

“Maximize Value, Reduce Waste”

- IFFI Masterclass
- Hotel The Den, Den Bosch
- 20 & 21 November 2025

iffi INGREDIENTS
FOOD INNOVATION



Thursday, 20 November 2025

‘Maximize Value, Reduce Waste’

Manufacturing

- Prof. Dr Marcel van Assen, TIAS School

Human Capital

- Hens van Wingerden, Bunge
- Wouter Schotborgh, Elicit Online

Maximize Value, Reduce Waste

Masterclass

20 November 2025 - 21 November 2025



Friday, 21 November 2025

‘Maximize Value, Reduce Waste’

Technology

- Christo Lourens, GEA
- Maarten Gelens, GEA

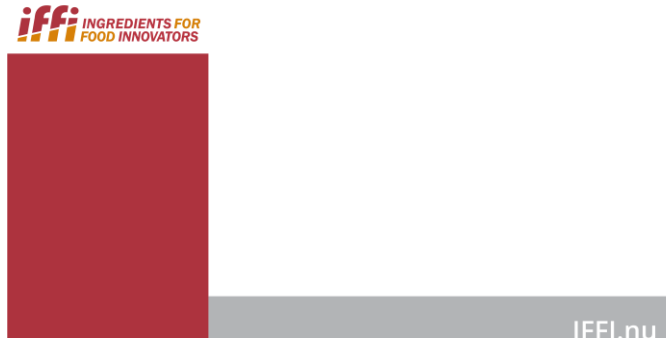
Company visit

- Bas van Wieringen, PeelPoneers

Maximize Value, Reduce Waste

Masterclass

20 November 2025 - 21 November 2025



INGREDIENTS FOR FOOD INNOVATORS



IFFI Members

Growing better business

Thursday, 20 November



TIAS | SCHOOL FOR
BUSINESS AND SOCIETY



BUNGE



**ELICIT
ONLINE**

Time	'Mazimize Value, Reduce Waste'
10:00 hrs	Opening – Habe Vogel, IFFI
10:15 hrs	Manufacturing - Marcel van Assen
11:00 hrs	Break
11.30 hrs	Workshop
12:30 hrs	Lunch
13:30 hrs	Human Capital – Hens van Wingerden
14:15 hrs	Break
14:45 hrs	Knowledge – Wouter Schotborgh
15:30 hrs	Break
16:00 hrs	Workshop
17:00 hrs	Wrap – up
18:30 hrs	Dinner
21:00 hrs	End formal program

Growing better business

Friday, 21 November



GEA



GEA

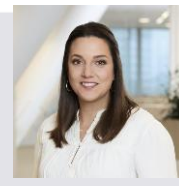


 **PeelPioneers**

Time	'Mazimize Value, Reduce Waste'
GEA	De Beverspijken 7-C, Den Bosch
09:00 hrs	Welcome – Christo Lourens
09:15 hrs	CO2 – Maarten Gelens
09:45 hrs	Break
10.00 hrs	Energy – Maarten Gelens
10:30 hrs	Wrap up
10:45 hrs	Break
PeelPioneers	Koenendelseweg 29 A, Den Bosch
11:15 hrs	Welcome – Bas van Wieringen
11:30 hrs	Plant tour
12:15 hrs	Wrap up
12:30 hrs	Lunch
13:00 hrs	Closing – Halbe Vogel, IFFI

Growing better business

IFFI commissions



Markets

Operations

Innovations

Human Capital

“Maximize the Value, Reduce the Waste”

- Drinks and dinner

Enjoy and be curious!

