the flexibility to *Work from Anywhere*. It's time to accelerate the development of safe and sustainable food with Shimadzu's innovations.

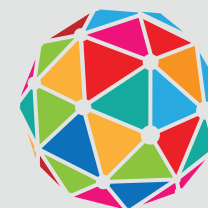
The Living Laboratory is a seamless system that synergizes Living Instruments™ with LabSolutions informatics to create a thriving Shimadzu ecosystem. Get ready to experience the most advanced technologies, unhindered data accessibility, powerful data analysis, accurate data reporting, and comprehensive work flexibility.



## FOOD SUSTAINABILITY WORLD LAB NETWORK

### World Lab Network

Over the past 147 years, Shimadzu has more than 100 collaborations, partnerships, and MoUs with numerous universities and institutions in every major country worldwide. It's time to connect globally and combine our technological capabilities together to accelerate global innovations.



WORLD LAB NETWORK



Singapore Polytechnic, Singapore

Shimadzu-Singapore Polytechnic SMARTLab was established to support digitalization and promotion of technology acceleration in research areas including food sustainability.



NSTDA Characterization and Testing Service Center (NCTC), Thailand

Shimadzu's world-class instruments have helped NCTC differentiate itself from other centers in Southeast Asia by providing the best analytical services in the region.



Nanyang Polytechnic, Singapore

NYP-SHINE 2.0 Centre delivers co-creating values with the industry while nurturing skilled talents in the scientific field to solve emerging challenges in food sustainability.



Brawijaya University, Indonesia

Shimadzu's leading-edge technologies have supported Ditek Centre for Halal Science and Analysis Method Development in Brawijaya University.



Republic Polytechnic, Singapore

Republic Polytechnic and Shimadzu have jointly established a STAR Lab to bring about agri-food innovations and create a sustainable Singapore.



Osaka University, Japan

Osaka University and Shimadzu Corporation have collaborated on 3D bio-printing technology that utilizes Shimadzu's expertise in automated and analytical systems.







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