



2022 EVENT PROGRAM

Dogwood IFT Food Industry Expo

THURSDAY, JANUARY 20, 2022

**GRANDOVER RESORT &
CONFERENCE CENTER**
GREENSBORO, NC

GRANDVILLE BALLROOM

Technical Seminar: 1:00 – 3:00 pm
Grandville C

Expo Show Hours: 3:00 – 6:30 pm
Grandville A & B

Full Service Bar: 4:00 pm
Mid Show After Party begins at 5:30 pm
Grandville D ... access from inside Grandville A

since 1964

DOGWOOD IFT

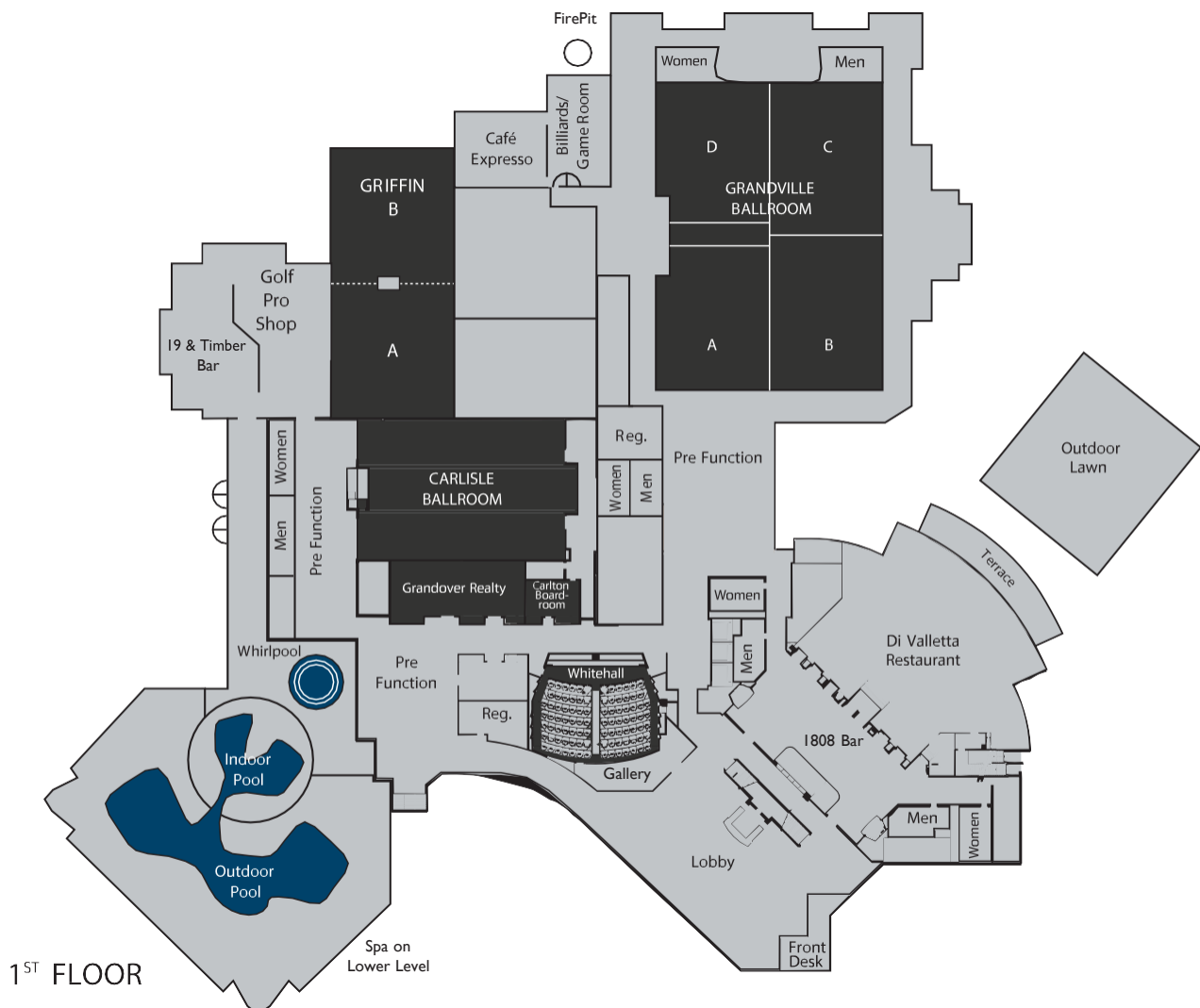
Food Industry Networking

Important Expo Information

Please read carefully and comply with all the information provided below. It will be appreciated.

Effective Friday, January 14, 2022, the Guilford County Board of Health has mandated that **face coverings are required when indoors**. The staff at Grandover Resort & Conference Center will continue to wear face coverings for the protection of all guests.

To reach the Grandville Ballroom, enter through the Lobby of the Grandover Resort & Conference Center, turn left then to your right through the pre-function area. Registration will be to your right. Grandville Ballroom is located on the First Floor



What is required by everyone participating in the expo?

- If you experience flu-like symptoms the day of the event (after traveling, etc.) we ask that you DO NOT attend the event.
- Effective January 14, 2022, the **Guilford County Board of Health** has mandated that **face coverings are required when indoors**. Grandover employees have always been required to wear masks. If you have forgotten yours home, masks will be available.
- Maintain social distancing towards exhibitors and other attendees.
- Minimize 1:1 contact with any participant, exhibitor, and volunteer.
- Respect flow and social distancing signage on the expo floor.
- **Additionally**, we have implemented “**Respect Comfort Levels**” with colored dots on name tags. When you arrive, you will be given three colored dots, please select the dot you most associate with and place it on your name tag:
 - GREEN Dot indicates that you have COVID antibodies, have had your COVID vaccine, and/or are comfortable with social interaction (hugs, handshakes)
 - YELLOW Dot indicates that you have COVID antibodies, have had your COVID vaccine, and/or have had neither but are still very cautious with social interaction
 - RED Dot indicates that regardless of whether you have COVID antibodies, or having had your COVID vaccine, you are highly concerned with social interaction and wish to maintain social distancing at all times

What is included in your free ATTENDEE registration & EXHIBITOR registration:

- Admittance to the **Supply Chain & Sustainability** Seminar starting at 1:00 pm
- Food Industry Expo from 3:00 – 6:30 pm
- Admittance to the Mid Show After Party at 5:30 pm
- Full Service Bar at 4:00 pm (**Cash Bar**, no Credit Cards accepted)



Dogwood IFT Food Industry Expo & Educational Program Thursday, January 20, 2022

Grandover Resort & Conference Center – Greensboro, NC

Seminar: 1:00 – 3:00 pm

Show Hours: 3:00 – 6:30 pm | Mid Show After Party begins at 5:30 pm

Supply Chain & Sustainability

MODERATOR: **Katheryne Daughtry** – IMCD US

- 12:45 p.m. **Registration**
- 1:00 p.m. Welcome
- Keith Harris, North Carolina State University – Dogwood IFT President
- Nathalie Plundrich, SinnovaTek – Past President & Suppliers Night Chair
- 1:15 p.m. **Update from IFT**
Vickie L. Kloeris, MS CFS – President IFT
- 1:30 p.m. **Regenerative Agriculture – What You Need To Know Now**
Tawanda Muzhingi – RTI Innovation Advisors
- 2:15 p.m. **Allergen Management & Product Substitutions:**
Food Safety & Supply Chain Concerns
Bridget L. Sweet – Johnson & Wales University
- 3:00 p.m. **Q& A**
- 3:15 p.m. **Conclusion**

About our Speakers



Vickie L. Kloeris, MS CFS – President IFT

Vickie Kloeris recently retired from NASA where she worked in space food systems for a total of 34 years. Her last position was manager of the International Space Station Food System. In that position, she served as technical manager for the NASA contract that produces food for the International Space Station (ISS) crews. She is currently working on a part-time basis as a consultant for NASA food systems.

She has authored and co-authored numerous publications and has received several awards including NASA's highest award, the NASA Distinguished Service Medal in 2019. During her career, she was twice awarded the NASA Exceptional Service Medal and has received the Johnson Space Center Director's Commendation Award. In 2017, she was given an Outstanding Alumni Award by the College of Agriculture and Life Sciences at her alma mater, Texas A&M University.

Vickie has been an IFT member since 1978 and is a Certified Food Scientist. She has served in numerous IFT volunteer roles at the section and division level. At the national level she has served on the Annual Meeting Scientific Program Advisory Panel; the Teaching and Learning Work Group; numerous award juries and is an IFT Food Science Communicator. She was elected to the Board of Directors of IFT for a 3-year term that began in September 2017 and began her term as IFT President on September 1, 2021. She received a Bachelor of Science Degree in Microbiology and a Masters of Science in Food Science both from Texas A&M University.

About our Speakers

Supply Chain & Sustainability Seminar



Tawanda Muzhingi – RTI Innovation Advisors

Food scientist, nutritional biochemist and international development expert, Dr. Tawanda Muzhingi joined RTI Innovation Advisors in 2021. He has over 20 years' experience supporting innovation initiatives for food and agriculture companies and foundations, and has worked in the international food business, food science, food policy and agriculture in Sub-Saharan Africa, South Asia, Latin America and the Caribbean, and the United States.

Prior to RTI, Dr. Muzhingi worked with the International Potato Center (CIP), a CGIAR research center, where he was a senior food scientist and flagship leader in the Roots, Tubers and Bananas Program in Nairobi, Kenya. There, he led the market systems development and commercialization of roots, tubers, and banana crops, and collaborated with food industry organizations, including retailers, small and medium enterprises, the informal sector labor force, and women's and youth groups in Sub-Saharan Africa. His focus included nutrition-sensitive agriculture, food safety, food analysis, post-harvest research and breeding and market traits.

Prior to CIP, Dr. Muzhingi worked nine years in human nutrition, carotenoids, retinoids, and antioxidants chemistry research at the Jean Mayer USDA Human Nutrition Research Center on Aging (HRNCA) at Tufts University in Boston, MA. HRNCA is the largest research center in the world devoted to studying the role of nutrition in the prevention of age-related chronic diseases.

Tawanda received his PhD Biochemical and Molecular Nutrition and his MS in Food Policy and Applied Nutrition from the Friedman School of Nutrition Science and Policy at Tufts University in Boston, MA. He received his BS in Nutrition from the University of Zimbabwe. Tawanda is also an adjunct professor in the Department of Food, Bioprocessing & Nutrition Sciences at North Carolina State University in Raleigh, NC., and a member of the Institute of Food Technologists (IFT) and American Society for Nutrition.



Bridget Sweet – Johnson & Wales University

Ms. Bridget Sweet oversees the compliance of all Johnson & Wales University campuses within every level of established food safety standards set forth by governmental agencies and the University's own strict guidelines. She is a valued asset for the State of Rhode Island in its development of food safety initiatives; an advocate for reliable and relevant food safety education and practices; and member of several state and federal task forces.

Ms. Sweet has been noted in Forbes Magazine, Readers Digest, The Boston Globe and other magazines and media outlets.

Ms. Sweet has a LP.D. Law & Policy from Northeastern University, her Masters of Science in Food Safety from Michigan State University and her Bachelors of Science in Marine Safety and Environmental Protection from Massachusetts Maritime Academy.

Dogwood IFT Expo

Floor Plan



Expo Show Hours: 3:00 – 6:30 pm



Full Service Cash Bar

Cash Bar in Grandville Ballroom

4:00 pm – 8:00 pm

Cash Only - Credit Cards are not accepted



Mid-Show After Party

5:30 – 8:00 pm

Mid-Show After Party

Menu

*Traditional Caesar Salad **Vegan & Vegetarian Friendly***

*Pasta Dish **Chef's Vegetarian-Friendly Choice***

Bourbon Glazed Salmon

Mesquite Grilled Chicken

Carved to order Horseradish Encrusted New York Strip

Twice Baked au gratin Potatoes

*Roasted Carrots & Green Beans **Vegan & Vegetarian Friendly***

Dessert: Crème Brule Cheesecake & Chocolate Cake

Coffee, Decaf & Tea



DogwoodIFTEXpo2022

Grandover Resort & Conference Center, Greensboro, NC | January 20, 2022 | Thursday

Suppliers Night Expo January 20, 2022



● Available ● On Hold ● Sold

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ABT is a leading producer of raw materials to the Flavor and Fragrance market. We are an innovative and value driven organization that has been serving the industry for more than 28 years. Our global headquarters is in Totowa, NJ and our approach to creating the highest quality products is driven by our customer's desire to create with exceptional ingredients.

Table No. 1

Bühler specializes in the design and manufacture of processing systems for the food industry. Processors of plant-based proteins, wheat, maize (corn), rice, pasta, chocolate, fruits, vegetables, pulses, snacks, nuts, breakfast cereals and petfoods rely heavily on us. Complete equipment processing lines include everything from: cleaning, optical sorting, milling, grinding & flaking, extruding, mixing, dehulling, roasting, drying and weighing. We offer training, pilot plant trials, plant design and consulting from concept to installation and customer support.

Table No. 61

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Angearom	Add specific flavor notes
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The art of taste



EXHIBITORS BY **Company**

Table	Company
1	Advanced BioTech
2	Gillco Ingredients
3	RTI Innovation Advisors
4	Gold Coast Ingredients
5	VeriVide
6	Jebsen & Jessen Life Science
7	Natural Products, Inc.
8	MUNZING
9	Mother Murphy's
10	CII
11	Colony Gums
12	Hormel Ingredient Solutions
13	Target Flavors Inc.
14	Jeneil Biotech
15	Prova Inc,
16	Hunter Walton & Co. Inc.
17	Idaho Milk Products
18	Improved Nature
19	Global Essence
20	Microbac Laboratories
21	Sweegen, Inc.
22	Glanbia Nutritionals
23	Foodarom
24	Processor's Choice
25	Suzhou-Chem, Inc.
26	Palmer Holland, Inc.
27	Berje Inc
28	Fuchs North America
29	Eurofins Food Laboratories
30	Sugaright LLC
31	Del-Val Food Ingredients
32	Angel Yeast North America
33	Brenntag
34	Elite Spice Inc.
35	California Fig Advisory Board
36	IMCD US Food, Inc.
49	ICI Foods
58	BENEO Inc.
60	North Carolina State University - Department of Food, Bioprocessing and Nutrition Sciences
61	Buhler Inc.

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24	Processor's Choice
15	Prova Inc,
3	RTI Innovation Advisors
30	Sugaright LLC
25	Suzhou-Chem, Inc.
21	Sweegen, Inc.
13	Target Flavors Inc.
5	VeriVide

EXHIBITOR CONTACT INFORMATION

Advanced BioTech	Diana	Robinson	drobinson@ADV-BIO.COM
Angel Yeast North America	Jaime	Carreno	jaime.angelyeast@gmail.com
BENEO Inc.	Eileen	Rajczyk	eileen.rajczyk@beneo.com
Berje Inc	Alexander	O'Shea	alex.oshea@berjeinc.com
Brenntag	Liz	Greene	lgreene@brenntag.com
Buhler Inc.	Dave	Reynolds	dave.reynolds@buhlergroup.com
California Fig Advisory Board	Kris	Caputo	kris@kriscaputo.com
CII	Bruce	Hoffmann	bhoffmann@ciifood.com
Colony Gums	John	Moran	JMoran@ColonyGums.com
Del-Val Food Ingredients	Katie	Ueberroth	kueberroth@dvfi.com
Elite Spice Inc.	Joe	Freiert	jfreiert@elitespice.com
Eurofins Food Laboratories	Ryan	Miller	ryanmiller@eurofinsus.com
Foodarom	Philippe	Dusser	pduusser@foodarom.com
Fuchs North America	Ryan	Stone	rstone@fuchсна.com
Gillco Ingredients	Maria	Troncoso	mtroncoso@gillco.com
Glanbia Nutritionals	Eric	Borchardt	eborchardt@glanbia.com
Global Essence	Robert	Zak	bzak@globalessence.com
Gold Coast Ingredients	Kathy	Flanagan	info@goldcoastinc.com
Hormel Ingredient Solutions	John	Meyers	jrmeyers@hormel.com
Hunter Walton & Co.	Glenn	Grimshaw	glenn@hunterwalton.com
ICI Foods	Chandler	Rickman	CRickman@ICIFoods.com
Idaho Milk Products	Helene	Fournier-Mcconville	HFournier-McConville@idahomilk.us
IMCD US Food, Inc.	Olga	Jovnyruk	olga.jovnyruk@imcdca.com
Improved Nature	Larry	Yates	larry.yates@improvednature.com
Jebsen & Jessen Life Science	Moritz	Jonas	m.jonas@jj-lifescience.com
Jeneil Biotech	Kimberly	Mikaliunas	k.mikaliunas@jeneilbiotech.com
Microbac Laboratories	Sadie	Conley	sadie.conley@microbac.com
Mother Murphy's	Michael	Oden	moden@mothermurphys.com
MUNZING	Alicia	Colacci	acolacci@munzing.us
Natural Products, Inc.	Rob	Thomas	rob@npisoy.com
NC State University	Morgan	Hembar sky	mrhembar@ncsu.edu
Palmer Holland, Inc.	Roger	Hutchinson	ksimmons@palmerholland.com
Processor's Choice	Mark	Bales	markbales@processorschoice.com
Prova Inc,	Branton	Worrell	Branton.worrell@provaus.com
RTI Innovation Advisors	Marie	Maguire	mmaguire@rti.org
Sugaright LLC	Kelsey	Holt	kholt@cscsugar.com
Suzhou-Chem, Inc.	Joan	Ni	joanni@suzhouchem.com
Sweegen, Inc.	Syd	Heese	syd.heese@sweegen.com
Target Flavors Inc.	Bill	MacLean	bmaclean@targetflavors.com
VeriVide	Mark	Graham	digieyeusa@att.net

Thank You To All Our Sponsors

Many thanks to the sponsors and to all of you for supporting the Dogwood IFT. Your participation in our in-person food industry Expo is appreciated.

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Dogwood Section
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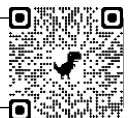
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www.dogwoodift.com

