



An invitation to subscribe to the fourth

Gira Ingredients Club

Building added value by turning today's complexities into tomorrow's opportunities

Wednesday, September 9th, 2026, in Geneva

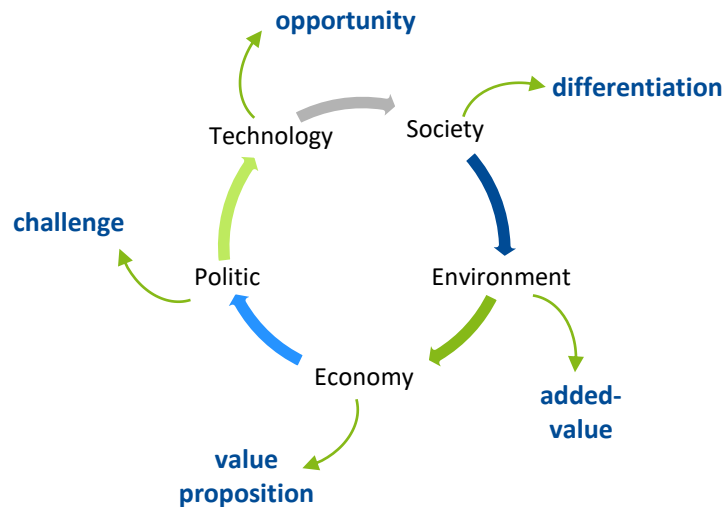


WHO IS GIRA ?

Gira is a **leading strategic market consultancy firm**, founded in 1970 and renowned for its **expertise and professionalism** by key food industry players.

Gira works across **all levels of the food industry value chain**, from farm inputs to packaged consumer goods. With a **vast network of international experts, contacts and clients** in the **dairy, meat, bakery and ingredients sectors**, Gira has the unique ability to bring together key industrial operators and conduct unbiased market analysis. Our **long-standing reputation** in the global market opens doors for us to the most knowledgeable and trustworthy sources of information.

Our **neutral position** allows us to provide reliable and comprehensive market analysis, **offering the most unbiased strategic insights for your business.**



THE GIRA INGREDIENTS CLUB (GIC): BUILDING ADDED VALUE BY TURNING TODAY'S COMPLEXITIES INTO TOMORROW'S OPPORTUNITIES

Share insights with players from all horizons

Gira created the **Gira Ingredients Club** with the clear mission to foresee **animal, plant and novel ingredients market evolution**. While these sectors become increasingly interconnected, the Gira Ingredients Club is a unique event where ingredients suppliers and users from all horizons come together to share insights and opinions about common **opportunities and challenges** in their sectors.

Understand today's ecosystem. Shape tomorrow's trends

The Gira Ingredients Club is more than just a conference, is a strategic think tank designed to answer one simple, but crucial, question: "What will happen tomorrow, and how will it impact your business?" We examine technologies and trends - from the most fundamental trends to new opportunities and advancements - to identify potential new value propositions for ingredient suppliers and their customers.

Gira acts as both a consolidator and facilitator, showcasing the future of your sector and helping connect businesses around shared issues. Join the Gira Ingredients Club to help you understand today's challenges and shape tomorrow's opportunities!

Our objective is to foster an ecosystem that connects large corporations, investors, and start-ups - enabling dialogue around the trends and technologies shaping the future of ingredients

A FULL DAY OF PRESENTATIONS AND EXCHANGES DESIGNED TO HIGHLIGHT SHORT AND LONG-TERM TRENDS AND CULTIVATE HIGH-LEVEL DISCUSSIONS

- The conference will feature in-depth analyses by Gira on dairy **protein demand** and its **implications for suppliers, formulators, and end customers**. Topics include **price** forecasts, both short- and long-term **balance between supply and demand**, and the **match between our physiological needs** and the “**protein-everything**” trend.
- **Alternatives to dairy proteins** continue to develop in terms of the **offer** (new sources, new technologies and new extracts), **solutions provided** (improvements in taste and texture, new functionalities), and **scalability and industrial deployment**. At the same time, the **hybrid phenomenon** continues to gain ground in the meat and dairy sector. We will therefore take a closer look at the **opportunities offered by hybrid formulations**, with real-world examples highlighting the benefits of these products, from clean labelling to cost reduction.
- In addition to its macronutrients, milk is packed with **powerful bioactive compounds**, whose extraction depends on various factors such as **technical feasibility** and the **level of understanding** of each ingredient, **which** in turn **determines demand**. Based on technical and market assumptions, we will try to define **what the ingredients of tomorrow could be**, from **brand-new bioactives** to **premium versions** of well-known milk or whey proteins?

NETWORKING IS A KEY FEATURE OF THE CLUB, WHERE PEER-TO-PEER EXCHANGES OFFER VALUABLE INSIGHTS INTO CURRENT CHALLENGES AND OPPORTUNITIES WITHIN THE INDUSTRY

- Dedicated networking breaks - including with Gira Dairy Club members, which brings together 70+ high-level participants from the international dairy industry - create even more opportunities for cross-sector exchange.

KEEP INFORMED

- As new challenges emerge, Gira is dedicated to keeping you informed and engaged throughout the year through a series of webinars and additional communications - designed to deliver fresh insights and nurture continuous collaboration.

INGREDIENTS COVERED IN THE GIRA INGREDIENTS CLUB RESEARCH

Dairy Sources

Whey & milk proteins, lactose, MFGM, phospholipids, other fats, lactoperoxidase, lactoferrin, other bioactive proteins, etc.

Plants Sources

Proteins (pea, soy, wheat, etc.), starch, fibers, vegetable oils, etc.

“Novel” Sources

Fermentation (biomass & precision), cell-based alternatives

Animal-based

Collagen, ovalbumin, keratin, etc.

The 9th of September:



One-day Conference

- Full day of exclusive and in-depth presentations, complemented by interactive roundtable discussions
- Subscription includes one-night accommodation and lunch and networking dinner for one delegate



Networking opportunities

- Connect with high-level industry players: CEOs, strategy planners, sales, procurement directors, start-ups, ...
- Join 30+ international dairy and ingredient companies



Optional add-on: Attend Day 2 of the Gira Dairy Club (GDC)

- Take advantage of the opportunity to stay ahead of the curve on the evolution in the dairy industry
- The GDC takes place September 9th & 10th, at the same venue: increasing networking opportunities

Throughout the year:



Two webinars with Gira experts

- We track the hottest topics all year to ensure you're always informed at the highest level
- Help us to select the next hot topics!



Study Discounts

- 15% discount on multi-client studies for GIC members
- 2025 studies: Yellow Pea Protein market in Europe, Fats in Bakery, etc.

The Gira Ingredients Club 4th Annual Conference

Thursday, September 9, 2026 - Hotel President, Geneva

A one-day event set in a 'club' environment to facilitate knowledge sharing, high-level insights and valuable connections within the ingredients sector

Wednesday, September 9th - 10:00 AM

Gira Ingredients Club Members-Only conference

Deep dive into the world of ingredients. Exclusive access throughout the day to:

- Key developments, trends, hot topics and forecasts for the upcoming year.
- High-level insights shared through engaging presentations, providing exclusive data and market knowledge, obtained through Gira's extensive network and discussions within the industry.
- Insightful discussions with Gira during the conference, during which we will present key trends impacting the global ingredients sector.
- Presentations from Gira's experts and external key speakers.

Networking Dinner (Gira Ingredients Club & Gira Dairy Club members)

- Join Gira to close the Gira Ingredients Club experience with an exclusive networking dinner, bringing together Gira Ingredients Club and Gira Dairy Club conference attendees...the perfect opportunity to connect, share outlooks and opinions, and enjoy a sociable evening in great company.



Agenda (to be finalised)

Session 1: High protein demand: for how long? Up to how much?

- The "protein everything" trend: renewals of personalised nutrition, healthy ageing, sports, and active nutrition.
- Short-term impact of the growing demand for dairy proteins on prices, product composition, and product offerings.
- New evidence on physiological protein needs: towards personalised recommendations?
- Long-term impact of the high protein demand: where will the growth in protein production come from?

Session 2: How can a formulator deal with record protein prices?

- Increased consumer prices, reduced margin, lower quantities...are these "basic" answers sustainable?
- The potential of hybrids: what opportunities can plant-based precision fermentation, biomass fermentation, and yeasts offer for dairy ingredients?

Session 3: The dairy ingredients of tomorrow

- Technological advancements: what could they enable?
- What will be the new milk fractions and bioactives: casein fractionation? peptides? IgG?
- Milk and whey proteins going premium: market trends and added-value of clear whey, microparticulated proteins, etc.

Time will be allocated for questions and discussions among GIC members and the Gira team.

MEMBERSHIP FEE

The **Membership fee for the 2026 edition** of the Gira Ingredients Club is **EUR 4,000 (excluding applicable taxes)**.

- **Special discounted price for Start-ups**

If you are a start-up, you are eligible for a discounted Gira Ingredients Club 2026 membership fee of **EUR 2,500**.

- **Optional Add-On – Attend Day 2 of the Gira Dairy Club**

Gira Ingredients Club members who wish to attend **Day 2 of the Gira Dairy Club on Thursday September 10th** can do so at a special price of **EUR 3,000**.

Full membership fees include:

- **Conference attendance:** for one delegate at the GIC Members’ Conference on September 9, 2026.
- **Presentations & recordings:** access to electronic copies of all presentations and conference recordings (available for 2 months, subject consent of external speakers).
- **Accommodation & meals:** one night accommodation on September 9 and all meals during the conference Hôtel N’vY Geneva, for one delegate from each member organisation. There is an option to appoint a second delegate to attend. Please contact Gira to discuss.



- **Year-round access to insights:** complimentary access to Gira exclusive ingredients webinars and ongoing insights throughout the year.
- **Discount on special focus studies:** benefit from **15% discount** on Gira’s in-depth special focus studies.

Summary of Membership Fees and options

	GIC membership	GIC membership PLUS Day 2 of Gira Dairy Club conference
One delegate rate	EUR 4,000	EUR 7,000
Start-up discounted rate	EUR 2,500	EUR 5,000
Two delegates	Contact Gira	Contact Gira



GIC CLIENTS AND ATTENDEES



FEEDBACK FROM GIC MEMBERS

"...thrilled by the level of depth prevailing in the understanding of the global dairy market. A great venue to meet a great number of sharp experts in the dairy business gathered at the same time in the same conference center!

"...content plus the calibre of speakers and attendees was excellent..."

"...having a focused forum addressing the trends, challenges, opportunities and market dynamics for ingredients was great..."

"...the learning experience from this meeting has been extremely beneficial and I see fostering continual engagement amongst the attendees creating a cohort..."

"...a really good networking opportunity..."

"...speakers were all very good and the content of the conference was fantastic..."

"...excellent and fascinating..."

Ingredients Club Conference Agenda 2025

Thursday 11th September 2025
Hotel President, Geneva, Switzerland

- 8:30 Pre-workout session: Introduction GIC conference 2025. Mylène Potier & Laurène Bajard, Gira
- Session 1: Consumers' trends: what opportunities (and threats) for Ingredients?**
- 9:00 GLP-1, the new driver of protein demand. Elizabeth Bonnard, Mylène Potier, Gira
- 9:30 With consumers eagers to eliminate added sugars and artificial sweeteners from their diets. How do you deliver taste that delights while meeting their expectations? Matthieu Bertoux, Ingredion
- 10:15 Dairy lessons meet plant protein: The new era of ultra-processed food reformulation. Emma Teuling, NIZO
- 11:00 Hydration break
- Session 2: Towards a hybrid world?**
- 11:20 Alternative proteins ingredients: key drivers. Laurène Bajard, Gira & Denis Chéreau, Improve
- 12:20 Crack the code of the high protein using precision fermentation, challenges & opportunities. Hélène Briand, Verley Food
- 13:05 Intra-workout recovery
- 14:15 Optimisation of proteins and bioactives effects. Dr Brian Keogh and Jean-Claude Bacos, Nuritas
- 14:45 Hybrid meat products: strategic insights into the next wave of protein innovation. Fanny Dézert, Mane
- 15:30 Vitamin boost
- Session 3: Ingredients and added value**
- 16:00 Market developments and emerging trends in applications and products in Europe and China for high-value dairy ingredients such as LF, CBP, and IgG. Steffen Schmidt & Dr. Hans-Jürgen Heidebrecht, Mercurius Production GmbH
- 16:45 From ingredients to solution & technical support provider. Gwenaëlle Pasquero, Food ingredient expert
- Conclusion
- 17:30 Post-workout recovery



Christophe Lafougere

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Christophe Lafougere, CEO of Gira, is directly responsible for Gira's assignments within the global dairy sector. He has been directing Gira's consulting and research activities in the dairy sector for over 30 years, covering all aspects of production, collection, processing and marketing, spanning across the major dairy-producing and consuming regions worldwide.



Mylène Potier

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Mylène Potier, Ingredients Director at Gira, has been responsible for all studies and research related to technical dairy ingredients for over 10 years. Mylène has a PhD in Human Nutrition with particular reference to milk proteins. She supervises a team of consultants who bring a wealth of experience from various individual and multiclient studies carried out over the years in the dairy and ingredients sector.



Laurène Bajard

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Laurène Bajard, Senior consultant with Gira for over 5 years, has an extensive understanding of the food industry, from production to marketing. Her expertise lies in the dairy sector and alternatives markets such as plant-based and precision fermentation. Currently, she is dedicated to exploring innovation, emerging technologies, strategic approaches and investments within the dairy and meat alternatives sector.



Guy Kientz

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Guy Kientz, Senior Advisor with Gira, has extensive expertise in the food ingredients industry, including dairy. He has occupied senior management positions in renowned companies in Europe, the United States and Asia Pacific, mainly Japan and Singapore. Guy brings his expertise in strategic consulting, project management and M&A to the Gira team.



Elizabeth Bonnard

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Elizabeth Bonnard, a consultant in Gira's Ingredients division, is specifically responsible for issues relating to new product launches, innovation research and consumer trends. Elizabeth is a Food and Health engineer, specialising in prevention, nutrition and health benefits.

MAIN GIRA DAIRY CLIENTS

Agropur	Euclait	Lactalis
AHDB	EU Commission	Land O'Lakes
Arla Foods	Ferrero	Prolactal
BEL	FIT	Sealed Air
Bord Bia	Fonterra	Sodiaal
Comital	FrieslandCampina	Solarec
Coveris	IFF	Tirlán
Danone	Inalpi	USDEC
DMK-Group	Kerry	Valio
dsm-firmenich	Eurial	Yili
	Eurosérum	

MAIN GIRA INGREDIENTS CLIENTS

Agropur	Eurosérum	Laiterie des Ardennes
Alpavit	FIT	Mercurius Production
Bord Bia	Fonterra	Neste
Clasado	GEA	Olam
Corman	IFF	Saputo Dairy UK
Depthfield GmbH	Inalpi	Standing Ovation
DMK-Group	Isigny Sainte-Mère	USDEC
Eurial	Kerry	Verley Foods
	Lactalis Ingredients	