



SPONSORSHIP PROSPECTUS

5th International Conference on Food Structures, Digestion and Health

Engineering Food Structures for Optimal Nutrition and Health

“Working With and Like Nature”

Sept 30th - 3rd Oct 2019
Rotorua, New Zealand

We Invite You to Join Us

As a valued partner, we invite you to join us as a Sponsor in Rotorua at Food Structures, Digestion and Health 2019.

This international conference brings together food industry professionals and world leading scientists from diverse disciplines with a common interest in “Working with and like Nature” to design food structures that deliver better nutrition to improve consumers’ wellbeing.

As a sponsor at this event you will have the opportunity to:

- design your own sponsorship package
- choose from pre-defined sponsorship packages
- raise your company and brand profile
- network across food science disciplines
- hear latest scientific thinking and research findings
- discuss joint research initiatives

This is the 5th biannual conference in the highly successful FSDH series, co-hosted by Riddet Institute and CSIRO. The series commenced in 2011 and includes food science and related areas such as nutrition, digestive behaviour, gut microbiome, genetics, medical science and engineering.

The last conference, held in 2017, Sydney, attracted over 130 delegates representing 46 organisations and 18 countries, more than 50 speakers and 31 posters. Delegates were from a range of companies, universities, research related and industry organisations, and two from government bodies. Countries represented were New Zealand, Australia, Japan, USA, France, Sweden, The Netherlands, Taiwan, Canada, China, Denmark, Indonesia, Switzerland, Singapore, Spain and Sri Lanka.

We look forward to discussing the sponsorship options with you soon.

FSDH 2019 Organising Committee



2019 Conference theme: “Working With and Like Nature”

In today’s agri-food industry it is increasingly important to determine how nature creates, combines and delivers food structures. With this knowledge we can design and manufacture foods that release nutrients in ways that mimic nature’s intelligence, thus providing a more natural flow of nutrients following consumption.

As we move into the future, this knowledge will become critical as we develop foods to help feed tomorrow’s world. The reality is that we are going to face unprecedented challenges: remarkable demographic trends, new geopolitical balances, the challenge of climate change and the need for environmental sustainability, instant connectivity and fast-moving technological innovation.

At the same time, there is growing obesity crisis and a rapid rise in food-related health problems globally. Food manufactures are challenged to develop more nutritious and healthier food products while retaining good sensory characteristics. Food researchers are beginning to provide detailed knowledge of food structures and how they are processed within the human digestive systems.

Nutrition is beginning to move beyond simple assessment of the individual nutrients within diets, to take account of the impact of food structure and matrices on nutrient delivery. There is also a realisation that health outcomes from food depend not only on total nutrient absorption but also on the rates of absorption and interactions with a profuse and highly complex commensal microbiome during digestion.

Conference sessions include*:

- Food structure design and soft matter physics – learning from nature
- Food structures, oral processing and consequences for sensory properties
- Designing food structures for optimal delivery of nutrients and bioactive compounds
- Physiological aspects of digestion and the role of the human microbiome
- New approaches to modelling human digestion and gastrointestinal function
- The Food-Gut-Brain connection
- Systems approaches to food structure design and the delivery of functionality
- Food structure and nutrition – opportunity for new food product development
- Food structure and nutrition – opportunity to redefine dietary guidelines

*may be subject to change

Choose or propose your sponsorship package

We have designed sponsorship opportunities to provide maximum value and exposure, however we would be pleased to discuss any alternative suggestions you may have that better suit your needs.

1. Sponsorship Packages	Platinum \$20,000	Gold \$10,000	Silver \$5,000	Bronze \$3,000
Pre-defined packages:				
• Platinum Sponsor logo and recognition as Keynote Speaker sponsor				
• Platinum Sponsor logo and recognition leading up to and during the Conference				
• Platinum Sponsor logo and recognition on conference signage at the venue				
• Conference website hot link to your company webpage via your logo				
• Company logo on Presentation template introducing all sessions				
• Company logo on Conference Website and Programme				
• Copy of the delegate list (for those who have agreed to name disclosure)				
• Full Conference registrations	5	3	2	1
• Welcome Function tickets	5	3	2	1
• Conference Dinner tickets	5	3	0	0
• Promotional flyers or merchandise in the Conference bags (maximum size A4)	2	1	1	1
• Company profile in the Conference Programme	300 words	300 words	200 words	100 words
• Colour advertisements in the Conference Programme (artwork supplied by you)	2 full pages	1 full page	1 full page	half page
2. Propose-Your-Own				
Propose your own sponsorship opportunity, for example :				
Session Sponsor				\$5,000
Speaker Sponsor				\$5,000
Welcome Function Sponsor / Conference Dinner Sponsor				\$5,000
Lunch Break / Poster Session / Lanyards Sponsor				\$2,000
Laptop Sleeve (or alternative as agreed by both parties) Sponsor				\$1,800
Morning Tea / Afternoon Tea breaks Sponsor				\$1,200
Other				\$TBC

All prices are GST exclusive

Contact:

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