



The World's Food Processing and Packaging Marketplace

OCTOBER 28-31, 2009
McCORMICK PLACE • CHICAGO, IL, USA

Two Co-Located Events



International Dairy Foods Association
Milk Industry Foundation
National Cheese Institute
International Ice Cream Association

Education Sessions

Tuesday, October 27, 2009

IDFA WORKSHOPS

7:30 am – 5:30 pm

Better Process Cheese School (Day 1)

Room: S504D

The IDFA Better Process Cheese School is designed to cover Low Acid Canned Foods (LACF) regulations as they pertain to shelf-stable process cheese manufacturing. Topics include microbiology and control of *Clostridium botulinum*, thermal processing/pasteurization, formulation control, process instrumentation, production and packaging controls, Hazard Analysis and Critical Control Point (HACCP) and records.

Satisfactory completion of this course and passage of all exams will fulfill FDA's certification requirements for operation of process cheese manufacturing systems.

Instructor: Kathy Glass, Ph.D., food safety consultant and professor, University of Wisconsin

8:00 am – 5:30 am

Advanced HACCP Certification Workshop (Day 1)

Room: S50BC

IDFA developed this advanced education program for professionals interested in developing, implementing, and upgrading their HACCP programs for dairy plants. This two-day comprehensive workshop was designed to provide the most current HACCP concepts with practical application tools and software that will be acceptable to third party auditors and regulatory officials.

Instructor: Allen Saylor, vice president, regulatory & international standards, International Dairy Foods Association

8:00 am – 5:30 pm

SQF Certification Workshop (Day 1)

Room: S504A

This workshop utilizes the latest Safe Quality Food Institute's (SQFI) training material, plus IDFA's own extensive experience with dairy and juice HACCP training, to provide comprehensive instruction on the implementation of SQF 2000 Code (Edition #6) requirements for dairy and juice processing plants.

The workshop is designed to meet the training and certification requirements established by SQFI for Certified Practitioners. Successful completion of this workshop will provide participants with a certificate attesting to their knowledge of the SQF 2000 Code and will help companies to meet all SQF supplier training requirements evaluated during SQF-based third-party audits.

Instructor: Larry Hood, president, Technical Business Services, LLC

8:45 am – 4:30 pm

IDFA's Dairy Industry Orientation

The workshop is designed specifically for those who are new to the dairy industry or who want to expand their knowledge of the industry, including professionals in sales and marketing, legislative affairs, procurement, research and development and plant operations.

Instructor: Bob Yonkers, vice president & chief economist, International Dairy Foods Association



Sponsored by:

A CME/Chicago Board of Trade Company

Updated: September 3, 2009

**All Speakers Subject to Change Without Notice*

MEAT INDUSTRY RESEARCH CONFERENCE

8:00 am – 5:15 pm

Meat Industry Research Conference (Day 1)

Room: S102A

| | |
|-------------------------|---|
| 8:00 – 10:00 am | Coffee & Registration |
| 10:00 – 10:05 am | Welcome & Introductions |
| 10:05 – 11:45 am | Session 1: New Economic Reality Moderator: Andrzej Sosnicki, Ph.D., director, performance validation, PIC North America |
| 10:05 – 10:30 am | New Economic Reality: The U.S. and Global Consumer Charlie Arnot, CEO, The Center for Food Integrity |
| 10:30 – 11:00 am | New Economic Reality in the Meat Industry: Growing in the Face of Market Volatility Michael Neal, CEO and chairman, SignalDemand, Inc. |
| 11:00 – 11:30 am | Technical Developments for a Sustainable Meat Industry Scott Eilert, Ph.D., vice president, director, meat technology development, Cargill Meat Solutions |
| 11:30 – 11:45 am | Panel Discussion and Q&A |
| 11:45 – 12:45 pm | Lunch (on your own) |
| 12:45 – 3:00 pm | Session 2: Value Enhancement Opportunities for the Meat Industry Moderators: Ron Jenkins, application specialist/technical sales, Red Arrow Products Company LLC Jim Lamkey, applications manager, Symrise Tom Rourke, Ph.D., Danisco USA |
| 12:45 – 1:05 pm | Improving the Value of Fresh Meat Chris Calkins, Ph.D., professor of animal science, University of Nebraska |
| 1:05 – 1:30 pm | Global Strategies for New Ingredients Jesper Kampp, M. Sc., application specialist, head of meat innovation, Danisco A/S |
| 1:30 – 2:00 pm | New Formulation and Processing Technology for Value Enhancement Brian Smith, Ph.D., John R. White, Co. |
| 2:00 – 2:30 pm | Smart Choices Program™: Adding Value for the Consumer Richard Black, Ph.D., chief nutrition officer, Kraft Foods Global |
| 2:30 – 2:45 pm | Panel Discussion and Q&A |
| 2:45 – 3:00 pm | Break |
| 3:00 – 5:15 pm | Session 3: Reducing Pathogens and Improving Food Safety Moderator: Betsy Booren, Ph.D., director of scientific affairs, American Meat Institute Foundation |

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- 3:00 – 3:30 pm** **Astroviruses: A Concern for the Meat Industry?**
Stacey Schultz-Cherry, Ph.D., associate member, department of infectious diseases, St. Jude Children's Research Hospital
- 3:30 – 4:00 pm** **Improving Food Safety: Research Needs**
Martin Wiedemann, Ph.D., associate professor, Cornell University
- 4:00 – 4:30 pm** **Food Safety at the Deli: *Listeria monocytogenes***
F. Ann Draughon, Ph.D., professor & co-director, Food Safety Center of Excellence, co-director, UTIA Food Safety Initiative, University of Tennessee
- 4:30 – 5:00 pm** **Food Safety Risk Assessments**
Janell Kause, M.P.P, M.P.H, director, risk assessment division, USDA, Food Safety and Inspection Service
- 5:15 pm** **Panel Discussion and Q&A**
- 5:15 pm** **Adjourn**

Wednesday, October 28, 2009

MEAT INDUSTRY RESEARCH CONFERENCE

7:30 – 11:15 am

Meat Industry Research Conference (Day 2)

Room: S102A

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|-------------------------|---|
| 7:30 – 8:30 am | Session 4: Quality Systems Management Tools Moderator: Justin Ransom, Ph.D., director, quality systems and regulatory affairs, OSI Industries, LLC |
| 7:30 – 8:00 am | Global Food Safety Initiative Bryan Farnsworth, Ph.D., vice president, quality assurance, Hormel Foods Corporation |
| 8:00 – 8:30 am | Implementing Standards in the Meat Industry John Kukoly, senior technical marketing consultant, BRC Global Standards |
| 8:30 – 9:00 am | Implementing Standards in the Meat Industry Holly Mockus, senior manager, food safety, Sara Lee Foods |
| 9:00 – 9:15 am | Panel Discussion and Q&A |
| 9:15 – 9:30 am | Break |
| 9:30 – 11:30 am | Session 5: Broadening of the International Marketplace: Research and Development Needs of the U.S. Meat Exporters Moderators: Courtney Heller, manager, export services, USMEF and Megan L. McMichael, food scientist, Cargill Meat Solutions |
| 9:30 – 10:00 am | Working with China: Ingredients Technologies Xiong Wei, president, Wenda Co. Ltd. |
| 10:00 – 10:30 am | Value-Added Enhancement: Export Opportunities Joe Frend, vice president of international, Prairie Orchard Farms |
| 10:30 – 11:00 am | Global Update of U.S. Red Meat Exports Courtney Heller, manager, export services, USMEF |
| 11:00 – 11:15 am | Panel Discussion and Q&A session |
| 11:15 – 11:30 pm | Evaluate and Adjourn |

IDFA WORKSHOPS

8:00 am – 12:15 pm

Advanced HACCP Certification Workshop (Day 2)

Room: S504BC

Better Process Cheese School (Day 2)

Room: S504D

SQF Certification Workshop (Day 2)

Room: S504A

Updated: September 3, 2009

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CONCURRENT SESSIONS

8:00 – 9:00 am

Defining, Quantifying and Standardizing Sustainability

Room: S403A

What is sustainability? This session will introduce the concept of sustainability by providing an overview of industry sustainability programs and a snapshot of recent news reports affirming the benefits of “going green” as a business strategy throughout the food chain. While measuring sustainability was once thought to be impossible, today there are emerging accepted indicators of how to quantify and standardize sustainability. Through his research at the University of Arkansas Applied Sustainability Center, Dr. Jon Johnson is working with companies, including Wal-Mart and Tyson Foods, to establish standards using Life Cycle Analysis. Dr. Johnson will provide interesting insights into how this standard might be applied and what it might mean for the food production industry.

Moderators: Joel Crews, editor, *Meat and Poultry Magazine*

Erin Fitzgerald, director, social & environmental innovation consulting, Dairy Management, Inc.

Speaker: Jon Johnson, Ph.D., professor, University of Arkansas

Today's Regulatory Environment

Room: S401D

Today's regulatory environment presents new challenges for companies. Learn the latest information on key regulatory issues.

Milk Marketing Channels

Room: S402A

Research shows that the sale of milk through traditional channels--grocery, drug and big box stores--is declining while sales in 'all other channels'--a catch-all category--has increased to approximately 40 percent of all sales. To take the mystery out of 'all other channels', Marketing Expert Doug Adams will unveil the results of his recent research that examines milk sales through convenience stores, schools, food service and other outlets research has ignored until now.

Speaker: Doug Adams, president, Prime Consulting Group

Is Your Company Crisis-Ready?

Room: S402B

The program will engage national and international dairy companies in responding to a mock crisis that impacts global consumer confidence in dairy and encourage them to build crisis communication plans within their own companies. By broadening the base of crisis-ready dairy processors and suppliers, the dairy industry can return more quickly to business-as-usual following a large-scale recall or crisis. The session will be facilitated by representatives from Dairy Management Inc. and IDFA who are closely engaged in the U.S. dairy industry's award-winning crisis readiness program.

Speakers: Stacey Stevens, director of nutrition and industry affairs, Dairy Management, Inc.

Peggy Armstrong, director communications, International Dairy Foods Association

9:00 – 10:00 am

Creating New Products That Pop!

Room: S403B

This session will examine how to read the trends and demographic tea leaves to tap emerging trends and create new value-added products that will surprise and delight your customers.

Speaker: Colleen C. Conley, senior group leader, sensory sciences, Solae, LLC

Protecting Your Bottom Line by Ensuring Food Safety

Room: S402B

Your BRAND NAME is your most valuable asset. The reputation of your brand is critical when consumers purchase your product. In selecting your product they place their trust that you have done everything necessary to ensure a safe product. Learn how you can protect your bottom line in this era of rapidly changing food safety needs. No matter what aspects of the food business you may be in you need to understand impact food safety can have on your bottom line.

Speaker: Gale Prince, food safety consultant, Gale Prince Associates

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The Global Consumer

Room: S402A

Learn what consumers are eating and drinking around the world. Hear what is driving consumer behavior and how it affects what products are succeeding and failing.

Speaker: Sylvia Rowe, President, SR Strategy LLC

Human Resources Management

Room: S401D

New human resources challenges are developing that stand to impact food and beverage companies. Whether you are new to the industry or a CEO, this session will keep you up-to-date on the latest policies that impact your business.

Moderator: Dale Nellor, vice president, legislative affairs, American Meat Institute

Speakers: James Hardison, vice president of human resources, Indiana Packers Corporation

Sustainability Research

Room: S403A

What do your supply-chain customers and consumers think about sustainability? This research session will challenge your thinking about sustainability, its importance in the marketplace, and the needs for future development and implementation of sustainable programs.

Speaker: Maryellen Molyneaux, president, managing partner, Natural Marketing Institute

10:00 am - 12:00 pm

Dairy products: Health and Wellness in a Package

Room: S401D

Calling all marketers...learn the latest consumer insights and marketplace applications to support your brand and drive sales! Dairy products really do have it all and most of the time our products don't get the credit they deserve. In a market where branding success means finding and translating the most effective consumer message, having a blue print to reframe dairy's benefit is critical. Turn marketing challenges for dairy into branding opportunities for you.

MEAT TECH SESSIONS

Room: S404BC

9:00 – 9:20 am

Comparison of the Microbial-Vac System (M-Vac) to Excision for Robust Sampling of Beef Trimmings

While N-60 sampling of trim for quality control has led to improvements in beef safety, it has also led to inefficiencies on the fabrication floors and laboratories of beef abattoirs. Learn about a new alternative to excision for N-60 testing of beef trimmings as well as provide for greater efficiency from sample collection to laboratory processing.

Speaker: Jared Maughan, Microbial-Vac Systems, Inc.

9:20 – 9:40 am

High Pressure Processing

Learn about the latest developments in High Pressure Processing technology, including increased processing capability and reliability.

Speaker: Francisco Purroy, NC Hyperbaric

9:40 – 10:00 am

Validation of a Lactic Acid-Based Anti-Microbial Product for the Reduction of *E.coli* O157:H7 and *Salmonella* on Beef Tips and Whole Chicken Carcasses

A brief discussion of the results of a study to determine the effects of a lactic acid and citric acid based antimicrobial product on the reduction of *Salmonella* and *E.coli*.

Speaker: Angela Laury, graduate research assistant, Texas Tech University (on behalf of Birko Corporation)

Updated: September 3, 2009

**All Speakers Subject to Change Without Notice*

FOOD, DAIRY & BEVERAGE TECH SESSIONS

Room: S404D

Quality & Food Safety

8:00 – 8:15 am

Low Thermophile Bacteria Dairy Evaporator Design

Speaker: Michael Halvorsen, senior sales engineer, niro evaporation technology, GEA Process Engineering Inc.

8:20 – 8:35 am

UV Water Disinfection Systems

Speaker: Phyllis Posy, Atlantium Technologies

8:40 – 8:55 am

Aseptic Principles and Practices for Shelf-life Extension of Pasteurized and UHT Refrigerated Products

Speaker: Richard Szyperski, manager, technical services, Evergreen Packaging

New Dairy Processing Equipment

9:00 – 9:15 am

Tetra Lactenso Aseptic - A New Generation of Processing Equipment for Long Life Dairy or New Generation Centrifugal Milk Separators

Speaker: A Representative from Tetra Pak Inc.

9:20 – 9:35 am

New Pump & Valve Technology

Speaker: A Representative from SPX Corporation

9:40 – 9:55 am

New NIR In-line Process Analyzer

Speaker: Todd Hutson, Filtration Engineering Co., Inc.

SUPER SESSION

10:00 – 11:00 am

Room: S406A

Strategies for Sustainable Practices

Keynote Speaker: Joel Makower, Greenbiz.com

Author of Strategies for the Green Economy

Known as “the guru of green business practices,” Joel Makower, writer and strategist on corporate sustainability practices and clean technology, has helped a wide range of companies align environmental goals with business strategy. He will provide his perspective on how corporate sustainability, environmental practices and clean technology impact the bottom line.

Updated: September 3, 2009

**All Speakers Subject to Change Without Notice*

SUSTAINABILITY FORUM

Sustainability Pavilion - Booth S4950



Sponsored by:

Real world case studies that will highlight how sustainability saves money and reduces resource use.

11:00 – 11:20 am

Energy Intelligence: Monitoring and Managing Toward Sustainability and Cost Savings in a Capital and Carbon Constrained World

Speaker: A Representative from EPS Corp.

11:30 – 11:50 am

Environmental Achievements in Resource Conservation: Singer Nozzle Replacement

Speaker: Sylwia LaBudde, EMS coordinator, Smithfield Packing Co., Tar Heel Division

12:00 – 12:20 pm

“Downstream” Food Industry Sustainability Projects: What are your customers doing?

This presentation will briefly describe a range of sustainability projects including: Commercial Scale Food Waste Composting in the City of Chicago; Reducing the Carbon Footprint of Supermarket Operations; Energy Management in the Food Service Industry; and Greening the International Olympic Commission’s (IOC) Evaluation Committee’s Stay.

Speaker: Jonathan Dierking, Shaw Environmental & Infrastructure Group

12:30 – 12:50 pm

Environmental Achievements in Pollution Prevention: Focus on Recycling

Speakers: Bob Wilt, Keystone Foods, LLC – Equity Group Ohio Division
Andy Kornick, Keystone Foods, LLC – Equity Group Ohio Division

1:00 – 1:50 pm

Lessons from Dean Foods on How Efficiency Projects Helped Save Costs and Reduce Energy and Water Use

Speaker: Dale Bunton, Dean Foods

2:00 – 2:50 pm

Saving Money and the Environment with Clean-in-Place

Speaker: Howard Depoy, Lala Foods, Inc.

3:00 – 3:50 pm

How to Make the Decision on the Best Package

Speaker: Gail Barnes, vice president, technology and packaging, Dairy Management, Inc.

4:00 – 5:00 pm

Happy Hour

Mix and mingle to network and learn practical tips from the leaders in sustainability. Learn more about sustainability from the people in the trenches

Updated: September 3, 2009

**All Speakers Subject to Change Without Notice*

COOKING DEMONSTRATIONS

Seasonings, Flavorings & Ingredients Pavilion - Booth S4035



Sponsored by:

Master of Ceremonies:

Steven Shipley, director of development, Johnson & Wales University

11:30 am – 12:30 pm

Breakfasts without Borders

Discover how Latin and Mediterranean flavors and seasoning blends are opening a world of possibilities for new breakfast products that have the potential to be eaten “on-the-go”.

2:00 – 3:00 pm

Creatively Blending Flavor and Function

Explore how chefs, processors and ingredient suppliers are working with natural ingredients to create palate-pleasing products that optimize moisture retention, yield and quality.

Updated: September 3, 2009

**All Speakers Subject to Change Without Notice*

Thursday, October 29, 2009

IDFA WORKSHOPS

8:00 am – 12:00 pm

Advanced HACCP Certification Workshop (Day 3)

Room: S504BC

Better Process Cheese School (Day 3)

Room: S504D

SQF Certification Workshop (Day 3)

Room: S504A

SHORT COURSES

8:15 – 11:15 am

Plant Operations Short Course: Food Safety for the Meat Industry

Room: S401BC

Food Safety and Inspection Service (FSIS) is developing establishment profiles as part of the Public Health Information System (PHIS) that will be used to help FSIS better manage their sampling systems and personnel. The information will be used for predictive models for PHIS. This session will focus on the proposed FSIS program, including analytics and inspection methods and will discuss how the program may affect your business.

Speaker: Erin Dreyling, director, data analysis & integration group, office of data integration & food protection, USDA, Food Safety and Inspection Service

8:30 – 10:30 am

Pan-American Technical Sessions: Leveraging Marination to Enhance Quality and Yield

Room: S404A

- **Marination Mechanics: Which is the Best Method for my Product?**

Marination is one of the most effective tools widely applied to improve yield, flavor and quality of meat and poultry products. Processors will learn which various methods of marinating – massaging and injection – they should apply in their operation

- **Using Ingredients to Increase Marination Retention**

Ingredients are a key part in the marination process with water being the largest in the marinate formulation. Processors will explore optimal water quality, types and levels of salt, phosphates, sodium bicarbonate, organic acids and other ingredients that help increase marination retention.

Speaker: Karina Martino, Ph.D., assistant professor, department of food science and technology, University of Georgia

- **Increasing Shelf-life of Marinated Fresh Meat and Poultry Products**

Other procedures are needed besides clean equipment and good manufacturing practices to decrease the risks of cross-contamination in meat and poultry marinated products that are sold fresh. Basic equipment knowledge, process temperature control and ingredient use will be explored at this session.

Updated: September 3, 2009

**All Speakers Subject to Change Without Notice*

CONCURRENT SESSIONS

8:00 – 10:00 am

Using "Natural" Antimicrobials in Food

Room: S402B

Review the latest research on the use of protective cultures to inhibit yeast and mold, *Listeria monocytogenes*, and other microbial contaminants of cultured dairy products.

Speakers: Kathy Glass, Ph.D., food safety consultant and professor, University of Wisconsin
Larry R. Steenson, Ph.D., Danisco USA, Inc.
Bart DeGeest, Bienca S.A.
David Burrington, Chr. Hansen
Jane Payne, PURAC

8:00 – 9:00AM

Why on earth are people attacking “processed foods” and, what can we do about it?

“Processed Foods” as an idea are under attack by a handful of authors and journalists, sustained by a willing media and then endorsed by many people who should know better. Tom Nagle of Statler Nagle LLC reviews a new study conducted for the International Food Information Council (IFIC) on what consumers think about it, what the potential impact is, as well as strategic recommendations for industry participants.

Speaker: Tom Nagle, managing partner, Statler Nagle LLC

Sanitation Best Practices for Meat Industry

Room: S401D

Understanding and implementing sanitation best practices for RTE process will help assure you that your product is safe.

Speaker: Joe Stout, director of sanitation, Kraft Foods, Inc.

Sanitation Best Practices for Dairy Industry

Room: S404D

Understanding and implementing sanitation best practices to assure that your product is safe.

Speaker: Gabe Miller, Sani-Matic Inc.

Value Cuts: Cracking the Code to Extract Greater Profits from the Carcass

Room: S403B

Despite considerable promotional efforts by the commodity boards, the success of the so-called beef and pork value cuts has been mixed. Large-volume food service operators are reluctant to commit because of supply concerns; processors are reluctant because of the significant added labor costs to extract these cuts. How can innovative processors bridge the gap?

Speakers: Mark Gwin, Certified Angus Beef, LLC
Al Kober, director, retail division, Certified Angus Beef, LLC

Sustainability as a Business Strategy

Room: S403A

Ensure that you have action plans to apply the ideas that you have learned at this conference. Learn the importance of a well-defined business case, and strategies that translate sustainability goals to the bottom line. Learn how to increase demand for your products and sustain your drive for innovation. This session will put you on the right track to design and launch a sustainability program in your firm.

Speaker: Michael Sansolo, principal, Sansolo Solutions

Implementing Sustainability Panel

Room: S403A

Processors share experiences on their best practices (and mistakes) during their development and implementation of successful sustainability programs. This “how to” session will provide firsthand information on the key steps to sustainability programs.

Speakers: Joe Rozza, P.E., BCEE, global water resource sustainability manager, The Coca-Cola Company
Paul Rutledge, EHSS director, Johnsonville Sausage, LLC

Updated: September 3, 2009

**All Speakers Subject to Change Without Notice*

9:00 – 10:00 am

An In-Depth Look at Meat through the Shopper's Eyes

Room: S402A

Learn more about the impact of the economic downturn on consumers' attitudes and behaviors regarding meat. This presentation will reveal key findings from recent research, including insights into consumer attitudes on proteins, cuts and different brands in the fresh meat case, Freshlook Marketing retail sales data to help understand shifts in buying patterns within and between proteins, and a snapshot of shifts in branded and non-branded protein purchases that serve as retail channel benchmarks.

Speaker: Merrill Shugoll, president, Shugoll Research
Michael Uetz, principal, Midan Marketing

Corporate Social Responsibility and Sustainability: "Doing the Right Thing"

Room: S403A

Leading food and beverage companies will present how sustainability can appeal to consumers all over the world and how they drive their suppliers to embrace sustainable practices.

Speakers: Jessica Droste Yagan, sustainable supply chain, McDonald's Corporation
Jason Clay, World Wildlife Fund

Finance and Business Basics for Plant Operators

Room: S401D

Improve your business acumen and learn finance basics in this session, including concepts such as cash flow, ROI, inventory control and production costs.

Speaker: Sean Frontz, senior consultant, FranklinCovey

Value-added: What It Means to Me

Room: S403B

This will be an interactive roundtable with volume buyers who will discuss how to optimize the relationship. Topics will include the operational and quality control constraints that determine what they want from processors in new products. Can convenience and customization co-exist? In challenging times, has price supplanted all else?

MEAT TECH SESSIONS

Room: S404BC

8:00 – 8:20 am

Clean Label Alternatives for Fresh Meat Enhancement and Shelf Life Extension

Learn how one company is using cultured sugar and vinegar (CSV) to overcome the challenges of Listeria control in uncured RTE meats, as well as addressing the consumer demand for clean label ingredients in food products.

Speaker: Shawna Veasey, PURAC America

8:20 – 8:40 am

Disinfection of Poultry Red Water and Meat Processing Chiller Brine by a New Electrochemical Process

A discussion of how one company is using a new electrochemical process to effectively disinfect meat processing chiller brine and poultry red water.

Speaker: Ajit K Chowdhury, Ph.D., Bioionix, Inc.

8:40 – 9:00 am

Sanitary Equipment Design

A focus on sanitation should not negatively affect the performance of a machine. Making machines easier to clean, reducing the number of people needed to clean it and separately housing vital parts are ways to make machines safer and increase up time, which increases productivity.

Speaker: Holger Herzberger, regional manager, PSM Slicing Solution (Representing CFS Americas)

Updated: September 3, 2009

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FOOD, DAIRY & BEVERAGE TECH SESSIONS

Room S404D

Sanitation Best Practices & Food Safety

9:00 –9:15 am

Dry Conveyor Lubricants - Sustainable Solutions to Cleaner More Productive Plant or Dry Cleaning - Back to Basics for Low Moisture Plant Environments

Speaker: A Representative from Ecolab, Inc.

9:20 – 9:35 am

21st Century Pigging for Enhanced Pipeline Cleaning

Speaker: Todd Galloway, Galloway Company

SUPER SESSION

10:00 – 11:00 am

Room: S406A

Autism Meets Animal Agriculture: How Temple Grandin Changed the Way We View Livestock

Keynote Speaker: Temple Grandin, Ph.D., Author

Designer of animal handling facilities, professor of animal science at Colorado State University, and renowned author on Autism

Perhaps the world's most accomplished and well-known autistic adult, book author and leading animal welfare expert, Temple Grandin speaks about her life with autism and her work in improving animal welfare.

SUSTAINABILITY FORUM

Sustainability Pavilion - Booth S4950



Sponsored by:

Real world case studies that will highlight how sustainability saves money and reduces resource use.

11:00 – 11:50 am

Tetra Pack Special Announcement

Speaker: Representative from TetraPak

12:00 – 12:20 pm

Liquid, Food & Beverage Carton Recycling

Speaker: Robert Brown, Carton Council

1:00 – 1:20 pm

Quantifying the Environmental Impact of Sustainable Secondary Packaging

Speaker: Peter Fox, Delkor

1:30 – 1:50 pm

Sustainable Manufacturing of Innovative Molecular Technologies in Plants: Examples for the Food Industry

Learn how Kemin helps the food industry meet the challenge of sustainability through its specialty crop improvement and development initiative – helping companies keep their products looking and tasting good, safe and fresh while supporting sustainable platforms.

Speaker: John Greaves, Ph.D., Kemin Food Ingredients

2:00 – 2:20 pm

Environmental Achievements in Pollution Prevention: Reducing Chloride Use at the Plant

Speaker: Scott Obremski, Sara Lee Foods – New London, WI

3:00 – 3:20 pm

Environmental Achievements in Outreach to the Public: Environmental Scholarships via Metal Recycling

Speaker: Isaac Yoder, Farmland Foods, Inc. – Monmouth, IL

3:30 – 3:50 pm

Gaining Control: Energy Management Best Practices

Learn how Hixson Architecture helps companies develop Energy Management Programs that help increase energy savings and reduce their carbon footprint with maximum economic return.

Speaker: Warren Green, Hixson Architecture & Engineering

4:00 – 5:00 pm

Happy Hour

Mix and mingle to network and learn practical tips from the leaders in sustainability. Learn more about sustainability from the people in the trenches.

COOKING DEMONSTRATIONS

Seasonings, Flavorings & Ingredients Pavilion - Booth S4035



Sponsored by:

Master of Ceremonies:

Steven Shipley, director of development, Johnson & Wales University

11:30 am – 12:30 pm

High Flavor, Low Sodium

Today's seniors are well-travelled and demand authentic full flavors. Learn how to successfully leverage low-sodium alternatives to deliver products with satisfying, healthful flavor.

2:00 – 3:00 pm

Exploring Molecular Gastronomy

It's the latest rage in cutting-edge kitchens. See first-hand how avant-garde culinarians blend chemistry and food science to create unique signature products.

Updated: September 3, 2009

**All Speakers Subject to Change Without Notice*

Friday, October 30, 2009

SHORT COURSES

8:00 – 10:00 am

Short Course: The 4 Disciplines of Execution

Room: S401D

The Four Disciplines of Execution provide the principles, skills and tools necessary to execute flawlessly again and again. This session will build the execution capability of individual team members. Participants will create their own goals and measures relevant to the organization's priorities and will develop skills to identify and execute critical work goals.

Speakers: Mark Josie, general manager, FranklinCovey – Southeast Region
Jeff Wadsworth, senior consultant, FranklinCovey

What to do When the FDA Knocks on Your Door

This short course will detail what you need to do to prepare for a Food and Drug Administration inspection. Learn about the inspection process, your rights during an inspection and how to create a plan of action when the FDA comes knocking at your door.

Speaker: Martin Hahn, partner, Hogan & Hartson

8:15 – 11:30 am

Plant Operations Short Course: Integrating LEAN Manufacturing and Sustainability

Room: S401BC

Dr. Glen Miller will highlight the most common efficiency errors in processing plants and provide simple, cost-effective solutions for plant operators to realize measurable process optimization by integrating LEAN manufacturing concepts with sustainability programs. Participants will learn: eight (8) Lean Wastes and then problem-solve a food processing situation to reduce waste and increase sustainability; tools to be applied to address sustainability goals; and ways to implement lean and sustainable policies to embrace measurement of specific value steps.

Speaker: Glen Miller, Ph.D., consultant, Performance Essentials, Inc.

8:30 – 10:30 am

Pan-American Technical Session: Great Grinds: Optimal Sausage Manufacturing

Room: S404A

- **Increasing Sausage Yields with Pre-Rigor Meat**

In this presentation, processors will learn about pre-rigor meat, what its advantages are in sausage manufacturing and how to handle and better use it in their products.

Speaker: Joseph Sebranek, Ph.D., professor of animal science, department of food science and human nutrition, Iowa State University

- **Assuring Sausage Consistency with Pre-Mixes**

The use of pre-mixes allows processor to better control fat content in the final product, to process a variety of products from the same meat block, to have more consistent distribution of ingredients and to reduce spoilage of the meat block during storage and distribution. Attendees will gain specialized pre0mix knowledge while attending this session.

Speaker: Robert Maddock, Ph.D., associate professor, department of animal science, North Dakota State University

- **Using Antimicrobials for Sausage Products**

The risk of Listeria contamination in cooked sausage and sausage-like products has processors looking into ingredients that can help "fight" the problem from within the product. Researches and ingredient manufacturers are working to develop effective blends of antimicrobials; lactates, diacetates and organic acids, and a varied of other combinations to control pathogenic bacteria. Find out more at this session.

Updated: September 3, 2009

**All Speakers Subject to Change Without Notice*

CONCURRENT SESSIONS

8:00 – 9:00 am

Feeding an Aging Population

Room: S403B

The growing influence of the senior market will have a very unique and direct impact on meat processors, affecting everything from value-added products (lower-sodium marinades, different flavor profiles) to packaging (smaller portion sizes, easy-open packages). Everyone can see this coming, but what practical steps do processors need to take now?

Speaker: Sherry Frey, vice president, Perishables Group

Dairy Aisle

Room: S402A

How to design your dairy aisle for the most sales.

Speakers: A Representative from Dairy Management, Inc.

9:00 – 10:00 am

Best New Food Products of 2009

Room: S402A

What new products are capturing consumer attention this year? What are the latest trends in food and beverage products? What are consumers looking for when they walk down the grocery aisle? Discover the best new food products of 2009.

Speaker: Lynn Dornblaser, director, CPG trend insight, Mintel Research Consultancy, Mintel International

Functional Foods & Ingredients

Room: S403B

Dairy products are not only nutritious but a perfect food to deliver added nutrients for health, wellness, beauty and the fountain of youth that consumers are seeking. This session will unveil cutting edge trends for functional foods and ingredients in the area of brain function, heart health, age-defying nutrients and nutricosmetics.

Speakers: Ram Chaudhari, Ph.D., FANC, CNS, sr. executive vice president, chief scientific officer, Fortitech, Inc.
Sharrann E. Simmons, Cognis Nutrition & Health

International Dairy Market



Sponsored By:

Room: S404BC

Interested in exporting dairy products around the world? Learn about the latest international trends, the state of international markets and updated on U.S. dairy exports

Speaker: Brad Gehrke, director, Global Trade Analysis for USDEC
Representative from Eximbank

SPECIAL AMI GENERAL SESSION AND AWARDS PROGRAM

9:00 – 10:00 am

Room: S406A

“The Miracle on the Hudson”

Keynote Speaker: Jeff Skiles

Co-Pilot of U.S. Airways Flight 1549, “The Miracle on the Hudson”

This perfect landing was not a fluke; it was the result of intense training, preparation and the lessons learned from other pilots' successes and failures. Jeff Skiles believes that life changes all around you, and if you can't adapt and change with it, you can't succeed. In this special session, Skiles details the lessons, training and scenarios that led to the “Miracle on the Hudson.” An inspirational account proving any challenge, personally or professionally, can be overcome.

SUPER SESSION

10:00 – 11:00 am

Room: S406

Consumer Demands for Sustainability

This panel discussion will focus on how the industry is responding to consumer and customer demand for more sustainable products using sound science to drive innovation and position their products for long-term growth.

Stakeholders from across the supply chain will explain why sustainability is a challenge that requires industry-wide collaboration. Each panelist will describe ways to assess environmental impact, identify opportunities for change and work across the supply chain.

Moderator: Michael Sansolo, principal, Sansolo Solutions

Speaker: Gene Kahn, vice president of sustainability, General Mills, Inc.
A Representative of Sara Lee Food and Beverage

SUSTAINABILITY FORUM

Sustainability Pavilion - Booth S4950



Sponsored by:

Real world case studies that will highlight how sustainability saves money and reduces resource use.

11:00 – 11:20 am

"Sustainable Milk Growth"

Speaker: Keith Schafer, Fonterra (USA) Inc.

12:00 – 12:20 pm

Sustainable Engineering

Speaker: Marcelo Ferrer, Tetra Pak

12:30 – 12:50 pm

Cabot Creamery: Committed to a Cooler Cheddar

Learn how Cabot developed and implementing a strategy to establish baseline greenhouse gas emissions, plus a protocol and tracking tool to manage emissions going forward.

Speaker: A Representative from Cabot Creamery

1:00 – 1:20 pm

Process Heating Fits into the Sustainability Triangle/Using Direct Stream Injection

Speaker: Mary G. Cohodes, Hydro-Thermal Corporation

1:30 – 1:50 pm

Green Refrigeration Equals Dairy Delicious Savings

Speaker: A Representative from Johnson Refrigerated Truck Bodies

2:30 – 2:50 pm

Epstein: Cascading Energy

The Cascading Energy approach captures a facilities waste energy by using existing technology in a unique way to substantially reduce electrical, water and sewage costs. Learn about the methods, costs and resulting savings for a "typical" pork processing facility with on-site rendering.

Speaker: Darrin McCormies, Epstein

3:00 – 3:50 pm

Congratulations You're a Sustainability Expert!

Speakers: Dave Crowley, HP Hood

Bill Bennett, Oakhurst

4:00 – 5:00 pm

Happy Hour

Mix and mingle to network and learn practical tips from the leaders in sustainability. Learn more about sustainability from the people in the trenches

Updated: September 3, 2009

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COOKING DEMONSTRATIONS

Seasonings, Flavorings & Ingredients Pavilion - Booth S4035



Sponsored by:

Master of Ceremonies: Steven Shipley, director of development, Johnson & Wales University

11:30 am – 12:30 pm

Applying Underutilized Cuts to Emerging Ethnic Flavors

Many of today's hottest flavor trends emanate from parts of the world where proteins are at a premium and dishes make maximum use of the carcass. See how marinades and flavors can elevate underutilized cuts to superstar status.

2:00 – 3:00 pm

Exploring Value Cuts in Canadian Beef

Significant flavor and profit potential lies beyond the traditional middle meats. Learn how specific new cuts from the chuck and round can be extracted and applied to a range of applications.

Saturday, October 31, 2009

SHORT COURSES

8:00 – 11:30 am

Business Resources for Small Business & Single Plant Operations

Room: S401D

Discuss the BIG problems affecting your small business.

Speaker: Carl D. Herbein, CPA, president and CEO, Herbein & Company, Inc.

7:00 – 11:30 am

Food Safety Short Course- *Listeria* Intervention and Control

Room: S402B

This course is designed to provide in-depth discussions on industry best practices, implementing appropriate and effective microbial interventions and compliance with regulatory requirements. Taught by operations and safety experts from the field and noted industry scientist, the course is ideally suited for new and future food safety and quality assurance personnel.

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| 7:00 am | Introduction |
| 7:05 am | Historical Perspective |
| 7:20 am | Sanitary Equipment and Facility Design Principles |
| 7:45 am | Sanitation Principles |
| 8:05 am | Sampling and Testing Best Practices |
| 8:40 am | Data Analysis; Investigation and Corrective Actions |
| 9:20 am | Break |
| 9:35 am | Successfully Completing a RLM and Food Safety Assessment |
| 10:20 am | Case Studies 1-3 |
| 11:20 pm | Summary and Roundtable Discussion |
| 11:30 pm | Evaluate & Adjourn |

Speakers: Peter Bodnaruk, Ph.D., director, microbiology, Ecolab USA, Inc.
John Butts, Ph.D., vice president, research, Land O’Frost, Inc.
Randy Huffman, Ph.D., chief food safety officer, Maple Leaf Foods
Tim Freier, Ph.D., director, global food safety technologies, Cargill Meat Solutions
Bob Reinhard, director, food safety, Sara Lee Food and Beverage
Joe Stout, director of sanitation, Kraft Foods North America
John Weisgerber, Weisgerber Consulting, LLC