

### **Session 3: 12:00 – 12:45 PM**

#### **Drive Quality and FSMA Compliance with Affordable Quality & Data Management Solutions / Trends**

The Food Safety Modernization Act requires companies to document controls to ensure Food Safety. However, companies are having difficulties managing the multitude of suppliers and ingredients. In 2011, there were more product recalls (43%) due to undeclared allergens in foods than for Salmonella and Listeria combined. The average recall costs \$540,000!

***Presenter: Jackie Clark-Muhammad, CEO, Solutions Associations Consulting & Staffing, Inc.***

Jackie Clark-Muhammad is Founder & CEO of Solutions Associates Consulting and Staffing, Inc (SAC, Inc) a technical services and project execution firm. In less than five years, she has built SAC, Inc to over 2million dollar technical services organization that delivers with Speed, Quality and Integrity while allowing her employees work/life balance.

***Process Engineering Success: "The 7 Pitfalls Every Project Must Avoid"***

How to make sure projects are finished on-time and within budget. Areas to be covered: Phase Zero (defining the project), Block Flow and Process Flow Diagram, Scope Budget Schedule, 3 Design Phases, Stakeholder Review Meetings, Risk Analysis, Procurement, Fabrication, Performance Approval Tests, Construction Management, and Commissioning.

***Presenter: Brian Bernard, President SPEC Engineering***

Brian Bernard – President SPEC Engineering Director of Custom engineered solutions for a diverse array of applications in the food and specialty chemical industries has 25 years of experience providing complete process systems, custom equipment design and complete project implementation services Education BS Bradley University; Chemistry, Mechanical and Business Management University of Illinois.

# Suppliers' Night 2013

## *Innovation NOW!* Forum

### *The Food Industry: The Sweet & Spice of Life*

**November 13, 2013  
10:00 AM—1:30 PM**



Chicago Section IFT  
the First Section



## **Session 1: 10:00 – 10:45 AM**

### **Fibercolloids™ - Natural Fibers with Hydrocolloid Functionality**

Food ingredient suppliers often miss key elements regarding sustainability and waste. This presentation will discuss global food waste and how to utilize biomass to create novel ingredients which can provide attributes of known ingredients yet provide today's desired element of "green," sustainable, "natural," and with label declarations that consumers know and understand. Oh, and at a cost-in-use far below "traditional" ingredients.

***Presenter: Edgar Anders, ExecVice President, Florida Food Products***

Edgar has worked in the food texture ingredient business for over twenty-five years. His work experience has spanned from laboratory development/applications to executive leadership for several global hydrocolloid manufacturers. His rare combination of technical knowledge and business savvy has allowed him to build new businesses in the area of texture/taste and the successful introduction of new concepts and products.

### **Coloring Food with Food - Opportunities & Benefits Using Fruit & Vegetable based Natural Colors**

This presentation will discuss the technical challenges, opportunities and benefits of formulating with colors made from fruits and vegetables. In addition, it will talk about the key technical considerations, such as heat and light stability testing, packaging, and processing parameters. Regulatory updates and challenges will also be covered.

***Presenter: Stefan Hake, CEO, GNT USA, Inc.***

Mr. Hake joined the GNT-Group over 15 years ago, starting at GNT's R&D Application Center in Aachen, Germany. In 2000, he established GNT USA, Inc., a customer service, sales and application center serving customers in North and South America. Mr. Hake holds an M.B.A from Texas A & M University.

## **Session 2: 11:00 – 11:45 AM**

### **Kalsec® Natural Beta-carotene from Carrot**

Health trends and consumer demand for natural-derived colors continue to grow globally. Many food and beverage products including those identified as "natural" contain synthetic derived  $\beta$ -carotene. To meet today's consumer's need; formulators are challenged to ensure that their  $\beta$ -carotene is from natural sources. Kalsec's stable carrot colors are a natural alternative to synthetic  $\beta$ -carotene. Attend this session and learn more about carrot colors.

***Presenter: E. George Kean, Ph.D, Kalsec, Inc.***

E. George Kean, Ph.D. is the Director of R & D and Applied Color Technology at Kalsec, Inc., headquartered in Kalamazoo, Michigan. Dr. Kean has more than fifteen years of experience in the food industry. George has been active in color research for the past 10 years, during which time he has coordinated several projects and has gathered valuable experience in natural colour formulations and stability.

### **Ultra Fresh Sweet --- A new innovative solution for sweet goods freshness**

Ultra Fresh® Sweet is a new innovative solution for sweet goods to enhance freshness & extend product life cycle. Information on the technology will be discussed. We'll also discuss the field test results on multiple applications and equipment used to validate the functionality and efficiency of Ultra Fresh® Sweet products.

***Presenter: Feng Xie, Scientist, Caravan Ingredients***

Dr. Feng Xie graduated from Grain Science Department at Kansas State University in 2004. After graduation, she worked as a Research Associate at USDA Grain Marketing and Production Research Center at Manhattan, KS. She joined Caravan Ingredients in 2008 and worked as a scientist in Product Development Center since then.