



WHAT'S HOT 20 26

OCT. 26-30, 2026

EXPO HALL OCT. 28, 29 & 30, 2026

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What's hot at SupplySide Global

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A SPECIAL ALL-DIGITAL ISSUE

October 2026

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Event photography by Bryan Beasley Photography



Editor's note: The information in this special edition is as of press time and subject to change.

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(Still) Catalyzing connections in the age of AI, data and human expertise

The nutrition industry is evolving at an unprecedented pace, fueled by innovation, consumer demand and technological advancements. Artificial intelligence (AI) has become a transformative force, revolutionizing vendor discovery, trend analysis and decision-making. Yet, as powerful as AI is, it cannot replicate the trust, validation and creative sparks that arise from human-to-human connections. This is where SupplySide Global bridges the gap, combining technology with the irreplaceable value of personal expertise.

At SupplySide Global, we bring together the brightest minds in the supplement, food and beverage sectors to catalyze connections and drive progress. Dive deep into expert insights at our Innovation Stage, Product Development Theaters and Breakfast & Lunch Briefs. Engage in both knowledge-sharing and networking through our official conference education program and facilitated networking sessions. And with extended hours, explore the Expo Hall – the largest gathering of expertise and solutions we’ve ever delivered.

The future of our industry lies in the synergy between AI-driven efficiency and the depth of human expertise. SupplySide Global is your opportunity to embrace both, unlocking new opportunities and driving innovation. Together, let’s continue to catalyze the connections that propel our industry forward.

*Disclaimer: Original thought by this human. Aided by AI. Verified and ultimately authored by this human.
Editing review by another (awesome!) human.*

Danica Cullins

EVP, Health & Nutrition

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Staff contributors

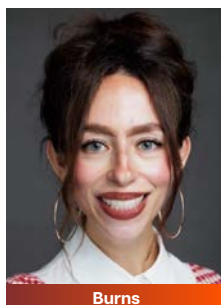
The SupplySide content team and contributing writers collectively represent hundreds of years of experience in the natural products industry, as well as varied journalistic experience and accolades. Enjoy their summaries of this year's happenings – and be sure to look for them in Las Vegas!

Rebecca Burns, conference content manager, SupplySide

Rebecca Burns is one of the visionaries behind the strategy, design and delivery of SupplySide's conference content, shaping industry conversations through impactful programs. She curates educational sessions that translate trends into actionable insights, fostering collaboration and sparking innovation. With over a decade of experience in business development and strategy, she pairs a creative, big-picture approach with meticulous execution. Her work goes beyond logistics – she develops plans that position SupplySide as a trusted voice and catalyst for growth. Passionate about crafting experiences that resonate, Burns ensures each program inspires connection, drives engagement and delivers lasting value to the industry.

Karen Butler, senior managing editor, SupplySide

Karen Butler is a senior managing editor at Informa, working across the health and nutrition industry on SupplySide Supplement Journal and SupplySide Food & Beverage Journal, as well as SupplySide events. For more than 25 years, she's held a variety of editorial positions within the company, covering topics such as animal nutrition, functional food and beverage, and dietary supplement ingredients and trends. She most enjoys working behind the scenes as a copy editor, as well as building community and supporting a team.



Burns



Butler



Collias



Enfield



Gholam

Nick Collias, contributing writer, SupplySide

Nick Collias is a writer and editor with over a decade of experience in the health and fitness industry. From 2016 to 2021, he was the host of the Bodybuilding.com Podcast, interviewing elite athletes and thought leaders on a wide range of exercise, nutrition and lifestyle topics. Additionally, he has worked the last 20 years as a longform print and online journalist, as well as a book author, ghostwriter and editor. Besides writing articles, conducting video interviews and hosting webinars for SupplySide Food & Beverage Journal and Supplement Journal, he'll also be moderating education sessions at this year's SupplySide Global.

Susan Enfield, editorial lead, New Hope Network

Susan Enfield is the editorial lead for New Hope Network's Nutrition Business Journal. She brings decades of experience in insightful natural products industry coverage – as well as expertise in marketing and business and market development – to her editorial contributions to NBJ's issues, reports and events.

Devon Gholam, editor, SupplySide Supplement Journal

Devon Gholam, Ph.D., is an editor at SupplySide Supplement Journal. She has been in the functional food and nutraceutical industry for nearly two decades, with a career touching on product development, innovation, technical sales and technical writing at companies such as the Kellogg Co., Ganeden Biotech (now part of Kerry) and Step Change Innovations. Gholam is passionate about women's health and the impact of GLP-1 (glucagon-like peptide) medication on the food, beverage and supplement industries. She is eager to share her trademark passion for knowledge and credible science to help foster an innovative and collaborative spirit within the nutraceutical community.

Bill Giebler, content and insights director, Nutrition Business Journal

Bill Giebler leads the Nutrition Business Journal business and team. His background spans food and supplement retail, lifestyle mail order and product development, and he brings these decades of experience to provide insights into the market dynamics that shape the industry. An award-winning writer, Giebler combines strategic business leadership with editorial excellence to provide critical market intelligence to industry stakeholders.



Giebler



Hayes

Duffy Hayes, managing editor, SupplySide

Duffy Hayes joined Informa and SupplySide Supplement Journal in January 2020. He has more than two decades of experience as a working journalist, previously as an editor and reporter at a daily newspaper, and also as a B2B journalist in the telecommunications and home security industries. Currently he serves as a managing editor on SupplySide Supplement Journal and Food & Beverage Journal, supporting digital magazines, websites, events, e-newsletters, webinars and more.



Kapperman

Christine Kapperman, content director, SupplySide Supplement Journal

As SupplySide Supplement Journal's content director, Christine Kapperman combines her 20-plus years in journalism with a passion for business to lead editorial strategy and coverage of the global dietary supplement industry. She's spent more than a decade shaping conversations across the natural and organic, retail, health and wellness sectors – connecting ideas, insights, innovation and industry leaders. Previously, Kapperman served as senior content director at New Hope Network, guiding Natural Foods Merchandiser magazine, newhope.com, retail education and World Tea News. A longtime multiplatform content leader, she blends consumer insights, data-inspired strategy and storytelling to create content that informs, inspires and connects.



Kieffer



Miller



Raterman

Jen Kieffer, conference specialist, SupplySide

As a conference specialist on the SupplySide content team, Jen Kieffer brings strategic expertise in event coordination and conference education. Her role centers on the seamless execution of educational content at SupplySide conferences and events. She specializes in planning dynamic conference features – including workshops, panels and content mixers – while maintaining meticulous attention to speaker resources. Kieffer also helps with editing content across the brand, including SupplySide Global; SupplySide Connect New Jersey, Utah and Madison; the SupplySide Fresh program; SupplySide Supplement Journal; and SupplySide Food & Beverage Journal.

Scott Miller, senior staff writer, SupplySide Food & Beverage Journal

Scott Miller brings two decades of experience as a writer, editor and content moderator to SupplySide Food & Beverage Journal. Since starting his beat, he's written pieces on the price of greenwashing (and how to avoid it); debunked studies that seemingly served little to no purpose (other than upsetting the public); and crafted many other articles on news, trends and events. He also served as a judge for the first-ever food and beverage edition of Ingredient Idol. Miller is particularly interested in how science, technology and industry are converging to answer tomorrow's big questions about food insecurity and beyond.

Karen Raterman, associate director of sponsored content, SupplySide

Karen Raterman is a 30-year veteran of the natural products industry, joining right after the passage of the Dietary Supplement Health and Education Act of 1994 (DSHEA). In her current role, she specializes in custom and content marketing strategies for industry suppliers. She has covered the industry from an editorial perspective and served in management and on staff for New Hope publications and events. She has also served as a contributing writer for HerbalGram and New Nutrition Business, and a content creator and consultant for industry brands, suppliers and associations.

Fran Schoenwetter, content marketing director, SupplySide

A senior strategic communications specialist, Fran Schoenwetter is dedicated to serving as an audience and customer champion. With four decades serving the health and wellness community – from retail to product development and brand management – she understands how to translate complex business challenges into meaningful solutions that positively impact engagement for values-based CPGs. She is driven by her deep commitment to impact the health and wellness of the planet and its inhabitants with conscious, quality, sustainable solutions. Today, she leads the bulk of the content marketing business initiatives and content marketing strategy for SupplySide, connecting buyers and sellers in health and wellness CPGs.



Schoenwetter



Schultz

Hank Schultz, senior editor, SupplySide Supplement Journal

Hank Schultz is a seasoned dietary supplement industry journalist. After a career in the daily newspaper industry, he edited Functional Ingredients magazine when it was published by New Hope Natural Media. He went on to work as a reporter with NutraIngredients-USA for a decade. In recent years after his return to Informa, Schultz has served as senior editor at SupplySide Supplement Journal. He enjoys bicycling, sailing, mountain climbing, drawing, fishing, studying German and expounding at length on arcane topics.



Smith

Cassie Smith, senior editorial content director, SupplySide

Cassie Smith has established herself as a dynamic force in content strategy, editorial leadership and brand development. Currently she leads the curation of SupplySide's conference programs and oversees editorial content across the dietary supplement and food & beverage sectors. Smith excels at identifying emerging industry trends and developing compelling narratives that resonate with professionals. Her role encompasses building meaningful



Thompson



White

connections between industry stakeholders and facilitating productive partnerships that drive innovation in the natural products space. Smith helps brands navigate the complex landscape of ingredient sourcing and product development while ensuring they stay ahead of market trends and consumer demands.

Sonja Thompson, community content manager, SupplySide

Sonja Thompson is the community content manager for SupplySide at Informa, leading the SupplySide Fresh onboarding program for nutrition industry newcomers. With more than 20 years of experience in content creation and community development, she creates educational pathways and networking opportunities that help professionals navigate industry complexities. Her work combines online learning with connection-building experiences, empowering participants to quickly gain knowledge while establishing meaningful relationships. As an advocate for accessibility, representation and inclusion, Thompson ensures diverse perspectives are welcomed throughout the SupplySide ecosystem.

Amanda White, conference content director, SupplySide

Amanda White curates and oversees engaging conference content for SupplySide, cultivating meaningful connections within the industry. With over 20 years of experience in the natural products arena, her expertise was honed through her tenure at a reputable supplement company. During that time, White played a pivotal role in driving brand awareness and promoting health and wellness products to a wide audience. She graduated cum laude from Northwood University, where she double majored in marketing and business management.



Setting the Standard for Avocado Oil Purity & Traceability

As demand grows for premium, better-for-you ingredients, transparency and traceability are becoming essential.

VISIT US AT
**BOOTH
#803**

Avocado oil has emerged as a sought-after ingredient across functional foods, snacks, sauces, dressings, and other better-for-you product categories. As brands continue to innovate with clean-label ingredients and consumers become more intentional about what goes into their products, ingredient purity is becoming increasingly important.

A new UC Davis study is about to change how the industry talks about what "pure" really means. According to the study, 93% of chips, 100% of salad dressings and 100% of U.S. mayonnaises claiming "Made with Avocado Oil" were in fact adulterated, actually mixed with lesser expensive oils such as canola or soybean. The findings highlight a growing need for stronger verification practices, supplier accountability, and confidence that premium ingredient claims match what is delivered.

For product developers and ingredient buyers, this shift represents an opportunity to prioritize suppliers that can provide documented purity, traceability, and consistent quality. As consumers continue to scrutinize ingredient labels, brands that can validate their sourcing and ingredient claims will be better positioned to build trust and differentiate in a competitive marketplace.

This is where verified purity becomes essential.

WHY IS ADULTERATION HAPPENING?

The economics explain why. Pure conventional avocado oil costs \$4 – 5 per pound. Seed oils cost \$.50 – \$1.50. The label premium is real; the oil often isn't.

LEARN ABOUT THE ADAMS GROUP WAY:

As one of the few avocado oil refineries in the United

States, Adams Group, a fifth-generation family-run ingredients company, has built its business on traceability, rigorous testing, and total supply chain control. Its retail brand, Marianne's, is the only avocado oil that is Seed Oil Free Certified®, a Clean Label Project Purity Award winner on grocery shelves. It was used as the benchmark for purity in the 2026 UC Davis avocado oil products purity study, which every other brand was measured against.

Every load of avocado oil received by Adams Group undergoes authenticity testing before refining begins. Most brands test only one CODEX marker - the fatty acid profile - leaving a gap where up to 40% adulteration can slip through undetected. Adams Group tests all three CODEX markers: fatty acid profile, sterol composition, and tocopherol levels, ensuring 100% pure avocado oil.

As consumer awareness grows and scrutiny of ingredient claims intensifies, brands using avocado oil will soon face new expectations for verification and transparency. Companies that can substantiate their sourcing and purity claims will be better positioned to protect brand trust and meet evolving market demands.

For brands carrying a "100% Avocado Oil" or "Made with Avocado Oil" claim, the 2026 UC Davis findings are a supply chain audit in plain sight. They give procurement teams one clear mandate: know exactly what is in your oil, and who can prove it.

In a category increasingly defined by authenticity, verified purity is the industry's next competitive advantage.



Visit us at Booth #803

To learn more about our specialty oil & grains



LEARN MORE





PAID CONTENT

Company: Adams group

Contact: Tom Welsch

Title: Senior director of B2B sales

Website: adamsgrp.com

SupplySide Global Booth #: 803

SupplySide Global: What's hot digital issue Q&A

What makes your company's approach different from others in the market?

For more than 100 years, Adams Group has built its reputation on delivering specialty ingredients customers can trust. As a fifth-generation, family-owned company, we combine deep expertise in specialty oils and grains with long-standing global relationships and a vertically integrated model that provides visibility from source to customer.

We've also been pioneers in specialty oils. Adams Group was one of the first U.S. oil refineries to offer organic oils, helping trailblaze a category that has grown significantly over the past decade. That pioneering spirit continues to shape our approach to quality, innovation and customer needs.

What are you most excited to showcase at SupplySide Global this year?

We're excited to showcase our specialty oils and grains, with a focus on purity, quality and transparency. As ingredient authenticity becomes increasingly important, our avocado oil delivers 100% purity, rigorous verification and traceability, giving manufacturers confidence in what's on the label.

Our specialty oils include avocado, canola, coconut, corn, palm, sunflower and safflower, available in specifications including organic, non-GMO, expeller-pressed and high oleic. We also offer specialty grains including sorghum, corn, wheat, barley and millet in multiple formats.

What role does your company play in advancing the industry?

We believe advancing the industry means setting a higher standard for quality, partnership and responsible business practices. By combining more than a century of expertise with sustainable agriculture, third-party verified quality and continuous improvement, we help manufacturers navigate an increasingly complex marketplace.

We're also redefining what it means to be a supplier. Rather than simply fulfilling orders, we invest in R&D and product innovation to develop tailored solutions – the right

oil, specification and format – around each customer's unique needs. That partnership mindset turns us from a vendor into a true development partner.

How is your company preparing to meet the future needs of its customers?

The future of food is being shaped by evolving consumer preferences, and increasingly by a demand for proof, not just claims. The 2026 UC Davis study made that clear, finding that the majority of avocado oils and "made with avocado oil" products on the market were rancid or adulterated. Our retail brand, Marianne's, provided the 100% pure avocado oil benchmark used in the study. We test every load against the full Codex panel – fatty acids, sterols, and tocopherols – going beyond most suppliers' fatty-acid testing alone, which may not detect adulteration at levels up to 40%. Our purity is verified, not assumed.

That same commitment shapes our portfolio. From expanding into innovative offerings like Regenerative Organic Certified® (ROC) avocado oil to monitoring emerging food trends and investing in new product development, we're continually evolving our capabilities. Combined with our technical expertise, rigorous verification and broad ingredient portfolio, we're well positioned to help customers meet changing market demands and rising expectations for authenticity.

How is your company preparing to meet the future needs of its customers?

Adams Group is focused on building on more than a century of trusted partnerships while continuing to grow our specialty oils and grains business. We'll continue expanding our ingredient portfolio, strengthening global sourcing, and developing solutions that help customers respond to evolving consumer and market demands. Our commitment remains the same: delivering high-quality specialty ingredients backed by rigorous quality standards, supply chain transparency and sustainable agriculture.



INTRODUCING

FungiFuse™

4+ New Functional Mushroom Solutions

Ready-to-use mushroom solutions designed for RTD beverages, shots, and wellness formulations — without compromising taste, color, or mouthfeel.



Focus



Lion's Mane • Cordyceps • Chaga

Focus. Clarity. Cognition.†



Energy



Cordyceps • Shiitake • Lion's Mane

Clean Energy. Stamina. Focus.†



Daily



7 Mushroom Blend

Immunity. Wellness. Balance.†



Relax



Maitake • Reishi • Turkey Tail

Calm. Recover. Restore.†

Neutral Flavor

Seamlessly blends into any formula.



Highly Soluble

Instantly dissolves for easy mixing.

Full Functionality

Powered by nature. Backed by science.

†THESE STATEMENTS HAVE NOT BEEN EVALUATED BY THE FOOD AND DRUG ADMINISTRATION. THIS PRODUCT IS NOT INTENDED TO DIAGNOSE, TREAT, CURE, OR PREVENT ANY DISEASE.



Company: Aloha Medicinals

Contact: Tony Nguyen

Title: Vice president of sales

Website: alohamedicinals.com

SupplySide Global Booth #: 2153

SupplySide Global: What's hot digital issue Q&A

What makes your company's approach different from others in the market?

Aloha Medicinals stands apart by focusing on our customers' commercial success, not simply supplying mushroom ingredients. Our approach is built on decades of mycology expertise, vertically integrated U.S. production, proprietary methods and DNA verification. We bring that expertise to every stage of the customer journey, accelerating commercialization through streamlined qualification, application-ready samples, formulation and sensory support, science-backed differentiation, reliable supply, custom solutions and responsive prototype-to-pilot execution.

What are you most excited to showcase at SupplySide Global this year?

FungiFuse™ makes its SupplySide Global debut: four ready-to-formulate mushroom blends, each with a distinct objective. Focus, for mental clarity and cognition; Energy, for sustained energy without a stimulant crash; Daily, a seven-mushroom beta-glucan blend for immune support; and Relax, for stress balance and recovery. All four are highly soluble and neutral in flavor, solving the taste and mouthfeel problems that have held mushrooms back in beverages and bars. Also featured is MyceliaGI®, a self-affirmed GRAS prebiotic blend supporting beneficial gut bacteria and butyrate production. Samples and formulation support at Booth #2153.

What role does your company play in advancing the industry?

Aloha Medicinals is a founding member of the Functional Mushroom Council, a coalition of North American growers advancing research and education. We helped found it because its priorities were already ours: responsible science, honest labeling and knowing exactly what is in the bag. The category's growth depends on that trust. We advance the industry the same way we run our own operation – species identity verification, transparent specs, testing at every stage – so brands can trust their raw materials and the finished products perform as promised.

How is your company preparing to meet the future needs of its customers?

We already control every step, from strain selection to finished ingredients, in fully vertical facilities with capacity to supply commercial programs today. Now we are going further: a second production facility is coming online, purpose-built for even tighter grow-room control and added headroom as customer programs scale. We are also widening our portfolio into new health categories, delivering either a finished formula or a differentiated raw ingredient.

What's next for your company?

More targeted mushroom ingredients are next. We are drawing on our 1,200-strain library to bring additional species into commercial supply, expanding into new health categories, developing new formats and investing further in research. Our goal is a portfolio that supports everyone from startups to established CPG brands, with technical and product development support at every stage. With functional foods moving into the mainstream, the mushroom category is positioned for real growth, and we intend to supply it with the highest-quality ingredients available.

UNLOCK THE POWER OF PSYLLIUM

Discover how AMPAK can help you navigate the challenges and opportunities in the psyllium market.

As a leading supplier and industry expert, AMPAK offers unequalled insights and reliability.

Psyllium: The Natural Solution for Gut Health
Psyllium is at the forefront of dietary supplement innovation, with gut health as a primary trend. Its unique properties support digestive wellness and provide multiple benefits across a variety of applications, including beverages, shakes, gluten-free flours, and breads.

- Gut Health
- Digestive Wellness
- Cholesterol Management
- Blood Sugar Control
- Weight Management

Psyllium, a rich source of fiber, can support weight management by promoting slower digestion, aiding nutrient absorption, and helping lower cholesterol. Psyllium also shines in food applications such as gluten-free baking, thanks to its viscosity, texture support, and strong fiber claims.

Why AMPAK?

Overcoming supply, shipping, and tariff complexities takes more than a supplier—it requires a trustworthy partner. AMPAK's local presence in India, dedicated processing, and decades of market expertise ensure you have a reliable source every step of the way. We are committed to helping you seize the opportunities in the psyllium market.

Connect with AMPAK today and discover how our expertise can support your product innovation.

Visit AMPAK at
SupplySide Global
Booth #5141





Company: AMPAK Co. Inc.

Contact: Ricardo Lopez

Title: VP commercial strategy

Website: ampakcompany.com

SupplySide Global Booth #: 5141

SupplySide Global: What's hot digital issue Q&A

What makes your company's approach different from others in the market?

Most ingredient buyers sit three or four hands from the source: an importer buying from a broker buying from a processor. We've spent over four decades buying directly from the same partners in India, dating back to 1978. Our team on the ground sees a crop or quality problem before it reaches a shipping schedule, so our customers hear about it while there's still time to act. We're also a certified minority business enterprise, which supports many supplier diversity initiatives.

What are you most excited to showcase at SupplySide Global this year?

Customers want sourcing options outside the origins they've always relied on, so the specialty ingredient portfolio has expanded. Pea protein is the clearest example: We brought on a manufacturing partner in India, so formulators have an alternative. Built on our long-standing expertise in psyllium husk and hydrocolloids, we've expanded our portfolio to include curcumin and turmeric extracts, coenzyme Q10 (CoQ10), medium-chain triglycerides (MCTs) and a growing range of clean-label fibers, syrups, preservatives and modified starches. Bringing complementary ingredients together under one partner means a formulator working on a gut health or sports nutrition product can source more from one place, which shortens the path from concept to market.

What role does your company play in advancing the industry?

Our role is helping good ingredient ideas make their way into real commercial opportunities. Innovation is connecting a manufacturer who solved a problem years ago to a North American formulator who was told it was impossible. Most

of our work is translation: The carrier in an MCT powder can affect labeling claims, while the delivery system for CoQ10 determines how effectively it's dissolved and absorbed. When that connection lands, both sides move. The formulator gets a better product to market, and the manufacturer gets a reason to build the next one. That is how the industry advances, and it defines the role that AMPAK plays.

How is your company preparing to meet the future needs of its customers?

The format question is changing faster than the ingredient list. What used to go into capsules or tablets now has to work in a gummy, a stick pack, an RTD (ready-to-drink) beverage or a functional gel. Each format asks something different of the same material. Our portfolio is built around the format as much as the ingredient: gelatin and the gum library behind gummies, sweetener systems – from stevia to sucralose – and ingredients like MCTs readily available as an oil or powder. For our customers, that means earlier access when something new is worth trying and less scrambling when a format takes off.

What's next for your company?

The difference between a supplier and a partner shows up when the phone rings. A supplier gets called when someone needs a price. A partner gets called while they're still deciding what to make. Our vision is to keep evolving from a supplier into a solutions partner. That means broader access to premier ingredients; more grades and formats stocked locally; and a team that can think through sourcing, formulation and market opportunity alongside our customers. Trusted global sourcing, specialty products and value-added support enable customers to innovate faster, reduce complexity and build products that stand out.

LEAVE CURCUMIN *in the Dust*



Discover the Power of Olive Polyphenols

For Joint Health & Active Aging

Oligen® is an advanced olive extract designed for supplement brands that promote science and clinical efficacy. Driving this ingredient are two of the olive's most bioactive compounds, **oleocanthal** and **oleacein**, which work rapidly to target specific inflammation-producing enzymes to help keep the body moving like it's supposed to. Oligen® works faster than other legacy ingredients for joint comfort after activity while also inspiring the clean appeal of a Mediterranean diet.



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1-800-345-9666
sales@appliedfoods.com

OLIGEN®
olive polyphenol extract by **AFS**



*Perfect in
Supplements*



Get the polyphenol power of 1/4 cup of
premium olive oil in a single 400 mg dose.



PAID CONTENT

Company: Applied Food Sciences

Contact: Brian Zapp

Title: Director of marketing

Website: appliedfoods.com

SupplySide Global Booth #: 5730

SupplySide Global: What's hot digital issue Q&A

What makes your company's approach different from others in the market?

At Applied Food Sciences (AFS), our approach is highly specialized. Rather than focusing on broad-brush commodities, we have spent more than 25 years curating a niche portfolio of functional ingredients, maintaining agility and deep expertise. We surround our offerings with full-service support, from responsible sourcing and rigorous quality testing to clinical validation and formulation assistance. Our goal is to ensure the finished product is safe, tastes great and delivers a noticeable effect and quality experience.

What are you most excited to showcase at SupplySide Global this year?

At SupplySide Global, we're thrilled to highlight innovations across supplements and beverages. We're featuring newly launched Oligen®, an advanced olive polyphenol extract for joint health and active aging. It offers superior absorption and faster onset than curcumin – delivering acute results in hours – without needing absorption enhancers. We are also introducing TamaThrive™, a tamarind-moringa extract clinically studied to improve healthy testosterone levels, muscle strength and muscle size. We're also showcasing MycoThrive™ lion's mane, backed by two clinical studies evaluating cognitive performance after a single dose and 45 days of use, alongside a novel testing method that verifies identity and protects against adulteration.

In the ready-to-drink (RTD) world, our campaign "Bringing 'the feel' to functional beverages" is generating industry excitement. We are helping brands map the consumer experience – whether that's relaxation, sharp focus or a social buzz without alcohol. Attendees can experience these tangible mood-boosting effects firsthand at our sampling bar.

What role does your company play in advancing the industry?

Our priority is championing quality and safety. We lead through rigorous clinical research and groundbreaking

analytical testing, including our latest peer-reviewed mushroom analytics. Beyond safety, we are ushering in a shift in thinking that can support the industry's approach to functional products. We encourage brands to stop simply checking a "benefits box" and start focusing on the tangible experience – how a product actually makes a consumer *feel*. For example, consumers aren't buying ingredients for joint health; they are investing in the payoff (e.g., better mobility and independence or quicker recovery after exercise). By combining uncompromising safety with this consumer-first mindset, we help the industry deliver products that truly resonate with today's market.

How is your company preparing to meet the future needs of its customers?

We prepare for future needs at the intersection of market intelligence, direct sales feedback and advanced R&D at our BioVentures Center. Our lab, pilot extractor and scientific team allow us to develop innovative ingredients – like Oligen®, which offers a fresh alternative to curcumin in the joint health and active aging space, where curcumin's growth is declining. Our groundbreaking research is also uncovering the mechanisms of action behind mushrooms. As an agile company, we are nimble enough to listen closely to customers' goals and rapidly adapt to meet evolving market demands.

What's next for your company?

Following a major phase of innovation, AFS is now bringing a suite of next-generation solutions directly to market. We are eager to partner with brands that are ready to innovate now – whether in nootropic energy, clinically backed functional fungi, testosterone support or high-potency olive polyphenols for joint health. What's next for us is to take these breakthrough ingredients to our customers and help them formulate products that will shape the future of functional health.

For the **logistics lovers**

This info – ranging intentional respite spaces you can access all week, badge and tech info, and some exclusive discounts – is for those who delight in details.

Registration and badge pickup

BY AMANDA WHITE

Ready to grab your badge and get started? We've got you covered! Stop by one of our convenient registration desks onsite, sponsored by Fenchem, to pick up your badge and get prepared for an incredible week at SupplySide Global.

Islander Registration Desk, Lower Level

Monday, Oct. 26 | 7 a.m.-5 p.m.
Tuesday, Oct. 27 | 7 a.m.-5 p.m.
Wednesday, Oct. 28 | 7 a.m.-Noon

Bayside A, Level 1

Monday, Oct. 26 | 7 a.m.-5 p.m.
Tuesday, Oct. 27 | 7 a.m.-6 p.m.
Wednesday, Oct. 28 | 7 a.m.-5:30 p.m.
Thursday, Oct. 29 | 8 a.m.-5:30 p.m.
Friday, Oct. 30 | 8 a.m.-2 pm.

Bayside E-F, Level 1

Monday, Oct. 26 | 7 a.m.-5 p.m.
Tuesday, Oct. 27 | 7 a.m.-6 p.m.
Wednesday, Oct. 28 | 7 a.m.-5:30 p.m.
Thursday, Oct. 29 | 8 a.m.-5:30 p.m.
Friday, Oct. 30 | 8 a.m.-1 pm.

Mandalay Bay, Luxor and W Hotel Registration Desks (badge pickup only)

Tuesday, Oct. 27 | Noon-8 p.m.
Wednesday, Oct. 28 | 7 a.m.-1 p.m.

Bonus alert! Between the stack of business cards and the endless follow-ups waiting for you after SupplySide Global, we know you've got enough on your plate. That's why we're making it easy in a never-before-offered deal – **lock-in your 2027 Expo Hall pass now at the 2026 rate.** You can even purchase it now in your 2026 [registration portal](#) and save yourself even more time.

SPECIAL ANNOUNCEMENT!

2027 SupplySide Global dates

Nov. 15-19

Expo Hall • Nov. 17, 18 & 19

Tech connection at SupplySide Global 2026

BY FRAN SCHOENWETTER

Stay connected and make the most of everything SupplySide Global '26 has to offer. Download the SupplySide app, available on Apple or Google app stores, making your show planning and navigation seamless.

Connect to free Wi-Fi, brought to you by platinum sponsor VitaSynth – available throughout the show floor and all education areas. Choose SupplySide Global in your Wi-Fi settings and use password **pharmaquinone** to get online.

To improve navigation and discovery on the show floor, wayfinding is now available on the SupplySide app – your location will be indicated on the map by a blue dot that moves when you do.



Wi-Fi network:
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[download the mobile app](#)

Expo Hall days/hours

BY AMANDA WHITE

We heard you loud and clear! This year, SupplySide Global will include select hours on a third Expo Hall day, giving you even more time to connect and collaborate. SupplySide Global is where product ideas begin, partnerships take shape and industry professionals move projects forward. It's the place where business gets done, so it makes perfect sense to expand to three days.

Please note the staggered opening and closing times between Level 1 and Level 2 of the Expo Hall. Additionally, the new Day 3 will feature an earlier closing time.

Bayside A-F, Level 1

Wednesday, Oct. 28 | 10 a.m.-5:30 p.m.

Thursday, Oct. 29 | 10 a.m.-5:30 p.m.

NEW! Friday, Oct. 30 | 10 a.m.-2 p.m.

Shoreline, Level 2

Wednesday, Oct. 28 | 9 a.m.-4:30 p.m.

Thursday, Oct. 29 | 9 a.m.-4:30 p.m.

NEW! Friday, Oct. 30 | 9 a.m.-1 p.m.

Mothers Rooms

BY AMANDA WHITE

Ever experienced the trauma of having to pump breast milk in the back of a hot, parked school bus exposed to colleagues through its many windows during a work event? Just me? Thankfully, times have changed, thanks to the efforts of trailblazing change-makers and mama movers and shakers.

At SupplySide Global, we want to ensure nursing and pumping mothers feel valued and cared for. That's why we created dedicated mothers rooms – private, comfortable spaces where attendee/moms can step away from the bustling show floor to take care of the business of life. This thoughtfully designed area provides a quiet environment for nursing or pumping, offering privacy and comfort during the event – and keeping any peeping Chads from accounting safely at bay.

Mothers Room locations and hours:

Bayside D-E Foyer, Level 1

Monday, Oct. 26 | 8 a.m.-5 p.m.

Tuesday, Oct. 27 | 8 a.m.-5 p.m.

Wednesday, Oct. 28 | 9 a.m.-5:30 p.m.

Thursday, Oct. 29 | 9 a.m.-5:30 p.m.

Friday, Oct. 30 | 9 a.m.-2 p.m.

Bayside B, Level 1

Tuesday, Oct. 27 | 7 a.m.-5 p.m.

Wednesday, Oct. 28 | 7:30 a.m.-5:30 p.m.

Thursday, Oct. 29 | 7:30 a.m.-5:30 p.m.

Friday, Oct. 30 | 7:30 a.m.-2 p.m.



Save some bucks in Vegas

Vegas means business, and the city's ready to put its money where its proverbial mouth is. The Las Vegas Convention and Visitors Authority's "[Vegas Unlocked](#): Show Your Badge & Save" all-access pass offers exclusive discounts for SupplySide Global attendees. From transportation and shopping to dining and entertainment, savings galore are yours instantly with a simple online signup. Click the link above to unlock your deals.

Zen Den

Islander Ballroom I, Lower Level

BY AMANDA WHITE

What do big crowds + long days on your feet + Vegas nights equal? Your wearable device pleading for some restorative time. Don't worry, we've got you covered! Step into the Zen Den, your oasis of calm amid the hustle and bustle. Whether you're seeking a moment of self-guided tranquility with gentle sounds, soothing aromas and soft lighting, or you prefer a more structured approach with our new 30-minute guided meditation and stretching classes – offered at designated times Wednesday and Thursday within the Zen Den – this space is here to help you recharge. Even better news? It's open all week long!

Monday, Oct. 26 | Noon-5 p.m.

Tuesday, Oct. 27 | 9 a.m.-5 p.m.

Wednesday, Oct. 28 | 9 a.m.-5:30 p.m.

Thursday, Oct. 29 | 9 a.m.-5:30 p.m.

Friday, Oct. 30 | 9 a.m.-2 p.m.

Take a break, find your center and enjoy a dose of restorative time in the closest thing to a trade show sanctuary – right in the heart of Sin City.

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Cutting-edge pre-clinical testing shows Optifolin+, a choline-enriched folate, increases cellular methylation capacity by up to 2.3x and DNA methylation by up to 14x supporting cellular health and function.

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SupplySide Global.

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PAID CONTENT

Company: Balchem Corp.

Contact: Dominik Mattern

Title: Vice president of marketing, business development and science, Balchem Human Nutrition and Health

Website: [balchem.com](https://www.balchem.com)

SupplySide Global Booth #: 5565

SupplySide Global: What's hot digital issue Q&A

What makes your company's approach different from others in the market?

At Balchem, we don't just develop ingredients, we build trust in ingredients. Our combination of rigorous science, transparent research with renowned institutions and consumer-facing activation helps customers turn scientific innovation into market demand.

Beyond the lab, what truly sets us apart is our B2B2C (business-to-business-to-consumer) vision. We forge powerful partnerships with social media influencers, health professionals and sports organizations – including a multi-year collaboration between VitaCholine® and the New York Jets – to connect directly with consumers. Through these initiatives, we're building ingredient-level trust and driving demand.

What are you most excited to showcase at SupplySide Global this year?

We'll be exploring how our portfolio inspires solutions for everyone who sees nutrition as fuel for both daily performance and long-term vitality. Highlights include:

- Our latest Creatine MagnaPower® formulation, combining two superstars of active nutrition, creatine and magnesium, to deliver superior muscular performance benefits.¹
- A new human cell study showing how Optifolin+®, our choline-enriched folate ingredient, significantly enhances cellular methylation capacity and DNA methylation,² offering a 7x methyl advantage for next-generation cellular health products.
- Clinical analysis uncovering potential post-exercise neuromuscular signaling support from K2VITAL™ in older adults.³
- A first-of-its-kind fMRI study demonstrating the influence of VitaCholine on brain network efficiency in post-menopausal women.⁴
- New clinical research showing how OptiMSM® supports post-exercise muscle recovery at one-third of the intake previously studied.⁵

Together, these advancements reflect our commitment to helping brands support performance, recovery, healthy aging and cellular health through science-backed innovation.

What role does your company play in advancing the industry?

Balchem advances the industry by combining scientific leadership with activity that creates consumer demand. While many companies focus solely on ingredient innovation, we connect breakthrough science with ingredient branding, healthcare professional engagement and consumer awareness initiatives. This approach helps elevate trust in science-backed nutrition while creating value for customers, consumers and the broader industry.

How is your company preparing to meet the future needs of its customers?

We prepare for the future by identifying emerging health trends early and investing in the science needed to validate them. From healthy aging to metabolic health, GLP-1 companion solutions and even pet supplements, we combine consumer insights, market intelligence, and research to help customers bring meaningful innovation to market faster and with greater confidence.

What's next for your company?

Our focus is clear: accelerate science, increase consumer awareness and strengthen our portfolio through strategic partnerships and acquisitions.

By building trusted ingredient brands that resonate with both customers and consumers, we aim to create sustainable growth while advancing our mission to make the world a healthier place.

End notes

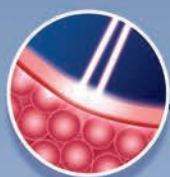
1. Brilla, L. R., et al. (2003). Metabolism.
2. Clement, K., et al. (2026). Journal of Dietary Supplements.
3. Lithgow, H., et al. (2026). Medicine & Science in Sports & Exercise.
4. Dumas, J. A., et al. (2026). Nutrients.
5. McFarlin, B. K., et al. (2025). Nutrients.



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SKIN ELASTICITY*





Company: BioCell Technology LLC

Contact: Adam Ishaq

Title: Vice president, sales and marketing

Website: biocellcollagen.com

SupplySide Global Booth #: 4448

SupplySide Global: What's hot digital issue Q&A

What makes your company's approach different from others in the market?

For more than 25 years, BioCell Technology has been a pioneer in the hydrolyzed type II collagen market. BioCell Collagen® is differentiated by its naturally occurring matrix of hydrolyzed type II collagen, hyaluronic acid and chondroitin sulfate. Importantly, the human clinical research behind BioCell Collagen validates this unique matrix as a whole, with studies supporting both skin and joint health. That combination of established science, multi-benefit functionality and decades of commercial use has helped make BioCell Collagen a trusted branded ingredient worldwide.

What are you most excited to showcase at SupplySide Global this year?

We're particularly excited to showcase new product concepts utilizing BioCell Collagen ERP, our Extra Refined Palatable material developed for sensory-forward applications. Our R&D team has created gummy and chewable tablet samples that demonstrate how brands can incorporate BioCell Collagen into convenient, enjoyable formats that remain relatively new to the category. Consumers want supplements that deliver credible benefits without sacrificing taste or experience, so we're investing in the formulation work needed to help our partners bring those concepts to market.

What role does your company play in advancing the industry?

We believe ingredient suppliers have a responsibility to provide more than raw materials. Our role is to invest in clinical research, formulation technology and education that help brands create better products. BioCell Technology has spent

decades building the science behind BioCell Collagen while continuing to explore new applications and delivery systems. We also work closely with customers to translate that science into meaningful products and responsible, evidence-based consumer messaging.

How is your company preparing to meet the future needs of its customers?

We see convenience, multifunctional benefits and scientific validation becoming even more important. Our investment in BioCell Collagen ERP reflects that shift by making our technology more accessible to gummies, chewables and other sensory-focused formats. At the same time, we continue supporting customers with formulation assistance, scientific education and research so they can respond quickly as consumer preferences change.

What's next for your company?

Research remains a major priority. We will continue studying BioCell Collagen for skin and joint health and exploring broader applications related to healthy aging. We see healthy aging as more than simply looking younger – it also means maintaining mobility, function and quality of life over time. Our goal is to investigate those connections through additional research while continuing to develop new ways for consumers to incorporate BioCell Collagen into their daily routines.

Ongoing **sustainability efforts**

Sustainability is a priority at SupplySide; our team is always looking for ways to improve its impacts environmentally, socially and economically. Some highlights from this year's conference efforts are below – and check out our [sustainability page](#) for more information about our three sustainability pillars, as well as ways you can join us in reducing your footprint before, during and after the show.

- SupplySide Global is powered by 100% renewable electricity, making the show's electricity use carbon neutral.
- Silent Seminars headsets at SupplySide Global offer a range of technologies, some of which will be available to show attendees. Supporting Informa's FasterForward commitments and advancing UN Sustainable Development Goals for Quality Education and Partnerships, the potential features include enhanced accessibility for hearing impairment, noise-blocking from sensory inputs and more.
- We partner with TerraCycle for lanyard and badge recycling. After an attendee places these items in one of the recycling bins, they will be sent to TerraCycle for sorting, cleaning and repurposing. Each badge and lanyard is saved from landfills and transformed into new products.
- For the fourth year, SupplySide Global is donating all trees in the 20-foot cross aisles to the Las Vegas Tree Initiative, which will replant them to help provide relief from the Southern Nevada heat. The local initiative is to plant 60,000 trees over the next three decades to help provide shade in residential areas and bring down temperatures.

Making dreams come true

One of the most important influences on the industry's future is making sure the next generation knows about the wide range of job paths available to them. In partnership with Dream Opportunity, SupplySide Global will again welcome a group of students from local Las Vegas high schools for exposure to career opportunities in health and nutrition, as well as participation in professional development workshops with corporate employees.

Dream Opportunity is a global nonprofit whose mission is to expose students who are short on resources to various professional careers, while also helping companies achieve their employee engagement, social impact and CSR (corporate social responsibility) goals. During a full day of interactive sessions with industry leaders and SupplySide team members – plus an exhibitor tour through the Expo Hall – SupplySide is focused on bringing more diversification to the future of the natural products industry.



Editor's note: Can't get enough sustainability? You'll find additional eco-forward features at this year's show as you scan the pages of What's hot at SupplySide Global 2026!

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The product is not intended to diagnose, treat, cure, or prevent any disease.



Company: Bioiberica

Contact: Mónica Gómez Navarro

Title: Marketing manager, branded ingredients at Bioiberica

Website: bioiberica.com/en

SupplySide Global Booth #: 7425

(co-exhibiting with U.S. distributor STAUBER)

SupplySide Global: What's hot digital issue Q&A

What makes your company's approach different from others in the market?

At Bioiberica, everything we do is underpinned by three core pillars: sustainability; science and innovation; quality and safety. Since 1975, we have operated according to a unique circular economy model with a fully traceable, vertically integrated supply chain that ensures the highest standards are met at every stage of production, from the biological origin of the raw materials to final distribution. Today, we strengthen this reputation for excellence through ongoing investment in research and strategic collaborations with international partners. It's this dual passion for science and circularity that sets us apart as a global leader in health and nutrition.

What are you most excited to showcase at SupplySide Global this year?

We're spotlighting new clinical data that shows our native (undenatured) type II collagen ingredient for joint health, Collavant® n2 (40 mg/day), may help reduce exercise-related joint discomfort as measured by CTX-II biomarkers.¹ The recently published clinical trial demonstrates that Collavant n2 supports mobility, quality of life and cartilage health at a structural level, marking the first time such benefits have been demonstrated in healthy subjects. Results like these lay the foundation for collagen brands to develop the proactive joint support solutions today's health-conscious consumers increasingly demand.

Visitors can also explore our wider branded ingredients portfolio, including hyaluronic acid (HA) matrix ingredients Dermial® (60 mg/day) for skin health and Mobilee® (80 mg/day) for muscle and joint support, as well as DAOgest® (4.2 mg/serving), a premium diamine oxidase (DAO) enzyme for histamine intolerance.

What role does your company play in advancing the industry?

Partnership, research and knowledge sharing are central to our mission to create a healthier, safer world where we are all one. Our collaboration with STAUBER at this year's event

is a great example of this philosophy in action, allowing us to connect with our U.S. colleagues and friends in person and share our latest scientific insights on the health-supporting benefits of biologically derived health and well-being ingredients.

We take pride in championing ingredient quality and security of supply – as shown through our receipt of the first-ever NutraStrong™ Collagen Verification for our native (undenatured) type II collagen, Collavant n2.

How is your company preparing to meet the future needs of its customers?

The ways in which we help our customers prepare for the future link back to our fundamental commitment to advance science, protect the planet and support health. On the research side, for example, we continue to invest in new clinical studies, providing our customers with evidence-backed solutions for tomorrow's market demands. As global supply networks become increasingly fragmented, our vertically integrated structure means we are primed to deliver the quality, safety and reliability nutraceutical brands need now and for decades to come.

What's next for your company?

We're excited to keep flying the flag for collagen innovation – both as a leading solutions provider and as a driver of cross-industry collaboration and knowledge sharing. Through events like our Collagen Symposiums, we will continue to offer a space for experts across the health and wellness industry to explore the science, challenges and future opportunities on the table for this endlessly versatile molecule.

1. Möller, I. et al. Effect of Native (undenatured) Type-II Collagen in CTX-II Biomarker: Results from a Randomized Double-blind Placebo-controlled Study in Healthy Subjects with Joint Discomfort. Journal of the Academy of Nutrition and Dietetics 125, A73 (2025).

Bioriginal

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*from
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EST 1922



Company: Bioriginal
Contact: Chad Kingwell
Title: Senior marketing manager
Website: bioriginal.com
SupplySide Global Booth #: 7959

SupplySide Global: What's hot digital issue Q&A

What makes your company's approach different from others in the market?

Bioriginal offers a vertically integrated approach to functional nutrition. Through the Bioriginal Group of Companies, we offer expertise that spans from ingredient sourcing and development to manufacturing and finished product solutions. From Seed & Sea to Shelf, customers can access ingredients, technical support and manufacturing capabilities through one trusted partner – helping simplify supply chains, accelerate innovation and bring new products to market with greater confidence. By bringing these capabilities together, customers gain one source for the ingredients and services they need, one partner supporting them from concept to commercialization and endless possibilities for the products they can bring to market.

What are you most excited to showcase at SupplySide Global this year?

We're excited to showcase the breadth of our capabilities, from innovative nutritional ingredients to formulation support, manufacturing and consumer-friendly delivery formats. Visitors can learn more about our custom oil blending, softgel manufacturing, contract manufacturing and growing portfolio of oils, botanicals, proteins and nutraceuticals. We'll also be sampling flavored emulsions and chewable softgels that demonstrate how functional ingredients can be transformed into appealing, market-ready products aligned with today's health and wellness trends. It's an opportunity to see how the Bioriginal Group of Companies supports partners throughout the product-development journey – from Seed & Sea to Shelf.

What role does your company play in advancing the industry?

Bioriginal helps advance the nutrition industry by connecting emerging science, ingredients and consumer needs with scalable commercial solutions. Across the Group of Companies, we combine ingredient discovery, process development, formulation, manufacturing and application expertise to shorten the path from concept to commercialization.

Specialized capabilities across human and pet nutrition give customers access to a broader, more connected innovation network and make it easier to translate promising ideas into products that can succeed in the market.

How is your company preparing to meet the future needs of its customers?

Consumer preferences are constantly evolving, and we're committed to helping customers stay ahead of what's next. This includes diversifying omega sources to give customers greater formulation flexibility and supply resilience; developing science-backed solutions aligned with growing demand in women's health, healthy aging, gut and cognitive health, beauty from within and overall wellness; and advancing more sustainable nutritional solutions supported by transparent supply chains. By leveraging the combined expertise of the Bioriginal Group of Companies, we're helping customers bring future-focused nutrition solutions to market with confidence.

What's next for your company?

Bioriginal continues to invest in manufacturing, innovation and integrated capabilities across the Group of Companies. Our focus is to strengthen support at every stage of product development – from ingredient sourcing and process development to formulation, scale-up and finished product manufacturing. As we grow, our goal remains the same: to help partners create trusted nutrition products for people and pets with greater speed, flexibility and confidence.



Conference education basics

Behind the scenes of the SupplySide Global Education Program

BY REBECCA BURNS

Welcome to the epicenter of nutritional evolution. As we prepare to gather this October for SupplySide Global 2026, we are not just tracking market shifts – we are anchoring the conversations that redefine wellness.

Monday and Tuesday, Oct. 26-27, longer education sessions will be held in the Lower Level ballrooms. Separate registration is required, as is the purchase of an Expo Pass that includes these education days.

On Expo Hall days – Wednesday, Oct. 28 to Friday, Oct. 30 – our specialized education hubs return to the show floor with sharper focus, bridging legacy expertise with disruptive market strategies. Unless otherwise noted, these quick-hitting sessions are available to all show attendees and included in every type of Expo Pass.

This year, we are elevating how you absorb this knowledge with our new Pick Your Path session format, a customizable learning blueprint that hands you the controls to branch off into the specialized breakout tracks that matter most to your business. Across our three show-floor education stages, you can expect a comprehensive look at the industry's horizon, from breakthrough raw material science and regulatory blueprints to the pioneering formulations revolutionizing functional food and beverage. Whether this is your 20th show or your first morning on the expo floor, this community is built to catalyze your next partnership, fortify your portfolio and maximize your journey.

Types of longer-form education sessions

Elevate & Innovate

Examine the commercial forces driving the health and nutrition sectors. Across these comprehensive 90-minute to two-hour blocks, vanguard strategists deliver tactical blueprints to help you refine manufacturing operations, master complex compliance issues and scale your product pipelines efficiently.

Knowledge & Networking

Experience a seamless blend of market intelligence and community. These 90-minute to two-hour forums pair high-level panel discussions with structured socialization time, allowing you to absorb critical data while building strategic alliances over complimentary refreshments.

Professional Development Workshops

Invest directly in the human capital powering your enterprise. These intensive 90-minute modules focus on cross-training personnel and sharpening leadership capabilities, providing the exact professional tools required to advance careers within the wellness space.

NEW!

Pick Your Path

Take total control of your learning journey in this new, three-part format. The programming opens with a collective briefing on macro global trends before unlocking separate breakout tracks tailored to specialized subtopics. Attendees then reconvene for a collaborative Q&A to synthesize cross-functional insights and capture a complete market perspective. Details are available in the link above, or check out the afternoon GLP-1 session in the “Monday” section of this magazine.



Education Coffee Service

Monday and Tuesday, Corridor, Lower Level

BY JEN KIEFFER

Great ideas flow better with coffee! Fuel your learning with the Education Coffee Service to keep yourself energized and engaged throughout SupplySide's focused education program. Conveniently located in the education corridor, you can find the perfect pick-me-up between sessions.

Education Stages in the Expo Hall

Future of Food & Beverage Stage

Booth #2409, Bayside F, Level 1

Pull up a seat at the intersection of functional nutrition and culinary ingenuity. This forward-thinking platform unpacks the clean-label trends, processing technologies and novel ingredients altering the modern palate. Attend these sessions to discover how brands successfully bridge better-for-you benefits with exceptional taste and sustainability.

Innovation Stage

Booth #4815, Bayside D, Level 1

Step into the launchpad for tomorrow's wellness breakthroughs. Attending these sessions gives you a front-row seat to the disruptive advancements and transformative concepts reshaping global health. This is where cutting-edge research meets commercial viability, offering a clear vision of the market's next frontier.

Supplement Solutions Stage

Booth #1359, Shoreline, Level 2

Demystify the complexities of the dietary supplement sector with real-world blueprints. These presentations deliver the tactical guidance and compliance strategies necessary to bypass manufacturing hurdles and capture emerging market share. Industry experts will show you how to turn supply chain obstacles into profitable product launches.

Session Select

BY AMANDA WHITE

Back again this year, SupplySide Global gave our community the power to shape the 2026 Education Program through the Session Select initiative. Attendees voted on nine session proposals across three key categories – Food and Beverage, Supplements, and Innovation and Trends – helping us curate content that truly reflects industry's priorities.

We're proud to feature the winning proposals in this year's education program. Drumroll please:

- Next-generation fibers: Meeting the fibermaxxing moment without the gut drama by Hannah Ackermann, DMC Biotechnologies.
- When technical buyers ask AI first: What this means for B2B nutraceutical brands (beyond GEO and AEO) by Carmen Soggia, BDB Global.
- Tariffs and trade: The state of affairs by Luke Huber, Council for Responsible Nutrition (CRN).

This program is a testament to the collaborative spirit of our community and the shared commitment to advancing the industry (and its education!).





China Chamber of Commerce for Import & Export of Medicines & Health Products



UNITED NATURAL PRODUCTS ALLIANCE

China - U.S. Dietary Supplement and Food Ingredient Supply Chain and Trade Cooperation Initiative

An industry-led framework for developing more reliable and structured China-to-U.S. ingredient pathways and reciprocal U.S.-to-China finished-product trade, supported by better evidence, clearer responsibilities, traceability and continuous learning.

WHAT IS IT FOR?

Consumer demand for dietary supplements continues to grow as regulatory expectations for product safety, documentation and compliance become more demanding across global markets. Against this background, CCCMHPIE and UNPA proposed this initiative to build a safe, stable, efficient, open, and inclusive supply chain system that is mutually beneficial and promotes a win-win outcome by bring technical, regulatory, customs, logistics and commercial questions into a product-specific process so participants can identify gaps earlier, organize evidence and clarify responsibilities.

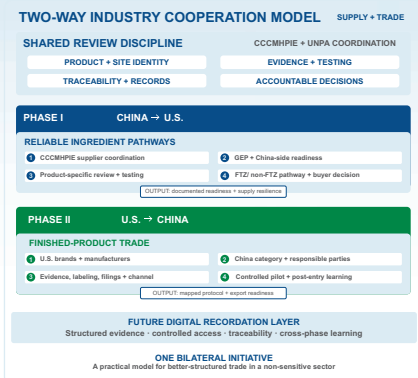
HOW DOES IT WORK?

Phase I China-to-U.S.:

Develop pathways for selected ingredients through supplier and product identity, intended use, documentation, scoped testing, responsible-party review and logistics analysis.

Phase II U.S.-to-China:

Develop finished-product pathways that apply the qualification discipline and record structures developed through Phase I to selected U.S.-manufactured qualified food products entering the Chinese market.



WHO PROPOSE IT?

As the China-side convenor, CCCMHPIE coordinates supplier engagement, technical dialogue and GEP-related readiness. UNPA and participating U.S. stakeholders support U.S.-side industry engagement. Government agencies may be consulted, but the Initiative does not confer regulatory approval or government endorsement.

WHAT ARE THE BENEFITS?

- Well-qualified ingredients entry to the U.S.
- U.S. Product Quality Improvement
- High quality U.S. products entry to the China
- U.S. products global competitiveness improvement

WHO CAN PARTICIPATE?

- Chinese relevant suppliers
- U.S. relevant manufacturers
- Laboratories
- standards organizations
- other technical service providers

GEP: A PHASE I FOUNDATION



GEP Standard and Conformity Assessment

The Good Manufacturing Practice for Plant Extracts (GEP), T/CCCMHPIE 1.106-2025, was issued by CCCMHPIE in 2025. The standard addresses 12 areas of manufacturing practice across the plant-extract production cycle, which is intended to strengthen operational practices, quality control and traceability across plant-extract manufacturing. Following publication, CCCMHPIE worked with international third-party organizations to launch GEP conformity assessments based on an assessment checklist covering more than 200 indicators. For plant-extract pilots under this Initiative, a GEP assessment serves as one China-side supplier-readiness input.



中国医药保健品进出口商会

China Chamber of Commerce for Import & Export of Medicines & Health Products

PAID CONTENT

Company: China Chamber of Commerce for Import and Export of Medicines and Health Products (CCCMHPIE)

Contact: Ying GAO

Title: International coordinator

Website: cccmhpie.org.cn

SupplySide Global Booth #: 7579

SupplySide Global: What's hot digital issue Q&A

What makes your company's approach different from others in the market?

CCCMHPIE is a national, industrial and nonprofit social organization that was established on May 22, 1989, under the guidance of the Ministry of Commerce of the People's Republic of China (MOFCOM). Apart from participating in the formulation of industry policies and organizing international forums, exhibitions and other economic and trade exchange activities, CCCMHPIE has devoted itself to developing group standards for plant extracts since 2013 and is a pioneer in guiding industry development through high-level standards. So far, CCCMHPIE has published more than 100 group standards for plant extracts, covering plant extract products, production processes, testing and other aspects.

What are you most excited to showcase at SupplySide Global this year?

The U.S.–China dietary supplement and food ingredient supply chain and trade cooperation initiative is an industry-led framework proposed by CCCMHPIE and the United Natural Products Alliance (UNPA) aimed at developing more reliable and structured China-to-U.S. ingredient pathways and reciprocal U.S.-to-China finished-product trade, supported by better evidence, clearer responsibilities, traceability and continuous learning.

The initiative aims to identify a group of high-quality ingredients for dietary supplement and food manufacturers in China, promote the entry of high-quality ingredients into the U.S. market and ultimately facilitate the entry of U.S. relative finished products into the Chinese market. At the same time, the initiative seeks better documentation, compliance readiness, supply-chain coordination and commercially neutral trade facilitation. It is also intended as a practical industry example of how common technical expectations, structured records, transparent decision rights and controlled information-sharing can support better-structured bilateral trade in a commercially important, generally nonsensitive sector.

What role does your company play in advancing the industry?

CCCMHPIE serves as a bridge connecting government and businesses and linking domestic and international markets. Working with global partners, we are committed to promoting the export and import of high-quality healthcare products and services, including traditional medicine, plant extracts, Western medicine, pharmaceutical ingredients, biopharmaceuticals, medical devices, dietary supplements and functional cosmetics.

How is your company preparing to meet the future needs of its customers?

In June 2025, CCCMHPIE issued the T/CCCMHPIE 1.106-2025 Good Manufacturing Practice for Plant Extracts (GEP). The standard addresses 12 areas of manufacturing practice across the plant-extract production cycle and is intended to strengthen operational practices, quality control and traceability across plant-extract manufacturing. Following publication, CCCMHPIE worked with international third-party organizations to launch GEP conformity assessments based on an assessment checklist covering more than 200 indicators. For plant-extract pilots under this initiative, a GEP assessment serves as one China-based supplier-readiness input.

What's next for your company?

Phase I: Based on GEP standards and using GEP compliance assessments as a key mechanism, CCCMHPIE will select a group of dietary ingredients and other suitable food ingredients, along with their manufacturers, to validate and optimize selected dietary ingredients and, where appropriate, other food ingredient supply-chain pathways into the U.S., thereby enhancing the quality of U.S. dietary supplements and food products and strengthening the global competitiveness and reputation of U.S. finished products.

Phase II: CCCMHPIE will apply the qualification discipline and record structures developed through Phase I to select U.S.-manufactured finished dietary supplements and other qualifying food products entering China through appropriate pathways.



Cilicant Scento

Active aroma emitter
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**DON'T LET
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A great formulation deserves to be experienced as intended. Scento helps manage strong formulation odours inside the pack, helping preserve the product experience you've designed.



PAID CONTENT

Company: Cilicant Inc.

Contact: Manish Jain

Title: Founder and managing director

Website: cilicant.com

SupplySide Global Booth #: 3620

SupplySide Global: What's hot digital issue Q&A

What makes your company's approach different from others in the market?

The nutraceutical industry has mastered product efficacy. The next differentiator is product experience.

At Cilicant, we approach active packaging as a way to protect both product quality and consumer perception. Shelf life will always matter, but so does the moment a consumer opens a bottle for the first time. That first impression influences how a product is perceived long before the first dose is taken.

With innovations like Scento, we help brands address unpleasant odors in dietary supplements without changing the formulation itself. It's an example of how packaging can solve a consumer experience challenge while preserving product integrity.

What are you most excited to showcase at SupplySide Global this year?

We're excited to showcase Scento because it addresses a challenge that many nutraceutical brands recognize but few talk about openly — sensory appeal inside the pack.

As supplement formulations become more concentrated and ingredient combinations become more complex, managing in-pack odor has become an important part of delivering a premium consumer experience. Scento helps create a more pleasant first interaction with the product while fitting seamlessly into existing packaging formats.

SupplySide Global is the ideal platform to discuss this with packaging specialists, R&D teams and new product development leaders who are looking beyond protection and towards packaging innovation.

What role does your company play in advancing the industry?

We see ourselves as an innovation partner for nutraceutical packaging teams.

The industry is evolving rapidly with new ingredients, new dosage formats and increasing consumer expectations. Active packaging needs to evolve alongside those changes. Our role is to develop solutions that help manufacturers preserve stability, extend shelf life and enhance the overall product experience through packaging.

By working closely with R&D, packaging engineering and quality teams, we help brands solve packaging challenges early in the product development process rather than after products reach consumers.

How is your company preparing to meet the future needs of its customers?

The future of nutraceutical packaging will be shaped by formulations that are more sensitive, functional and experience-driven.

We're investing in application-led innovation that responds to these evolving needs. That means developing active packaging solutions that integrate easily into existing packaging systems while addressing challenges such as moisture, oxygen and sensory quality.

Our focus is to help customers protect product quality throughout shelf life while creating packaging solutions that also support product differentiation in an increasingly competitive market.

What's next for your company?

The future of active packaging is about creating greater value beyond protection. As the nutraceutical market becomes more competitive, packaging will play a bigger role in product differentiation, helping brands deliver a better consumer experience while maintaining product quality throughout shelf life.

Our focus is to continue developing science-led packaging innovations that help customers protect, enhance and differentiate their products in an evolving market.

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The portfolio features branded solutions like Cognizin® Citicoline, Setria® Glutathione, Pantestin® Pantethine and Eyemuse® Lacticaseibacillus paracasei KW3110. This year, Kyowa is celebrating 20 years of Setria®, and another year as a SupplySide Global Women's Health Sponsor.

For more information, visit <http://www.kyowa-usa.com/>.

Booth #4365

Committed to quality, sustainability, and creating shared value, **Kyowa** empowers partners to create transformative health solutions, advancing Kirin's vision of improving health and well-being. **Visit us at booth 4365.**



MONDAY, OCT. 26

Monday, Oct. 26

Gut instinct: Science, strategy and solutions for fiber innovation

2-3:30 p.m., Islander Ballroom B, Lower Level

BY KAREN BUTLER

Move over, protein! Fiber's back – and take my word, it's really trying to stick around this time. From social media's "fiber-maxxing" and GLP-1 users' needs, to the proliferation of "modern soda" (some of which is fiber-forward, and others of which faced legal scrutiny for claiming to be) ... the fiber category is having a moment. [Only about 5%](#) of the U.S. population meets the recommended daily intake levels of fiber, which is unfortunate for a nutrient that's widely available and offers numerous potential health benefits.

Nicholas Fereday from Fereday Food Insights will kick off this session with a look at fiber's position in the market through the years – when and why fiber peaked (as well as lost momentum), and what it will take to keep the nutrient atop its game.

Registered dietitian nutritionist Hannah Ackermann of DMC Biotechnologies will break down the nuances of fiber ingredients, the science behind popular claims, and misconceptions that may hijack brands looking to formulate in the space.

Then I'll have a fireside chat with Beth Statkus from Sorridi Therapeutics. After two decades of experience with major food corporations, she launched her own fiber-rich nutritional products – bars as well as a powdered dietary supplement.

Kimberly Summers of Sustainable Enterprise Society will round out things with a look at regulatory matters, research and best practices in product development. All four panelists will take the stage at the end as I grill them (ever so nicely!) with the audience's toughest questions.

Additional registration is required.

For GMP Training Oct. 26, click [here](#).

Machine vs. the mind: The collaboration driving innovation

2-3:30 p.m., Islander Ballroom G, Lower Level

BY CASSIE SMITH

For the past few years, CPG product developers have been discovering what artificial intelligence (AI) can – and can't – do in creating new supplement formulations. What's been uncovered so far is that AI can't create products on its own. The combination of the machine and the human is essential for developing formulations that are safe, scalable and affordable. This session was built to put that on full display in real time. This session also requires audience participation, so bring your formulator hat.

We'll begin with an idea for a new supplement product. You get to pick the hero ingredient, the intended audience and the delivery format. From there, we'll let the computer do its thing and develop formulas. As in real life, we can't stop there. Our panel of expert human formulators will then discuss the issues with the AI-generated formula, including supply chain risks, cost and scalability, as well as potential regulatory issues. (Shout out to Afif Ghannoum of CPG Radar, David Foreman of Herbal Pharmacist Media, Wanda Jurlina from IMCD and Fearless Naturals USA's Blake Ebersole for taking on this challenge!) They'll also provide insider insight into the competitive landscape and audience size.

You'll leave this session with a great understanding of the role AI can play in product formulation, as well as a warm, secure feeling that humans are indeed necessary to make it all work.

Additional registration is required.

Personalized nutrition & technology: Shaping the future of food and beverage innovation

2-3:30 p.m., Islander Ballroom D, Lower Level
BY SONJA THOMPSON

We hear a lot about personalized nutrition, but what does that actually mean for the people creating the next generation of food and beverage products?

That's what I'm looking forward to exploring during this 90-minute conversation, which moves from the big picture to consumer biology to the practical realities of bringing personalized products to market. Mike Wolf of the Spoon will set the stage with a look at the technology landscape, where AI is already influencing food and beverage innovation and what the next decade could bring.

Kim Ressler of SNIIP Nutrigenomics will take us deeper into the consumer, looking at how genetics, DNA testing and other biomarkers can reveal meaningful differences in nutrient needs – and where those differences create opportunities for more targeted products.

Then Deirdre Lawlor of Informa Markets will bring it all down to earth: How do you turn those insights into something that can actually be formulated, substantiated, manufactured, regulated and scaled?

We'll connect the dots between AI, wearables, genetics, microbiome data, ingredient selection and product development. Because the promise of personalized nutrition isn't simply knowing more about the consumer. It's knowing how to use that information to create better products.

Additional registration is required.

GLP-1 drugs & the health and nutrition industry: Market impact and consumer support strategies

4-6 p.m., South Pacific Ballroom F, Lower Level
BY CASSIE SMITH

Ready for something new? How about a little more agency in your SupplySide content experience? That's exactly why we created our "Pick Your Path" GLP-1 session. In this new format, attendees will get to decide what they'd like to learn more about – which means you get to personalize your day. You're welcome.

The session will start out on the main stage as experts discuss how GLP-1 drugs are impacting the industry. Think of this as your "big picture" intro, featuring insight from David Despain of Nestlé Health Science, Allyn Kaufmann from Haleon, and NielsenIQ's



Sherry Frey. Our discussion will range from consumer data and trends, to how big companies are reacting to the changes in consumer preferences and dietary needs. From there, you'll head off to your selected path. You'll choose from:

- *Supporting consumers who want natural alternatives to GLP-1 drugs* – led by Nancy Coulter-Parker of New Hope Network, Nutrition Business Journal's Bill Giebler, and Erin Taraborrelli from SGS Nutrasource.
- *Supporting consumers as they go off GLP-1 drugs* – facilitated by yours truly, with deep thoughts from Andrew Gallagher of Phynova and Shil Kothari from Gateway Health Alliances.
- *Supporting consumers who are currently using GLP-1 drugs* – featuring the dynamic Devon Gholam from SupplySide Supplement Journal, alongside FutureCeuticals' Brittany Johnson, Jacqueline Jacques of Thrive Advisory Group, and Rend AI-Mondhiry from Amin Wasserman Gurnani.

Each of these breakout sessions will provide essential data, insights and innovations for creating products specifically for these audiences. You'll leave with a clearer picture of the nutritional needs of your specific audience and the white space available for product development.

After your breakout session, we'll all come back together for a fun Q&A with each session's moderators. You'll be able to ask follow-up questions, compare notes and make new discoveries about the GLP-1 impact.

*This session is underwritten by Rousselot Inc.
Additional registration is required.*



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Company: CK Nutraceuticals

Contact: Colleen Madden

Title: VP of innovation

Website: ckingredients.com

SupplySide Global Booth #: 3773

SupplySide Global: What's hot digital issue Q&A

What makes your company's approach different from others in the market?

CK Nutraceuticals helps leading nutraceutical brands identify and commercialize differentiated ingredients with the clinical evidence, regulatory support and market potential needed to stand out. We focus on opportunities that can give brands meaningful scientific and marketing advantages – not simply another ingredient on a formulation sheet.

EstroG-100® exemplifies our approach. With seven published human clinical studies, a strong safety profile and regulatory approvals in more than a dozen markets, EstroG-100 gives brands a substantial foundation for developing differentiated peri- and menopause products.

What are you most excited to showcase at SupplySide Global this year?

At SupplySide Global 2026, we're excited to showcase the latest human clinical evidence for EstroG-100. Clinical study number seven was conducted in perimenopausal women and demonstrated:

- A 38.5% improvement in menopause-specific quality of life.
- A 25% improvement in sleep quality.
- A 16.5% increase in serum serotonin.
- Improvements in measures of sexual well-being, including orgasm satisfaction and emotional intimacy.

Together, these findings strengthen EstroG-100 as a clinically substantiated, hormone-free solution for comprehensive peri- and menopause support.

What role does your company play in advancing the industry?

CK Nutraceuticals helps move the industry toward more evidence-based, differentiated innovation by connecting brands with clinically studied ingredients that address important consumer needs and provide scientific substantiation.

In the menopause category, EstroG-100 offers broad-spectrum support across multiple symptoms without

hormones, hormone replacement or hormone-like ingredients. Its seven human clinical studies provide the depth of evidence marketers and product developers increasingly need to build credible, differentiated products.

CK focuses exclusively on unique, clinically studied natural ingredients – not commodities. Across multiple benefit areas, visit Booth #3773 to explore CK's novel, science-backed ingredients and exciting new clinical research findings.

How is your company preparing to meet the future needs of its customers?

CK is focused on helping brands move faster and with greater confidence from ingredient discovery to market-ready product. That means providing more than clinically supported ingredients. We bring together scientific, technical and regulatory expertise to help customer evaluate opportunities, develop compelling concepts and support global commercialization across global markets.

What's next for your company?

At CK, innovation is continuous.

For EstroG-100, we are continuing to build on the latest clinical findings, with the next study focused on women's sexual wellness.

Across our broader portfolio, we continue to launch new ingredients while strengthening existing ingredients with additional research. This is how we create the next generation of differentiated health and wellness products that address emerging consumer needs.

Visit us at SupplySide Global Booth #3773 to discover new ingredient and product innovation opportunities in:

- Perimenopause and sexual health.
- Longevity beauty.
- Healthy sleep.
- Metabolic health and GLP-1.
- Hair and scalp health.

Come explore the science, trends and innovation opportunities that could help shape your brand's next generation of products.

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Core excipients, film coatings, colorants and controlled atmosphere packaging solutions designed to improve manufacturability, product appeal and long-term quality.



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Visit us at Booth #4419



PAID CONTENT

Company: Colorcon

Contact: Casey Lang

Title: Marketing communications manager

Website: colorcon.com

SupplySide Global Booth #: 4419

SupplySide Global: What's hot digital issue Q&A

What makes your company's approach different from others in the market?

Today's supplement brands face growing pressure to deliver clean-label products with appealing formats, great taste and consistent quality.

What makes Colorcon different is our ability to help solve those challenges across the entire product journey. From label-friendly excipients and natural colorants to film coatings, softgel technologies and moisture protection solutions, we help customers develop products that perform efficiently, stand out on the shelf and enhance the consumer experience.

Rather than focusing on a single aspect of formulation, we help brands overcome development challenges, reduce complexity and bring differentiated products to market faster.

What are you most excited to showcase at SupplySide Global this year?

We're excited to discuss the trends driving supplement innovation. One area of focus is label-friendly formulation. We're introducing Nutracore™ LFP, a label-friendly excipient designed to support efficient tablet manufacturing and help simplify formulations. It was developed to meet growing demand for cleaner, more recognizable ingredients without compromising performance.

We're also highlighting solutions that enhance consumer appeal and product differentiation, including natural colorants for gummies and softgels, film coatings that improve appearance, taste and swallowability, and packaging technologies that protect moisture-sensitive products.

We'll also feature animal health solutions. As a National Animal Supplement Council (NASC) Preferred Supplier, Colorcon provides high-quality ingredients and technologies that help manufacturers develop stable, appealing supplements for companion animals.

What role does your company play in advancing the industry?

The nutraceutical industry continues to evolve as consumers seek cleaner, more personalized and more enjoyable products.

Advancing the industry means helping brands meet those expectations efficiently.

Colorcon supports that progress with technologies that improve performance, stability, consumer experience and manufacturing efficiency. Whether it's improving sensory appeal, protecting sensitive ingredients or enabling cleaner labels, our goal is to help customers bring better products to market with confidence.

How is your company preparing to meet the future needs of its customers?

Consumer preferences are reshaping product development. Shoppers want transparency, recognizable ingredients and enjoyable delivery formats.

We're investing in technologies that help customers address these demands. That includes expanding our label-friendly excipient platform, advancing natural color solutions, improving protection for sensitive formulations and supporting new delivery formats across nutraceutical and animal health applications.

Our focus is on helping customers solve tomorrow's formulation challenges and create products consumers prefer.

What's next for your company?

As development timelines shorten and formulation challenges become more complex, manufacturers need tools that enable faster, more informed decisions. We continue to invest in digital development tools, advanced analytical services and customized excipient systems that help accelerate development and simplify operations.

One example is HyperStart C2C®, a 24/7 digital formulation platform available through My Colorcon that provides formulation, troubleshooting, coating and regulatory guidance.

We're also investing in our global manufacturing network to strengthen supply continuity. Recent investments include a new film coating facility in Malaysia and an upcoming starch manufacturing plant in the Netherlands.

Looking ahead, our focus remains on helping customers reduce complexity, improve efficiency and create differentiated products.

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Transform challenging nutrients, lipids & bioactives into high-performance powders for supplements, foods & beverages.

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CoQ10



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Vitamin C

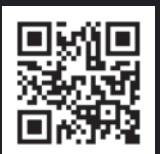
Visit us at

BOOTH #1945

Let's meet!

Email:

info@corefxingredients.com





Company: CoreFX Ingredients

Contact: Danielle Kaply

Title: Marketing specialist

Website: CoreFXingredients.com and CoreNhanced.com

SupplySide Global Booth #: 1945

SupplySide Global: What's hot digital issue Q&A

What makes your company's approach different from others in the market?

CoreFX combines advanced food science, flexible manufacturing and collaborative formulation support to solve real product challenges. Our customer-first approach helps brands improve product performance, expand application format possibilities and deliver an exceptional consumer experience.

With our technical expertise and solutions-driven mindset, we help address challenges such as functionality, stability, sensory performance and formulation flexibility, giving brands the tools to move faster and bring innovative products to market.

What are you most excited to showcase at SupplySide Global this year?

Our CoreNhanced™ technology is designed to improve how nutrients and bioactives perform – both within the finished product and inside the body. The platform supports stability, dispersibility and sensory performance in formulation while shielding and controlling the release of bioactives (such as creatine, berberine, CoQ10, saw palmetto, and omega-3s) for enhanced absorption and utilization. This proprietary technology is anchored by BioJourney™, which guides bioactives through each stage of the nutrient journey – from eXoFunction™ and Shielded BioTransport™ to Timed BioRelease™. Together, these capabilities are designed to protect sensitive molecules, optimize transport, improve dispersibility and sensory characteristics, extend stability, enable controlled release, and simplify manufacturing across dietary supplements, functional foods and beverages.

What role does your company play in advancing the industry?

Inspired by pharmaceutical principles of controlled and targeted release, we have reimagined advanced precision release technology for food, beverage and nutraceutical

applications. Our food-grade approach helps brands overcome challenges involving stability, taste, dispersibility and bioavailability while creating more effective, consumer-friendly products.

How is your company preparing to meet the future needs of its customers?

We are expanding globally and investing in new technology and innovation capabilities, including our new European technology hub. This growth strengthens our ability to collaborate closely with customers, accelerate development and provide responsive, science-led solutions across international markets. This new facility in County Cork, Ireland, established with the support of Enterprise Ireland, represents an important step in that strategy. The site will serve as a center for scientific innovation, technology development and customer collaboration, while advancing our CoreNhanced platform and strengthening our ability to support customers throughout Europe.

What's next for your company?

Our next chapter is focused on global expansion – extending our technology, capabilities and customer support into new markets. We will also continue growing the CoreNhanced portfolio to help more brands create high-performing nutrition products in the formats consumers want.

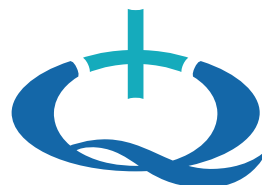


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Brands formulating for cellular
health need ingredients backed
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Ubiquinol® was built for that.”***

– TERESE MANSELL, VP, NUTRIENTS DIVISION



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- 100+ clinical studies
- 50 years of CoQ10 & Ubiquinol science
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Booth #4265

From cellular wellness and healthy aging to women's health, cardiovascular wellness, preconception health, and sports nutrition, **Kaneka Nutrients** partners with brands to develop science-backed nutritional products. **Visit us at booth 4265.**



TUESDAY, OCT. 27

Tuesday, Oct. 27

For GMP Training Oct. 26, [click here](#).

Career development for women: Sales as a strategic path to leadership

9-10:30 a.m., Islander Ballroom F, Lower Level

BY JEN KIEFFER

Ready to expand your influence and step into a higher-impact role? This interactive professional development session will show you how sales can be your strategic advantage. Join Petra Erlandson, VP of sales at Alkemist Labs; Charlotte Traas, VP of business development for Florida Supplement; Emily Britton, senior manager of market development for USP Verification Programs; and Maria Nunez, director of sales for strategic projects at Vidya USA – they'll share their personal journeys into sales leadership, debunk common myths that hold women back, and help you clarify your next career move.

Produced in partnership with SupplySide Fresh and Women In Nutraceuticals (WIN), this isn't a lecture – it's a working session. Through candid storytelling, "mythbusters" segments and workshop activities, you'll explore what sales has traditionally been, what it looks like today and what it's poised to be for the future. You'll identify one concrete goal to accomplish in the next year, connect with accountability partners in the room, and leave with a written commitment and actionable next steps.

The panelists will lead interactive exercises and address real-world challenges like balancing a sales career as a single parent and overcoming the fear of bold risk-taking. Their stories will show you that you don't need to have it all figured out from the start to succeed. And you'll learn why women's professional development in sales matters now more than ever.

Additional registration is required.

Claims and compliance: Regulation of the dynamic food and beverage industry

9-10:30 a.m., Islander Ballroom G, Lower Level

BY SCOTT MILLER

What's going on in food and beverage regulation, you ask? We're "Making America Healthy Again," using food as medicine. Well, not the ultra-processed stuff. What is ultra-processed? We're still waiting for a federal definition. In the meantime, what about the GRAS (generally recognized as safe) pathway to ingredient approval? Is that still around? (Spoiler: Yes, it is, but notification will soon be mandatory.)

Federal and state regulations weave a complex patchwork of requirements across the U.S., one that's regulated in tandem by FDA and USDA. It's a complex, far-reaching system that represents different challenges to every brand within its framework.

If you're wondering how regulatory trends differ from state to state, or about the intricacies of maintaining compliance or making claims on your label, fear not. We've gathered four impeccable guides: Lauren Berkowitz of the Consumer Brands Association, William Frazier of Better Business Bureau National Programs, Erika Craft from Nutrition Business Journal, and Curtis Christiansen of Kodiak Cakes.

We'll analyze the seismic shifts happening across the food industry – where, despite operating at an alleged workforce deficit, FDA leadership has repeatedly demanded increased ingredient scrutiny. Will the agency be able to handle the load of mandatory GRAS notifications? Or will ongoing foodborne illness scares bring increased scrutiny on the way we regulate food?

Additional registration is required.

Hot sex, cool science: Rethinking women's sexual health through hormonal transitions

9-10:30 a.m., Islander Ballroom B, Lower Level

BY DEVON GHOLAM

Anyone who knows me well knows two things – I'm passionate about women's health and I'm in perimenopause. From being a panelist at SupplySide's female-themed sessions the last two years to moderating the discussion this year, I can't get enough of advocating for women and pushing for effective products designed specifically for our needs.

This year we are tackling the topic of sexual health. Some may clutch their pearls at the mention of various body parts, but we will face them head on, breaking stigmas with science, knowledge and curiosity. We won't only talk about libido and arousal, but also mood and energy, taking a holistic approach to a tricky subject.

I'm delighted to be joined by four experts in the field – Amanda Rao, RDC Clinical; Ava Mainieri, Midi Health; Abby Mercado, Rescripted; and Jennifer Greer, scientific affairs consultant. These industry insiders share the passion for women's health and are ready to discuss everything that dietary supplements can bring to the table to empower women.

Join us as we discuss what women are asking about sexual health and which ingredients are bringing the scientific receipts, as well as taking a no-holds-barred look at formulating supplements that bring a little spark to sexy time.

Additional registration is required.

Packaging innovation: Bridging innovation, performance and consumer value

9-10:30 a.m., South Pacific Ballroom F, Lower Level

BY KAREN BUTLER

It's hard to believe that sometimes packaging can cause the most problems – and biggest delays – in CPG production. This dynamic workshop will tell those precautionary tales while also informing and inspiring attendees about the current and future state of packaging.

My colleague Lisa Pierce – an editor at fellow Informa brand Packaging Digest and a 40-year packaging industry veteran – will join me in co-moderating this creatively formatted session. She's going to have candid conversations (as candid as you can be in a packed room) with the leaders of two popular CPG brands: Ryan Emmons of Waiākea Hawaiian Volcanic Beverages; and on the dietary supplement side, Kristina Hall from True Grace.

Then Cullen Gilchrist of First Run will share about the packaging (mis?)adventures he's seen firsthand while working to get startup food and beverage brands to market quickly.

We thought some gamification would be fun, so next the audience will take part in an interactive discussion along with our panelists, as we all evaluate the packaging decisions behind existing and proposed product concepts. You can test your packaging prowess anonymously from behind your digital device as you weigh in with votes, critiques and suggestions during our all-hands-on-deck analysis. Come learn from the best and let your voice be heard in the process.

Additional registration is required.

Nutrition Capital Network's Ingredient Technology Investor Meeting

10 a.m.-5 p.m., South Pacific Ballroom E, Lower Level

BY KAREN BUTLER

Each year, the NCN Investor Meeting brings some of the best and brightest emerging companies and innovations to the attention of potential investors and mentors. Over the years, this meeting has produced millions of dollars in profitable deals, as participating businesses get the opportunity to share their story, as well as gain visibility and support. It's a coveted connection-builder that may make the difference between the next big development hitting the shelves or fizzling out, under-resourced and unknown. Don't miss out: Catch the stars in nutrition science and ingredient tech before they rise by attending this industry-leading event. The day's activities will culminate with a cocktail reception to help keep the networking vibe going strong.

Produced by NCN. Additional registration required.

Compliance, claims and legal frameworks in dietary supplements

11 a.m.-12:30 p.m., Islander Ballroom G

BY DUFFY HAYES

If anything, the regulatory picture guiding dietary supplement product development and positioning is getting more complicated by the day.

And with just one jam-packed 90-minute session dedicated to that specific topic in this year's Global education track, make sure you make a point of being in the crowd for this one.

We're covering a wide range of regulatory topics in what will undoubtedly be a brisk but critical session: FDA's efforts at modernization, the state-level regulatory patchwork, litigation and enforcement trends, GRAS and NDI submission strategies. These



are the hot-button subjects our experts are lined up to address, among others.

We'll set the stage with a look at the major regulatory trends you need to know about from industry attorney Jack Wenik. Next on the agenda, Shannon Cousineau, senior toxicologist with NSF, will conduct a detailed exploration of GRAS and NDI submissions – with the recent FDA guidance under the microscope, of course.

Next up, state-level regulation is the subject of a segment brought to you by the Council for Responsible Nutrition. CRN's Haiyuen Nguyen and Pharmavite's Mohamed Koroma will scrutinize California's stringent heavy metal testing requirements, and the broad implications that go hand-in-hand with that program.

Wrapping up, warning letter watchdog Asa Waldstein will dissect claims and positioning, and consultant Greg Sowers will advocate for our furry friends with ideas about avoiding animal testing.

Be sure to join us! It promises to be 90 minutes that could save you 90 headaches down the road.

This session is underwritten by Ecolab Inc. Additional registration is required.

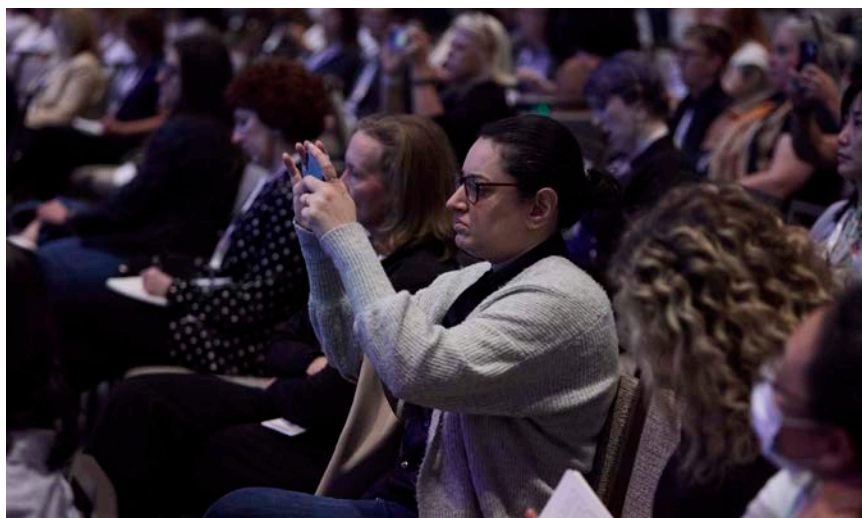
From wellness to wholeness: Reconnecting with yourself to transform impact

11 a.m.-12:30 p.m., Islander Ballroom F, Lower Level
BY JEN KIEFFER

Because we're in the wellness industry and we spend our days helping others achieve better health and well-being, you'd think we'd be great at truly checking in with ourselves! News flash – we're NOT.

Led by award-winning author Michelle Petties, this professional development workshop creates space for the inner work that often gets pushed aside. You'll learn how small, incremental shifts in self-awareness can fundamentally change how you show up in your work and life.

Through partner interviews, storytelling, writing and reflection, Petties will guide attendees to explore new techniques for managing challenges they may not have considered before. She'll share her own wellness journey – which on the surface appears to be about weight loss, but is really a freedom and consciousness journey. After 40 years as a successful outside salesperson, Petties discovered she had been living with a potentially harmful amount of stress without even recognizing it. Her story illustrates a powerful truth: If you can name



what you're experiencing, you can address it. If you can't recognize it, you stay stuck.

Come to this session to gain practical tools to name and define what you're experiencing in real time, enabling you to walk out with greater self-awareness, clarity around your personal definition of wholeness, and a renewed ability to address your work and the world in a healthier way. Produced in partnership with SupplySide Fresh.

Additional registration is required.

Gut health revolution: The biotic boom

11 a.m.-12:30 p.m., South Pacific Ballroom F, Lower Level
BY HANK SCHULTZ

The world of prebiotics, probiotics and postbiotics, or just "biotics" for short, is one of the most dynamic sectors of the dietary supplement industry, with rapidly developing science, vibrant investment activity and a quickly evolving regulatory landscape driving the narrative. Amy Smith, Ph.D., of Kerry Group, first up among our panel of experts, will lay out the most exciting recent developments in biotic ingredients. Next, GrowthWays Partners' Mike Bush (who is also a probiotic ingredient development veteran) will give an overview of the rapid pace of investment in the sector. Finally, George Paraskevagos from the International Probiotics Association (IPA) will join the others for a panel discussion that will include a detailed look at the regulatory changes afoot at the U.S. Food and Drug Administration. This will be vital information for any brands playing in this space or looking to get involved. Ample time will be afforded to answer questions from the audience.

This session is underwritten by ADM.

Taste the trends: A hands-on guide to food and beverage advancements

11 a.m.-12:30 p.m., Islander Ballroom B, Lower Level
BY KAREN BUTLER

Every now and then, a food or beverage product hits the shelves that disrupts a category and paves the way for the next big trend. More often, though, brands are responding to trends – monitoring consumer behavior, studying data, developing products, and fine-tuning or expanding them.

As social media continues to exercise notable influence on consumer behavior, moderator Nancy Coulter-Parker talks with TikTok's Talia Shavit about the coveted transition from consumer behavior to commerce behavior – and how that ultimately creates opportunities for product developers and brands. Kalyn Rozanski of HyperSight Labs will discuss emerging market data, sharing take-home materials created specifically for this session's attendees. Culinary Culture's Jill Houk – who works in culinary ideation, product development, food trend information and analysis – will give pointers on how to take trends out of the abstract (data) and move them into the kitchen or lab. The panelists will also reveal how to approach the SupplySide Global show floor from an R&D perspective, as well as how to strategically use trendspotting – from women's health to cognition – to glean actionable insights and inform product development. Lastly, brand founders on the leading edge of trends will share their experiences and products: Tim Richards, Philosopher Foods; Yvette Rose, Joulebody; Isabella Hoag, OSIA; and Megan Castellon, Syren Spreads.

Additional registration is required.

Brain-gut harmony: Crafting craveable mood foods for cognitive and emotional wellness

2-3:30 p.m., South Pacific Ballroom F, Lower Level
BY CHRISTINE KAPPERMAN

Years ago, I met Kara Landau as she was launching Uplift “good mood food” – a business focused on prebiotic fiber and gut/mood health. I was intrigued, perhaps doubtful. She wasn't. Now she's launching an ingredient company, and I'm bringing her back to talk about everything she learned from being early to the “brain food” market.

Katie Emerson from Kyowa Hakko will also join, sharing what she's learned from watching brain health show-up (and show off!) across CPG categories, including a new boosted cookie from the daughter of cookie queen Mrs. Fields. You heard that right: Ashley Fields launched her own independent baked goods brand that features supplement ingredients to support things like focus or relaxation.

Both Landau and Emerson have formulated and marketed products, and this session digs into the gap between those steps. Formulating something functional is one challenge; getting a consumer to understand and want it is a more difficult one.

In a category still being invented, closing that gap is the whole game.

Everest Group researcher Aarthi Janakiraman will also join us to explore the market opportunity and scientific foundations of this unique and developing space.

If you're building in brain health, mood or functional food, this session gets to the gut of building for good.

Additional registration is required.

Next-gen proteins and collagen: Breakthroughs in compact nutrition and functional formulation

2-3:30 p.m., Islander Ballroom G, Lower Level
BY SCOTT MILLER

Protein. People can't get enough of this macronutrient. Most of them even seem to understand the basics of what protein is and what it does. But if you're expecting any other protein panel at a natural products show, with speakers pontificating about achieving a complete PDCAAS (protein digestibility-corrected amino acid score) or how to blend collagen into a bar, think again. Novel ingredients like plant-based or sweet proteins are just the beginning; we'll also venture into the supply chain, where demand continues to outpace supply.

We have some amazing experts lined up to talk about the latest innovations in protein. First, Nelson Serrano-Bahri, director of innovation at the American Egg Board, is an absolute eggspert in certain types of protein. We also have Brad Meyers from Fynder Ingredients, a guru in functional protein trends across categories; and Kyle Failla from Perfect Day, a precision-fermented protein provider. Finally, Sam Kressler of Stir Innovation is my food and beverage Swiss Army knife of choice. He knows the ins and outs of the category like no other. These four perspectives each come from a slightly different protein camp, so it should be a lively conversation. Don't miss it.

Additional registration is required.

The evolution of sports nutrition: From elite performance to everyday wellness

2-3:30 p.m., Islander Ballroom B, Lower Level
BY CASSIE SMITH

The ever-popular sports nutrition session is back at SupplySide Global. This year, our discussion will be centered around how the category is transforming. And while we may be excited that the consumer

audience for sports nutrition products is growing, we also need to be aware of the unique formulation and substantiation challenges occurring on account of that growth.

Join us for an essential discussion between a data analyst, a scientist and a supplement formulator – there's a bar joke in here somewhere. SPINS' Scott Dicker, University of Idaho's Ann Frost, Michael DeLorenzo from Reliance Vitamin and I will cover unique ingredients (such as sodium bicarb) and their potential applications for the general population. We'll discuss clinical substantiation and consumer trends in delivery formats, protein and retail channels. We might even get into what "sports nutrition" even means anymore.

Once our session is over, stick around for a drink! (Because what goes better with athletic performance than alcohol?) This Knowledge & Networking session includes 30 minutes of free happy hour. Hang out with other sports nutrition experts and brands, ask the speakers questions and extend your network.

Additional registration is required.

Thriving as a team while leading the way of positive change

2-3:30 p.m., Islander Ballroom F, Lower Level

BY JEN KIEFFER

Here's a workplace reality: 8 in 10 professionals are dodging difficult conversations. A quarter wait six months before addressing conflict. Some wait a year. Others, two years. Meanwhile, projects stall, synergy suffers and teams lose momentum. This interactive session with Jermaine Davis, Ph.D., is designed to change that.

"Dr. Jermaine" brings a dynamic blend of education and entertainment to his sessions that makes leadership theory practical, engaging and unforgettable. As a college professor (but not a boring one, as he's quick to point out), he'll guide you through a three-step formula for having courageous conversations that actually work. You'll practice navigating the emotions of change, managing pushback, and building the kind of high-trust culture where teams align around purpose, vision and goals.

This is an experience full of visual demonstrations (yes, there will be balloons), table discussions and live role-playing exercises, intentionally designed to help you learn how to move past avoidance and into action. No wonder SupplySide Fresh partnered with us to bring this one to the masses.



Whether you're leading a team through transformation or simply trying to address conflict before it festers, you'll leave with clarity on how to communicate with influence, lead with resilience and optimism, and foster appreciation and engagement that drives results. This session is about giving you the tools to stop dodging the hard stuff – and start thriving because of it.

Additional registration is required.

Supplement trends 2027: Consumer insights, market predictions and innovation strategies

4-6 p.m., Islander Ballroom D, Lower Level

BY CHRISTINE KAPPERMAN

Trends are fun to talk about. The real opportunity is always earlier than people think, before something's a trend, before anyone's saying "white space."

This year alone has brought a real shift in where supplement sales are actually happening. Erika Craft and Bill Giebler from Nutrition Business Journal (NBJ) will dig into what's driving that move. We're also bringing in regulatory experts Zachary Taylor of Epstein Becker Green and Luke Huber of the Council for Responsible Nutrition (CRN) to track where the rules are shifting both stateside and globally – because the market, in some ways, is outpacing the regulatory landscape and causing shifts.

I suspect we'll look back on the coming couple of years as a pivotal stretch for this industry, the way we still talk about the Dietary Supplement Health and Education Act of 1994 (DSHEA). This session looks at where the trends are headed and makes the case for why this window matters more than the usual year-over-year shift.



Amid this excitement, personalization and premiumization stand out in mergers and acquisitions (M&A) and as two opportunities with major runway. Rahul Roy from SPINS will bring the trend look, and Aude Rey of Nestlé will share how those areas are coming to life.

But this isn't a buzzword session; we'll cover what's working, what's still unproven, and what the regulatory shifts mean for how you build and sell through 2027.

If you want to understand this moment as it happens, join us.

Additional registration is required.

The co-packing compass: Finding your way to scalable success

4-6 p.m., Islander Ballroom G, Lower Level

BY SCOTT MILLER

OK, I'll admit it. When I first joined SupplySide, I had no idea what a co-packer was. Luckily, after working in food and beverage for a few years, I now understand many of the intricacies of contract manufacturing in the U.S. in all its varied forms. Yep.

Which is why I'm delighted to speak with Justin Prochnow of Greenberg Traurig, Ben Steuart of Steuart Nutrition, Beth Brown of S3 Connect, and Vincent Tseng of PartnerSlate, who all thoroughly understand co-packing because they live and breathe it every day.

I'll approach co-packing as the huge topic it is, asking our panelists for their insights into the trends – such as the impact of tariffs or the rise of AI slop in requests for proposals (RFPs) – but also their guidance on how to perfect your RFP process. We'll dig into the red flags (and green lights) in initial conversations with co-packers, plus key criteria for partner selection.

For real, this is the session I'm most jazzed about at SupplySide Global 2026. (The topic of AI slop in RFPs is particularly interesting to me. Who knew?) If you're looking for a co-packer and know some of the basics but need help fine-tuning the details, don't miss this panel.

Additional registration is required.

The future of functional beverages: Exploration, personalization and smart hydration

4-6 p.m., South Pacific Ballroom F, Lower Level

BY KAREN BUTLER

Functional beverages remain on-trend, as Nutrition Business Journal market data will confirm in this session's kickoff by moderator



Nancy Coulter-Parker. One of my favorites, Andy Dratt from Imbibe, will springboard from the NBJ intel with some context about the category's popularity, weighing considerations like ingredient trends, the influencer culture/social media, AI, consumer expectations and purchase drivers. Then he'll join a seasoned panel of experts: Marie Wright of Mystic Flavours; Candace Smith-Lee of Baldwin Richardson Foods; and Charbel Mawad, the founder of "projo*" power coffee – a blend of protein, caffeine and collagen. The conversation will be broad in scope but deep in insight. Topics will include: product ideation and development, the science behind functional ingredients, claims, compliance, sourcing, flavor, sensory experience, technical execution and more.

One facet of the exploration will examine all the influences on end users to see who appears to have the most sway – family/friends, social media, brands, retailers, AI, scientists or others. The panelists will address their thoughts on the greatest areas of opportunity in functional beverages, along with obstacles (current, potential and perceived) that need to be overcome. Join us for well-rounded insight that ranges perspectives in food science, flavor innovation, beverage entrepreneurship and the C-suite. Stay to the end for audience Q&A!

Additional registration is required.



The healthspan hustle: Developing in the longevity ecosystem

4-6 p.m., Islander Ballroom B, Lower Level

BY DEVON GHOLAM

The supplement industry has undergone a transformation from solely addressing the concerns we have in our golden years to more broadly supporting wellness as we age. With this shift, terms like longevity, biohacking, healthspan and lifespan have emerged – what does it all mean?

Fear not, SupplySide attendee – this session is a one-stop shop to catch up on all the buzz surrounding this trendy topic.

Sherry Frey of NielsenIQ will start us off with current consumer trends, followed by Gene Bruno from Nutraland USA, who will break down the hallmarks of aging and ingredients that address those processes. Jim Roza from Layn Natural Ingredients will dive into the gut-brain axis and its relation to longevity, and dsm-firmenich's Seletha Periman will share results from the DO-HEALTH study, a large-scale European clinical trial on healthy aging.

We'll also save time for audience Q&A, after which you can hobnob with the brilliant minds on this panel during our built-in networking. Bring your notetaking devices, absorb all of the knowledge dropped on stage, and share a free happy hour beverage with the speakers and fellow attendees.

Additional registration is required.

First-Time Attendee Reception

5-7 p.m., Border Grill at Mandalay Bay, Lower Level

BY DEVON GHOLAM

SupplySide Global is quite possibly the biggest event in the functional food, beverage and supplement industries, but did you know it's also one of the most fun and educational events on the planet (not that we're biased)?

We know how overwhelming it can be going to a new trade show – let alone such a large one – which is why we have a special gathering for first-time attendees to network with SupplySide staff and some of our favorite handpicked industry rockstars, a stellar group of friendly people with diverse expertise who understand the SupplySide experience inside and out.

Come grab a bite to eat, share a drink with new friends and leave energized to explore everything the show has to offer. Register asap because this one typically sells out! (Please note the reception will be downstairs at Border Grill, as the main level is under construction.)

Limited to first-time SupplySide Global attendees only. Additional fee required.

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dsm-firmenich

Company: dsm-firmenich

Contact: Maria Serghiou

Title: Marketing Communications Manager, HNC, North America

Website: dsm-firmenich.com/dietarysupplements

SupplySide Global Booth #: 6264

SupplySide Global: What's hot digital issue Q&A

What makes your company's approach different from others in the market?

At dsm-firmenich, our purpose is to bring progress to life by addressing today's and tomorrow's challenges and delivering what people want (the desirable), what people need (the essential) and what the planet demands (the sustainable). Rather than compromising between these priorities, we combine our expertise in science, innovation, health and nutrition to create solutions that meet people's needs while delivering experiences they truly enjoy. This unique ability to integrate all three dimensions sets us apart, putting us in a "category of one."

What are you most excited to showcase at SupplySide Global this year?

In 2026, we look forward to building on our "talk of the show" experience from last year and invite visitors to discover our latest experience, "The Longevity Shift 2.0: The Gut Effect." This year's journey will explore the powerful connection between the gut and healthy longevity and how the right supplementation can help people stay healthy, active and independent for longer.

In addition, we will be showcasing our award-winning Age Slower solution at the booth, featuring our *life's*®OMEGA 60 and Quali®-D ingredients. The complete solution was clinically studied by DO-HEALTH, Europe's largest healthy aging trial, and demonstrated a reduction in biological aging of up to 10% over three years.*

What role does your company play in advancing the industry?

We see three key trends shaping the health and nutrition space: preventative health, longevity and experience. Consumers are increasingly seeking meaningful health benefits, trust and transparency, alongside products and solutions that deliver sensory enjoyment.

Drawing on our extensive heritage in science and innovation, we help turn these consumer needs into solutions that deliver the benefits consumers expect and the experiences they demand.

How is your company preparing to meet the future needs of its customers?

The global dietary supplements market continues to grow at rapid pace, as consumers take greater control of their overall wellness and health. Understanding their evolving needs and the role supplementation can play is therefore more important than ever.

Working closely with our customers, we will continue to leverage our innovation and application expertise to develop the right solutions to support their businesses and help them meet the changing consumer needs.

What's next for your company?

As a consumer-focused company, we understand that an aging population and rising health care concerns are making a more holistic and proactive approach to health increasingly important.

Looking ahead, our focus is to help advance preventative health across every stage of life through innovative nutritional solutions and supplementation. We are committed to continue to create solutions that help people live healthier, more active lives for longer.

*Study conducted using dsm-firmenich ingredients *life's*®OMEGA 60 and Quali®-D.

Study Publication: Bischoff-Ferrari, Heike A., et al. "Individual and Additive Effects of Vitamin D, Omega-3 and Exercise on DNA Methylation Clocks of Biological Aging in Older Adults from the DO-HEALTH Trial." *Nature Aging*, February 3, 2025.



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**Company:** Epax Norway AS**Contact:** Sarah Christianslund**Title:** Product marketing manager**Website:** epax.com**SupplySide Global Booth #:** 6017

SupplySide Global: What's hot digital issue Q&A

What makes your company's approach different from others in the market?

At Epax, innovation and quality have gone hand in hand since our beginning in 1838. We are not just manufacturers of marine ingredients. We are scientists, developers and pioneers who continuously push the boundaries of what is possible with marine lipids. Every product we bring to market is built on deep scientific understanding, advanced processing expertise and uncompromising quality standards. Our goal is not to follow market trends but to create them by delivering premium ingredients that offer meaningful differentiation and proven value for our customers.

What are you most excited to showcase at SupplySide Global this year?

This year, we are excited to introduce EPAX Cetoleic 2040, our latest marine lipid innovation rich in long-chain monounsaturated fatty acids (LC-MUFAs). As the world's first pure omega-9 and omega-11 marine concentrate, it represents an important step in expanding the marine nutrition category beyond traditional omega-3s. We are also proud to announce a new research initiative featuring a €100,000 scientific award. The purpose is to encourage groundbreaking research into LC-MUFAs and help accelerate innovation across the industry. Supporting science has always been central to Epax; we have provided study medication for more than 100 independent, peer-reviewed clinical studies.

What role does your company play in advancing the industry?

Epax has played a leading role in marine lipid innovation for decades. We actually invented the technology to concentrate the eicosapentaenoic acid (EPA)/docosahexaenoic acid (DHA) content in fish oils back in 1987. Today, we continue to advance the industry by combining scientific research, product innovation and manufacturing excellence. As marine ingredient specialists, we are committed to expanding knowledge and unlocking new opportunities within marine nutrition.

How is your company preparing to meet the future needs of its customers?

Many companies are focused on finding new sources of EPA and DHA. While we continue to excel in that category, we are also asking a different question: What comes next? We are investing in new marine lipid categories with the potential to create entirely new opportunities for our customers. By combining scientific exploration with product development, we aim to help our customers stay ahead of future market needs rather than simply respond to them.

What's next for your company?

Our focus is clear. We will continue strengthening our leadership in EPA/DHA while building the scientific foundation for emerging marine lipid categories such as LC-MUFAs and VLC-PUFAs (very long-chain polyunsaturated fatty acids). We believe the next generation of marine ingredients will be driven by strong science, meaningful differentiation and real customer value. Epax intends to be at the forefront of that journey.

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[†]Kolobaric A, et al. *Pharmaceuticals*. 2024;17(8):977.



Company: FloraWorks

Contact: Alleh Lindquist

Title: CEO

Website: flora-works.com

SupplySide Global Booth #: 7013

SupplySide Global: What's hot digital issue Q&A

What makes your company's approach different from others in the market?

FloraWorks is the first company to bring a clinically validated cannabinoid sleep ingredient backed by a self-affirmed GRAS (generally recognized as safe) determination to the dietary supplement market. Our flagship ingredient, TruCBN™, combines standardized manufacturing with a published 1,020-person randomized controlled sleep trial and a comprehensive GLP (good laboratory practice) safety program. And unlike cannabidiol (CBD), cannabinol (CBN) is not impeded by FDA's existing drug-exclusion determination. TruCBN was built to meet the standards of an established nutrition ingredient from day one, bringing science and credibility to a category previously driven by hype.

What are you most excited to showcase at SupplySide Global this year?

We're excited to introduce TruCBN as a new direction for sleep supplements – and reignite the conversation around cannabinoids. For brands looking beyond familiar ingredients such as melatonin, TruCBN offers a differentiated option with clinically validated sleep benefits and a comprehensive safety package. What excites us most is the potential for cannabinoids to shape the next generation of sleep supplements, offering younger and older adults alike a different approach to better sleep.

What role does your company play in advancing the industry?

FloraWorks is setting a new standard for cannabinoids in the dietary supplement industry. We are applying the same expectations that guide established nutrition ingredients: defined identity, consistent manufacturing, rigorous safety assessment, human clinical evidence and responsibly substantiated claims. Our role extends beyond supplying TruCBN – we're building confidence in what cannabinoids can contribute to mainstream health and nutrition.

How is your company preparing to meet the future needs of its customers?

We're building the scientific and regulatory foundation around TruCBN to give our customers the innovative edge they need to lead the sleep category. Building on our self-affirmed GRAS determination, we are preparing a new dietary ingredient (NDI) notification for the FDA, pursuing EU Novel Food authorization and advancing additional clinical research. Together, these efforts are designed to strengthen the evidence, regulatory confidence and market access our customers need to develop differentiated sleep products and compete successfully as the category evolves.

What's next for your company?

Sleep is just the beginning of our work with TruCBN. Independent research from the Salk Institute using CBN supplied by FloraWorks found improvements in memory and markers of mitochondrial and synaptic health in a mouse model of aging. Those findings point to exciting potential in brain health and healthy aging. Our next step is to build on that science with human trials to determine whether these benefits translate to people and where TruCBN can have the greatest impact.

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CELL POWER WITHIN – RADIATING BEYOND



Gnosis
by Lesaffre



Company: Gnosis by Lesaffre

Contact: Alina Slotnik

Title: Vice president marketing and product strategy, Americas

Website: GnosisbyLesaffre.com

SupplySide Global Booth #: 4765

SupplySide Global: What's hot digital issue Q&A

1. What makes your company's approach different from others in the market?

At Gnosis by Lesaffre, we are on a mission to raise the standard of human health. Inspired by nature's ecosystem and processes, we are passionate about providing answers to the health problems of today and tomorrow.

Our scientific excellence is rooted in insights from nature, allowing us to harness its power while preserving its integrity. By diving deep into the hidden world of microorganisms, we reveal the power of nature's biological processes and apply scientific expertise to create innovative new products. Harnessing the power of microorganisms and thinking like nature enable us to create a healthier world where proactive health solutions help people live stronger, longer and happier lives.

2. What are you most excited to showcase at SupplySide Global this year?

Gnosis translates nature's resilience into science-backed solutions for vitality, cellular renewal and extended healthspan – empowering consumers to maintain optimal function and resilience throughout life. We think of it as adding more life in a lifetime.

MyCondro®, the first chondroitin sulfate crafted through fermentation, is an excellent example. As people live longer, consumers increasingly want to keep doing what they love on their own terms – from staying active and traveling to pursuing everyday activities without relying on others. Mobility is therefore becoming less about simply moving well and more about preserving the freedom to live life without limitations.

3. What role does your company play in advancing the industry?

Gnosis remains committed to our vital role in driving scientific discovery and clinical research. We create high-quality solutions that are meticulously studied, replicable and reliable as we scale our collaboration with nutraceutical and pharmaceutical brands to develop revolutionary products that help customers thrive.

Equally important is sharing what we have learned and communicating it to the industry and our partners so these findings can reach the retail level and ultimately help answer consumers' most pressing questions about their health. An excellent example is what we did after the VitaK-CAC Trial was published in JAMA Cardiology in June 2026, adding a new layer of evidence for MenaQ7® K2's role in protecting cardiovascular health. We have engaged heavily with the media and directly with our partners to provide honest, accurate language around the findings. Most recently, the Council for Responsible Nutrition (CRN) invited Dr. Leon Schurgers to be a guest on the Supplement Source Podcast for the segment "[Vitamin K2 and Heart Health: What the VitaK-CAC Trial Tells Us](#)." It is absolutely worth a listen.

4. How is your company preparing to meet the future needs of its customers?

Understanding our consumers is at the heart of our work. To truly connect with people, we need to identify how they experience well-being and what they're looking for in a supplement.

To shape the future of Adonat® SAME, Gnosis combined scientific expertise with extensive consumer insight work, exploring how people perceive well-being and what they truly expect from health solutions. The insights help us understand how to better inform consumers about SAME and confirm that the proposition of this ingredient is highly valued by consumers and drives their purchase decisions.

5. What's next for your company?

We have more clinical research undergoing peer review that we cannot wait to share with the industry. For example, we are the first to test our active folate, Quatrefole®, for skin renewal, and the results were positive.

See how Ingia Bio's next-gen systems solve taste, supply, and scalability challenges for superior sugar-free formulations.

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Company: Ingia Bio

Contact: Connor Vandagriff

Title: Marketing director

Website: ingiabio.com

SupplySide Global Booth #: 7334

SupplySide Global: What's hot digital issue Q&A

1. What makes your company's approach different from others in the market?

Ingia Bio helps food and beverage companies solve complex sugar reduction and taste optimization challenges by combining advanced sweetening technologies with application expertise, regulatory readiness, scalable manufacturing and responsive commercial support. Rather than starting with a single ingredient, we begin with the customer's formulation and commercial objectives, then determine the right ingredient, technology or sweetening system. This approach helps customers move from formulation through commercialization with greater confidence.

2. What are you most excited to showcase at SupplySide Global this year?

We are most excited to bring our sweetening technologies to life through taste. Attendees will experience how advanced stevia, monk fruit and integrated sweetening systems can influence sweetness quality, flavor balance, mouthfeel and overall product experience. It is an opportunity to move beyond specifications and demonstrate how ingredient technology, formulation expertise and application support come together in a finished product. We also look forward to discussing how these solutions can help brands achieve meaningful sugar reduction and formulation goals without compromising the intended product experience.

3. What role does your company play in advancing the industry?

Ingia Bio is helping advance the industry by translating next-generation sweetening technologies into practical, scalable solutions for food and beverage manufacturers. Our capabilities in biotechnology, bioconversion and precision fermentation support the development of differentiated, nature-based sweetening ingredients and systems, while our application expertise helps customers reduce sugar while preserving taste and product performance. Our role extends beyond developing new ingredients to helping turn innovation into commercially viable solutions.

4. How is your company preparing to meet the future needs of its customers?

We are strengthening capabilities across the full path from innovation to commercialization. That includes expanding our portfolio and manufacturing capabilities while advancing formulation support, supply security, global regulatory readiness and quality. As formulation requirements, labeling expectations and global markets evolve, our focus is on giving customers the technical and commercial support needed to navigate greater complexity, respond more quickly and bring successful products to market.

5. What's next for your company?

Ingia Bio will continue advancing its stevia, monk fruit, allulose and integrated sweetening systems while exploring emerging technologies that expand what is possible in sugar reduction and taste optimization. We are also deepening collaboration with customers to solve increasingly complex formulation challenges and anticipate evolving market needs. As our portfolio and capabilities grow, our focus is to expand the range of problems we can solve for customers, from improving taste and meeting sugar reduction goals to supporting successful commercialization.



WEDNESDAY, OCT. 28

Wednesday, Oct. 28

Breakfast Brief: Longevity health is the new general health: What's proven, what's emerging, what's next?*

9-10 a.m., South Pacific Ballroom B, Lower Level
BY KAREN RATERMAN

If the aches and pains of getting older are getting you down – you are not alone. The concepts of longevity and healthspan are rapidly evolving from niche anti-aging ideas to mainstream health priorities. So, what do brands need to know to meet this demand? In this session, designed for R&D, product development, marketing and C-suite decision makers, Gene Bruno, Ph.D., “The Vitamin Professor” and chief science officer for Nutraland USA, will explore why longevity health is becoming the new framework for consumer wellness. You’ll hear how established ingredients support today’s healthspan products; what emerging ingredients and mechanisms are shaping future innovation; and identify product development opportunities across healthy aging, metabolic health, gut health, sleep and beyond. Come for breakfast and leave with a practical, evidence-based framework for healthspan-focused product innovation. Bring your questions and help shape the discussion with live polling.

This session is sponsored by Nutraland USA Inc.

**Registration for this session is subject to approval by the sponsoring company, which reserves the right to manage final attendance.*

Breakfast Brief: Magnesium L-threonate (Magtein®) in collegiate athletes: Lessons from UCLA Sports medicine study*

9-10 a.m., South Pacific Ballroom C, Lower Level
BY KAREN RATERMAN

Magnesium is certainly having a moment for a variety of health benefits, from sleep and mood to focus and brain health. Now new evidence is emerging about a specialized magnesium L-threonate for support of athletic performance, sleep and recovery. Join UCLA sports medicine physician Jeremy Swisher, M.D., for an evidence-focused review of a randomized double-blind placebo-controlled trial of nightly magnesium L-threonate (Magtein) use in Division I athletes. The session will examine the study design, reaction-time findings, secondary sleep and recovery signals, and outcomes that did not improve uniformly. Attend to gain four practical takeaways: how to evaluate supplement evidence in athletes; where the strongest study signals emerged; why exploratory subgroup findings require caution; and how to translate results into responsible, individualized practice. Leave with a balanced framework for discussing magnesium L-threonate with athletes and multidisciplinary performance teams.

This session is sponsored by Threotech.

**Registration for this session is subject to approval by the sponsoring company, which reserves the right to manage final attendance.*

Breakfast Brief: Outer body barrier repair: Skin and gum health with bioactive collagen peptides*

9-10 a.m., South Pacific Ballroom D, Lower Level

What do wound healing, atopic-prone skin and gum health have in common? Discover how CURADERM®, a targeted bioactive collagen peptide, supports outer barrier health from within by promoting tissue integrity, inflammatory balance and regeneration. This session explores the shared biological mechanisms underlying skin and gum tissue health and presents application-specific research in wound healing, atopic-prone skin and gum health. Learn how CURADERM can support innovation across dietary supplements, functional foods and beverages, dermo-cosmetics and clinical nutrition, addressing the growing demand for science-backed approaches to strengthen and restore the body's outer protective barrier. GELITA's Angie Rimel will moderate the conversation with colleagues Natalie Leuwer and Ginger Waller.

This session is sponsored by GELITA.

**Registration for this session is subject to approval by the sponsoring company, which reserves the right to manage final attendance.*

Breakfast Brief: Shatavari personalized: Does one static dose fit every life stage?*

9-10 a.m., South Pacific Ballroom A, Lower Level

BY KAREN RATERMAN

Shatavari (*Asparagus racemosus*) is emerging as one of the most groundbreaking botanicals for women's health in years, and it's touted to support women's health across all life stages. But women's hormonal physiology changes across those stages, and each represents a distinct hormonal environment and unique phase of the female life cycle. To date, botanical extracts are often studied through a static, one-dose-fits-all hormonal stage framework. This leaves the question: Could shatavari dosing be optimized for specific hormonal life stages?

In this briefing, Diana Morgan of Pink Catalyst Consulting will explore the rationale behind life-stage optimized dosing of adaptogenic shatavari, and how aspurus® dose-optimization studies can help formulators move beyond a single static dose toward more targeted, personalized and clinically differentiated women's health formulations. In this session, you'll gain clinical insights from studies in female sexual wellness, perimenopause and post menopause, and discover how aspurus full-spectrum shatavari root extract mimics the shatavari root's phytoprofile while retaining seven identified bioactives and 5% shatavarins.

This session is sponsored by aspurus.

**Registration for this session is subject to approval*

by the sponsoring company, which reserves the right to manage final attendance.

Accelerating newcomers in the industry

9:15-10 a.m., Networking Pub, Booth #111,

Shoreline, Level

BY SONJA THOMPSON

Being new can mean a lot of things. Maybe you're new to the health and nutrition industry. Maybe this is your first time at SupplySide Global. Maybe it's both. Either way, walking into a show this big can feel a little overwhelming.

I'll be at this event, and it's one of my favorites because it's designed to make that first step easier. Meet other newcomers and connect with industry veterans who can help you get oriented, answer questions and offer a little insider perspective before you dive into the show.

Come ready to introduce yourself, ask questions and make a few connections. And if you see me (you can't miss my purple hair), please stop and say hi – I'm looking forward to meeting you!

Sponsored by SupplySide Fresh.

AI in personalization: Can technology deliver truly tailored supplements?

9:30-10 a.m., Supplement Solutions Stage, Booth #1359, Shoreline, Level 2

BY CHRISTINE KAPPERMAN

I'm moderating a session built for real debate. Alex Mohr, postdoctoral fellow at Arizona State University and Theriome co-founder, has been at the forefront of what AI (artificial intelligence) is doing to advance nutrition science and personalized supplementation, and he is all-in on where it's headed ... and willing to point out what's needed. Meg Taylor of MaryRuth's uses AI in development but pushes back on what "personalization" means in practice.

We're defining the term, debating it and getting into what supplement companies need to be doing right now – not five years out – to build for this future. If you've nodded along to "personalization" without pinning down what it really means to your brand, this session will turn the nod to knowledge.

State of the industry: Health and nutrition in 2026

10:30-11:15 a.m., Innovation Stage, Booth #4815, Bayside D, Level 1

BY CASSIE SMITH

What's the state of the health and nutrition industry in 2026? And, more importantly, where is it going? Those are the big questions we aim to answer in this important session. Before you start your booth meetings for the day, come be part of it.

On stage, our three industry veterans – Tim Avila from Systems Bioscience, Mintel's Lynn Dornblaser, and Kantha Shelke of Corvus Blue – will talk candidly about the industry's revenue growth, consumer sentiment around our products, where the innovation lies and what companies like yours need to do in order to be commercially viable and ready for whatever comes next. Bring all your questions and leave this session with some big ideas.

Healthspan: Living well longer – solutions for mind and mobility

11:30 a.m.-12:30 p.m., Supplement Solutions Stage, Booth #1359, Shoreline, Level 2

BY KAREN RATERMAN

Getting older is no picnic, as millions of modern consumers (even the younger ones) can attest after watching a loved one experience chronic health issues or reduced independence. However, this new class of consumer isn't buying in; they're taking a more proactive and holistic approach to how they age. Longevity is no longer the sole focus; now consumers are prioritizing sustaining cognitive wellness and maintaining mobility to live well, longer. This session will explore the latest advancements in R&D for healthspan solutions, including ingredients that support brain health, joint function and muscle preservation. Attendees will learn how to leverage emerging science and market trends to create innovative products that address the evolving needs of aging populations, helping their brands stay ahead in the competitive healthy aging space. Join us for this power-packed solutions session that will include brief presentations from sponsoring companies, followed by a discussion with stakeholders in the category exploring trending opportunities, understanding the science and regulatory landscape, and navigating the evolving world of social media and e-commerce.

This session is sponsored by Gelita and Saanroo.

How GLP-1s are driving innovation across product categories – supplement, food and beverage opportunities

11:30 a.m.-12:30 p.m., Innovation Stage, Booth #4815, Bayside D, Level 1

BY FRAN SCHOENWETTER

One of the hottest topics in nutrition and food science today is emergent product development opportunities for GLP-1-adjacent demand. New approaches to supplemental nutrition support and



food product design for changing appetites is driving ideation, research and innovation.

If you're thinking about new product creation, find yourself in the midst of supply chain pipeline pivots or are even a GLP-1 consumer yourself (or know someone who is; and these days, who doesn't?), you'll want to be at this session to learn about key approaches for nutrition optimization in the red-hot category of metabolic health.

We'll present several unique solutions and approaches that address this rapidly evolving era in product development. You'll have your chance to weigh in with questions during our discussion about meeting consumer needs in the evolving GLP-1 era.

This session is sponsored by FrieslandCampina Ingredients, Gateway Health Alliances, Indena, Natural Alternatives International, and Rousselot by Darling Ingredients.

The business of co-packing: What brands need to know

11:30 a.m.-Noon, Future of Food & Beverage Stage, Booth #2409, Bayside F, Level 1

BY NICK COLLIAS

In this quick and interactive fireside chat (sans fire, of course), two experienced veterans of co-manufacturing share the lessons they wish brands knew before that crucial first meeting with a potential co-packer. Not every brand and manufacturer make for perfect dance partners, but knowing how to ask the right questions for where your product is right now can be the difference between major headaches and the expansion you've been envisioning.

Ravi Jhala from FedUp Foods and Jackie Tinsley from Delorio foods will take questions and help you work through the challenges that go with frozen



foods, functional beverages, fermented ingredients and uber-picky pizza dough snobs. This is the kind of session where you can learn one little detail that makes the whole trip worth it – and starts saving you money and time as soon as you get back to work.

Lunch Brief: How mitochondrial health is redefining healthspan*

12-1 p.m., South Pacific Ballroom C, Lower Level
BY KAREN RATERMAN

Healthspan is the new longevity. It's about living longer and doing so with good health for the long game. We now understand that mitochondria play a crucial role in staying healthy as we age: They are the cell's primary source of energy – producing ATP (adenosine triphosphate) through cellular respiration – and regulating metabolism, oxidative stress, inflammation and programmed cell death, all of which influence aging. Healthy mitochondria help maintain cellular resilience, support tissue repair and protect against age-related issues. Ubiquinol, the active antioxidant form of coenzyme Q10, is essential for maintaining mitochondrial health. As ubiquinol levels decline with age, mitochondrial efficiency may also decrease, so supporting ubiquinol levels can help maintain energy production, reduce oxidative stress, support cardiovascular function, and contribute to healthy aging and overall cellular resilience.

In this session, join David Foreman, RPH, the "Herbal Pharmacist," and Joel Evans, M.D., from The Center for Functional Medicine, for a discussion about the importance of mitochondrial health on healthspan, the role of antioxidants in healthy aging, and the importance of Kaneka Ubiquinol® on supporting mitochondrial health.

This session is sponsored by Kaneka Ubiquinol.

**Registration for this session is subject to approval by the sponsoring company, which reserves the right to manage final attendance.*

Lunch Brief: NMNH: Next generation NAD⁺ innovation for cellular energy and active aging*

12-1 p.m., South Pacific Ballroom D, Lower Level
BY KAREN RATERMAN

These days, seniors are more active than ever – and they want to stay that way – while younger consumers are already zeroing in on staying healthy as they age. According to the Nutrition Business Journal's 2026 [Healthy Aging Report](#), 83% of consumers now prioritize healthy aging, and 43% are taking steps to prevent age-related decline. All this spells big opportunity for supplement formulations that support healthy aging. In this session, Richard Kaszynski, M.D., Ph.D., of Standford

Solutions, and Jianjun Yu, Ph.D. (Chinese equivalent), from Effepharm, will explore the potential of NMNH (dihydronicotinamide mononucleotide) as a next-generation NAD⁺ (nicotinamide adenine dinucleotide) innovation for active-aging products. They will discuss the emerging science of NMNH as a next-generation approach to NAD⁺ support. This session will examine how NMNH differs from established NAD⁺ precursors, its role in cellular energy metabolism and the latest clinical evidence supporting its potential in active aging. Attendees will gain practical insights into how new NAD⁺ innovations may translate into future product-development opportunities.

This session is sponsored by Effepharm Ltd.

**Registration for this session is subject to approval by the sponsoring company, which reserves the right to manage final attendance.*

Pouring purpose into functional drinks

12:15-12:45 p.m., Future of Food & Beverage Stage, Booth #2409, Bayside F, Level 1
BY KAREN BUTLER

Many brands make a go at the functional beverage space, but only a fraction of them will experience true success. Moderator Nancy Coulter-Parker will speak with Siva Subramanian of Olam Food Ingredients (OFI) about sustainability, supply chain and product development with functional ingredients like cascara powder, upcycled from coffee cherry. Additionally, Matthew Bine of Hive Beverage will share his process spearheading the creation of BeePop – a sparkling drink that replaces refined sugar with honey through fermentation, as well as incorporating fruit juice, fermented green tea and prebiotic fiber. You'll hear about the ups and downs of innovating in this space, and how science, creativity and purpose can converge to take product concepts to the next level.

Metabolic health: An essential driver for product innovation in the longevity market

12:45-1:15 p.m., Innovation Stage, Booth #4815, Bayside D, Level 1

The longevity market is evolving beyond healthy aging, as both younger and older consumers connect the dots between how diet and lifestyle choices impact the quality of their health now and later in life. This approach to proactive wellness is blurring the lines between traditional health categories, including cognitive performance, women's health and sports nutrition, to name a few. Sometimes referred to as the healthspan solutions, the longevity market is also creating new white spaces for innovation, most notably, metabolic health – a category that has been increasing in popularity with today's consumers.



Moderator Fran Schoenwetter will be joined by Sabinsa's Anthony Thomas, as well as Givaudan professionals Stephanie Calafat and Timothee Olagne.

This session is sponsored by Givaudan.

Science and sales: The right way to use social media trends

12:45-1:15 p.m., Supplement Solutions Stage, Booth #1359, Shoreline, Level 2

BY DEVON GHOLAM

Social media has infiltrated nearly every aspect of our lives, including how dietary supplements are marketed to consumers and how people get information about health and wellness. (Ask me how I know – I live on LinkedIn.)

This session will discuss how to meet consumers where they are to accurately communicate the benefits of supplements; the power of influencers; and best practices for formulating and marketing science-backed products that fit within current trends.

Join me as I speak with Talia Shavit, TikTok; Brittany Johnson, FutureCeuticals; and Asa Waldstein, Apex Compliance, for a jam-packed session you won't want to miss. We will help you make sense of social media trends so you can better make platforms like TikTok and Instagram work for your brand.

Fiber now! Formulating for food and beverage innovation, health benefits and improved product performance

1-2 p.m., Future of Food & Beverage Stage, Booth #2409, Bayside F, Level 1

BY KAREN RATERMAN

Only about 5% of Americans consume the USDA recommended daily allowance for dietary fiber, with the average adult getting about half that amount on a daily basis, [according to](#) Stanford Medicine. What's more, nearly two-thirds of consumers said they're seeking enhanced gut health, satiety and energy. There's clearly a disconnect, but it's little surprise that formulating with fiber is becoming a hot strategy. Is fiber once

again headed to becoming "the next big thing"? There's a lot to unpack. We'll look at what's driving fiber's recent resurgence, the evolving claims and regulatory environment, market opportunities, and successful formulation techniques for using diverse fibers to improve texture and nutrition without causing digestive discomfort.

Join us for this timely session to learn about product optimization with fiber. Stakeholders in the category will discuss their latest solutions and then join a discussion moderated by Jen Kieffer and me on how industry can create innovative and effective fiber products that help consumers better meet their fiber intake needs.

This session is sponsored by ClonBio Foods, Roquette, and Tate & Lyle.

Mixer: Trends

1-1:45 p.m., Networking Pub, Booth #111, Shoreline, Level 2

BY SONJA THOMPSON

If you're interested in industry trends – and come on, who isn't? – make sure you check out the Trends Mixer. It's a chance for attendees and exhibitors to compare notes, swap ideas and talk about what's shaping the future of dietary supplements, as well as functional foods and beverages.

Consider it 45 minutes to stop taking notes and start comparing them. What feels important, what's overhyped and what might actually be the next big thing? Bring your opinions – we'll provide the refreshments!

The new probiotics: Postbiotics and phagebiotics are transforming functional nutrition

2-2:30 p.m., Innovation Stage, Booth #4815, Bayside D, Level 1

The future of functional nutrition is being shaped by a new generation of probiotics and how we think about the microbiome and systemic health. Postbiotics and phagebiotics are bringing fresh mechanisms, greater

formulation flexibility, and entirely new ways to think about microbiome support and targeted wellness.

Join us for a look at how ADM is advancing these science-backed technologies and helping bring the next wave of biotic innovation to market for varied product formats. From versatile postbiotic solutions to precision-focused phage technologies, discover how these emerging approaches are expanding what brands can create, how products can perform and where functional nutrition can go next. Moderated by Fran Schoenwetter.

This session is sponsored by ADM.

The future of sleep and stress solutions: Data-driven insights and innovation

**2:15-2:45 p.m., Supplement Solutions Stage,
Booth #1359, Shoreline, Level 2**

BY CASSIE SMITH

Good sleep is correlated to better health. Full stop. From hormone regulation, to brain health, to muscle building, sleep impacts every system in the body. But as important as catching z's is, getting to sleep and staying asleep doesn't always come easily – and consumers are looking for help.

This session will focus on how wearable technology is impacting the supplement space. With wearables, consumers can draw more informed conclusions about what might be helping them sleep (and what isn't), so product developers need to be ready with products that work. Join Nora Khaldi from Nuritas and me for what is certain to be a fascinating discussion. (We bet you won't even need coffee!)

Sponsored Networking: Cheers to clean: What's hiding in your batch?

**2:15-3:15 p.m., Networking Pub, Booth #111,
Shoreline, Level 2**

What you can't see may be impacting product quality, compliance, and consumer trust.

Grab a drink and join fellow supplement manufacturers, ingredient suppliers, contract manufacturers and industry leaders to discuss the unseen contamination risks that challenge product quality, compliance and consumer confidence.

Connect with peers and industry experts while exploring practical ways to protect quality and trust.

Sponsored by Ecolab.

From the table to the supplement aisle and back again: Trending formats for functional mushrooms

**3-3:30 p.m., Future of Food & Beverage Stage,
Booth #2409, Bayside F, Level 1**

BY SCOTT MILLER

You should probably RVSP to this session, my personal favorite at SupplySide Global 2026, because I was told there might not be mushroom to sit. (Only kidding. At my panels, there's always plenty of seating.)

This session really should be fantastic, though. I'll be speaking with Brian Chau, principal food scientist at Chau Time; Andrea Bleikamp from MarketPlace Branding; and Julie Daoust, chair of the Functional Mushroom Council. Each of these panelists will bring a unique perspective to the question of what's going on with functional mushrooms.

What we can likely all agree on is that these fungi seem to have finally hit the mainstream, breaking through from the supplement aisle into healthier snacking options, fermented alcohol drinks, and other innovative food and beverage products. This session should be a fun(gi) one.

Peptides: Big market or big risk?

**3-3:30 p.m., Supplement Solutions Stage,
Booth #1359, Shoreline, Level 2**

BY DUFFY HAYES

Five or six years ago it was CBD. It's been a couple of years since GLP-1s stormed into the market. So, what's the newest shiny object for the supplement industry to chase?

Peptides are the obvious answer ... and I expect a big crowd with lots of questions for our session that will dive deep into this complicated topic.

If you have questions about what's happening with this muddled market phenomenon, we have the man with the answers. Todd Harrison, from top lawyer shop Venable LLC, said he wants this session to be "town hall" style instead of the traditional "talk at you" presentation. So, bring your questions and perspectives and let's really dig into the peptide disruptors shaking up the wellness world.

Some of the topics we'll likely take on include: understanding the regulatory buckets for peptides; GRAS status and FDA pathways; peptide source and nature distinctions; legal barriers and liability dangers.

When it comes to peptides, we'll help you distinguish between the regulatory gray areas and outright red zones. Miss it at your own risk!



Ingredient Idol 2026: Supplements

3:15-4:30 p.m., Innovation Stage, Booth #4815, Bayside D, Level 1

BY DEVON GHOLAM

Does your new ingredient have what it takes to be SupplySide's next Ingredient Idol? That's what nine finalists are hoping as they go head-to-head in this action-packed pitch competition. This year's featured categories are adaptogens, biotics and longevity.

This session is brought to you in partnership with SupplySide Supplement Journal, whose editors handpicked what they felt were the most promising three ingredients in each of the categories. A representative from those companies will have three minutes to present their ingredient before a live audience and three judges.

Returning to judge the competition are Doug Lynch, MarketWell Nutrition, who will inquire about the marketability of each ingredient; David Foreman, Herbal Pharmacist, who will ask about the science behind the story; and Diana Morgan, Pink Catalyst Consulting, who will evaluate regulatory compliance. The judges will collectively decide the winners, and all three will be announced at the end of the session.

So come early, grab a good seat, watch the competition unfold, and learn about the latest up-and-coming supplement ingredients as you cheer on the presenters. Let's hear it for the ingredients!

Beyond business: Building a better world community meetup

3:15-4:30 p.m., Networking Pub, Booth #111, Shoreline, Level 2

It's not often that the communities behind SupplySide Global's 501(c)(3) charitable partners get to share the same room. "Beyond business: Building a better world" changes that. Join us at the Networking Pub where attendees, exhibitors and partner communities will connect around a shared commitment to public health, science, education, inclusion, transparency and access. Bring your energy; you'll find plenty more when you get there!

Partner organizations of SupplySide that will be represented include: American Botanical Council, American Herbal Pharmacopoeia, A Thousand Plus, Black Women In Food, Circle H, Dream Opportunity, Included CPG, Institute for Natural Medicine, Naturally Network, Naturally Proud Network, Non-GMO Project, Project Potluck, Sonoran University of Health Sciences, Vitamin Angels and Women In Nutraceuticals.

No registration required. Complimentary drinks and light bites will be provided.

Building your product's FDA compliance story: Testing, documentation and innovation

3:45-4:15 p.m., Supplement Solutions Stage, Booth #1359, Shoreline, Level 2

BY HANK SCHULTZ

The impending changes in the self-affirmed GRAS pathway have brands scrambling to get their compliance houses in order. Does your ingredient qualify as an "old" dietary ingredient? When should you file a GRAS dossier with FDA, and when should you file a new dietary ingredient notification (NDIN)? Larisa Pavlick of Haven GMP and Alexander Schauss of AIMBR will give a detailed rundown of what brands need to know to stay compliant in this uncertain future.

Reformulating for a 'clean' label

3:45-4:15 p.m., Future of Food & Beverage Stage, Booth #2409, Bayside F, Level 1

BY KAREN BUTLER

Although reformulation is big business, it's also often easier said than done – especially when it comes to "clean label" positioning. These days, consumers have impossibly high standards but lack understanding, such as some "unpronounceable" ingredients actually being natural as well as necessary to a formulation.

With nearly three decades of experience in food research, development and innovation, food scientist Jaime Reeves from Mattson will share the trends she's seeing in the space (is there any way AI – aka artificial intelligence – doesn't get a shoutout?), along



with real-world case studies of reformulating for ingredient swaps, optimizing costs and other drivers. After her presentation, attendees will have the opportunity to ask Reeves their burning questions, helping them walk away with practical strategies to future-proof formulations, embrace natural alternatives and turn clean-label demands into a competitive edge.

Innovation interrupted: How the best innovators respond when everything changes

5-5:30 p.m., Innovation Stage, Booth #4815, Bayside D, Level 1

BY SONJA THOMPSON

Everything is going according to plan. Until it isn't.

That's where Innovation interrupted begins. Guru Ramanathan of Dutch Medical Food; Kantha Shelke of Corvus Blue LLC; Larisa Pavlick of Haven GMP Consulting, Training and Auditing; and Vincent Tseng of PartnerSlate will be asked to navigate three scenarios inspired by real situations and challenges in our industry.

They won't see what's coming ahead of time – and neither will you.

In this session produced in partnership with SupplySide Fresh, you'll watch these four industry pros question assumptions, weigh risks, rethink plans and find opportunities when the path suddenly changes. No polished answers. No perfectly packaged case studies. Just smart people showing how they find a way forward when the original plan no longer works.

And yes, it's at 5 p.m. after a long day at SupplySide Global. But there's a good chance something we throw at them will look a lot like something you'll face in the year ahead.

AHPA Member Reception

5:30-7:30 p.m., Islander Ballroom F, Lower Level

DEVON GHOLAM

The American Herbal Products Association (AHPA) is a good friend of SupplySide, advocating for herbal and botanical products at the heart of the dietary supplement industry. AHPA not only supports the trade of herbal ingredients, but hosts educational events and provides helpful resources about the healing power of plants.

AHPA supporters are invited to come relax at the end of a long day on the show floor and raise a glass (or can) with AHPA leadership and stakeholders. This reception is a chance to celebrate AHPA members, network with brilliant botanical minds and honor the



herbal legacy upon which this industry was founded.

Produced by AHPA. Members and friends of AHPA are welcome; no registration is required. Alkemist Labs, HP Ingredients and Ryan Turner Specialty are partnering with AHPA in sponsoring this gathering.

LGBTQ+ Allies Networking Reception

5:30-7:30 p.m., South Pacific Ballroom F,

Lower Level

DEVON GHOLAM

The thing I love most about our industry is our sense of community. The feeling of truly belonging can't be beat – we welcome everyone from all persuasions.

Come celebrate all that makes us unique and be welcomed with open arms at this special gathering for the LGBTQ+ community and its allies, presented in partnership with Naturally Proud Network. Through this event, the organization will be supporting The Pride Tree, a local Las Vegas nonprofit.

Connect with old friends, walk away with new ones and let the positive energy of this industry flow through you. Share a drink in a safe environment and be proud of what makes you, YOU.

Open to all; no registration required.



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Title: Managing director

Website: phytoextractsskp.com

SSW Booth #: 6023

SupplySide Global: What's hot digital issue Q&A

What makes your company's approach different from others in the market?

We're vertically integrated from farm to finished extract, which gives us control over quality, traceability and consistency that most suppliers simply can't match. Our branded portfolio, including AktiveX™, Ocimum™ and CurcuVail®, is backed by in-house R&D, clinical evaluation and proprietary technology like our VesiMatrix™ liposomal delivery platform. We don't just sell ingredients; we invest in the science and IP behind them, including active patent filings, so our customers get differentiated, defensible actives rather than commodity extracts.

What are you most excited to showcase at SupplySide Global this year?

I'm particularly excited about AktiveX, our newest extract positioned for healthy libido and vitality in both men and women. It's backed by gold standard clinical data on the male side and FSFI (Female Sexual Function Index)-based clinical evaluation on the female side, giving us structure/function substantiation across both formulations rather than a one-size-fits-all claim. We're also highlighting continued momentum behind CurcuVail, our bioavailable curcumin ingredient and our VesiMatrix liposomal technology. We're also showcasing Ocimum, our holy basil ingredient for stress balance and restful sleep, currently backed by a rigorous clinical trial. Together, these reflect our philosophy of pairing traditional botanicals with rigorous clinical science.

What role does your company play in advancing the industry?

We see our role as raising the bar on scientific substantiation in botanical extracts. That means running our own clinical and preclinical studies, pursuing patent protection for genuinely novel compositions and processes and being transparent about how our data is generated. Beyond the lab, we take our

responsibility to source communities seriously. Back in India, we've set up classrooms and a gym for children, installed water coolers for clean drinking water access and planted hundreds of trees around our facilities and local schools because a sustainable supply chain starts with the people and land it depends on.

How is your company preparing to meet the future needs of its customers?

We're building out our IP, clinical and manufacturing infrastructure so our customers have real substantiation and reliable supply behind their finished products. That includes strengthening our well-established manufacturing capabilities through the latest technologies, innovation and process excellence, and expanding cultivation of both Indian and international botanical species to build a traceable, sustainable supply chain. We're also investing in market-specific technical and regulatory support across Korea, the U.S. and Europe, so our partners can navigate local requirements confidently.

What's next for your company?

You will see continued expansion of our branded ingredient pipeline, further clinical work across our existing actives and progress on several patent applications currently in process, including VesiMatrix and CurcuVail delivery technology. We are also broadening our global distribution footprint and doubling down on transparent, science-first marketing that respects regulatory boundaries while giving our customers confidence in what they are buying. Ultimately, our goal is to keep proving that Indian botanical manufacturing can lead on both quality and innovation.

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Company: Kaneka Nutrients

Contact: Terese Mansell

Title: VP of the nutrients division

Website: KanekaNutrients.com

SupplySide Global Booth #: 4265

SupplySide Global: What's hot digital issue Q&A

What makes your company's approach different from others in the market?

Science is at the heart of everything we do. For more than 50 years, Kaneka has dedicated itself to advancing the understanding of ubiquinone and ubiquinol and their role in supporting human health. Our reputation has been built on a foundation of rigorous research, uncompromising quality and long-term scientific investment. When people think of Kaneka, they think of trusted science and proven quality as opposed to fleeting industry trends.

What are you most excited to showcase at SupplySide Global this year?

We're excited to highlight new formulation and product development opportunities for our customers, including gummies, liquid delivery systems, liposomal applications and tableting solutions. In addition, we'll be sharing the latest scientific research supporting the efficacy of our ingredients across a variety of health categories, opening new avenues for innovation and product differentiation. For example, while the role of CoQ10 and ubiquinol has been established in cardiovascular health, it is widely known that ubiquinol is a powerful antioxidant that is essential for maintaining mitochondrial health. It is also a critical component in the creation of adenosine triphosphate (ATP), which provides our cells with the energy they need to function. These foundational functions impact healthy aging, reproductive health, sports recovery and menopause, in addition to cardiovascular health.

As we age, our natural production of ubiquinol slows. Supplementation with Kaneka Ubiquinol® is important for mitochondrial health and healthspan.

What role does your company play in advancing the industry?

Kaneka has long exemplified the standards to which the dietary supplement industry aspires. By delivering high-quality ingredients backed by robust scientific evidence, we help brands develop products that consumers can trust. Our commitment to research, transparency and quality continues to elevate industry standards and support the growth of science-based nutrition solutions.

How is your company preparing to meet the future needs of its customers?

Innovation drives everything we do. We are continually investing in manufacturing excellence, ingredient development, formulation technologies and quality systems to anticipate evolving market demands. By staying at the forefront of scientific and technological advancements, we help our customers bring differentiated, high performing products to market.

What's next for your company?

Kaneka is always looking toward the future. Our focus remains on expanding scientific research, exploring new ingredient opportunities, advancing manufacturing capabilities and developing innovative applications that address emerging consumer health needs. Through continued investment in science and innovation, we are committed to shaping the next generation of nutritional solutions.



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Everyday life brings daily oxidative stress. Setria® Glutathione helps the body fight oxidative stress to support immune health and overall resilience. As a natural detoxifier, Setria® helps reduce common, everyday toxins in the body — while also supporting healthy skin as part of women's daily wellness routines.

**Formulate for women's
wellness at the cellular level.**

These statements have not been evaluated by the Food and Drug Administration. This product is not intended to diagnose, treat, cure, or prevent any disease.





PAID CONTENT

Company: Kyowa Hakko

Contact: Maria Stanieich

Title: Sr. brand manager, Kyowa Hakko USA

Website: setriaglutathione.com/en/glutathione-benefits

SupplySide Global Booth #: 4365

SupplySide Global: What's hot digital issue Q&A

What makes your company's approach different from others in the market?

Setria® glutathione, a standout antioxidant, is produced by Kyowa Hakko, drawing on decades of expertise in amino acid fermentation. Purity and oral efficiency are reflected in our rigorous quality standards, documented scientific evaluation and unmatched clinical backing. Setria was introduced 20 years ago to bring verified quality and documentation to a category that often varies widely in purity and substantiation. Manufactured via a proprietary fermentation process, Setria meets United States Pharmacopeia (USP) standards, complies with good manufacturing practice (GMP) requirements and is International GMO Evaluation and Notification (IGEN)-certified, ensuring purity amid risks posed by low-cost alternatives.

What are you most excited to showcase at SupplySide Global this year?

This year, as SupplySide Global's official Women's Health category sponsor, we're focusing on women's health and the unique nutritional needs of female consumers. In a recent Nextin Research™ survey, 83 percent of women agree that women's health needs require a different approach than men's. This category has long been underrepresented; 68 percent of respondents say there aren't enough products built around their needs.

Our message during SupplySide Global 2026 focuses on the immune health, healthy aging, mental energy and sports nutrition needs of women – and how Setria® glutathione and Cognizin® citicoline, our leading brain health ingredient, can support women's healthy lifestyle goals.

What role does your company play in advancing the industry?

Beyond developing trusted ingredients like Setria glutathione, Kyowa Hakko advances that trust through industry standards and regulations. As an ingredient member of the Council for Responsible Nutrition, Kyowa Hakko has supported mandatory product registries that bring transparency and help regulators hold bad actors accountable. We've also supported science-based regulatory policies that reward responsible

manufacturers. These innovations can improve consumer access to nutrition, such as allowing consumers to use health savings accounts (HSAs) and flexible spending accounts (FSAs) for dietary supplements.

How is your company preparing to meet the future needs of its customers?

A National Health and Nutrition Examination Survey suggests glutathione deficiency is widespread – likely due to modern diets lacking in glutathione-rich foods – highlighting the importance of addressing this deficiency and supporting optimal health. Glutathione supplementation, like many forms of supplemental nutrition, has long had questions about its oral efficacy.

A landmark 2014 study demonstrated that Setria supplementation increases stores of glutathione and supports the immune system, and that glutathione levels decline when supplementation stops (Richie et al.). While endogenous production through diet and lifestyle is primary, Setria glutathione can aid when levels dip due to age or stress. Our disciplined approach to production and strong scientific foundation have helped us meet our customers' needs for years and will continue to do so.

What's next for your company?

In June 2026, Setria earned its first registered finished product in Chile through the Secretaría Regional Ministerial de Salud (SEREMI de Salud), marking a major milestone in South America. Setria is established in finished supplement products across North America, Europe, Asia and other regions, and we are thrilled to expand the reach of this vital antioxidant globally.

As we celebrate 20 years of Setria, we are also focused on studying Setria glutathione's impact on the body at different stages of life, such as during menopause, as well as its role in meeting varying supplemental needs in sports nutrition.



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INTRODUCING OUR NEW INGREDIENTS AT



AURAFEN™ WOMEN'S HEALTH

Non-hormonal solution
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during menopause

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Prebiotic and water
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to support hydration,
energy and digestion

IMBE™ INTEGRATED MICRONIZED BIO-ACTIVE EXTRACTS

Optimize phytoconstituents,
and nutrients in herbal extracts
while supporting improved
bioavailability





PAID CONTENT

Company: Logical Square

Contact: Harris Sheikh

Title: Co-founder

Website: logicalsquare.com

SupplySide Global Booth #: 4887

SupplySide Global: What's hot digital issue Q&A

What makes your company's approach different from others in the market?

Logical Square combines botanical expertise with cutting-edge science to create ingredient solutions that meet genuine consumer demands while equipping formulators with practical, distinctive choices. Our approach goes beyond simply supplying raw ingredients – our focus is on clinically backed solutions, targeted applications and technologies designed to unlock the full potential of natural compounds. CaFi®, our clinically studied *Cassia fistula* ingredient for digestive wellness and bowel support, is a great example: it offers a naturally low-sennoside approach designed to support healthy bowel regularity and digestive comfort.

What are you most excited to showcase at SupplySide Global this year?

We're excited to showcase the continued expansion of the Logical Square portfolio. In addition to CaFi, we are introducing AuraFen™, a non-hormonal solution designed to support women experiencing symptoms during menopause and digestive health issues; BilVora™, a water soluble prebiotic and fiber solution to support hydration, energy and digestive health; and our Integrated Micronized Bio-Active Extracts (IMBE™) platform, designed to optimize phytoconstituents and nutrients in herbal extracts while supporting improved bioavailability. Together, these innovations demonstrate how Logical Square is expanding into some of today's most important wellness categories.

What role does your company play in advancing the industry?

We believe advancement comes from finding better ways to translate the potential of natural ingredients into effective, consumer-friendly products. Logical Square combines botanical expertise, clinical research and ingredient innovation to help brands develop solutions that are differentiated, science-based and relevant to evolving consumer expectations.

How is your company preparing to meet the future needs of its customers?

We are building a broader innovation platform around emerging consumer needs – including digestive health, women's health and more effective botanical delivery. At the same time, we are investing in solutions that give formulators greater flexibility and help them maximize the value of natural ingredients through improved functionality, standardization and bioavailability.

What's next for your company?

The next chapter for Logical Square is about expanding both our ingredient portfolio and our technology capabilities. CaFi established a strong foundation in digestive health, and AuraFen, BilVora and the IMBE Platform represent the next phase of that growth. We will continue identifying unmet needs where botanical science, clinical validation and innovative formulation technology can create better solutions for brands – and ultimately for consumers.



THURSDAY, OCT. 29

Thursday, Oct. 29

Breakfast Brief: Building better menopause products: Translating clinical research into effective formulations*

9-10 a.m., South Pacific Ballroom D, Lower Level
BY KAREN RATERMAN

Women are becoming very savvy about menopause, and they're even more discerning about the products they purchase for menopause support. These days, a formulation has to do more than address night sweats and hot flashes. So, it's no surprise that menopause product development is moving beyond single-symptom solutions. Join Christopher Bailey, Ph.D., from Vidya, and Lauren Augenstein of Flow State Formulations for a practical look at translating clinical research into differentiated products. Using ShataVida™, a clinically studied blend of shatavari and ashoka (*Saraca asoca*) bark, as an example, they will explore how menopause research can inform product development; which clinical findings matter when evaluating an ingredient; how dose, delivery format and ingredient pairings influence formulation; and best practices for creating more comprehensive menopause products.

See how clinical evidence, formulation strategy and market demand can inform the next generation of menopause products and meet high-growth demand.

This session is sponsored by Vidya.

**Registration for this session is subject to approval by the sponsoring company, which reserves the right to manage final attendance.*

Breakfast Brief: Rise, shine and power up: Next wave of protein and fiber trends*

9-10 a.m., South Pacific Ballroom C, Lower Level
BY KAREN RATERMAN

Protein is still hot and fiber is on the rise yet again. But with all this attention, navigating supply chain and formulation issues is more critical than ever. Whey prices are way up, and fiber demand is rising. Product formulators need to stay on top of the details and be ready for what's next. Join experts from NURA – Nick Bitz, N.D., VP of innovation, and Melissa Riddell, director of R&D – as they explore protein and fiber trends shaping food, beverage and supplement innovation. From the cost of whey and supply challenges to clear and alternative proteins, they'll share smarter approaches to product development.

Attendees will gain insights on solutions based on functionality, nutrition, sensory needs and application goals, featuring CLEARTEIN® Clear Protein, YESTEIN® Yeast Protein, and FiberEssence® Prebiotic Fiber. Join NURA to grab breakfast and power up your thinking by learning what's next in emerging protein and fiber trends. Discover smarter pairings with protein and fiber opportunities; see beyond whey to innovative alternative protein strategies; and discover how to formulate with purpose to select the right solutions.

This session is sponsored by NURA.

**Registration for this session is subject to approval by the sponsoring company, which reserves the right to manage final attendance.*

Breakfast Brief: The chrono-dose: How engineered delivery rewrites the multi-pill routine*

9-10 a.m., South Pacific Ballroom B, Lower Level

BY KAREN RATERMAN

Pill fatigue. It's a real thing ... and it can have a major impact on consumer compliance to a supplement regimen (and in turn, product efficacy). Consumers managing stress, sleep and inflammation are stuck in a multi-pill routine – three actives, three moments, three chances to miss a dose. But what if formulation science could compress that routine into one? This session unpacks two engineering levers reshaping single-dose nutraceuticals: sustained-release technology that times an active's release to its correct biological window, and bioavailability enhancement that shrinks a multi-capsule dose into one. Through real formulation case studies, the experts at Nutriventia will show how “one dose, right time” is replacing “more pills, more often” as the industry's compliance answer – and what it takes to engineer that into your next product.

This session is sponsored by Nutriventia.

**Registration for this session is subject to approval by the sponsoring company, which reserves the right to manage final attendance.*

Women's wellness matures: Frontiers in solutions for perimenopause, menopause and postmenopause

9:30-10:30 a.m., Supplement Solutions Stage, Booth #1359, Shoreline, Level 2

BY FRAN SCHOENWETTER

Are you a woman, or do you know any who are in menopause? Trick question, right? Not if you're formulating products to meet the needs of this burgeoning population.

Over 1 billion women globally are expected to be in perimenopause, menopause or postmenopause this year. Data indicate the demand for targeted wellness solutions is surging, but scientific research and dietary innovations for this demographic have lagged.

This session explores emerging opportunities to address hormonal health, bone density, cognitive function and more, leveraging cutting-edge nutrition science to meet the needs of this underserved and rapidly growing population.

Market data and insights presented by Erika Craft from Nutrition Business Journal will help define priorities for building new product pipelines.

Join us for the inside scoop on the numbers and learn about science-backed solutions to support product development that can truly advance women's wellness and menopause journey.

This session is sponsored by Activ'Inside, Kaneka Nutrients, and OmniActive.

MAHA movement: The complexity of health and wellness in America

10:30-11 a.m., Innovation Stage, Booth #4815 Bayside D, Level 1

BY CASSIE SMITH

Whatever side of the aisle you might sit on, one thing the Make America Healthy Again initiative has certainly made is some noise in the health and nutrition industry. Our focus for this session is on the policies – not politics – that have come out of the movement, and how they have changed or may change the way CPG products are created.

In our 30 minutes together, you'll hear from The B2B Builder's Susan Bond and Carrie Schroeder about the MAHA framework that has developed policy changes in self-GRAS, food dyes and many state-level regulations. Our goal is to illustrate the complexity and nuance of creating supplements, foods and beverages in today's public health policy environment.

Navigating FDA requirements and manufacturing excellence

10:30-11 a.m., Future of Food & Beverage Stage, Booth #2409, Bayside F, Level 1

BY KAREN BUTLER

Food microbiologist and former FDA exec Willette Crawford, Ph.D., of Katalyst Consulting LLC, is the first to admit that organizations don't usually call her when things are going well. She's typically brought in as a strategic expert to navigate complex challenges at the intersection of science, regulation, technology and business. So who better to give us a crash course on food safety and regulatory adherence throughout the supply chain and manufacturing process? Crawford will share case studies to help companies glean practical business insights for building their own resilient food-safety programs – where regulatory obligation doesn't drive decisions ... but creating a mindful culture across all aspects of the business does. Come ready to view FDA compliance through a more thoughtful and productive lens.

Barking up the right tree: Pet nutrition trends and the science gap

10:45-11:15 a.m., Supplement Solutions Stage, Booth #1359, Shoreline, Level 2

BY DUFFY HAYES

Two family members of mine have an impressive morning supplement routine: probiotics, multivitamins, enzyme toothpaste and naturally sweet prebiotic treats. And after their breakfast, they head straight to the park to do their business.

Of course, I'm talking about our dogs – but their regimen rivals my 8-year-old son's. That says quite a lot, doesn't it?



In this session we'll dive into why pet parents are investing in supplement stacks and premium nutrition like never before, and whether the current science is stacking up to support all the claims.

Join us as Nicole Hill from MarketPlace explores the hottest trends in pet nutrition – what's flying off shelves and where the market is headed. Then, Susanne Mitschke with Citruslabs will help us separate fact from fiction about pet product claims, the research behind them, and how brands can maintain credibility in this booming space.

Whether you're already paws deep into the pet supplement sector or just love a good pet pun, this session will scratch your itch for sure!

Mixer: Innovation

11-11:45 a.m., Networking Pub, Booth #111, Shoreline, Level 2

BY SONJA THOMPSON

If innovation came with instructions, we could all go home early.

Luckily, the interesting stuff usually happens when people start talking. The Innovation Mixer brings attendees and exhibitors together to compare notes on what's moving food, beverage and dietary supplements forward – and what might be next.

Bring the idea you can't stop thinking about, the problem you're still trying to solve or simply your curiosity about what others are working on. Refreshments are a given. A different angle or a useful introduction? Quite possibly. And sometimes, that's exactly where innovation starts.

Selecting the right magnesium: From ingredient to impact

11:15-11:45 a.m., Innovation Stage, Booth #4815, Bayside D, Level 1

Magnesium is an essential nutrient that supports many body functions, making it widely popular in dietary supplements across rapidly expanding delivery formats, including gummies, soft chews, effervescent tablets, electrolyte and hydration beverages, powders and supplement shots. As supplement formats evolve, delivering meaningful magnesium levels while maintaining product quality and meeting consumer expectations for taste, texture, convenience and efficacy becomes increasingly complex. This session will explore how magnesium source selection, bioavailability and particle engineering influence performance across dosage forms, providing a framework for developing next-generation

magnesium supplements that meet both technical requirements and consumer expectations.

This session is sponsored by Jungbunzlauer.

SenseMaxxing: Engineering the future of functional indulgence

11:15-11:45 a.m., Future of Food & Beverage Stage, Booth #2409, Bayside F, Level 1

BY NICK COLLIAS

SenseMaxxing refers to those "you know it when you see/hear/taste/smell it" types of treats that make you rethink what foods and drinks can be. Think of deep, otherworldly colors paired with confections that are crunchy, fluffy and oozy – all in the same bite. Drinks or snacks that make your tastebuds literally tingle, or where even the sound is dialed to 11.

These hyper-sensory experiences don't happen by accident; they demand both science and imagination to come to life. CPG consultant Josh Schall and Ingrid Zhou-Hackbarth from 50hz Tingly Foods give insight into the sensory, technical and even psychological side of sensory overload, and how to craft the type of premium experiences that stand out in a crowded marketplace – and on consumer's socials.

Clinical research in supplements: Strategies for success

11:30 a.m.-12 p.m., Supplement Solutions Stage, Booth #1359, Shoreline, Level 2

BY DEVON GHOLAM

Clinical trials form the basis for claims substantiation, yet all the complexities that go into designing a study can make it a daunting task. This session aims to simplify the science, highlighting the importance of clinical research with a modern





twist – including insights on wearables, AI and decentralized trials.

Join Melissa Olivadoti, Ph.D., Assisi Consulting, and Ralf Jäger, Ph.D., Increnovo, for a thoughtful discussion about generating the science behind the supplements. These industry experts will cover clinical trial size and validated questionnaires; share how to design trials fit for purpose; and touch on current regulatory trends in claims enforcement to help you market your product with more confidence.

Bring your questions and curiosity and be ready to learn why (and how!) every good supplement should be rooted in science.

Climate change and the future of CPG and supplements: Building resilient supply chains

12-12:30 p.m., Innovation Stage, Booth #4815, Bayside D, Level 1

BY DUFFY HAYES

What happens when the wild places we harvest from stop being predictable?

For an industry built on botanicals sourced from specific ecosystems – many wildcrafted or grown using regenerative practices – climate volatility isn't just an environmental concern. It's potentially an existential supply chain threat forcing a fundamental reimagining of how supplements get from soil to shelf.

I'll be moderating this session with the goal of showing attendees what the supplement industry is doing to rise and meet this daunting challenge. To do that, we've invited reps from two organizations on the front lines of changing climate and shifting ingredient supply chains, with differing but complementary perspectives.

Sarah Vito from FairWild and Patrick Wilhelmy from Tradin Organic will be our guests. They'll examine how climate disruption is reshaping wildcrafted, regenerative and organic supply chains, and what specific strategies their respective organizations are employing to truly make a difference.

Join us and discover how to navigate the intersection of environmental responsibility and supply chain stability, all along the backdrop of a warming world.

From cacao to wow: Chocolate brands that are raising the bar

12:15-12:45 p.m., Future of Food & Beverage Stage, Booth #2409, Bayside F, Level 1

BY NICK COLLIAS

Chocolate's been around for thousands of years, so what's left to innovate? Plenty, according to the two CPG founders in this moderated conversation with New Hope Network's Adrienne Smith. Lauren

Chew of superfood cookie brand Love + Chew joins Joelle Weinand of cashew-based Nutcase Milk to get candid about riding out a brutal run of cocoa price volatility; why building a brand around one hero ingredient is riskier than it looks; and the tightrope of making "better for you" taste like something you'd actually buy more than once. They'll also dive into the perils and benefits of nostalgia, the compromises that accompany natural flavors, and how to scale up without losing what made your product special in the first place.

Sponsored Networking: CMO partnerships that fuel growth

12:30-1:30 p.m., Networking Pub, Booth #111, Shoreline, Level 2

BY SONJA THOMPSON

Behind every successful brand is usually the right partner – or three.

This sponsored networking session is all about the relationships that help brands move from idea to market ... and keep growing once they get there.

Andrew Rekowski, CMO sales manager at Novonesis, will get the conversation started. The rest is up to you. Compare notes with people across the health and nutrition industry on capabilities, collaboration, growth and what it really takes to build a strong direct-to-consumer or e-commerce brand.

You may come looking for ideas and leave having met someone who can help make one happen.

Sponsored by Novonesis.

Ethical sourcing: Building authentic supply chains

12:45-1:15 p.m., Supplement Solutions Stage, Booth #1359, Shoreline, Level 2

BY CHRISTINE KAPPERMAN

Our featured guest, Ann Armbrecht, comes from the Sustainable Herbs Initiative, and she's done the work most companies only talk about: walked supply chains step-by-step with some of the most committed good-for-the-world brands in the industry, measuring environmental impact and human impact at every stage. The result of the project is a handbook for how to actually do it.

Most companies won't take this on in full. If you want to know exactly what it takes and where to start, we'll have the stories and case studies to help. Even starting small matters, and you'll know what to do next after these 30 minutes.

Beverage solutions: Taste, color and supercharged functional benefits

1:30-2:30 p.m., Future of Food & Beverage Stage, Booth #2409, Bayside F, Level 1

BY KAREN RATERMAN

We are in a new era of purpose-driven beverages, [according to](#) the analysts at SPINS, with health and wellness beverages now making up a staggering 52% of the beverage market share. Consumers are turning to beverages for a range of potential benefits, including mood support, immune health, digestive function, protein and performance. That said, consumers today expect a lot from the beverages they consume, from function and great taste to convenience and good value. It's a fast-moving space that takes a thoughtful approach to formulation. Using functional ingredients that are also "clean" and label friendly requires balancing taste, vibrant color and value. This session will dive into strategies for including functional health ingredients while hitting all the right notes for repeat purchase. Discover strategies for a broad and holistic approach to crafting beverages that will dig into flavor masking and enhancement, sweetness appeal, texture, solubility, natural colors and more – all while ensuring product stability and satisfying consumer desire for delicious, quenching, functional innovation. Learn about targeted solutions and stick around for a moderated discussion and Q&A to help you bring your next beverage concept to the shelf.

This session is sponsored by Bevie Partners Ltd., Cargill, Gelita and MycoTech.

Bioavailability by design: Choosing the right delivery format

1:30-2 p.m., Supplement Solutions Stage, Booth #1359, Shoreline, Level 2

BY REBECCA BURNS

A supplement is only as good as its delivery system, which is challenging when today's product developers must balance consumer preference with true biological efficacy. I will be exploring the technical architecture of bioavailability alongside two leading scientific minds: Shilpa Raut, VP of R&D at Cymbiotika, and Jordan Glenn, Ph.D., head of science at SuppCo. Together, we will dissect the formulation trade-offs across tablets, gummies, capsules, liquids, powders and advanced liposomal delivery networks. We are moving past standard delivery discussions to analyze the mechanics of ingredient compatibility, dosing precision and absorption kinetics. Our conversation will pinpoint how to match specific active ingredients with the right matrix to optimize stability and performance. If you are

designing products in an environment where efficacy claims face unprecedented scrutiny, this session provides the formulation blueprints required to elevate your portfolio.

Ingredient Idol: Food and beverage

1:45-3 p.m., Innovation Stage, Booth #4815, Bayside D, Level 1

BY JEN KIEFFER

It's the food and beverage "pitch slam" to end all pitch slams! There's no more exciting place to see the most intriguing emerging ingredients in the functional food and beverage space strut their stuff than on the show floor at SupplySide Global. We're in our third year for these food and beverage accolades – presented in partnership with SupplySide Food & Beverage Journal – and this go-round brings an exciting focus on three transformative categories: hydration, GLP-1 innovation and brain health.

Join our stellar panel of judges, live and in person, who'll be evaluating a truly dynamic group of ingredient champions vying for the top spot! This incredible group includes Sam Kressler of Stir Innovation, Scott Dicker from SPINS, and Eybna's Victoria Dang.

Finalists will deliver rapid-fire pitches, spotlighting the unique attributes, scientific validation and market potential of their groundbreaking innovations. Get ready to be "wow-ed" by their brilliance and grab your seat early, as this one is sure to fill up!

Beauty under pressure: Nutricosmetics at the crossroads of weight loss, hormones and longevity

2:15-2:45 p.m., Supplement Solutions Stage, Booth #1359, Shoreline, Level 2

BY BILL GIEBLER

The nutricosmetics segment of the dietary supplement market (what we at Nutrition Business Journal call "hair, skin and nails") is a small-but-mighty piece of the supplement pie – especially with the rapid growth of social commerce via TikTok Shop. The condition category is estimated to deliver \$2.3 billion in 2026, per NBJ, and to do so on 10% growth – a number that's estimated to increase to 14% by 2029, nearly twice the overall growth rate of the broader dietary supplement industry.

It's not a stand-alone phenomenon, though. Also growing are awareness of women's health across life stages, metabolic health and healthy aging, and GLP-1 drugs – all with implications on nutricosmetics, from "Ozempic face" to hair loss to skin health and brittle nails. Oh yes, we're going there, folks.



In this fireside chat with Imagine Health's Karin Hermoni, an expert in wellness and beauty markets, we'll discuss the implications of this convergence from formulation to positioning.

Mixer: Regulatory

2:15-3 p.m., Networking Pub, Booth #111, Shoreline, Level 2

BY SONJA THOMPSON

Labels and claims and GRAS, oh my!

Regulations might not be everyone's idea of cocktail conversation, but around here, they kind of are. The Regulatory Mixer gives attendees and exhibitors 45 minutes to talk compliance, policy and all the other regulatory gotchas that can trip up dietary supplements and functional food and beverage products.

Compare notes, ask questions and find out what others are watching – because sometimes the most useful regulatory conversation starts with, "Wait, how are you handling that?" The refreshments are on us!

The sweet spot: Balancing taste, trust and transparency with alternative sweeteners

2:45-3:15 p.m., Future of Food & Beverage Stage, Booth #2409, Bayside F, Level 1

BY AMANDA WHITE

Let's talk sweeteners – because if you've been paying attention, zero-sugar label claims are taking center stage in some pretty spicy class action lawsuits lately (looking at you, Magic Spoon, Chobani, Liquid Death and David protein bars). Turns out, FDA says natural sweetener allulose is technically a sugar, and consumers aren't thrilled.

That's why this session couldn't be more timely. I'll be moderating a lively discussion at the Future of Food & Beverage Stage with Thom King of Icon Foods and Aldo Uva from Incredito. We'll chat about the clean-label paradox; the rise of alternative sweeteners like dates, honey and tagatose; and how brands can balance taste, trust and transparency without breaking the bank – or the law.

Reeling in omega-3s: Fishy business and sustainable horizons

3-3:30 p.m., Supplement Solutions Stage, Booth #1359, Shoreline, Level 2

BY HANK SCHULTZ

With reports of a "super" El Niño hanging over the omega-3-sphere, SupplySide Global attendees will benefit from discussion with two of the industry's foremost experts in the field: Ellen Schutt from the Global Organization for EPA and DHA Omega-3s; and Adam Ismail, Schutt's predecessor at GOED who is now with KD Pharma.

The developing El Niño could have severe negative effects on the Peruvian anchovy fishery – the source of the lion's share of servings of eicosapentaenoic acid and docosahexaenoic acid in dietary supplements worldwide. These sorts of disruptions have become more frequent in recent years, sometimes leading to higher prices and raw material shortages. Attend this session to find out what brands in or considering the space should know about this situation so they can make the best decisions about their future.

This session is underwritten by Aker Biomarine.

Seed oil showdown: What the science really says

3:30-4 p.m., Future of Food & Beverage Stage, Booth #2409, Bayside F, Level 1

BY SCOTT MILLER

I never thought that, in my lifetime (which, keep in mind, included the Y2K and 2012 doomsday prophecies), I would see anyone feeling angry or passionate about seed oil.

Then I joined the food industry, and everything changed.

In this session – yet another of my favorites at this year's SupplySide Global – I'll be speaking with Kristel Corson of Adams Group; Jonathan Rubin of the Seed Oil Free Alliance; and David Brady, chief medical officer of Designs for Health Inc. and Diagnostic Solutions Labs. Three unique individuals, each with a unique perspective on the controversies surrounding seed oils.

Of course, we'll break down the biochemistry behind health concerns about overconsumption of omega-6 fatty acids, but we'll also explore topics related to oil adulteration and authenticity issues, including how a UC Davis [study](#) found that nearly 90% of "premium" oils used in processed foods were found to be adulterated.

Pretty seedy practice, if you ask me, but you can learn all about it at this session.

Upcycled ingredients: Adding sustainability and value to CPGs

3:30-4 p.m., Innovation Stage, Booth #4815, Bayside D, Level 1

BY SUSAN ENFIELD

What's not to like? Upcycled ingredients represent not just powerful solutions to help reduce waste, but also to enhance product innovation, address supply chain challenges, and help meet both environmental goals and consumer desire for transparency. Come learn about the latest advances in upcycling technology, strategies for integrating these ingredients into formulations without compromising quality or functionality, and cost and production considerations. Join our all-star panel of experts – Brad Buchholz of POM Wonderful, Rachelle Neumann of Exosomm, and Lara Ramdin, Ph.D., of FoodxClimate – for an essential discussion and actionable, real-world information. You'll hear about the why, what and how of transforming byproducts and surplus materials into high-value components that can not only help differentiate your food, beverage and dietary supplement products, but also support great storytelling, and bring home a win-win for your company or brand.

Botanical alchemy: Mixing plants, science and good vibes in functional mocktails

4:15-4:45 p.m., Future of Food & Beverage Stage, Booth #2409, Bayside F, Level 1

BY AMANDA WHITE

Nonalcoholic beverages are still having a moment, and it's not just about ditching the booze. Consumers are reimagining the entire experience. I'll be moderating this thought-provoking session that seeps into the bold world of functional mocktails with Victoria Dang of Eybna and Ryan Sharp from Still/Spark.

Sharp will bring a fresh perspective, challenging the idea that every drink needs to be stacked with ingredients for functionality. Instead, he designs beverages for mood-first experiences ... call it a vibe check. Lupo will share how botanical compound-to-system mapping unlocks smarter ingredient choices and stacking strategies to deliver reliably delightful results. We'll also tackle the nitty-gritty of product development – taste, timing, stability and positioning.

What to make of the matcha trend: Surging popularity, supply chain issues and quality concerns

4:15-4:45 p.m., Innovation Stage, Booth #4815, Bayside D, Level 1

BY REBECCA BURNS

Matcha has officially graduated from a viral social media trend to a permanent powerhouse in the wellness formulation space, but the ingredient's meteoric rise is colliding with a harsh supply chain reality. I'll be sitting down with three industry voices to dissect the operational friction behind the hype. Joining me on stage will be Haley Palmer from Marketplace Branding, Isabel Washington of Laurel's Coffee, and Michael Ham of Wild Orchard. Together, we will move past the aesthetic and examine agronomic disruptions in Japan, tariff complexities, and the formulation hurdles of maintaining authentic quality when global demand outpaces agricultural output. Expect a candid, insight-rich exchange on flavor pairing innovations, adulteration risks and sustainable sourcing strategies. If matcha is currently in your product pipeline or on your R&D radar, this session delivers the commercial intelligence required to secure your supply chain.

WIN Gender Equality Networking Reception

5-7 p.m., South Pacific Ballroom G, Lower Level

BY DEVON GHOLAM

More women than men use dietary supplements and make household purchasing decisions, but women remain vastly underrepresented in clinical trials and in the C-suite. Women In Nutraceuticals (WIN) was founded to change that, empowering women to ascend the ranks through its advocacy, educational initiatives and mentorship programs.

Come network with women and their allies at a welcoming, fun-filled reception. Make new connections that could prove pivotal in helping your personal and professional growth. Leave with an appreciation of the females and their friends who drive the industry forward. No promises, but as of now, there are no plans for Beyoncé karaoke: "Who run the world? Girls!"

No registration required; all are welcome.





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Premium marine ingredients

Clinically validated seaweed extracts

✓ Gut health ✓ Immune support ✓ Healthy aging

PROSTATE HEALTH

Breakthrough clinical trial findings



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MARINOVA

PURE SOURCE - PURE SCIENCE

SupplySide®
Global
by Informa

Booth 4136



Company: Marinova Pty Ltd

Contact: Rod Shelley

Title: Sales and partnerships director

Website: maritechfucoidan.com.au

SupplySide Global Booth #: #4136

SupplySide Global: What's hot digital issue Q&A

What makes your company's approach different from others in the market?

Marinova is a global leader in fucoidan science. The company is renowned for the quality and efficacy of its portfolio of Maritech® organic fucoidans – specialty ingredients derived from select species of brown seaweed. Marinova's unique position is founded on more than two decades of rigorous scientific research, the development of proprietary aqueous extraction technology, and an unwavering commitment to a sustainable and transparent supply chain. Maritech organic fucoidans continue to be the world's only high-purity certified organic fucoidans with global regulatory acceptance, including FDA GRAS (generally recognized as safe) notification and EU Novel Foods authorization.

What are you most excited to showcase at SupplySide Global this year?

Marinova will be shining a spotlight on the potential of fucoidan in the men's health category. The groundbreaking findings of a double-blind placebo-controlled clinical trial have shown that high-purity *Undaria pinnatifida* fucoidan relieved lower urinary tract symptoms typically associated with aging. With a very limited number of natural compounds clinically studied and shown to effectively support these symptoms, the identification of fucoidan as a safe and efficacious ingredient offers exciting opportunity for brands targeting the rapidly expanding prostate health market.

What role does your company play in advancing the industry?

Marinova drives the scientific innovation and commercialization of high-quality fucoidan extracts for the betterment of health. The company's leadership in the

research, development and production of premium marine extracts continues to fuel new opportunities for fucoidan across global markets. Marinova is continually setting the standard for all fucoidan manufacturers, encouraging brand owners to insist on sustainable sourcing, superior quality, global regulatory acceptance and exceptional scientific credentials when sourcing fucoidan.

How is your company preparing to meet the future needs of its customers?

Marinova's determination to remain an exemplar for other marine biotechnology companies is reflected in its adherence to meticulous quality assurance protocols and safety standards. From wild seaweed harvest through to advanced fucoidan extraction technologies, quality systems ensure batch-to-batch consistency upheld by GMP (good manufacturing practice), HACCP, ISO 9001, ISO 14001, halal, kosher and organic accreditations.

What's next for your company?

Marinova continues to invest significantly in its extensive global R&D program and is a leading contributor to the thousands of published papers exploring the bioactive properties of fucoidan. Marinova is deepening scientific knowledge in specific research fields, including immune support, healthy aging, men's health, and in gut and digestive health. The recent scientific validation of high-purity *Undaria pinnatifida* fucoidan as a prebiotic has further strengthened its multifunctional gut health properties. The company has also identified exciting new fields of research, such as the potential of fucoidan to support the gut-prostate axis. Marinova looks forward to expanding further market opportunities for fucoidan as its R&D program progresses.



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BUILDING THE NEXT GENERATION OF CONSUMER HEALTH PRODUCTS

SCIENCE. STRATEGY. SUCCESS.

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WHY INNOVATIVE BRANDS WORK WITH MAYPRO



MARKET INTELLIGENCE

We spot emerging opportunities and translate insights into winning strategies.



PRODUCT STRATEGY

We help shape differentiated concepts that solve real consumer needs.



SCIENTIFIC & CLINICAL EXPERTISE

We translate science into compelling, evidence-based stories.



REGULATORY & CLAIMS STRATEGY

We navigate regulatory requirements and build supportable structure-function claims.



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We guide optimal applications, formats and formulations for market success.



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LET'S BUILD WHAT'S NEXT.

Science-Backed Ingredients. Strategic Expertise. Commercial Success.

ONE PARTNER.
ENDLESS POSSIBILITIES.
REAL MARKET IMPACT.



Company: Maypro

Contact: Lauren Clardy

Title: Sr. director of scientific affairs

Website: maypro.com

SupplySide Global Booth #: 5836

SupplySide Global: What's hot digital issue Q&A

What makes your company's approach different from others in the market?

Maypro operates at the intersection of science, strategy and commercialization. We do more than distribute ingredients – we identify promising science, anticipate where consumer demand is heading and help translate innovation into differentiated products. What sets Maypro apart is our ability to connect global innovation with the scientific rigor, market intelligence and commercialization strategy needed to make it relevant and successful in the U.S. We help partners understand not only what an ingredient does, but where it fits, why it matters and how to bring its story to market.

What are you most excited to showcase at SupplySide Global this year?

We're showcasing innovation across the microbiome, peptide science, women's health, brain and mood, active nutrition and advanced delivery technologies. Highlights include AKK PROBIO, bringing the expanding science of Akkermansia into commercial formulations; PeptiDrive-LNDP™, representing bioactive peptide potential; and Aspurus™, the industry's first full-spectrum, clinically researched shatavari ingredient for women's health.

VitalGABA™ is a low-dose, naturally fermented barley-derived GABA ingredient backed by human research spanning sleep, mood and vitality. In active nutrition, ClonaPure® offers an advanced multi-component creatine system. Technologies including MicroActive®, Sucrosomial®, Mesoporosil® and SOLIFUZE™ expand what formulators can achieve with absorption, bioavailability, dosing and formulation flexibility. NuCelium's new liquid full-spectrum technology brings functional mushrooms into beverage applications while preserving the complete fungal matrix.

What role does your company play in advancing the industry?

Maypro bridges global innovation and evolving market needs. Our global network provides early visibility into emerging ingredients, technologies and research, but we go beyond identifying what is new – we determine what has

commercial potential and work with partners to strengthen the science, shape clinical research and position innovations around unmet market needs across metabolic health, the microbiome, women's health, cognitive health, active nutrition and healthy aging. In many cases, we help shape an ingredient's path to market before commercialization begins.

How is your company preparing to meet the future needs of its customers?

The future of nutrition is becoming more precise, evidence-driven and personalized. Consumers don't experience health in silos, and product innovation can't either. We're using market intelligence and scientific affairs to identify emerging opportunities earlier, evaluate where science has real commercial potential and help customers build differentiated products ahead of the market.

What's next for your company?

Maypro will celebrate 50 years in 2027. That history gives us a unique perspective on what it takes to build innovation with staying power. Looking ahead, we see significant opportunity across healthspan, metabolic health, sports nutrition, women's health, microbiome science, cognitive health and AI-enabled product innovation. We're focused on where these areas converge as boundaries between supplements, functional foods, advanced delivery and digital tools become increasingly fluid.

Our vision: Anticipate where the market is going, identify the science that can support it and help partners translate innovation into differentiated products with real commercial potential.

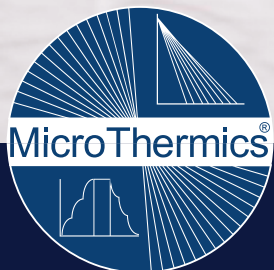
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PAID CONTENT

Company: MicroThermics Inc.

Contact: Anderson Ball

Title: Marketing manager

Website: microthermics.com

SupplySide Global Booth #: 2776

SupplySide Global: What's hot digital issue Q&A

What makes your company's approach different from others in the market?

MicroThermics® specializes in small-scale ultra-high temperature (UHT) and high-temperature short-time (HTST) processes for aseptic, extended shelf-life (ESL), pasteurized and hot-filled products. We are pioneers in evaluating and simulating these commercial processes and use advanced methods to ensure the accuracy of our equipment. Inaccurate or difficult-to-use equipment can yield unreliable product samples, resulting in repeated tests, longer R&D cycles, higher ongoing costs and delayed product releases. Our UHT/HTST laboratory processing lines, Miniature Plant Trial™ services and extensive support services provide clients with an easy, fast and accurate way to prove their products at processing conditions. We can even customize the process to match specific thermal processing lines.

What are you most excited to showcase at SupplySide Global this year?

We are especially excited to showcase our Miniature Plant Trials. Ingredient suppliers and product developers invest tremendous effort in creating innovative formulations, but even a promising concept can change when exposed to heat treatment and homogenization. Through an attended or mail-in trial at our laboratory, developers can see how their product responds to realistic UHT, HTST, pasteurization and homogenization conditions. They can evaluate attributes such as flavor, texture, viscosity, separation and overall processing behavior while producing samples for further assessment. It is a practical way to uncover challenges earlier, reduce uncertainty and help move products toward scale-up.

What role does your company play in advancing the industry?

MicroThermics helps bridge the gap between formulation and commercial manufacturing. We are pioneers in continuous thermal processing and have won awards for how our equipment designs and automation have propelled R&D

forward. We also provide educational opportunities such as our Thermal Process Academy, white papers, webinars, industry event technical presentations and custom presentations for clients. These help researchers better understand UHT and HTST processes and their effects on products. Our clients include large and small companies, universities and research organizations across dairy, plant-based products, functional beverages, juices, sauces and other liquid foods.

How is your company preparing to meet the future needs of its customers?

Our clients are developing the latest and greatest new products while already dealing with complicated problems and unknowns. Their equipment must be accurate, easy to use, flexible and reliable. MicroThermics is responding with increasingly automated, flexible lab-scale processing solutions that help teams generate consistent results and move efficiently between products and processes. Our Always Innovating™ (AI) processing lines bring greater automation and repeatability to R&D operations, helping customers improve throughput while reducing operator demands. We continuously develop new equipment and features based on input from clients to stay ahead of their needs and make researchers' jobs easier.

What's next for your company?

MicroThermics will continue expanding the ways we help customers move from formulation to successful production. Our focus is on providing the best value to clients by advancing automation, improving process consistency and providing accurate, easy-to-use and flexible equipment and services. We are also continuing to expand our Miniature Plant Trial services and educational resources so more product developers can access real processing insights earlier in development. Whether a customer works with us through a trial or brings a MicroThermics system into its own facility, our goal remains the same: help innovators make better-informed decisions, reduce scale-up surprises and bring strong products to market more confidently.



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intake and lean muscle**

FUNCTIONAL FIBER

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**Supporting digestive
health and satiety**

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PRODUCT

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**RELIABLE SUPPLY
YOU CAN TRUST**



**QUALITY YOU
CAN COUNT ON**



PAID CONTENT

Company: Nutra Food Ingredients

Contact: Bryon Yang

Title: CEO

Website: nutrafoodingredients.com

SupplySide Global Booth #: 2237

SupplySide Global: What's hot digital issue Q&A

What makes your company's approach different from others in the market?

For more than 20 years, Nutra Food Ingredients (NFI) has built its business around long-term relationships. We are more than just an ingredient distributor. We want to be a solutions provider and a reliable supply chain partner for our customers.

That means helping with global sourcing, supplier qualification, quality and specifications, inventory, logistics and technical support. We also operate our own FSSC 22000-certified production facility where we can support small runs, customized blends, flavor systems and other value-added services.

Our goal is simple: Make things easier for our customers and be the partner they can depend on from sourcing all the way through production and delivery.

What are you most excited to showcase at SupplySide Global this year?

This year, we are focusing heavily on protein plus fiber, especially for areas like GLP-1 nutrition support, gut health, sports nutrition and healthy aging.

One of the concepts we will be sampling is a strawberry lemonade made with Claripept™ clear pea protein and PHGG (partially hydrolyzed guar gum), delivering 20 grams of clear plant-based protein and 3 grams of fiber per serving.

We will also be showcasing other key areas for NFI, including collagen, bone broth protein, clear proteins, PHGG, inulin and other functional fiber solutions.

What role does your company play in advancing the industry?

We try to stay close to what customers are looking for and where the market is going.

A big part of our job is finding new ingredients, new applications and new ways to help customers use them successfully. We work with both our manufacturing partners and customers on ingredient selection, formulation, application support and commercialization.

Over the years, we have been involved in a number of early-stage concepts, including collagen beverage applications such as collagen coffee. We want to keep bringing practical ideas to the market that customers can actually use.

How is your company preparing to meet the future needs of its customers?

We are expanding in both Michigan and California.

In Grand Rapids, Michigan, we recently invested in a second manufacturing facility that will add more agglomeration, dry blending, packaging and warehouse capacity. We expect the facility to be operational in the first half of 2027.

We are also expanding our West Coast operation in California with additional warehouse and office space to better support customers in the western U.S.

These investments give us more inventory capacity, production flexibility and room to grow while helping us stay closer to our customers and respond faster as their needs change.

What's next for your company?

What's next for NFI is pretty simple. We want to keep expanding beyond just supplying ingredients.

We are adding more blending, agglomeration, packaging, technical support and inventory so we can do more for our customers under one roof. At the same time, we will continue building our global sourcing network and looking for new ingredient opportunities.

The direction is to become an even stronger one-stop partner for customers from ingredient sourcing through commercial production.



Global



Friday, Oct. 30

Kava's rising demand: Science, challenges and market potential

9:30-10 a.m., Supplement Solutions Stage, Booth #1359, Shoreline, Level 2

BY HANK SCHULTZ

Market intelligence shows interest in kava continues to grow – a combination, it seems, of the increasing prominence of natural health solutions and the gradual decrease in alcohol consumption among most consumer groups. Is kava ready for this burst of popularity? Misguided questions about the botanical's safety and legality persist, and sourcing questions remain. Our panel consists of the some of the foremost kava experts in the industry: Thomas Brendler, Ph.D., from Plantaphile; Steven Dentali, Ph.D., of Dentali Botanical Sciences; and Trish Flaster of Botanical Liaisons. With their help, attendees will come away with what they need to know about this rapidly developing category, including the latest regulatory news and insights into delivery modes.

Rooted in integrity: Botanical identity testing in 21st century supply chains

10:15-10:45 a.m., Supplement Solutions Stage, Booth #1359, Shoreline, Level 2

BY BILL GIEBLER

"Botanical identity is only as good as the testing lab's reference materials," said Trish Flaster of Botanical Liaisons. "And sensory evaluation – a dying human art – is often the best way to ensure this."

"Nothing beats DNA for identifying anything," Eleanor Kuntz of LeafWorks countered.

"But what about the 2015 debacle?" I asked,

referring to the New York attorney general investigation that used DNA science later deemed unfit for purpose.

"That was different science," Kuntz said.

This lunch table conversation at a botanical science conference became an article in Nutrition Business Journal's 2026 Supply Chain Issue, where we added James Kababick's perspective from his three decades running Flora Research Laboratories.

Now it's a panel discussion at SupplySide Global, as the four of us talk about various taxonomic methods and determine (or debate) where we think each approach would be most appropriate. Bring your questions and join the discussion.

Capture technical buyers before ChatGPT does

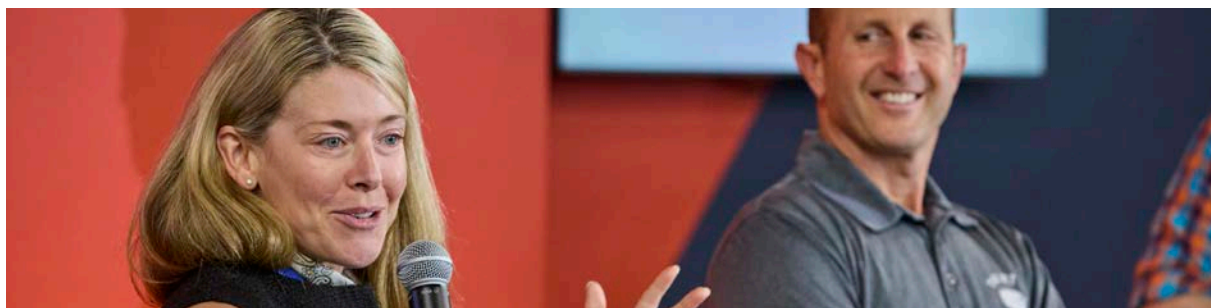
10:30-11 a.m., Innovation Stage, Booth #4815, Bayside D, Level 1

BY DUFFY HAYES

Don't allow AI to ghost your brand ... and win the battle for technical buyers in the process.

When 95% of your prospects are asking ChatGPT questions instead of Google, can your brand answer the call? Carmen Soggia, with specialist marketers BDB Global, and Shoshana Markel from modern wellness brand Arrae, will reveal how AI is rewriting the B2B nutraceutical playbook – and why your SEO strategy might already be obsolete.

Among the topics we'll take up with these thought leaders: How large language models (LLMs) decide which suppliers make the cut; why your LinkedIn presence now feeds AI recommendations; and how



authority, repetition and ecosystem consistency can become your new competitive moat.

This session won't help you game the algorithms. But it will help you to build credibility infrastructure that ensures AI knows your name when it matters most.

In other words, if you're still optimizing for humans alone, you're already way behind.

Global flavor trends shaping food and beverage innovation

10:30-11 a.m., Future of Food & Beverage Stage, Booth #2409, Bayside F, Level 1

BY NICK COLLIAS

Global flavors aren't a passing trend. They're a pillar of the food and beverage industry, and this session is about spotting the next ube or guava before it's everywhere. In this roundtable moderated by New Hope Network's Adrienne Smith, Euromonitor's Miri Eliyahu shares data on emerging flavors making the leap from international aisle to mainstream shelf (yuzu and matcha are already there; black lemon might be next). Then Clara Paye, founder of UNITE Food, shares lessons from the protein bars she built around churro and baklava instead of the usual vanilla-chocolate-peanut butter lineup. If you're formulating, sourcing flavors or just tired of discovering trends after they've already peaked, this session will help you find them where they start: in kitchens and communities close to home.

Audit like you mean it: ESG for the real world

11-11:30 a.m., Supplement Solutions Stage, Booth #1359, Shoreline, Level 2

BY CHRISTINE KAPPERMAN

Two heavy hitters are lined up for this one: Chris Kilham, the Medicine Hunter, and Shaheen Majeed of Sabinsa. Expect real stories and real pictures, not slide-deck theory.

We'll paint the portrait and present the practical checklist for addressing an authentic supply chain – one that accounts for plants, place, planet and people. These experts know it is good business, as well as what it takes to invest in it.

If you think an ESG (environmental, social and governance) audit is a checkbox exercise (or even passe, as some may suppose), this session is built to change your mind – or at least arm you with a real framework.

Squeezing more out of citrus: Innovation in flavors and flavonoids

11:15-11:45 a.m., Future of Food & Beverage Stage, Booth #2409, Bayside F, Level 1

BY NICK COLLIAS

Citrus fruits are facing tough times. Tariffs, conflicts, natural disasters and blights like greening disease have all taken swings at global citrus supply chains, requiring established brands to rewrite the old playbook – and new brands to learn hard lessons right out of the gate.

Representatives from two established citrus providers – Karel Coosemans from International Flavor and Fragrance (IFF) and Tom D'Hoore from HealthTech Bioactives (HTBA) – will break down the citrus industry's most pressing issues, and how brands can weather the storm with innovations in:

- Citrus-based sweeteners and taste modulators.
- Citrus-stretching and oil-free flavorings.
- Upcycled citrus pulp and peel functionality.

Orange you glad you're staying through Friday to hear this discussion?

Think faster, stay focused: New clinical research on bacopa verifies functional benefits for cognitive performance

11:15-11:45 a.m., Innovation Stage, Booth #4815, Bayside D, Level 1

A new study involving 600 subjects indicated significant potential benefits with BacoMind® – a unique *Bacopa monnieri* extract standardized by HPLC (high-performance liquid chromatography) – geared toward helping address the modern unmet need of cognitive decline by improving memory and cognitive function. With its nine unique bioactives, BacoMind offers a full-spectrum approach to cognitive longevity and performance across all age groups.

Join us as we explore cognitive health trends for working adults and the e-sport category opportunity, as well as dive into the findings from the newly published study, revealing exciting new product development opportunities with newly substantiated benefit claims.

This session is sponsored by Natural Remedies.

The hidden cost of quality: Why CPG brands lose margin before the product hits the line

12:15-12:45 p.m., Innovation Stage, Booth #4815, Bayside D, Level 1

BY DUFFY HAYES

You've nailed your formula. Your suppliers are certified. So why is your margin disappearing before production even starts?

The experts lending their considerable perspective on this topic are Ryan Caldbeck, of AI-powered procurement intelligence platform Waystation, and Matt Johnson with International Vitamin Corp. Among the themes I'll lead them to explore is the invisible profit killers lurking between R&D and manufacturing. In a word, it's not the ingredients you've landed on – it's the chaos lurking between the spreadsheets tracking those ingredients, which can be alleviated by maximizing the coordination layer set up between brands and suppliers, Caldbeck and Johnson will contend.

Discover where your budget actually bleeds (hint: it's in those coordination gaps you're not tracking), why supplier approvals are secretly stalling your launch timeline, and how leading brands are turning supply chain data from a liability into their very own competitive weapon.

This isn't a session about trying to cut corners. It's about competing on quality without letting process inefficiency eat your lunch. Join us and find out!

Upcycled ingredients in CPG innovation

12:15-12:45 p.m., Future of Food & Beverage Stage, Booth #2409, Bayside F, Level 1

BY SCOTT MILLER

This session explores the ever-growing world of upcycling in food and beverage. We'll provide practical tips and tricks for formulating and talking about upcycled ingredients and products, along with additional personal and professional insights from a real-live food upcycler.

Lisa Jolly of I am BEEd founded a brand that works with upcycled ingredients and will speak to the challenges of building an upcycled supply chain.



Learn all about special sourcing considerations for upcycled ingredients, such as quality control (QC) measures and seasonal variability in ingredient availability. We'll talk about formulation breakthroughs as well.

Probiotic comedy show: Laughter is the best supplement

1:30-2 p.m., Innovation Stage, Booth #4815, Bayside D, Level 1

BY REBECCA BURNS

After five days of dense supply chain negotiations, regulatory updates and heavy networking (aka SupplySide Global!), your feet are sore and your brain is full. Fortunately, the ultimate industry decompression tradition is back to provide some much-needed microbiome mayhem. I'll be introducing our community's favorite "legal mind turned puppet sidekick," Ivan Wasserman of Amin Wasserman Gurnani LLP, and his trusted chief executive puppet sidekick, Stanley T. Probiotic. This year, the duo brings its signature regulatory wit and compliance humor to celebrate the lighter side of the gut-health world. To elevate the energy, members of Women In Nutraceuticals (WIN) will also hit the stage for a spirited, always-entertaining musical performance. Do not head to the airport early; grab a seat, decompress with your peers and enjoy the lighter side of the natural products world.

AfTrPrty™ Poolside Social

2-6 p.m., Tailgate Beach Club, Mandalay Bay

Celebrate the show's close while making a global impact! Unwind by the heated pool in bungalows and cabanas, networking and enjoying drinks and snacks. All proceeds will go toward nonprofit A Thousand Plus, which empowers women and children globally through entrepreneurship, education and health initiatives.

Produced by A Thousand Plus. Separate registration and additional fee required; [register here](#).



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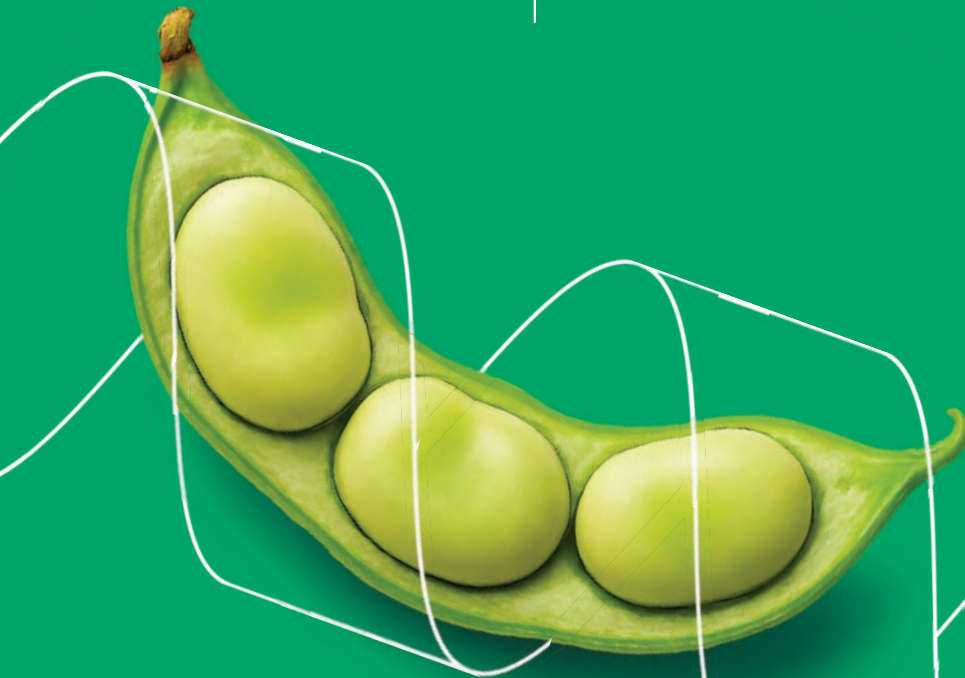
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Company: Nutris

Contact: Zvonimir Sedlic

Title: CEO and founder

Website: nutris.hr

SupplySide Global Booth #: 1021

SupplySide Global: **What's hot** digital issue Q&A

What makes your company's approach different from others in the market?

Nutris gives brands looking beyond familiar pea-based formulations a different starting point: European fava bean ingredients with clean taste, functional versatility and farm-to-batch traceability. We develop our ingredients around the experience consumers want – flavor, texture and enjoyment – and help customers test them in real formulations. Through Nutris Protein USA, we combine European production with U.S. contracting, support and warehouse stock. Our broader ambition is to unlock the whole bean, bringing protein, starch and fiber into the innovation conversation.

What are you most excited to showcase at SupplySide Global this year?

Nutris Fluid™ Prime, our new specialized fava protein isolate, is the highlight. It combines neutral taste, high solubility and a smooth, creamy mouthfeel, opening opportunities from high-protein drinks to spoonable and fermented formats. We want visitors to explore applications where taste and texture are immediately apparent. We are also opening conversations around our fava fiber ingredient in development. We see fava as a potential fiber powerhouse, with opportunities that extend well beyond protein.

What role does your company play in advancing the industry?

We help expand the ingredient choices available to food and beverage developers. Our work connects European farming, ingredient production and application development, giving customers visibility into where their ingredients come from and practical support in using them. By developing value from more of the fava bean, we aim to broaden its role in food – from protein fortification to texture and fiber-focused innovation.

How is your company preparing to meet the future needs of its customers?

We are focusing on foods people want to consume regularly: appealing taste, enjoyable texture and meaningful nutrition. Our priorities include high-protein beverages, dairy and plant-protein blends, fermented products and convenient formats combining protein and fiber. Alongside ingredient development, we are strengthening U.S. supply, technical documentation and customer application support. The goal is to make it easier for brands to evaluate fava, develop a formulation and plan commercial supply.

What's next for your company?

Our next step is to bring Fluid Prime into more customer trials and turn successful applications into commercial products. In parallel, we are developing our fava fiber offering, with composition and application validation guiding its launch. For brands exploring their next protein drink, cultured snack or protein-and-fiber concept, we welcome a practical conversation: bring us your formulation challenge, and let's explore what fava can do.



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SupplySide Global
booth 4443.

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| by Darling Ingredients

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Company: Rousselot by Darling Ingredients

Contact: Florencia Moreno Torres

Title: Global marketing manager

Website: nextida.rousselot.com/nextida-gc

SupplySide Global Booth #: 4443

SupplySide Global: What's hot digital issue Q&A

What makes your company's approach different from others in the market?

Peptides are most definitely the talk of the health industry right now, and any time something rises this quickly in the health space, misinformation tends to rise with it. That's a big part of why we're committed to continuing to innovate across our collagen peptide portfolio while grounding our ingredient launches in credible preclinical and human studies. We put in the work to demonstrate the safety, efficacy and tolerability of our ingredients, helping our customers uphold the trust consumers expect from the brands they buy.

What are you most excited to showcase at SupplySide Global this year?

We just completed a six-week consumer use study with Ipsos on our natural GLP-1-boosting Nextida® GC, and we're excited to showcase the results: about 70% of participants reported feeling fuller longer, experiencing fewer cravings and having better control over their eating. This real-world evidence adds to the clinical findings on Nextida GC's efficacy and potential as the next hero ingredient in metabolic support.

What role does your company play in advancing the industry?

We've established a legacy in the collagen peptide industry with Peptan®, which sets the global standard for quality, versatility, sensory performance and instant solubility. Now, through the Nextida platform, we're expanding the horizons of what collagen peptides are known for – bringing them into conversations around the body's natural GLP-1 response, post-meal glucose control and other targeted health benefits.

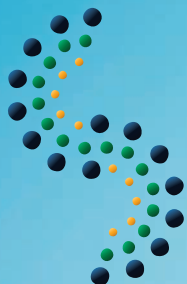
How is your company preparing to meet the future needs of its customers?

It's no secret that collagen is having a major moment. Around the globe, people are adding collagen powder to their breakfast coffee, incorporating collagen supplements into their beauty routines and sipping collagen-fortified beverages throughout the day. We're glad to be in this moment, but we know consumers only stay engaged if the collagen market remains dynamic. That's why we're constantly expanding the formulation possibilities and health need states collagen peptides address – so consumers can get more and more from this incredible ingredient.

What's next for your company?

The goal of the Nextida platform is to continuously innovate and develop specific collagen peptide compositions that go beyond the traditional benefits of collagen.

Don't miss



saannroo

Wellness Proven

at  **SupplySide®**
Global
by informa...

2

On-Site Presentations

Wednesday, October 28, 2026

Product Development Theater | Theater B

Booth #7881

3:00pm - 3:50pm

Supplements Solutions Stage

Booth #1359

11:30am - 12:30pm

***NEW
CLINICAL
STUDIES!***

BOOTH #5473



**Company:** Saanroo**Contact:** Maggie McNamara**Title:** Vice president of global marketing**Website:** saanroo.com**SupplySide Global Booth #:** 5473

SupplySide Global: What's hot digital issue Q&A

What makes your company's approach different from others in the market?

Saanroo is a science-first company built on proof, not promises. With more than 25 years of expertise, we combine rigorous, modern clinical research with botanical wisdom and innovative technologies to develop safe, effective, high-quality wellness ingredients. Science and innovation guide everything we do, supported by a commitment to gold-standard clinical research, transparency and uncompromising quality. Our goal is to provide our customers with trusted, evidence-based solutions that deliver meaningful benefits to consumers.

What are you most excited to showcase at SupplySide Global this year?

We are excited to showcase new research, including Trpti™ oleoylethanolamide (OEA) exploring the body's natural GLP-1 response and HairAge® research on gray hair. We are also looking forward to two Saanroo-sponsored presentations at SupplySide Global that address some of the most exciting conversations shaping wellness today. One will focus on longevity and healthspan, "Healthspan: Living well longer — solutions for mind and mobility," scheduled for Wednesday, Oct. 28, from 11:30 a.m.-12:30 p.m. at the Supplement Solutions Stage, Booth #1359. The second is "Advancing Metabolic Health: Clinical Insights on oleoylethanolamide (OEA)" on Wednesday, Oct. 28, from 3-3:50 p.m. in the Product Development Theatre B, Booth #7881. Together, the new research and educational programming highlight our continued focus on advancing science and addressing evolving areas of consumer health and wellness.

What role does your company play in advancing the industry?

We believe advancing the industry starts with advancing the science behind it. Saanroo has invested more than \$20 million in research and conducted more than 80 clinical studies across our ingredient portfolio. That investment reflects our commitment to building robust evidence on the efficacy and

safety of our ingredients. By continuing to invest in research, innovation and transparency, we aim to help raise the standard for science-backed wellness ingredients and give our customers greater confidence in the solutions they bring to market.

How is your company preparing to meet the future needs of its customers?

We are focused on the future of wellness and on how consumer expectations continue to evolve. Clinical backing, safety and purity remain essential, but consumers also want products that deliver benefits they can see and feel. We are bringing those priorities together through science, innovation and a deeper understanding of wellness needs across life stages. Ultimately, we want to provide our customers with ingredients for a lifetime of healthy living and help them create relevant, effective products for today's consumers and those of the future.

What's next for your company?

We will continue to back our ingredients with gold-standard clinical research while advancing innovation across our four core pillars: women's health, men's health, longevity and delivery technologies. These pillars provide a framework for how we continue to grow, innovate and respond to evolving wellness needs. Across each pillar, our focus remains on science, quality and developing solutions that help our customers create meaningful products that support healthier, more vibrant lives.



Expo Hall features:

Wednesday, Oct. 28, Thursday Oct. 29 & Friday, Oct. 30

Tons of special attractions span all three days of the Expo Hall and run concurrently with the respective show-floor hours on each level, or otherwise as noted. Click the following link for the most up-to-date version of the **entire show schedule**.

Expo Hall hours

Bayside B-F, Level 1

Wednesday, Oct. 28 | 10 a.m.-5:30 p.m.

Thursday, Oct. 30 | 10 a.m.-5 p.m.

Shoreline, Level 2

Wednesday, Oct. 28 | 9 a.m.-4:30 p.m.

Thursday, Oct. 29 | 9 a.m.-4:30 p.m.

NEW! Friday, Oct. 30 | 9 a.m.-1 p.m.

Let's start at the ground level!

These features are open the following days/times, unless otherwise noted:

Islander Registration Desk, Lower Level

Wednesday, Oct. 28 | 10 a.m.-5:30 p.m.

Thursday, Oct. 29 | 10 a.m.-5:30 p.m.

NEW! Friday, Oct. 30 | 10 a.m.-2 p.m.



Build a Better World

Bayside D Foyer, Level 1

As you stroll through the D Corridor, you'll discover signage with the inspiring missions and impactful work of our esteemed nonprofit charitable organization partners. Learn how you can get involved through volunteering, donations or advocacy – and embrace the opportunity to be part of something greater than ourselves.

Headshot Lounge

Shark Reef Foyer, Level 1

BY JEN KIEFFER

You need a professional image that actually reflects how impressive you are! Let us help. Step into the Headshot Lounge and let our expert photographer capture your best angle in a quick minute. Whether you're updating your LinkedIn profile, refreshing your website or simply ready for a change, you'll get a polished headshot that captures your confidence and energy.

The photographer will take a lunch break each day from 12:30-1:30 p.m.

Sponsored by: Vitajoy

Meet with Venable LLP

Meeting Room 14, Bayside C Lobby, Level 1

Because the evolving legal and regulatory landscape affects our industry in unprecedented ways, SupplySide Global has partnered with Venable LLP to offer you a one-on-one consultation with one of the law firm's attorneys to discuss the legal issues facing your business. To participate, submit the Venable Request for Consultation [form](#) to ask questions about such issues as regulatory challenges, intellectual property (IP) protection,

state and federal investigations, and enforcement. These consultations are not intended to create an attorney-client relationship. Legal advice may be given only when it is related to specific fact situations that Venable has accepted an engagement as counsel to address.

Sponsored by Venable LLP.

New Products Zone

Bayside Foyer, Level 1 BY KAREN BUTLER

The New Products Zone, one of the perennial favorite exhibits at SupplySide Global, is back this year. With spacious rows of individually showcased ingredients and finished products gathered in one place, attendees can quickly – or slowly, if you're more of a browser – get a handle on emerging trends and learn about the exhibiting companies behind them. You'll see lots of people taking pictures of the displays (and occasional QR codes); it's a great strategy for not forgetting the innovations or wearing out your shorthand!

Packaging Help Desk

Bayside Foyer, Level 1 BY CASSIE SMITH

You can't make a CPG product without packaging, but finding the right vendors, partners and materials is not always an easy task – especially with conflicting views about what even constitutes packaging that's sustainable or fit for purpose. If you need a hand, visit the Packaging Help Desk. We've partnered with the industry veterans at Informa's [Packaging Digest](#), so you'll have access to packaging experts who can chat specifics and point you in the right direction for good connections and solutions.

You don't even need an appointment! Just stop by in the Bayside Foyer and our team will do our best to help.



Level 1 Resource Centers BY SCOTT MILLER

GOED Omega-3 Resource Center

Booth #4155, Bayside, Level 1

The Global Organization for EPA and DHA Omega-3s is a nonprofit industry ally that champions all things eicosapentaenoic acid and docosahexaenoic acid. GOED serves as a voice for the omega-3 fatty acid industry by helping maintain global quality and purity standards (check out the GOED Monograph!), lobbying for positive change, and educating all who will listen – from health practitioners, governing bodies and the media, to researchers, retailers, consumers and beyond. Come to the Resource Center to gain access to market intelligence, find accurate information about the state of the industry, and pick up regulatory insights from experts in the know.

Produced in partnership with GOED; participating companies include Arctic Bioscience, Better Origin Ingredients, Fujian High Fortune Bio-Tech Corp., Lipid Analytical Laboratories, OLVEA Omega Solutions, Pharma Marine AS, Qingdao Seawit Life Science Co. Ltd., and Zhejiang Norbidar Biomedicine Co. Ltd.

IPA Pre-, Pro- and Post- Biotics Resource Center

Booth #6253, Bayside, Level 1

The International Probiotics Association is a nonprofit that works globally with regulatory bodies like World Health Organization (WHO) and Food and Agriculture Organization (FAO) to promote the safe and effective use of prebiotics, probiotics and postbiotics. It provides resource hubs (such as this one) at major events (like SupplySide Global) – which also gives industry professionals an excellent opportunity to connect over probiotic science. Don't miss out on this chance to meet key players in the biotics category and learn something new about the science, regulatory scene and beyond.

Produced in partnership with IPA; participating companies include Atlantia Clinical Trials Ltd., Benebios, Bioprox Healthcare, Blis Technologies Ltd., Facotek Inc., Kioga Inc., Modulate Biosystems, MusB Research, ProDigest, Solnul, Morinaga Milk Industry Co. Ltd., Synbiotic Health, and VitaQuest International LLC.

Make It With Dairy Resource Center

Booth #4223, Bayside, Level 1

For billions of people across the world, milk, cheese, ice cream and all other dairy delights are basically magic. Dairy ingredients not only taste great but often perform multiple roles within a recipe as if they were made for that purpose. In other words, dairy is a rockstar. And, at the Make It With Dairy Resource Center, hosted by the American Dairy Products Institute (ADPI), you'll get to see it perform. Learn all about dairy as an ingredient, review application guides for working with dairy-based ingredients, and gain opportunities to connect with like-minded peers.

Produced in partnership with ADPI; participating companies include Bluegrass Ingredients, Clofine Dairy & Food Products Inc., Continental Dairy Facilities, Grande Custom Ingredients, High Desert Milk, Hydrate, Idaho Milk Products, Numidia BV, and T.C. Jacoby & Co.

NEW! NAFFS Flavor Resource Center

Booth #2431, Bayside F, Level 1

This is the inaugural year that NAFFS – or the National Association of Flavors and Food-Ingredient Systems – has set up a Resource Center at SupplySide Global, and we couldn't be more honored and excited to have them (especially considering they have their own events to exhibit at!).

As a trade organization that represents food ingredient manufacturers and suppliers across the industry, NAFFS has its finger on the collective pulse of food and beverage across the country (and I'm guessing, well beyond). Visit this unique consortium of flavor and food-system aficionados to gain proprietary insights into the latest trends and innovations, learn all about cutting-edge flavor solutions, and make valuable connections to further your career.

Produced in partnership with NAFFS; participating companies include A.M. King, GloryBee Inc., Jeneil Biotech Inc., Target Flavors Inc., Trilogy Flavors, and Todd Street Inc.

SupplySide Bag Check

Wednesday and Thursday 7 a.m.-6 p.m., Friday 7 a.m.-3 p.m.

Bayside A, Level 1 or Bayside E/F Foyer, Level 1

BY HANK SCHULTZ

Getting the most out of your SupplySide Global experience means being as efficient as possible. Take advantage of the opportunity to drop off your baggage in a supervised area outside the show floor – whether you're just arriving and want to hit the Expo Hall asap, or to spare yourself the tedious trek back to your hotel on your way out of town. The time saved can be put to good use making new connections in the industry or fitting in that one last meeting. Best of all? **It's FREE.**

SupplySide Garden

6500 Aisle, Bayside, Level 1

BY HANK SCHULTZ

SupplySide Global is vast, busy and comprehensive, and – truth be told – for anyone who enters the Mandalay Bay properties and doesn't see the sun for days on end, it also can be quite overwhelming. The SupplySide Garden is a dedicated indoor haven (think green, and real trees!) to sit back, relax and recharge or to have a serene networking session sans interruptions. Swing by and get your garden on!

Sustainability Zone

Bayside Foyer, Level 1

BY CASSIE SMITH

Building sustainability into your supply chain is a worthwhile endeavor. If you're looking for inspiration or solutions for actionable sustainability, wander over to the Sustainability Zone. Here, you'll be able to see how SupplySide exhibitors and industry leaders have prioritized the health and wellness of the planet and its people in the Sustainability Solutions Showcase. Come draw inspiration on how to move the needle within this ever-growing area of business responsibility.

Tasting Bar

Booth #1816, Bayside F, Level 1

BY CHRISTINE KAPPERMAN

The Tasting Bar at SupplySide Global is exactly where you'll find me. Watching people taste, touch and discover something new pulls me in every time.

It's a "belly up to the bar" style of setup. You'll try prototype beverages, functional foods and dietary supplements right there, be able to read about how they came together, and even vote on your favorites. Sometimes

it's a familiar format done differently. Sometimes it's a lesser-known ingredient. Either way, follow the crowd.

Wherever people gather is where the real energy is on the show floor, and the Tasting Bar pulls in as much networking as it does R&D.

Participating companies include Axabio, Biovivo Science, Ciranda Inc., Concordix by Vitux, ECA HealthCare Inc., Hunan Huacheng Biotech Inc. (Adallen Nutrition Inc.), KD Nutra, Wixon, Zymebase Inc.

NEW! The Blend Lounge

Booth #7021, Bayside B, Level 1

BY JEN KIEFFER

Don't miss this DIY (do-it-yourself) spa experience! Get hands-on by blending your own spa-inspired wellness items or just leaning in to some R&R time at this one-of-a-kind show-floor destination.

What you'll find:

The Spa Studio: Treat yourself to a hands-on wellness escape where you'll create your own spa-inspired products using natural ingredients that pamper and inspire. Combine creativity with self-care and leave with custom-crafted goodies – and a little extra glow.

Wednesday: Essential-oil rollers

Thursday: Sugar scrubs

Friday: Essential-oil room diffusers

Additional features:

- Comfortable lounge seating and meeting space for networking and collaboration.
- An information desk – where else in the Expo Hall can you get the 411 while also relaxing with spa scents?
- Happy Hour on Wednesday, Oct. 28, from 3-5 p.m. – enjoy complimentary drinks and sweet snacks.

DIY items are subject to availability while supplies last.

Booth Receptions

Several exhibiting companies want to treat you like the VIP you are! Consider yourself invited to stop by to see what's shaking. Typically refreshments are served, and you can make some great new connections if you're not already familiar with the sponsoring companies.

Wednesday, Oct. 28

WeCare Probiotics Co. Ltd.

2:30-4:30 p.m., Booth #7806, Bayside B, Level 1

M2 Ingredients

3-4:30 p.m., Booth #2331, Bayside F, Level 1

Venable

3-4:30 p.m., Meeting Room #14, Bayside C, Level 1

Kaneka

3-5 p.m., Booth #4265, Bayside D, Level 1

MagneINNO

3-5 p.m., Booth #6145, Bayside C, Level 1

Kyowa Hakko

4-5:30 p.m., Booth #4365, Bayside D, Level 1

Monterey Nutra

4-5:30 p.m., Booth #2581, Bayside F, Level 1

PLT Health Solutions

4-5:30 p.m., Booth #4855, Bayside D, Level 1

Thursday, Oct. 29

Symrise

4-5:30 p.m., Booth #2364, Bayside F, Level 1



Upward and onward – here's a sneak peek at Level 2!

These features are open the following days/times, unless otherwise noted:

Shoreline, Level 2

Wednesday, Oct. 28 | 9 a.m.-4:30 p.m. **Thursday, Oct. 29** | 9 a.m.-4:30 p.m. **NEW! Friday, Oct. 30** | 9 a.m.-1 p.m.

Bark Park

Booth #700, Shoreline, Level 2

Wednesday, Oct. 28 & Thursday, Oct. 29, 9-11 a.m. and 1-3 p.m.

Friday, Oct. 30, 9 a.m.-1 p.m. (subject to puppy needs)

BY SONJA THOMPSON

If you're looking for me, there's a good chance you'll find me at the Bark Park. Because after countless hours of walking the gigantic bustling show floors and engaging in so many thought-provoking conversations, sometimes you just need a puppy.

Head to the Bark Park on Level 2 for cuddles, puppy kisses and a little oxytocin boost to recharge at SupplySide Global. Playtime hours are noted above, with some well-earned puppy nap time in between. And here's the best part: All of the puppies are available for adoption. You're welcome.

Sponsored by PreMark Health Science.

Explorer & Experience Lounge

Shoreline, Level 2

BY JEN KIEFFER

Want a private retreat from the show floor? The Explorer & Experience Lounge is an exclusive perk for upgraded pass holders, offering a comfortable, convenient escape just steps from the Shoreline Level 2 Expo Hall entrance. Skip the lines at the food court and fuel up with complimentary grab-and-go breakfast and lunch, plus coffee, tea and afternoon cocktails. Settle into relaxed seating at charging tables – the perfect spot to recharge your devices, catch up on work, decompress between meetings or simply enjoy a quiet moment before diving back in.

Only available to those who purchase an upgraded registration (Explorer Pass or Experience Pass).

Networking Pub

Booth #111, Shoreline, Level 2

BY SONJA THOMPSON

Sometimes the most valuable thing you take away from a big event isn't something you learned – it's someone you met.

The Networking Pub at SupplySide Global gives you plenty of chances to make that happen. Stop by for speed networking, newcomer-focused connections, mixers, partnership-focused conversations or simply a more relaxed place to meet people.

With different networking opportunities throughout the show (details on our scheduled gatherings can be found chronologically by day), there's a reason to stop by more than once. This space is designed to make connecting a little easier – and to leave room for the conversations you never planned or knew you needed.

New Exhibitor Zone

Shoreline, Level 2

BY CHRISTINE KAPPERMAN

You're invited to head to the second floor, now in its second year at SupplySide Global, to meet an incredible group of exhibitors. It's still a newer show area, but it's already known for housing the New Exhibitor Zone. Level 2 opens earlier than Level 1, so it's a great way to start your day with something extra fresh.

Just a reminder that a new exhibitor doesn't always mean new company. A candymaker with 100 years in the business is bringing functional candy capabilities – think sleep lollipops and beauty-from-within treats. A fifth-generation family-owned food company is exhibiting its grains for the first time. You'll also find state booths built around domestic products and economic development.



Put on your explorer's cap and prepare for discovery. The second floor has much more going on than just the New Exhibitor Zone, so budget time to purposefully walk it.

New Exhibitor Zone Lounge

Shoreline, Level 2

BY JEN KIEFFER

Good news! When you are completely bowled over by the fantastic array of new exhibitors at SupplySide Global in our New Exhibitor Zone, there will be comfy, soft seating available to catch you when you fall!

That's right – the cozy New Exhibitor Zone Lounge will be ready and waiting for you to enjoy for that catch-up chat, relaxing “me-time” zone out, or quick meeting with your best new friends-in-the-industry you met that day. Best part? It's right inside the most electric part of the show floor, on Level 2 where the buzz of fresh exhibitors is tangible.

Shoreline Snack Station

Shoreline, Level 2

BY NICK COLLIAS

Planning on getting through the week on free samples of energy ingredients alone? You must be new here. Head upstairs to Level 2, where you can get through your Expo Hall days a little less hangrily with real nourishment, traditional caffeine and flowing libations – all on us!

Morning Brews and Quick-Start Breakfast: Who needs that mile-long line at the big java chain when you can top off and blast off with free coffee each day on the show floor from 9 a.m. to noon? What's even better is that early(ish) risers who get to the Shoreline Snack Station between 9 and 10:30 can also enjoy a complimentary – and portable – breakfast to get the day started right. Nobody should be intermingling all those booth samples without a solid base in the belly.

Power Lunch: Casino and food court lunch-lines can be as long as the wait for overpriced coffee, and you already blew your per diem on that (hopefully) temporary tattoo. The only solution: Join us for complimentary grab-and-go lunch! Wednesday and Thursday, pick up some tasty vittles from noon to 1:30 p.m. With Friday's earlier end to the day, make a slight adjustment and fill up from 11:30 a.m. to 1 p.m.



Happy Hour: What could make happy hour happier?

If it started at 3 p.m. and spread throughout the room! Hit the Shoreline Level 2 for an afternoon decompression from 3-4:30 Wednesday and Thursday. You've earned it. Even better? Keep checking out exhibitors and attractions as you wind down your day.

Speed Networking

Networking Pub, Booth #111, Shoreline, Level 2

BY SONJA THOMPSON

We totally get it. Sometimes networking can be awkward. That's why we created these speed networking events. They're designed to help you spend less time wondering how to start a conversation and more time actually having one.

With one-hour sessions on Wednesday, Thursday and Friday (come for one or all!), you'll have three chances to meet a handful of industry peers for quick one-on-one chats. We'll even provide curated “conversation starters” to help break the ice:

[Wednesday](#), Oct. 28: 11:30 a.m.-12:30 p.m.

[Thursday](#) and [Friday](#), Oct. 29-30: 9:15-10:15 a.m.

You may make new professional contacts, exchange ideas or simply have some good conversations. Either way, you'll leave knowing a few more people than when you walked in.



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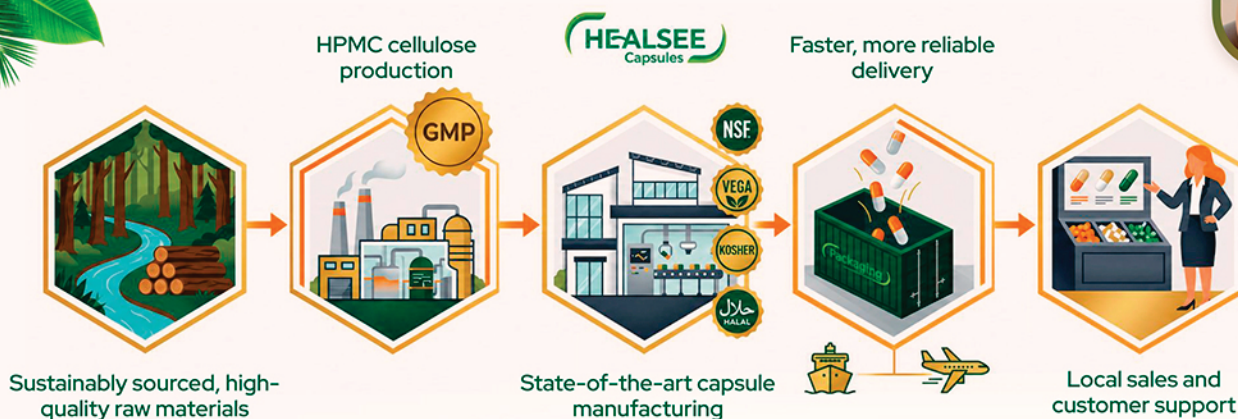


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PAID CONTENT

Company: Head Nutrition Group

Contact: Johnnie Chen

Title: President

Website: sdheadusa.com

SupplySide Global Booth #: 2457

SupplySide Global: What's hot digital issue Q&A

What makes your company's approach different from others in the market?

Head Nutrition Group manufactures and sells plant-based HPMC (hydroxypropyl methylcellulose) capsules under its Healsee® brand. We believe the best capsule starts with complete control of the manufacturing process. Healsee capsules are supported by the world's first vertically integrated HPMC capsule manufacturing platform, providing oversight from raw material production through finished capsules. This integration ensures consistent quality, reliable supply and dependable batch-to-batch performance.

With a proven 99%+ on-time delivery record, we're trusted by many of the top 10 private-label supplement manufacturers in the U.S., reflecting our scale, discipline and commitment to keeping production schedules on track.

Backed by 30+ years of expertise and U.S.-based support, we offer standard, delayed-release, liquid-filled and gelling-aid-free HPMC capsule solutions to help brands bring high-quality products to market with confidence.

What are you most excited to showcase at SupplySide Global this year?

SupplySide Global attendees will see our H-F-300 automatic hard capsule liquid filling and sealing machine through live demonstrations. The system fills HPMC capsules with solutions, suspensions, microemulsions and hot-melt formulations before sealing them in one continuous process to create leak-resistant, tamper-evident capsules. Visitors will see the engineering behind the technology, including servo-driven liquid dosing and integrated sealing for consistent, high-quality production. As demand grows for liquid-filled nutraceuticals, we showcase how our manufacturing capabilities and Healsee plant-based HPMC capsules enable brands to expand into innovative oral dosage formats.

What role does your company play in advancing the industry?

As consumer demand grows for cleaner, more sustainable and plant-based solutions, Head Nutrition Group

helps the nutraceutical and pharmaceutical industries move toward the next generation of delivery systems. We help brands bridge the gap between innovation and commercialization by combining expertise in cellulose science, capsule technology and application development.

By providing plant-based solutions that support evolving formulation needs, we help customers create products that align with changing consumer expectations while advancing modern supplement delivery.

How is your company preparing to meet the future needs of its customers?

Head Nutrition Group continuously invests in technology, manufacturing capabilities and technical expertise to support the future growth of the nutraceutical industry. This includes expanding our portfolio of advanced HPMC capsule solutions, strengthening our manufacturing capabilities and developing new delivery options that address emerging market trends.

With our vertically integrated approach and deep expertise in cellulose technology, we are positioned to support customers from formulation development through commercialization – helping them bring innovative products to market faster, more efficiently and with greater flexibility.

What's next for your company?

One of our most exciting milestones is the opening of our U.S. manufacturing facility in North Carolina. This \$65 million investment represents a significant step forward in our commitment to serving the domestic market with greater supply reliability, faster response times and localized manufacturing support.

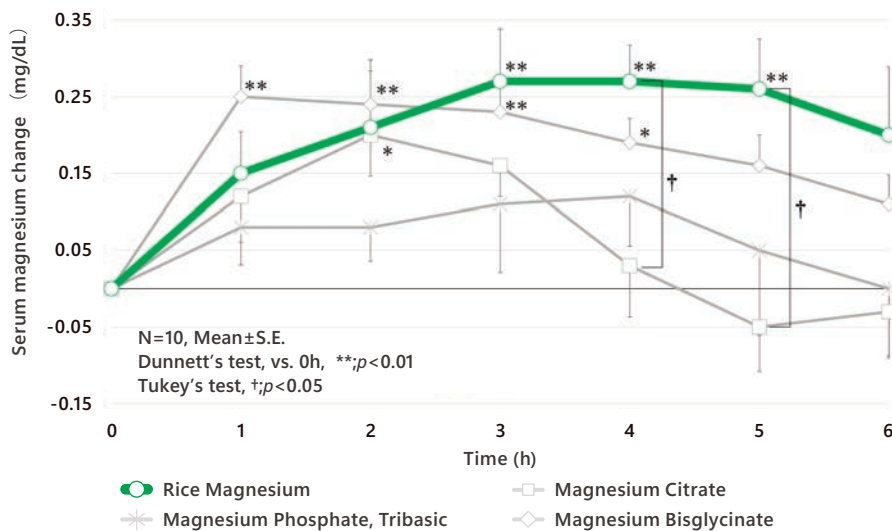
The facility will support production of our Healsee capsules and is expected to create more than 100 new jobs locally. Once operational, it will expand our global manufacturing capacity by more than 20 billion capsules annually, essential to helping customers strengthen supply chain resilience as global supply chains continue to face volatility and uncertainty.

RICE MAGNESIUM



A New Plant-Derived Source of Magnesium from Japanese Rice Bran!

Comparison of Magnesium Absorption by Source



**Sustained
Absorption**



**Long-Lasting
Blood Levels**



**Unique
Absorption Profile**



TSUNO

79 Years of Rice Bran Science

Since 1947, we have been creating value from Japanese rice bran through science and innovation for a circular future.



100% Vegan



Rice Bran-Derived



Made in Japan



Additive Free



NON-GMO



Company: Tsuno Rice Fine Chemicals Co. Ltd.

Contact: Yukari Umetsu

Title: Section manager

Website: tsuno.co.jp/products/fine-chemical

SupplySide Global Booth #: 6391

SupplySide Global: What's hot digital issue Q&A

What makes your company's approach different from others in the market?

Our strength lies in the expertise in rice bran science we have cultivated for more than 70 years since our founding in 1947, combined with our proprietary technologies that enable us to create new value from rice bran. Since our establishment in Wakayama, Japan, we have carried on our founder's vision of "contributing to society through businesses that support a stable food supply" and have continuously explored the potential of rice bran, a valuable resource from Japan's rice production.

Today, we operate across three core businesses: rice bran oil, fine chemicals and oleochemicals. From sourcing rice bran to research and development and manufacturing, we manage the entire process in-house. At the same time, we practice a circular approach to manufacturing by making the most of every part of rice bran and unlocking its diverse potential without waste.

In particular, through our fine chemicals business, we focus on the functional components found in rice bran and develop high value-added ingredients such as gamma-oryzanol, inositol, and rice magnesium for use in the food, health and beauty industries. By unlocking the potential of rice bran derived from Japanese rice, we are creating new possibilities as ingredients originating in Japan, offering new choices not only to the domestic market but also to customers around the world.

What are you most excited to showcase at SupplySide Global this year?

One of the materials attracting particular attention is rice magnesium, a rare plant-derived magnesium developed using our proprietary technology. Magnesium ingredients are commonly obtained by refining seawater or mineral sources or through synthetic processes involving chemical modification. In contrast, our Rice Magnesium is naturally derived and extracted exclusively from rice bran using our proprietary technology.

A clinical study conducted by our research team found that rice magnesium exhibits unique absorption characteristics

compared with other magnesium salts. The study identified a "gradual" and "sustained" absorption profile, indicating distinctive absorption behavior compared with conventional magnesium salts. Rice magnesium also demonstrates notable anti-caking properties. Tests have confirmed that it provides a stronger anti-caking effect than silica, a commonly used anti-caking agent.

Produced exclusively from rice bran sourced from Japan, rice magnesium is non-GMO and plant-derived. By utilizing rice bran, a valuable by-product that might otherwise be underutilized or discarded, it contributes to more efficient resource utilization and represents a sustainable ingredient with a lower environmental impact.

Through rice magnesium, we aim to unlock the potential of rice bran and provide a new plant-derived alternative for the global magnesium ingredient market.

What role does your company play in advancing the industry?

We leverage more than 70 years of rice bran research and proprietary technologies to create new value from this valuable resource, contributing to a circular economy in Japan and around the world.

How is your company preparing to meet the future needs of its customers?

Amid growing interest in plant-derived products, sustainability, and natural solutions, we remain committed to rigorous quality control, functional research and developing new applications for rice bran-derived products.

What's next for your company?

We believe our expertise can contribute to food security, health, poverty reduction and environmental sustainability worldwide. Through Japan's spirit of meticulous craftsmanship and innovation, we aim to share the potential of rice bran with the world.



SupplySide
Global

Booth
#3465

A Step Above Flavor: *Taste*

The indulgent, creamy chocolate baked into a midday snack bar. The crisp citrus of a refreshing, seasonal prebiotic soda. The surprising delight of an adaptogen candy. All without the distraction of functional ingredients.

Get good taste, from start to finish.

- Dedicated flavor lab
- Trend forecasting
- Smile-defining flavors
- Sustainable extracts
- Masking & modulation



Company: Virginia Dare

Contact: Philip Caputo

Title: Marketing and consumer insights manager

Website: virginiadare.com

SupplySide Global Booth #: 3465

SupplySide Global: What's hot digital issue Q&A

What makes your company's approach different from others in the market?

Some suppliers treat flavor as a finishing touch. We treat it as a foundational element that must work in partnership with function, format and formulation from day one. This idea shows up most clearly in how we work with customers. Our Carteret, New Jersey, headquarters was purpose-built around in-person collaboration: flavor and application labs, a sensory center and a pilot plant all under one roof. We know flavor might not be enough to make products successful on their own, but we also know products won't be successful without it.

What are you most excited to showcase at SupplySide Global this year?

Our sample menu this year includes examples of food and beverage applications that seamlessly mix function with indulgence, like our cherry limeade collagen gummy and our oatmeal cream pie-flavored cold brew oat milk latte made with MYCO-GNITION™ mushroom blend.

What role does your company play in advancing the industry?

We aim to help brands turn trends in the ingredient world into products consumers will crave. New functional ingredients, clean-label sweeteners and plant-based proteins are moving faster than ever, but innovation can only truly take off if the sensory experience holds up. We spend a lot of our R&D effort staying ahead of that curve, developing new masking and flavor technologies before an ingredient's off-notes become a barrier to adoption, rather than reacting after a brand hits a wall in the marketplace.

We also take seriously our responsibility to upholding and improving industry standards and sourcing practices, from leadership in organizations like FEMA (Federal Emergency Management Agency) to our longstanding relationships with vanilla farmers in Madagascar's SAVA (Sambava-Andapa-Vohémar-Antalaha) region.

How is your company preparing to meet the future needs of its customers?

Our new headquarters in Carteret gives us significantly expanded lab and pilot-plant capacity, and our product development lab in Pasadena, California, means West Coast customers get the same collaborative, hands-on experience. We've also brought in seasoned leaders in beverage, health and wellness and vanilla category management to deepen our strength in categories where we see the most customer demand.

On the technical side, we're continuing to build out our masking and modulation strategies for the next generation of functional ingredients like mushroom extracts, adaptogens and creatine, which all bring their own unique formulation challenges.

What's next for your company?

Our goal is to stay close to our customers and at the forefront of where the industry is heading. Multi-function formulations like energy plus protein or focus plus gut health are going to get increasingly complex, meaning the flavor science has to get more sophisticated too.

At the end of the day, our focus remains the same as it has for over a century – helping formulators create indulgent, craveable taste experiences for their consumers.



Product Development Theaters:

Fast insights into key scientific innovations for product developers

BY FRAN SCHOENWETTER

Longevity and beauty from within, bone health, the microbiome, mineral tech, metabolic wellness, dosage and delivery formats, women's wellness and more – check out this programming to get science-backed insights and a jump on new ingredient technologies to help develop your next winning products.

Mark your show app and be sure to make the most of what's offered on two Product Development Theaters over two days – Booth #7915 and #7881 – right on the show floor so you never miss a beat! The schedule is as of press time and subject to change.

Side note: If you're looking for a great place to do business on the final day of the Expo Hall, these spaces will be converted for meeting use – available to all – Friday during Level 1 show-floor hours.

Wednesday, Oct. 28

Product Development Theater A, Booth #7915, Bayside B, Level 1

11-11:20 a.m. PLT Health Solutions – Defining the longevity opportunity: Cellular and experiential solutions

11:30-11:50 a.m. innoBio – Organic vegan D3 & K2 reimagine bone and immune health

12-12:50 p.m. Biotropics Malaysia – The \$4.5 billion testosterone opportunity: Getting the science right

1-1:20 p.m. Wecare-Probiotics – Women's health across life stages: Translating probiotics science into real-world application

1:30-1:50 p.m. IFF Health Sciences – Menopause by design: Building better women's health solutions

2-2:50 p.m. SIRIO – Innovative dosage form

3:00 - 3:20 p.m. Abolis – Microbial biotechnology for ingredient innovation and manufacturing

3:30 - 3:50 p.m. Indena – A new ally to preserve your healthy appearance: Cenextra® pioneers a new era of healthy aging

Product Development Theater B, Booth #7881, Bayside B, Level 1

11-11:20 a.m. Certified Laboratories – Can consumers trust your product? Building a testing program that protects brands and earns confidence

11:30-11:50 a.m. BGG – Metabolic resilience and cognitive vitality across the lifespan

12:30-12:50 p.m. Cococrystal – Cococrystal technology: An effective method to improve absorption and boost stability for difficult ingredients

2-2:20 p.m. Solron – Solron: Intelligent, gentle, plant-based iron delivery

2:30-2:50 p.m. Greenvit – Aronia – microbiota dialogue: Mechanistic insights within the gut system



Thursday, Oct. 29

Product Development Theater A, Booth #7915, Bayside B, Level 1

11-11:20 a.m. ArcticSource1 – Fish collagen: Understanding the marine choice

11:30-11:50 a.m. Balchem – Unlocking opportunities for fortification: Trends, applications and innovation in functional foods and beverages

1-1:20 p.m. Japan Bio Science Laboratory – NSK-SD®: Something NEW for cardiovascular support

1:30-1:50 p.m. TopGum – How gummies win: Innovation driving the future of women's and gut health

2-2:20 p.m. Ourvita – Beyond the ingredient: How great science becomes a great product

2:30-2:50 p.m. SuanNutra USA – From scalp to glow: The new science behind visible radiance

3-3:20 p.m. Actylis – CrystalMg™ Magnesium Bisglycinate, A clear solution for beverages

3:30 - 3:50 p.m. Bionap – VERBALIEF™: The evolution of active and sport nutrition

Product Development Theater B, Booth #7881, Bayside B, Level 1

11-11:20 a.m. Imbibe – Today's developer's toolbox: Balancing color, flavor and function

11:30-11:50 a.m. AIDP – Beyond the ingredient: Creating functional beverages that win

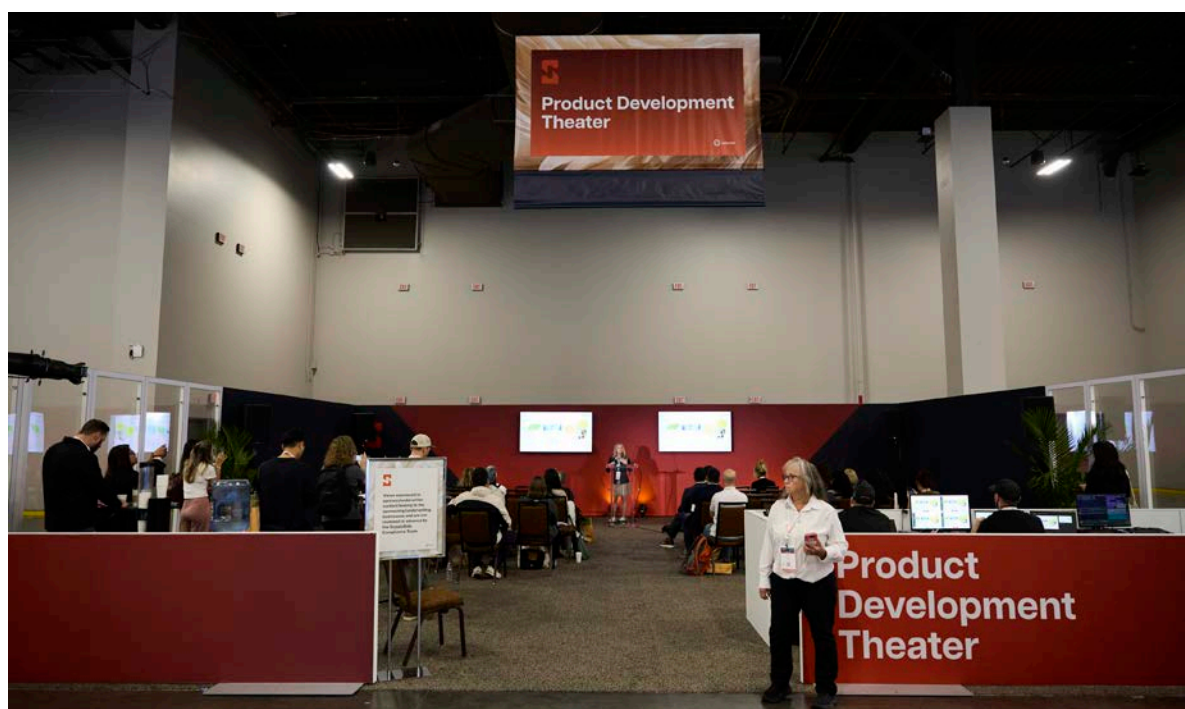
12-12:20 p.m. Captisol by Ligand – Beyond berberine: Enhanced formulation for metabolic health

12:30-12:50 p.m. Rousselot – Cognitive clarity from next-generation collagen peptides

1-1:20 p.m. Ingiabio – Taste the future of clean-label sugar reduction

2-2:20 p.m. Kerry – Supporting women's health across every life stage: Science, nutrition and practical solutions

3:30-3:50 p.m. Saanroo – Advancing metabolic health: Clinical insights on oleoylethanolamide (OEA)



Concordix®

Booth 5381
SupplySide®
Global

Smarter

Supplement

Delivery

The first supplement Designed for Your Body.

Concordix® transforms nutrient delivery with a stable chewable emulsion that enhances bioavailability. By unlocking high-potency, multifunctional formulations with exceptional taste, Concordix® bridges the gap between science and consumer compliance.

Visit **Booth 5381 at SupplySide Global** or book an advance meeting at concordix.com





Company: Concordix®

Contact: Catherine Nardone

Title: VP Marketing

Website: concordix.com

SupplySide Global Booth #: 5381

SupplySide Global: What's hot digital issue Q&A

What makes your company's approach different from others in the market?

What makes Concordix® different is that we approach supplement delivery from both a science and consumer experience perspective. Our patented chewable emulsion technology delivers nutrients through submicrometer droplets that leverage the body's natural digestion process, offering up to 45% greater absorption than traditional softgels. At the same time, Concordix offers a convenient, great-tasting format that can accommodate high payloads and multiple active ingredients in one chew. This combination of delivery science, formulation flexibility and consumer appeal gives brands a powerful platform for creating supplements that are both effective and enjoyable to take, while helping overcome many of the formulation challenges associated with traditional delivery formats.

What are you most excited to showcase at SupplySide Global this year?

We're especially excited to showcase the expansion of Concordix into microbiome wellness with our Concordix postbiotics platform. We'll be featuring FortiBiotic, which combines Humiome® Post LB with vitamin D3, and BeautyBiotic, which combines Plenibiotic™ with biotin. Both postbiotics are clinically studied, with concepts connecting microbiome health to benefits such as immune resilience and beauty from within.

We'll also showcase our Skin & Hair Vitality Complex, combining Ceramosides™ and biotin in a peach flavor. Supported by clinical studies on hair growth and strength, in addition to skin hydration and elasticity, the concept addresses growing interest in beauty-from-within products. With the hair care market growing faster than the larger skin care market, the concept is especially timely, offering greater value to consumers through complementary skin and hair benefits.

What role does your company play in advancing the industry?

Concordix is helping advance the industry by challenging the traditional trade-offs between efficacy and consumer experience. Our delivery technology enables brands to

combine challenging active ingredients in a convenient, great-tasting format, while offering flexibility in payload, active ingredient combinations and formulation performance. This opens new possibilities across growing wellness categories, from microbiome health to beauty and beyond, while giving brands new ways to differentiate their products and respond to evolving consumer expectations.

How is your company preparing to meet the future needs of its customers?

We're preparing for the future by continually advancing the Concordix technology and staying closely attuned to evolving consumer and health trends. We're expanding opportunities to further enhance nutrient absorption, deliver more active ingredients and combinations, improve formulation performance and create new flavor experiences. At the same time, our understanding of emerging trends helps us identify opportunities, address formulation challenges and develop validated product concepts that can help brands move more quickly from idea to differentiated product.

How is your company preparing to meet the future needs of its customers?

What's next for Concordix is continued expansion of the platform – both in the ingredients we can deliver and the health benefits we can address. Our innovation in microbiome wellness is an exciting example, bringing postbiotics together with complementary nutrients to create targeted concepts spanning areas such as immune resilience and beauty from within – with more on the horizon. Looking ahead, we'll continue exploring new ingredient combinations, health categories and formulation possibilities that leverage Concordix technology. Our goal is to give brands an increasingly versatile innovation platform for creating differentiated, multi-benefit supplements that combine science, stability and efficacy with the enjoyable experience consumers increasingly expect and love from their Concordix supplements.

GMP Training

Once again in 2026, SupplySide Global is partnering with NSF International to offer a variety of GMP (good manufacturing practice) Training courses spanning key regulatory topics to help your business stay compliant with FDA and beyond. NSF training consultants will deliver this vital industry information in the Lower Level South Pacific Ballrooms, Monday, Oct. 26-Tuesday, Oct. 27.

In a nod to sustainability – and also in partnership with NSF – both of the GMP Training lunches Monday and Tuesday will be zero-waste meals, meaning they will leave no waste behind, from ingredients to packaging.

Monday, Oct. 26

GMP Training: 21 CFR 111 dietary supplement GMP overview part 1

8 a.m.-5 p.m., South Pacific Ballroom A, Lower Level

Attend an extensive two-day training course on 21 CFR 111 – the cGMPs in manufacturing, packaging, labeling or holding operations for dietary supplements. These guidelines are intended to be applicable to dietary supplements as defined and covered by the Code of Federal Regulations in 21 CFR 111, but may also be applied to dietary ingredients and other components. The course provides an in-depth review of the regulation and provides case studies to review recent FDA warning letters issued to dietary supplement companies for noncompliance with 21 CFR 111 GMPs. Part two of this course takes place Tuesday.

Training consultant: Vijay Bachus, NSF International.

This training is offered in partnership with NSF International. Additional registration is required.

GMP Training: Dietary supplement claims substantiation

8 a.m.-3 p.m., South Pacific Ballroom C, Lower Level

The labeling and promotion of your dietary supplement products are the most visible ways that FDA and FTC can track your compliance with federal regulations. A perfect complement to Tuesday's "Dietary supplement labeling compliance," this course will go over in detail each type of permitted claim that is available to you and the criteria for making each one. We will cover FDA and FTC standards for substantiation. We will also go over how to build the substantiation for each claim that FDA and FTC require to ensure your claims are accurate and not misleading,

and how you can avoid making implied claims which could lead to regulatory enforcement. Participants will learn how public knowledge of FTC and FDA enforcement actions affect business performance, enforcement/litigation trends and other responsibilities of dietary supplement manufacturers such as structure/function claim notification.

Training consultant: Jennifer Alfrey, NSF International.

This training is offered in partnership with NSF International. Additional registration is required.

GMP Training: Vendor qualification and audit

8 a.m.-5 p.m., South Pacific Ballroom D, Lower Level

This course is designed to give people who want to improve quality in their facility – and who already have a basic understanding of the dietary supplement GMPs – the knowledge and skills necessary to qualify suppliers. Since the evaluation of all types of suppliers often involves auditing, this course will incorporate a fresh look at the process of auditing, as well as the skills and techniques necessary to get the most from these activities. The auditing skills and techniques learned in this course are independent of the type of auditing or the standard being audited. These skills and techniques will be useful when conducting internal audits, as well as performing audits of suppliers.

Training consultant: Shawn Ludlow, NSF International.

This training is offered in partnership with NSF International. Additional registration is required.

Tuesday, Oct. 27

GMP Training: 21 CFR 111 dietary supplement GMP overview part 2

8 a.m.-5 p.m., South Pacific Ballroom A, Lower Level

This session is part 2 of a training course on 21 CFR 111, the cGMPs in manufacturing, packaging, labeling or holding operations for dietary supplements. These guidelines are intended to be applicable to dietary supplements as defined and covered by 21 CFR 111, but may also be applied to dietary ingredients and other components. The course provides an in-depth review of the regulation and provides case studies to review recent FDA warning letters issued to dietary supplement companies for noncompliance with 21 CFR 111 GMPs.

Training consultant: Vijay Bachus, NSF International.

This training is offered in partnership with NSF International. Additional registration is required.



GMP Training: Dietary supplement labeling compliance

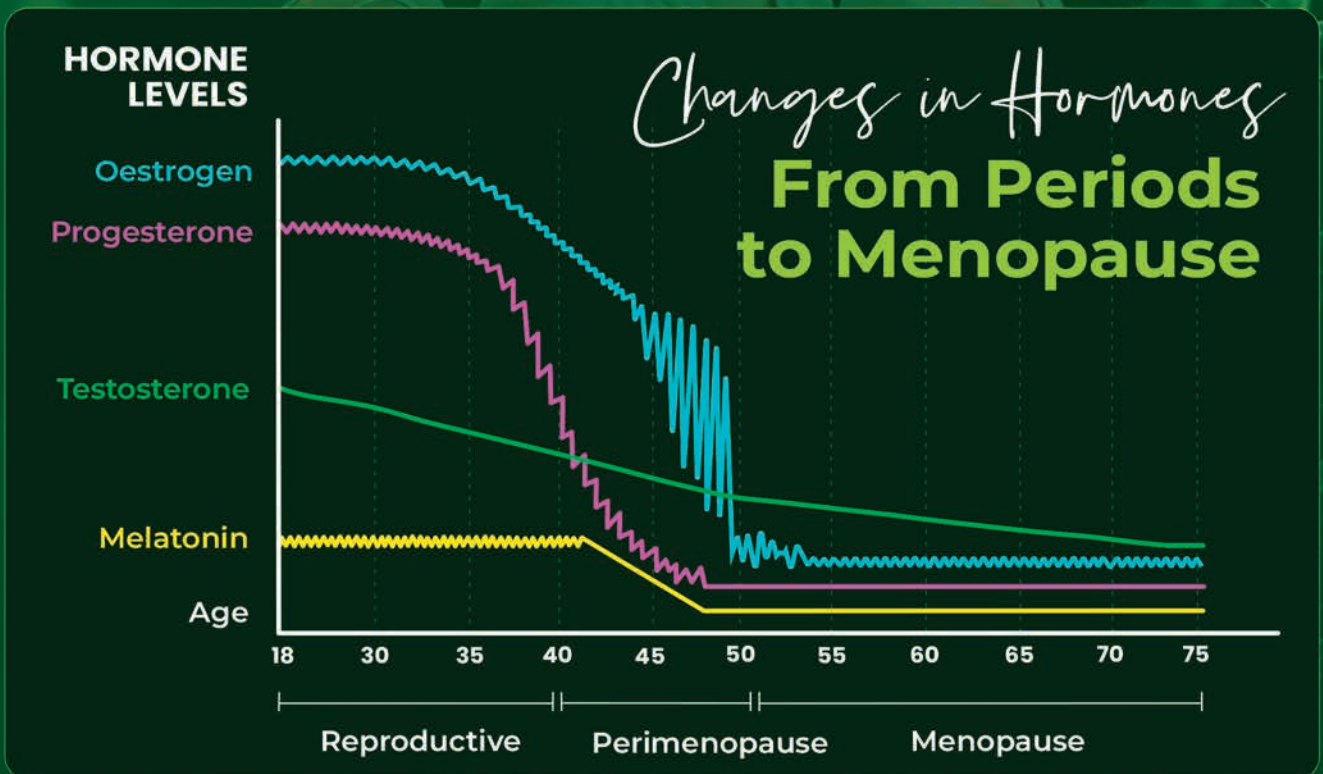
8 a.m.-3 p.m., South Pacific Ballroom C, Lower Level

It is up to dietary supplement manufacturers to ensure their supplement labels are compliant before they go to market; however, the regulations can be confusing and difficult to interpret. Label noncompliance can cause your product to be considered misbranded and subject to FDA regulatory action. Learn about the regulations that govern dietary supplement labeling, including what can be considered a dietary supplement, mandatory aspects on the principal display panel, Supplement Facts formatting, ingredient lists, types of permitted claims, enforcement/litigation trends, and other responsibilities of dietary supplement manufacturers such as adverse event reporting. A perfect follow-up to Monday's "Dietary supplement claims substantiation" course, this session is interactive, with hands-on exercises. Bring your questions and prepare to interact with the instructor and your peers in the industry.

Training consultant: Jennifer Alfrey, NSF International.

This training is offered in partnership with NSF International. Additional registration is required.

Shatavari
One Dose can't fit every woman's biology.



aspurus
300 mg

aspurus
500 mg

aspurus
250 mg

Three Hormonal Life Stages.
Three Different Doses.

aspurus[®]
Most Innovative Shatavari

Life stage optimized dose

Company: aspurus by Waleria

Contact: Komal Baldwa

Title: CEO

Website: aspurusshatavari.com

SupplySide Global Booth #: 4646

SupplySide Global: What's hot digital issue Q&A

What makes your company's approach different from others in the market?

We offer a life-stage-optimized dose of shatavari.

aspurus has been studied at 250 mg, 300 mg and 500 mg, providing clinical dose evidence for different hormonal life stages. This establishes a life-stage-optimized dosing approach rather than a one-dose-fits-all model and gives formulators more flexibility to innovate for specific consumer populations.

Different life stages. Different clinical dose evidence.

Reproductive age, perimenopause and postmenopause bring different hormonal and physiological environments, as well as distinct symptom patterns. Yet most ingredient studies continue to use a broad population (18-65 years) with a single, static dose.

Women experiencing low libido is not one homogeneous population.

An 18-year-old woman of reproductive-age and a 49-year-old perimenopausal woman may report the same libido concern, but their hormonal and physiological contexts are very different. Our personalized clinical studies are designed to provide life-stage-specific solutions.

We give formulators greater flexibility to develop differentiated, life-stage-specific, evidence-based formulations supported by broader outcomes and claims.

aspurus has completed five clinical studies across reproductive, perimenopausal and postmenopausal women, covering broader outcomes, including significant improvements in:

- Brain fog
- Fatigue
- Joint health
- Libido
- Irritability

Our next-generation studies look beyond symptom frequency alone, reporting significant outcomes in both the frequency and intensity of symptoms to support the development of solutions for women consumers today.

We understand clearly that in real life, one woman may have one hot flash lasting four minutes, while another woman may experience four hot flashes lasting 30 seconds each. For formulators, this matters because symptom frequency alone may not fully capture the consumer experience – or the potential value of a formulation.

aspurus shatavari root extract mimics the root's phytoprofile and is designed to preserve the seven bioactives and 5% shatavarins. aspurus mimics the native full-spectrum architecture of shatavari root.

It has been clinically studied to validate life-stage-optimized dosing for each hormonal stage.

What are you most excited to showcase at SupplySide Global this year?

We are unveiling two new clinical studies on postmenopausal women and premenstrual syndrome (PMS).

The postmenopausal study focuses on genitourinary symptoms, vaginal dryness, cognitive function, sleep and overall menopausal symptom burden. The PMS study evaluates symptom severity across mood, stress and anxiety, fatigue, sleep, menstrual cramps, bloating and daily functioning.

Register for our [Breakfast Brief: Shatavari personalized: Does one static dose fit every life stage?](#)

Or meet us at Booth #4646.



Glossary

Commonly used industry acronyms

Folks who have been in the industry a while aren't even phased by the barrage of acronyms. However, for the rest of us mere mortals, keeping up can be a PITPB (pain in the ... proverbial butt).

This listing is a mere fraction of popular industry jargon, but it includes the most common terms we use and that you're likely to find in this digital magazine – and at SupplySide Global!

ABC: American Botanical Council

ADPI: American Dairy Products Institute

AHPA: American Herbal Products Association

AI: artificial intelligence

CFR: Code of Federal Regulations

cGMP: current good manufacturing practice

CoA: certificate of analysis

CPG: consumer packaged good

CRN: Council for Responsible Nutrition

DHA: docosahexaenoic acid

DSHEA: Dietary Supplement Health and Education Act of 1994

EPA: eicosapentaenoic acid

FDA: Food and Drug Administration

FTC: Federal Trade Commission

GLP-1 RA: glucagon-like peptide receptor agonist

GMO: genetically modified organism

GMP: good manufacturing practice

GOED: Global Organization for EPA and DHA Omega-3s

GRAS: generally recognized as safe

IFT: Institute of Food Technologists

IPA: International Probiotics Association

M&A: mergers and acquisitions

MAHA: Make America Healthy Again

NAD, NAD+: nicotinamide adenine dinucleotide (+ is the oxidized form)

NAFFS: National Association of Flavors and Food-Ingredient Systems

NASC: National Animal Supplement Council

NBJ: Nutrition Business Journal

NDI: new dietary ingredient

NDIN: new dietary ingredient notification

NPA: Natural Products Association

OTA: Organic Trade Association

PBFA: Plant Based Foods Association

R&D: research and development

RTD: ready to drink

UNPA: United Natural Products Alliance

USDA: U.S. Department of Agriculture

USP: United States Pharmacopeia

WIN: Women In Nutraceuticals