Six CEOs Discuss The Energy Crisis And Food Shortages In Thailand

Food security and energy consumption are currently global hot topics. At ProPak Asia 2022, we are closely monitoring these aspects as well. In collaboration with the Food Industry Group, The Federation of Thai Industries invited 6 executives from leading food companies to join the idea theatre forum at S&P, Betagro, Sunsweet, GFF, Ajinomoto and CPFAM. The discussion centred on how entrepreneurs can prepare for the impact of high fuel costs, and seize export opportunities arising from global food demands.

The Russia-Ukraine war has aggravated the economic crisis, which had started since the COVID-19 pandemic. This drove up production costs as raw materials and energy sources become more expensive. As of now, at least 30 countries have announced policies to refrain from exporting food. This is borne out of the fear of a potential food shortage crisis. However, Thailand is unique. Despite being hit by inflation and high costs of raw materials, we do not suffer from a lack of food shortages. This is the reason why food manufacturers around the world are looking to Thailand in order to take lessons on how to manage the food crisis.

The Russia-Ukraine war may affect food security for a long time. The United Nations estimates that there will be 440 million people starving in the next few years, and the food industry is not recovering as quickly as the other sectors after the war ends. It is estimated that the food production sector will take one to two years to recover. Currently, there are 100,000 food entrepreneurs from large, medium and small enterprises in Thailand. There are more than 400 members of the Food Industry Council of Thailand, together with world-class food companies that have joined in to invest in the food economy. As a result, the industry is now generating 20% of Thailand’s GDP. The government and the private sectors must work together to adjust the structure of the agricultural sector in Thailand.

The cost of products has increased dramatically. The Russia-Ukraine crisis has created a chain reaction that led to food shortages and rising food prices. Producers in the agricultural sector have to work harder to manage costs. Otherwise, the rising food prices will be passed on to the consumers. As for food security, many may think that Thailand need not worry about food shortages since it has an abundance of food supplies locally. But personally, I think it’s something that needs to be dealt with. There is a data collection system to assess which types of agricultural products will be oversupplied, and which are those that will be in short supply. The government and the private sectors must work together to adjust the structure of the agricultural sector in Thailand.

Mr Ongart Kittikhunchai, Chief Executive Officer of Sunsweet Public Co Ltd

It must be said that the Russian war Ukraine had a huge impact on the world. Bakery products are the best selling items for S&P. We now must import some raw materials for bakery products from abroad. In the past 50 years, there has never been such a big increase in cost. However, we have been trying to make adjustments since the COVID-19 pandemic. The workforce is partially being replaced by robots. For example, book keeping and serving food in the restaurants are now done by robots. We are also managing energy costs by using solar roofs.

Mr Kalmart Sila-On, President – Production Finance of S&P Syndicate Public Co Ltd

Businesses need to adapt by investing in R&D. Large operators usually have internal departments in place to maintain them. The small entrepreneurs, however, still need support. The impact of food shortages will affect the cost of products. Short term management methods may be adopted to deal with the costs. In the long term, the government has to step in to provide support. It is also necessary to create added value for Thai food products through innovation. Currently, the market is very interested in future foods.

Mr Thongdee Paso, Managing Director, Ajinomoto Co (Thailand) Ltd
ProPak Connect

ProPak Connect is an online integrated supplier showcase platform and content hub. It has features that will host various platforms for sourcing and enquiry management. It also facilitates online networking, provide interactive product and machine demos, and enables virtual and hybrid events. Here’s what you can expect at the unique ProPak Connect booth at ProPak Asia:

NEW FEATURES LAUNCH
Experience the platform and speak to the team behind ProPak Connect. Find out about the new features that will be launched soon.

SUSTAINABILITY AT HEART — 100% Recyclable Booth, Zero-Waste

Our booth at ProPak Asia is made of 100% recycled materials and will be recycled post-event. We are adopting a zero-waste policy. All signage materials at our booth will be recycled, plants will be donated to local nurseries, and we are eliminating all printed marketing materials by substituting them with online QR code enabled materials. We are going the extra mile by sourcing all our materials locally from Bangkok, as well as proactively looking for small and medium sized service providers to assist us with our needs.

Sustainable Café
At our booth at ProPak Asia, we would like to invite you all to come join us for a cuppa. It’s on us! Our barista and staff look forward to welcoming you. And there’s more! Why not stay for another drink and have a meeting with your colleagues? If you bring your own reusable cup, you can have as many drinks as you like. Let’s do our part to build a sustainable future together!

Come visit our sustainable booth at ProPak Asia! See you at Booth No. BE11 at Hall 102.

Future Food Corner

Future Food Ideation & Open Collaborative Discussion
For Innovative Solutions Of Food Processing & Packaging

In collaboration with corporate and leaders of technology providers

- Exchange ideas on sustainability and discuss food security issues.
- Promote future food production.
- Participate in tasting activities.

Panel speakers from all walks of life will come together to generate ideas on how to upscale the future food business. The speakers include individuals from:

- The government sector
- Private companies
- Manufacturers
- Production technology development groups

The Future Of Food

17 June sessions

11.30 am – 12.35 pm
Future Food Indeation & Tasting
Ideation for Future of Food

2.00 pm – 3.00 pm
Future Food Ideation & Tasting
Ideation for Future of Alternative Protein: Insect Based

4.00 pm – 5.00 pm
Future Food Ideation & Tasting
Get to Know 6 Future Food Categories

18 June sessions

11.30 am – 12.35 pm
Future Food Ideation & Tasting
Ideation for New Food Processing Technique

2.00 pm – 3.00 pm
Future Food Ideation & Tasting
Ideation for Probiotic Food and Drinks

4.00 pm – 5.00 pm
Future Food Ideation & Tasting
Ideation for Synthetic Food
CEIA Metal Detector THS/MS21

Take advantage of the most sensitive, accurate and fast metal detection available.

Showcasing the world’s only multi-spectrum metal detector providing unique detection capability and extreme sensitivity of magnetic, non-magnetic, and even stainless-steel metal contaminants.

Developed exclusively through CEIA, this metal detector continuously auto-tests, self-calibrates, is immune to environmental interference, and offers throughput speeds exceeding the highest industry standards.

**IDEAL APPLICATIONS**
- Compatible with conveyed (in-line), pumped, or free-falling configurations
- Consistently detects small metal particles in difficult products like wet salad leaves, cheese, fresh meat, and poultry
- Integrates with Ishida VFFS snack food bagmakers
- Helps avoid costly and brand-damaging product recalls

Don’t miss the live demonstrations taking place at the Heat and Control stand in Hall 100, Booth AK31.

www.heatandcontrol.com

Visit us @ Stand AK31

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info@heatandcontrol.com | heatandcontrol.com
English Conferences and Seminars Conducted in English on 17 June

The Value of Embedding Sustainable Packaging Design into your business
Organised by: Australian Institute of Packaging (AIP) | Speaker: Ralph Moyle, FAP, CPP Education Coordinator, Australian Institute of Packaging (AIP) | 10.00 – 13.00
Meeting Rooms 211 – 212

The purpose of this training course is to assist companies integrate the Sustainable Packaging Design Principles into the right business areas, to achieve the optimal outcomes for packaging functionality and to collectively work to meet local and regional government regulations such as Single Use Plastics (SUP) Regulations, Extended Producer Responsibility (EPR) programs, Packaging Waste levies and regulations and more. The course will help you to understand how to start applying Sustainable Packaging Design Principles in your business and will enable participants to gain a better understanding of how using and applying the principles can help any sized business to lower their environmental impacts, reduce packaging and products waste and meet regulations.

The course will also include Best Practice Examples from across the Globe in Sustainable Packaging.

Flexible Packaging, Conversion and Printing: Current & Future Challenges, Barriers & Opportunities
Organised by: Australian Institute of Packaging (AIP) | Speaker: Ralph Moyle, FAP, CPP Education Coordinator, Australian Institute of Packaging (AIP) | 14.30 – 16.30
Meeting Rooms 214 – 215

One of the fastest growing segments of the packaging industry, flexible packaging combines the best qualities of plastic, film, paper and aluminium foil to deliver a broad range of protective properties while employing a minimum of material.

The life cycle attributes of flexible packaging demonstrate many sustainable advantages. Innovation and technology have enabled flexible packaging manufacturers to use fewer natural resources in the creation of their packaging, and improvements in production processes have reduced water and energy consumption, greenhouse gas emissions and volatile organic compounds.

With the latest challenges facing us regarding sustainability in packaging, this interactive workshop will discuss current trends, innovations, challenges and barriers towards material choices, material alternatives, collection, sortation, recoverability and recyclability. The workshop will be looking at the future plans for flexible packaging and available recycling options to meet 2025/2030 International & Domestic Packaging & Waste Targets.

The workshop will also be curated with an interactive panel discussion and questions from the floor.

Sustainability & Circular Economy in Ink & Coating
FREE HYBRID SEMINAR
Organised by: TOYOINK | 15.00 – 16.00 Meeting Rooms 211 – 212

Welcome Speech Grand opening by Mr Jun Mikoshiba
Topic: Sustainability in packaging from the point of view of inks and coatings by Mr Jose Novo

Topic: Sustainable Growth by Mr Navaphong Boonbumrong

Topic: Sustainability in metal packaging from the environmental requirements in Can Coating by Mr Suzuki Taka

Topic: 1) External environment surrounding plastic 2) Coloring / functional MB introduction by Mr Suzuki Jyunichi

Topic: A Circular Economy by Ms Pirata Oya
3D Printing On Demand

“When brand-new emergency part on demand in just a few hours.”

When there is a defective or broken part in the production line, the key is to respond quickly and replace the defective part immediately. Otherwise, it will cause a complete line standstill, which in turn results in expensive production downtime.

Thanks to a solution developed by Krones, it is possible to produce a brand-new emergency part on demand in just a few hours. In other words, there is no need to stock it.

How The Rapid Parts On Demand Solution Works
Krones gives any beverage producer interested customised advice on all aspects of using 3D-printed spares. After receiving the order designs the client-specific parts and makes the printing data available through the Krones.shop. Krones also supplies all the requisite hardware: Ultimaker S5 3D printer and materials from KIC Krones’ Creadditive series.

The beverage producer then logs into the Krones.shop and receives an overview of all available printable spare parts. The printing order is immediately sent to the 3D printer, and the printing of the needed part can now start. The print progress status is displayed in the Krones.shop’s personal virtual warehouse dashboard. In just a few hours, the finished spare part from the printer can then be installed in the production line.

All materials, plus additionally required expendables (like cleaning filament and backing material), can be acquired from KIC Krones directly through the Krones.shop.

Discover our sustainable innovations at krones.com

Hall 99, Stand AK11
Innovation Stage Timetable (Hall 98 Booth AG11)

<table>
<thead>
<tr>
<th>Time (GMT+7)</th>
<th>Topic</th>
<th>Speaker</th>
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<tbody>
<tr>
<td>11.30am – 12.00pm</td>
<td>New Developments &amp; Innovation from Japan</td>
<td>Hiroko Akieda Global Ambassador &amp; Corporate Partners World Packaging Organisation (WPO) (Onsite)</td>
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<tr>
<td>12.00pm – 01.00pm</td>
<td>Lunch Break</td>
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<tr>
<td>01.00pm – 01.30pm</td>
<td>Rising The Challenges in Flexible Packaging</td>
<td>Henky Wibawa Vice President for Education World Packaging Organisation (WPO) and Executive Director Indonesian Packaging Federation (IPF) (Onsite)</td>
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<td>Episode 3</td>
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<tr>
<td>01.30pm – 02.00pm</td>
<td>Innovative Patient Centric and sustainable</td>
<td>Chakravarthi AVPS Global Ambassador World Packaging Organisation (WPO) (Onsite)</td>
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<td>packaging solutions - two case studies</td>
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<tr>
<td>02.30pm – 03.00pm</td>
<td>Sustainable Packaging Design</td>
<td>Soha Atallah Vice President for Conferences, Exhibitions and WorldStar World Packaging Organisation (WPO) (Onsite)</td>
</tr>
<tr>
<td>03.00pm – 04.15pm</td>
<td>Meet the Experts – Food Safety through Packaging</td>
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Putting Product Ideas Into Shape

Handtmann showcases a range of applications for sausage production. Precise portioning is key to significant cost reduction and optimum product quality. With the increase in demand for plant-based alternatives to meat, Handtmann is confident that their suite of products can work just as well as with non-meat products. Be it filled, portioned, dosed, formed, co-extruded or linked, the possibilities are endless.

- **Linking**: Accurate portioning to the gram and synchronised linking of all types of sausage casings.
- **Dosing**: Portioning and dosing accurate to the gram of products of varied consistencies.
- **Forming**: The enormous demand for convenience products creates great potential for new products and a wide diversity with respect to shape, design, consistency.
- **Clipping**: Sausages, ham, semi-viscous products or products with large chunks can be filled, portioned and clipped using Handtmann vacuum fillers. The vacuum fillers are flexible as they can be used in combination with clippers from all manufacturers, whether it be semi- or fully automatic clippers.

Automation Is The Way To Go

Dealing With Supply Chain Challenges
Labour shortages and price hikes for raw materials, along with thinking of ways on how to meet the demands of the modern consumers, are common supply chain issues. Marel hopes to help the food and beverage industry by introducing the latest hardware and software solutions.

**I-Cut 130 Portion Cutter**
The I-Cut 130 Portion cutter cuts fresh deboned meat into fixed weight and/or fixed length portions. Whether cutting products for the supermarket, for restaurants or for fast food, the I-Cut 130 is a flexible tool suitable for all needs and throughputs.

**INNOVA Software Solutions**
When used in combination with the INNOVA software solution, Marel’s food processors are able to collect and collate data, improve performance and enhance productivity. From product delivery to final output, INNOVA streamlines processes, minimises unplanned downtime, and will enable processors to hit ambitious targets.

Automation And Digitisation of Packaging and Processing
The benefits of automating and digitising production processes are many. For one, hygiene is a major concern among consumers. By removing manual labour from the packing and processing sections, the chances of contamination or damage is lower. This will in turn lead to a reduce risk for product recall as well as greater brand assurance.

The Growing Demand For Barrier

Staying in tune with consumer needs is key for a successful business. As today’s consumers are increasingly aware of environmental issues, the demand for sustainable packaging has seen a spike in recent years. In addition, other trends that have arisen from the pandemic include food safety and shelf life issues. This is due to people putting more emphasis on health and wellness in order to stay healthy. Although the world is moving on from the pandemic, the focus on food safety and shelf life did not lessen.

Need more sustainable packaging and increased shelf-life? MX Nylon not only leads to using less plastic in general, but also improves gas barrier to reduce loss of CO2. This means a weight reduction of the PET bottles and a longer shelf life for carbonated drinks. Plastic waste is also reduced due to its simplified film structure. All these can be achieved without compromising on the gas barrier properties of the film. This means that foods such as noodles, meat and baked goods can be kept fresh for a longer period.

The Maxive gas barrier adhesive system can be used in conjunction with MX Nylon. It does not reduce the recyclability of the plastics. Additionally, it has strong adhesion, offers high chemical resistance and transparency, and has excellent gas barrier properties.

As there is a continuous drive towards sustainable innovation to meet consumer demands, we can expect to see more of such technological creations in future. As with other ProPak Asia participants, Mitsubishi Gas Chemical looks forward to connecting with other like-minded individuals to bring more value to the packaging and processing industry.
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