

**13-15 JANUARY 2020**

***WMF***  
**M E E T S**  
**ASIA**  
***Bangkok***

**THE**  
***World***  
***Mycotoxin***  
***Forum***<sup>®</sup>

**SHARING KNOWLEDGE  
AND EXPERIENCE ACROSS  
BOUNDARIES**

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# WELCOME

The 12th conference of The World Mycotoxin Forum® – **WMFmeetsASIA** – takes place in Bangkok, Thailand, 13-15 January 2020.

The aim of The World Mycotoxin Forum® is to increase the awareness of human and animal health risks due to mycotoxin contamination. It offers a platform for the food and feed industry, science and regulatory authorities to exchange current knowledge, to promote harmonisation of food and feed safety regulations and control procedures, and to make recommendations for integrated strategies ensuring the safety and security of the food and feed supply chain.

The 12th conference of The World Mycotoxin Forum® – **WMFmeetsASIA** – offers an excellent way to network and to share ideas, providing a reference source for anyone involved in this field. The conference will include:

- presentations and discussions in plenary meetings and parallel sessions
- poster sessions
- company pitches covering a wide range of topics
- workshops and demonstrations
- a concurrent exhibition providing information on equipment, products, and services

‘Sharing knowledge and experience across boundaries’ is the conference theme of **WMFmeetsASIA**. By sharing, we hope to go beyond the exchange of ideas and beyond interaction. We aim for inspiration and action, putting emphasis on smart strategies for effective mycotoxin management along the global supply chain.

High-quality speakers, ample time for discussions, and every opportunity to establish rewarding contacts are values **WMFmeetsASIA** wants to uphold. The General Conference Chairs – Prof. Rudolf Krska and Prof. Chris Elliott – and the members of the Steering Committee and the International Advisory Committee are looking forward to meeting you.

## ABOUT THE WORLD MYCOTOXIN FORUM®

The World Mycotoxin Forum® (WMF) is the leading international meeting series on mycotoxins where food and feed industry representatives meet with people from universities and governments from around the world. The main objectives of The World Mycotoxin Forum® are:

- to provide a unique platform for the food and feed industry, regulatory authorities and science
- to exchange information and experiences on the various aspects of mycotoxins
- to review current knowledge related to mycotoxins in food and feed
- to discuss strategies for prevention and control of mycotoxin contamination ensuring the safety and security of the food and feed supply, and protecting human and animal health
- to promote solutions for the control of mycotoxin contamination along conventional and organic supply chains.

## GENERAL CONFERENCE CHAIRS

- **Prof. Rudolf Krska** Department IFA-Tulln, BOKU Vienna, Austria
- **Prof. Chris Elliott** The Institute for Global Food Security, Queen's University Belfast, Northern Ireland

## STEERING COMMITTEE

- **Dr Kaushik Banerjee** National Research Centre for Grapes, Indian Council of Agricultural Research (ICAR), India
- **Dr Awanwee Petchkongkaew** School of Food Science and Technology, Thammasat University, Thailand
- **Dr Amnart Poapolathep** Department of Pharmacology, Kasetsart University, Thailand
- **Prof. Yoshiko Sugita-Konishi** Department of Food and Life Sciences, Azabu University, Japan
- **Prof. Yang Liu** Institute of Food Science and Technology, Chinese Academy of Agricultural Sciences (CAAS), China

## INTERNATIONAL ADVISORY COMMITTEE

- **Prof. Lei Bao** Nestlé Food Safety Institute, China
- **Prof. Chiara Dall'Asta** Department of Food and Drug, University of Parma, Italy
- **Dr Warapa Mahakarnchanakul** Department of Food Science and Technology, Kasetsart University, Thailand
- **Dr Isabelle Oswald** Toxalim Research Centre in Food Toxicology, INRA, France
- **Dr Michele Suman** Research, Development & Quality, Barilla Spa, Italy
- **Dr Sheryl Tittlemier** Grain Research Laboratory, Canadian Grain Commission, Canada
- **Dr Wonnop Visessanguan** Food Biotechnology Research Unit, National Center for Genetic Engineering and Biotechnology (BIOTEC), Thailand
- **Dr Guangtao Zhang** Mars Global Food Safety Center, China





# CALL FOR POSTERS

Interested participants from research institutes and industry are strongly encouraged to submit abstracts for posters. Particularly students are encouraged to submit abstracts.

## SUBMISSION DEADLINE

15 November 2019

## SPEED PRESENTATIONS

A number of poster abstracts will be selected for 6-minute talks ('speed presentations') on Monday 13 January 2020.

## RULES FOR SUBMISSION

- Abstracts must be submitted online; for further instructions, see [WMFmeetsASIA.org](http://WMFmeetsASIA.org)
- The Advisory Committee will determine whether the abstract will be accepted for an oral presentation or a poster presentation, with consideration given to the author's preference.
- Submission of an abstract acknowledges the author's acceptance for the abstract to be published in the book of abstracts.
- Presenting authors of abstracts must be registered and paid participants.

## POSTER SIZE

A0 portrait (841 mm x 1189 mm).

Appropriate means of affixing the poster to the poster board will be supplied on site.

## POSTER PRESENTATION

Posters will be displayed throughout the conference.

## BEST POSTER AWARD

There will be a Best Poster Award to encourage scientists to display outstanding posters during the conference. The Best Poster Award will be presented during the closing ceremony on Wednesday 15 January 2020.



# PROGRAMME AT A GLANCE

## MONDAY 13 JANUARY 2020

- 13:00 – 13:15 **Opening of WMFmeetsASIA – the 12th conference of The World Mycotoxin Forum®**
- 13:15 – 15:30 **PLENARY SESSION**  
Sharing knowledge and experience across boundaries – rolling into Asia
- 15:30 – 16:00 **Networking break & poster viewing**
- 16:00 – 16:45 **Company pitches\***
- 16:45 – 17:30 **Speed presentations\*\***
- 17:30 – 19:00 **Poster viewing & drinks**

EXHIBITION

\* Short presentations by sponsors to inspire the audience to visit their booths

\*\* Short presentation by selected poster presenters to provide an overview of their research

## TUESDAY 14 JANUARY 2020

- 08:30 – 10:30 **SESSION 1**  
Mycotoxins in the food & feed chain: 'Tour de Asia'
- 08:30 – 10:30 **SESSION 2**  
Mycotoxin occurrence, exposure and health risks
- 10:30 – 11:00 **Networking break & poster viewing**
- 11:00 – 12:30 **SESSION 3**  
Mycotoxin detoxification: where do we stand?
- 11:00 – 12:30 **SESSION 2**  
(continued)
- 12:30 – 13:30 **Lunch break & poster viewing**
- 13:30 – 15:15 **SESSION 4**  
Minimising mycotoxin contamination along the chain – focus on Asia
- 13:30 – 15:15 **SESSION 5**  
MyToolBox: Smart strategies for effective mycotoxin management
- 15:15 – 15:45 **Networking break & poster viewing**
- 15:45 – 17:30 **SESSION 4**  
(continued)
- 15:45 – 17:30 **SESSION 6**  
(Multi-)mycotoxin analysis
- 19:30 – 22:00 **Conference dinner (reservations only)**

EXHIBITION

## WEDNESDAY 15 JANUARY 2020

- 08:30 – 10:30 **PLENARY SESSION**  
EUROPEmeetsASIA – the SEA (Southeast Asian) Region perspective on the practical guidance to mitigation of mycotoxins during food processing
- 10:30 – 11:00 **Networking break & poster viewing**
- 11:00 – 12:15 **PLENARY SESSION**  
Beyond mycotoxins: addressing high-priority food safety challenges
- 12:15 – 12:30 **Best Poster Award presentation**
- 12:30 – 12:50 **Top Five Answers learned at WMFmeetsASIA**
- 12:50 – 13:00 **Looking forward to WMFmeetsITALY – the 13th conference of The World Mycotoxin Forum®**
- 13:00 **Closing of WMFmeetsASIA**

EXHIBITION

# CONFERENCE PROGRAMME

**MONDAY 13 JANUARY 2020**

## PLENARY SESSION

### Sharing knowledge and experience across boundaries – rolling into Asia

Contamination of agricultural products by mycotoxins has become an important issue worldwide. Asia contributes a very large part of the globe with most countries in the tropical and subtropical regions favouring fungal growth and mycotoxin production. What are the key challenges the Asian region is facing?

Chairs: Prof. Rudolf Krska, BOKU Vienna, Austria and Prof. Chris Elliott, Queen's University Belfast, UK

13:00 **Opening of WMFmeetsASIA – the 12th conference of The World Mycotoxin Forum®**

13:15 **Introduction and overview of the conference**  
Prof. Rudolf Krska, Department IFA-Tulln, BOKU Vienna, Austria  
Prof. Chris Elliott, Institute for Global Food Security, Queen's University Belfast, UK

13:30 **Key challenges facing the Asian food industry in the next decade**  
Matt Kovac, Food Industry Asia (FIA), Singapore

13:55 **Mycotoxins in the Asian region: a multi-annual survey**  
Dr Gerd Schatzmayr, Biomin Research Center, Austria

14:20 **What climate change means for fungi, mycotoxins, and food & feed safety in the regions of Asia**  
Prof. Naresh Magan, Cranfield Soil and Agrifood Institute, Cranfield University, UK

14:45 **Getting from farm to fork: analytical tools for integration of mycotoxin management in the Asian food production chain**  
Ronald Niemeijer, M.Sc., R-Biopharm AG, Germany

15:10 **ASEAN policy on mycotoxins: past, present and future**  
Dr Surmsuk Salakpetch, Department of Agriculture, Ministry of Agriculture and Cooperatives, Thailand

15:30 **Networking break & poster viewing**

## PLENARY SESSION

### Company pitches and speed presentations

Chair: Prof. Lei Bao, Nestlé Food Safety Institute, China

16:00 **Company pitches**  
Short presentations (5-minutes) by sponsors to inspire the audience to visit their booths

16:45 **Speed presentations**  
Short presentations (6-minutes) by selected poster presenters to provide an overview of their research

17:30 **Poster viewing & drinks**

19:00 **End of conference day 1**

## TUESDAY 14 JANUARY 2020

### SESSION 1

#### **Mycotoxins in the food & feed chain: 'Tour de Asia'**

**What about the regulations and risk management programmes to protect humans and animals from the potential health risks posed by mycotoxins? An overview of activities in Asian countries will be presented.**

- Chair: Dr Awanwee Petchkongkaew, Thammasat University, Thailand
- 08:30 **Mycotoxins: the regulatory framework and challenges in India**  
Dr Deepa Bhajekar, d technology, India
- 08:50 **Recent regulatory history regarding mycotoxins in China**  
Cathy Yu, Food Business Division, Hangzhou REACH Technology Group Co., Ltd. (CIRS Group), China
- 09:10 **Japan in focus: a close look at regulatory issues for mycotoxins and recent advances in mycotoxin research**  
Prof. Shohei Sakuda, Department of Biosciences, Teikyo University, Japan
- 09:30 **Regulations relating to mycotoxins in food and feed in Thailand**  
Dr Warapa Mahakarnchanakul, Department of Food Science and Technology, Kasetsart University, Thailand
- 09:50 **Mycotoxins: regulation and risk management in Indonesia**  
Prof. Endang S. Rahayu, Faculty of Agricultural Technology, Universitas Gadjah Mada, Indonesia
- 10:10 **Mycotoxins in agricultural crops: a review on occurrence and regulations in the Philippines**  
Dr Mark A. Balendres, Institute of Plant Breeding, University of the Philippines Los Baños, Philippines
- 10:30 **Networking break & poster viewing**

### SESSION 3

#### **Mycotoxin detoxification: where do we stand?**

**A collection of ongoing research and promising strategies will be presented.**

- Chair: Dr Warapa Mahakarnchanakul, Kasetsart University, Thailand
- 11:00 **Promising detoxification strategies to mitigate mycotoxins in food and feed**  
Dr Ting Zhou, Guelph Research and Development Centre, Agriculture and Agri-Food Canada, Canada
- 11:20 **Biological detoxification of mycotoxins in the feed chain**  
Prof. Yang Liu, Institute of Food Science and Technology, Chinese Academy of Agricultural Sciences, China
- 11:40 **Innovative feed additives for mycotoxin decontamination**  
Dr Antonio F. Logrieco, Institute of Sciences of Food Production, National Research Council, Italy
- 12:00 **Mitigating mycotoxin contamination with yeast cell wall technology in an AGP-free production system**  
Dr Anhao Wang, Canadian Bio-Systems Inc., Canada
- 12:15 **The effectiveness of Durian peel as a multi-mycotoxin adsorbent**  
Saowalak Adunphatcharaphon, Faculty of Science and Technology, Thammasat University, Thailand
- 12:30 **Lunch break & poster viewing**



**TUESDAY 14 JANUARY 2020**

**SESSION 2**

**Mycotoxin occurrence, exposure and health risks**

**Recent developments and challenges in relation to the impact of mycotoxins on human and animal health will be reviewed.**

- Chair: Dr Amnart Poapolathep, Kasetsart University, Thailand and Prof. Yoshiko Sugita-Konishi, Azabu University, Japan
- 08:30 **Occurrence of toxigenic black aspergilli and their mycotoxins production in agricultural products in Thailand**  
Dr Amara Chinaphuti, Department of Agriculture, Ministry of Agriculture and Cooperative, Thailand
- 08:50 **Biological monitoring and exposure assessment for mycotoxins in inhabitants of Bangladesh**  
Dr Nurshad Ali, Department of Biochemistry and Molecular Biology, Shahjalal University of Science and Technology, Bangladesh
- 09:10 **Multiple mycotoxins and health risk monitoring of selected Thai foods**  
Dr Saranya Poapolathep, Department of Pharmacology, Faculty of Veterinary Medicine, Kasetsart University, Thailand
- 09:30 **Assessment of fungal infection and mycotoxin contamination in pre- and post-harvest rice in Vietnam**  
Liên Phan Thị Kim, Faculty of Food Technology, Ho Chi Minh City University of Food Industry, Vietnam
- 09:50 **Mycotoxins in aquaculture: an overlooked risk?**  
Dr Rui A. Gonçalves, Lucta, Spain
- 10:10 **Mycotoxin tolerance by black soldier flies and mealworms**  
Prof. Ine van der Fels-Klerx, Wageningen Food Safety Research, the Netherlands
- 10:30 **Networking break & poster viewing**
- 11:00 **Impact of mycotoxins on gut health and microbiota**  
Dr Sabran Mohd-Redzwan, Department of Nutrition and Dietetics, Universiti Putra Malaysia, Malaysia
- 11:20 **Toxicological characteristics of fusarenon-X in animals and human T cells**  
Dr Amnart Poapolathep, Department of Pharmacology, Kasetsart University, Thailand
- 11:40 **A possible involvement of mycotoxin exposure in the development of allergic diseases**  
Dr Tomoki Fukuyama, School of Veterinary Medicine, Azabu University, Japan
- 12:00 **Thailand Risk Assessment Centre (TRAC) and ASEAN Risk Assessment Centre for Food Safety (ARAC): aflatoxins risk assessment case study**  
Dr Songsak Srianujata, Thai Society of Toxicology, Institute of Nutrition, Mahidol University and Thailand Risk Assessment Centre, Thailand
- 12:25 **Chair's summary**
- 12:30 **Lunch break & poster viewing**

# TUESDAY 14 JANUARY 2020

## SESSION 4

### Minimising mycotoxin contamination

This session will focus on recent research and promising approaches to minimise mycotoxin contamination throughout the food & feed chain from different perspectives.

- Chairs: Dr Guangtao Zhang, Mars Global Food Safety Center, China and Prof. Chiara Dall'Asta, University of Parma, Italy
- 13:30 **Chair's introduction**
- 13:35 **Understanding soil-fungal-plant interactions as key steps in the development of strategies to minimise mycotoxin exposure**  
Dr Gal Winter, School of Science and Technology, University of New England, Australia
- 13:55 **Mycotoxin mixtures in the rice food chain: current situation, and pre-and post-harvest strategies to minimise contamination**  
Dr Armando Venâncio, Centre of Biological Engineering, University of Minho, Portugal
- 14:15 **Differences in pre-harvest practices linked to the occurrence of *Fusarium* species and fumonisins in maize in Vietnam**  
Minh Trang Tran, Department of Food Technology, Safety and Health, Ghent University, Belgium
- 14:35 **Mycotoxins in human breast milk: challenges and perspectives**  
Dr Amin Mousavi Khaneghah, Department of food Science, State University of Campinas, Brazil
- 14:55 **Novel intervention strategies to mitigate mycotoxins in feed**  
Dr Paul Bruinenberg, Trouw Nutrition, the Netherlands
- 15:15 **Networking break & poster viewing**
- 15:45 **Mycotoxins and probiotics interaction: an approach for improving food safety**  
Dr Hani El-Nezami, School of Biological Sciences, The University of Hong Kong, Hong Kong
- 16:05 **Empowering national systems to mitigate mycotoxins: Post-Harvest Loss Innovation Lab Nepal and Bangladesh highlights**  
Dr Jagger Harvey, Department of Plant Pathology, Kansas State University, USA
- 16:25 **Strengthening the food value chain through introducing traceability from farm-to-fork: a case study of aflatoxin**  
Dr Saikat Datta Mazumdar, Agribusiness and Innovation Platform, International Crops Research Institute for the Semi-arid Tropics (ICRISAT), India
- 16:45 **Effect of water activity and temperature on growth of *Aspergillus flavus*, expression of aflatoxin biosynthetic genes and production of aflatoxin in food**  
Prof. Fuguo Xing, Institute of Food Science and Technology, Chinese Academy of Agricultural Sciences (CAAS), China
- 17:05 **The model of the everted duodenum of broilers in the study of efficacy of mycotoxin adsorbents**  
Prof. Jelena Nedeljković, Department of Animal Nutrition and Botany, University of Belgrade, Serbia
- 17:25 **Chair's summary**
- 17:30 **End of conference day 2**
- 19:30 – 22:00 **Conference dinner**

**TUESDAY 14 JANUARY 2020**



**SESSION 5**

**MyToolBox: Smart strategies for effective mycotoxin management along the chain – focus on Asia**

The project MyToolBox funded by the European Commission aims at reducing the mycotoxin contamination throughout the food and feed chain by integrating different disciplines and research into an ICT tool that assists stakeholders in decision making. A summary of project outcomes relevant to the Asian region will be presented.

- Chair: Dr Monique de Nijs, Wageningen Food Safety Research, the Netherlands
- 13:30 **What can be achieved when novel and fully integrated management strategies reducing and controlling mycotoxins are developed and applied to food and feed chains?**  
Prof. Rudolf Krska, Department IFA-Tulln, BOKU Vienna, Austria
- 13:50 **Real-time decision support systems for better silo management of stored food crops in the EU and China**  
Prof. Naresh Magan, Cranfield Soil and Agrifood Institute, Cranfield University, UK
- 14:10 **The influence of processing parameters on the mitigation of deoxynivalenol during industrial baking**  
Dr Michele Suman, Barilla SpA, Italy
- 14:30 **Performance of feed additives for the detoxification of fumonisins in swine and aflatoxins in cattle**  
Dr Jinqun Wang, Feed Research Institute, Chinese Academy of Agricultural Sciences, China
- 14:50 **The MyToolBox E-platform for mycotoxin prevention and control along the chain**  
Prof. Ine van der Fels-Klerx, Wageningen Food Safety Research, the Netherlands
- 15:15 **Networking break & poster viewing**





**TUESDAY 14 JANUARY 2020**

**SESSION 6**

**(Multi-)mycotoxin analysis**

**From sampling to multi-mycotoxin analysis, from rapid screening to quantitative methods, and from method development to validation: an update.**

- Chair: Dr Kaushik Banerjee, National Research Centre for Grapes, India and Dr Sheryl Tittlemier, Canadian Grain Commission, Canada
- 15:45 **Revisiting the sampling, sample preparation, and analytical variability associated with testing wheat for deoxynivalenol**  
Dr Sheryl Tittlemier, Grain Research Laboratory, Canadian Grain Commission, Canada
- 16:00 **Challenges of developing mycotoxin proficiency testing, reference material, and certified reference material for Asian food matrices**  
Dr Bhadresh J. Desai, R-Biopharm Neugen Pvt. Ltd., India
- 16:15 **LC-MS/MS based strategies for the quantitative determination and characterisation of mycotoxin contamination in cereal-based foods**  
Dr Sara Stead, Waters Corp., UK
- 16:30 **Development, evaluation, and validation of rapid screening methods for mycotoxins**  
Prof. Peiwu Li, Oil Crops Research Institute, Chinese Academy of Agricultural Sciences, China
- 16:45 **Mycotoxin biomarkers analysis: current situation and future challenges**  
Dr Arnau Vidal, Centre of Excellence in Mycotoxicology and Public Health, Ghent University, Belgium
- 17:00 **Trends in the occurrence of mycotoxins in various food commodities: recent findings from Singapore's food safety monitoring programme**  
Joachim Chua, National Centre for Food Science, Singapore Food Agency, Singapore
- 17:15 **Intelligent methods to analyse mycotoxin production for future food safety**  
Prof. Zhisong Lu, Institute for Clean Energy and Advanced Materials, Southwest University, China
- 17:30 **End of conference day 2**
- 19:30 – 22:00 **Conference dinner**





**WEDNESDAY 15 JANUARY 2020**



**PLENARY SESSION**

**EUROPEmeetsASIA – The SEA (Southeast Asia) Region perspective on the practical guidance to mitigation of mycotoxins during food processing**

**This session is made possible through the support of ILSI Europe’s Task Force Process-Related Compounds and Natural Toxins.**

- Chair: Elias Rito, Expert in Mitigation of Mycotoxins during Food Processing, Freelancer, Belgium
- Rapporteur: Geoffrey Smith, President, ILSI SEA Region / Pauline Chan, Director, Programme Affairs, ILSI SEA Region, Singapore
- 08:30 **Introduction to ILSI Europe and the Practical Guidance on Mycotoxin Mitigation along Food Processing**  
Dr Michele Suman, Barilla SpA, Italy and ILSI Europe Chair of the Processing Contaminants & Natural Toxins Task Force
- 08:50 **Toxicological assessment of process-related mycotoxins at a regulatory level – state of the art**  
Dr Paula Alvito, Food and Nutrition Department, National Institute of Health, Portugal
- 09:10 **In-depth analysis: how to manage the cereals and cereals-based food production chain mitigating mycotoxins**  
Dr Johan De Meester, Cargill R&D Centre Europe, Belgium
- 09:30 **The application of the mycotoxin mitigation guidance at an ASEAN level in coffee production – a case study**  
Dr Jonathan Barcelo, School of Natural Sciences, Saint Louis University, Philippines
- 09:50 **Remaining gaps and challenges on mycotoxin mitigation in Southeast Asia**  
Elias Rito, Expert in Mitigation of Mycotoxins during Food Processing, Freelancer, Belgium
- 10:10 **Roundtable discussion on the toxicology, occurrence and risk assessment of mycotoxins**  
Michele Suman, Paula Alvito, Johan De Meester, Jonathan Barcelo and Elias Rito
- 10:30 **Networking break & poster viewing**



**WEDNESDAY 15 JANUARY 2020**

**PLENARY SESSION**

**Beyond mycotoxins: addressing high-priority food safety challenges**

Looking beyond the mycotoxin horizon, what's up?

Chairs: Prof. Rudolf Krska, BOKU Vienna, Austria and Prof. Chris Elliott, Queen's University Belfast, UK

11:00 **Beyond mycotoxins: plant toxins!**  
Dr Monique de Nijs, EU Reference Laboratory Mycotoxins & Plant Toxins and Wageningen Food Safety Research, the Netherlands

11:25 **Food & feed fraud: mycotoxins and beyond**  
Prof. Chris Elliott, Institute for Global Food Security, Queen's University Belfast, UK

11:50 **Finding new solutions to help address high-priority food safety challenges**  
Dr Guangtao Zhang, Global Food Safety Center, Mars, China

12:15 **Best Poster Award presentation**

12:30 **Top Five Answers learned at WMFmeetsASIA**

12:50 **Looking forward to WMFmeetsITALY - the 13th conference of The World Mycotoxin Forum®**

13:00 **Closing of WMFmeetsASIA**





## GENERAL INFORMATION

### Website

The latest details of WMFmeetsASIA can be found at: [www.WMFmeetsASIA.org](http://www.WMFmeetsASIA.org)

### Who should attend

WMFmeetsASIA is bringing together businesses and food/feed professionals in all stages of the agrifood chain, regulatory authorities and inspectors, consulting agencies and advisors, and science from all over the world.

### Venue

WMFmeetsASIA will be held in Hotel Nikko Bangkok, located in the heart of Bangkok, Sukhumvit Road (Thong Lo). The nearest BTS Skytrain Thong-Lo station is only 2 minutes walk from the hotel, and Bangkok Suvarnabhumi International Airport is 24 kilometres away.

### Registration

For all relevant information on registration fees and on-line registration, please visit: [www.WMFmeetsASIA.org](http://www.WMFmeetsASIA.org)

### Hotel accommodation

Participants are responsible for making their own accommodation arrangements. BTC Group is the official housing agent for this event. Special room rates have been arranged at Hotel Niko (the conference venue) and Hotel Verve (located at the opposite of the conference venue). All information can be found at: [www.WMFmeetsASIA.org](http://www.WMFmeetsASIA.org)

### Business opportunities

WMFmeetsASIA offers various business opportunities, including:

- Sponsoring of the conference  
Benefit from excellent name recognition!
- Exhibiting at the conference  
Gain valuable direct exposure! Parallel to the conference a commercial exhibition will be organised in which presentations of equipment, products, and services are given. Participants of the conference have ample opportunity to visit the exhibition during the various breaks.

For all information on the business opportunities, please visit: [www.WMFmeetsASIA.org](http://www.WMFmeetsASIA.org)

### Language

English will be the official conference language. No simultaneous interpretation will be provided.

It may be necessary for reasons beyond the control of the organisers to alter the content and timing of the programme or the identity of the speakers.

## BANGKOK AND THAILAND

Bangkok or Krung Thep, 'City of Angels', as it is known to its inhabitants, was founded in 1782 by King Rama I, the first king of the present Chakri dynasty. Bangkok is now a cosmopolitan 21st century city of more than ten million inhabitants. The winding Chao Phraya river, connected by numerous canals, cuts through the heart of the city. It is here that the famous floating markets can be seen.

Bangkok contains a myriad of attractions, from exotic temples underscoring Thailand's strong Buddhist history, to modern shopping malls. The Grand Palace is more than worth visiting. Situated in the heart of Rattanakosin Island, the gleaming spires of the Grand Palace are located nearby Bangkok's most spectacular temples, including the Wat Phra Kaeo, Wat Arun and Wat Pho, which features an enormous reclining Buddha. Other historical and cultural Bangkok sightseeing 'must sees' include the National Museum, Vimanmek Mansion, and Suan Pakkad Palace, all of which either house fine art or are national treasures in their own right. Beyond Bangkok's historical district there are plenty of other attractions that make a Bangkok visit both enjoyable and memorable.

For those wishing to take full advantage of travelling to WMFmeetsASIA, we recommend enjoying Bangkok and Thailand after the conference. Places to go, things to do, and trip ideas can be found at the official website of Tourism Authority of Thailand ([www.tourismthailand.org](http://www.tourismthailand.org)).

**Secretariat**

Misset International

P.O. Box 4

7000 BA Doetinchem

the Netherlands

T +31 314 358105

[misset.events@misset.com](mailto:misset.events@misset.com)

[www.WMFmeetsASIA.org](http://www.WMFmeetsASIA.org)