

Functional future

Dr Fumiaki Abe
of Morinaga, Japan



PLUS ■ **INGREDIENT TRENDS**
Pre and probiotics

■ **SPECIAL REPORT** ■ **PROCESSING** ■ **INSIGHT** ■ **EVENTS**

Desserts and snacks Automation and robotics Plastic packaging Vitafoods

PLUS worldwide product innovation, industry and technology news

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