

Sept. 17, 2007, Monday Presentations

Track A (a.m.): Flavors & Colors

Room: ARROWHEAD

- 8:30-9:10 a.m.** **Natural Solution to Coloring Foods**
Speaker: Zohar Nir, VP NPD & Scientific Affairs,
LycoRed Ltd. Beer-Sheva Israel
- 9:15-9:55 a.m.** **Taste Matters when Creating Healthy Foods: Understanding
How Taste Modifiers Work**
Speaker: Mariano Gascon, Flavor Lab Director, Wixon Inc.
- 10:30-11:10 a.m.** **Culinology 101**
Speaker: Harold Plein, Corporate Chef,
Research Chefs Association
- 11:15-11:55 a.m.** **Cranberries - A Healthy Flavor/ Ingredient Alternative**
Speaker: Reza Ghaedian, Vice President of Science &
Technology, Decas Cranberry Products Inc.

Track A (p.m.): Meats & Marinades

- 1:00-1:40 p.m.** **Use of Enzymes in Marinades**
Speaker: Peter Moodie, Director Sales & Marketing,
Enzyme Development Corporation
- 1:45-2:25 p.m.** **Use of Antimicrobials and Antioxidants in Food Products**
Speaker: David Grex, IsoStat Division, Technical Sales Manager,
Newly Weds Foods Inc.
- 2:30-3:10 p.m.** **Formulating Winning Sauces with Thermal Gelling
Hydrocolloids**
Speaker: Mary Jean Cash, Senior Staff Scientist,
Aqualon Division of Hercules Inc.
- 3:15-3:55 p.m.** **Hydration of Water Soluble Polymers**
Speaker: Ross Clark, Distinguished Research Fellow, CP Kelco

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Track B: Baked Goods

Room: HOLLYHOCK

- 8:30-9:10 a.m. Chemical Leaveners in Bakery Applications**
Speaker: EB Russell, Technical Manager, Budenheim
- 9:15-9 :55 a.m. Flavoring Bakery Products**
Speaker: Agneta Weisz, Vice President Research & Development, Comax Flavors
- 10:30-11:10 a.m. Naturally Stabilized Omega 3 Flax System**
Speaker: Mary Ekman, General Manager – USA, Pizzey's Milling USA
- 11:15-11:55 a.m. Hitting a New Market: Delicious Vegan Baked Goods**
Speaker: Christine L. Garcia, Lead Counsel, The Animal Law Office
- 1:00-1:40 p.m. Replacing or Enhancing Fruits, Nuts, or Chocolate with Lipid Based Delivery Systems**
Speaker: Peter Holocher, Product Development Manager, SensoryEffects (A PCI Food Ingredients Business)
- 1:45-2:25 p.m. Enter the World of Sourdoughs**
Speaker: Christophe Dewilde, Business Development – Bakery Flavors, Puratos Corporation
- 2:30-3:10 p.m. Use of Palm Oil in Baking and Food Service**
Speaker: Harold Kazier, Applications and Technical Services Manager, Loders Croklaan
- 3:15-3:55 p.m. How to Reduce Saturates in No Trans Fats and Oils**
Speaker: Ray Bidwell, Senior Food Technologist, Ventura Foods

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Track C (a.m.): Starches, Gums & Fiber Room: LINDEN A

- 8:30-9:10 a.m. Functional Fibers for Grain Products**
Speaker: Jit Ang, EVP, Research & Development,
International Fiber Corp.
- 9:15-9:55 a.m. Nutritional and Functional Benefits of Soy Fiber in Various Food Systems**
Speaker: Melanie T. Dineen, Applications Technologist,
SunOpta Ingredients Group
- 10:30-11:10 a.m. Gum 101**
Speaker: Allen Freed, President/CEO, Gum Technology Corp.
- 11:15-11:55 p.m. Modified Gum Acacia: A Potential Replacer for Gum Arabic and Modified Food Starch**
Speaker: Nabil Naouli, Principal Scientist, TIC Gums Inc.

Track C (p.m.): Sports & Energy Drinks

- 1:00-1:40 p.m. Fortifying Beverage Profits via Whey Protein Fortification**
Speaker: Starla Paulsen, Applications Department Manager,
Glanbia Nutritionals
- 1:45-2:25 p.m. Keep Going: Formulating Foods & Beverages for Sustained Energy**
Speaker: Marion Dalacker, Director, Market Strategies,
WILD Flavors Inc.
- 2:30-3:10 p.m. Nutritious & Delicious: Mineral Enhanced Sports & Energy Beverages**
Speaker: Gale Walters, Account Manager, Food and Nutrition,
PURAC America Inc.
- 3:15-3:55 p.m. Creating Healthy Lifestyle Beverages**
Speaker: Tracy M. Mosteller, Team Manager - Frozen Desserts &
Beverages, Danisco

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Track D (a.m.): Organic, Allergen-Free & Labeling Room: IRIS

- 8:30-9:10 a.m. Food Labeling Challenges**
Speaker: Jean Theiss, Director, Regulatory and Technical Information Systems, Newly Weds Foods Inc.
- 9:15-9:55 a.m. The Latest on Vegan Marketing, Labeling and Liability**
Speaker: Christine L. Garcia, Lead Counsel, The Animal Law Office
- 10:30-11:10 a.m. Gluten-Free Products Made Better Using Modified Tapioca Starch**
Speaker: Eric Shinsato, Technical Sales Support Manager, Corn Products International Inc.
- 11:15-11:55 a.m. Flavorings for Organic Products**
Speaker: Paulette Lanzoff, Technical Vice President, Synergy Flavors Inc.

Track D (p.m.). New Emerging Ingredients

- 1:00-1:40 p.m. Ingredients for Healthy Heart and Bones**
Speaker: Rodger Jonas, National Business Development Manager, P.L. Thomas
- 1:45-2:25 p.m. Hydrocolloid Synergies and their Practical Applications in Foods**
Speaker: Kevin Johndro, Laboratory Manager, Ingredient Solutions
- 2:30-3:10 p.m. Exotic Tropical Fruits: New Applications**
Speaker: Tony Cantu, Senior R&D Technologist, iTi Tropicals Inc.
- 3:15-3:55 p.m. Great Taste & Wellness**
Speaker: Doug Jump, National Trade Marketing Manager, Puratos Corporation

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Track E (a.m.): Ingredient Systems for Weight Management Products

Room: LINDEN B

- 8:30-9:10 a.m.** **Innovative Solutions for Formulating Weight and Glycemic Management Products**
Speaker: Cristina Munteanu, Food Applications Specialist, GTC Nutrition
- 9:15-9:55 a.m.** **New Research and Recipes for Reducing Starch Absorption**
Speaker: Kanak Udani, Consultant, and Gerard Viverito, Culinary Instructor, Pharmachem Laboratories Inc.
- 10:30-11:10 a.m.** **Application of Insoluble, Refined Fibers in Weight Management Products**
Speaker: Jon Bodner, Senior Manager – Applications, J. Rettenmaier
- 11:15-11:55 a.m.** **EGCG: Ancient Wisdom for Modern Health**
Speaker: Diane Hnat, Sr. Marketing Manager, DSM Nutritional Products Inc.

Track E (p.m.): Healthful Formulations

- 1:00-1:40 p.m.** **Correlating Health and Nutrition to Your Beverage Brand**
Speaker: Jessica Jones-Dille, Industry Trend Manager, WILD Flavors Inc.
- 1:45-2:25 p.m.** **Formulating Functional Foods with Long Chain Omega-3s**
Speaker: Valerie Sanders, Food Applications Scientist, OmegaPure
- 2:30-3:10 p.m.** **Functional and Nutritional: Egg Products Fit the Future of Formulation**
Speaker: Shelly McKee, Professor of Poultry Science, Auburn University and Marcia Greenblum, M.S., R.D., Director of Educational Outreach, Egg Nutrition Center, Washington, DC
- 3:15-3:55 p.m.** **“Sugar-Free,” “Reduced Sugar,” and “No Sugar Added:” Expanding Beyond Confections**
Speaker: Rick Francolino, Food Scientist, Corn Product Specialty Ingredients

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Application Labs

Room: Ampitheater

- 8:30-9:55 a.m.** **Customizing Sensory Attributes via Hydrocolloids**
Speaker: Ross Clark, Distinguished Research Fellow, CP Kelco
- 10:30-11:10 a.m.** **“Meat” New Trends with Innovative Phosphates**
Speaker: Gene Brotsky, Sr. Technical Service Representative, Innophos Inc.
- 11:15-11:55 a.m.** **Fortify Beverages “Clearly Better” with Calcium Phosphate**
Speaker: Amr Shaheed, Sr. Scientist II, Innophos Inc.
- 1:00-2:25 p.m.** **Dried Plums: Natural Solution To Maintaining Shelf Life**
Speaker: James Degen and Jimmy Keeton, Consultants, Faculty Texas A&M University, California Dried Plum Board.
- 2:30-3:55 p.m.** **Natural Colors in Beverages and Confections**
Speaker: Martin Gil, Key Account Manager/ Technical Application Specialist, GNT USA Inc.

Sept. 18, 2007, Tuesday Presentations

Track A (a.m.): Prepared Foods

Room: ARROWHEAD

- 8:30-9:10 a.m. Innovation & New Product Development**
Speaker: Michael R. Buttshaw, National Sales and Marketing Manager, Hormel Specialty Products, Hormel Foods Corporation
- 9:15-9:55 a.m. Yeast Extracts and Umami Taste - Tools for Sodium Reduction in Food**
Speaker: Otis Curtis, Business Development Manager, DSM Food Specialties, Inc. Savory Ingredients
- 10:30-11:10 a.m. Prepared Meals Made Healthy by Fortifying with Omega-3**
Speaker: Jennifer Berry, Ocean Nutrition Canada
- 11:15-11:55 a.m. Safe and Delicious: Natural Preservation Systems**
Speaker: Janet Payne, Business Development Manager, Food and Nutrition, PURAC America Inc.

Track A (p.m.): New Emerging Ingredients

- 1:00-1:40 p.m. Designing Healthful Spray Dried Emulsified Powdered Systems**
Speaker: Dennis J. Reid, Vice President – Marketing & Technology, Diehl Food Ingredients (A PCI Food Ingredients Division)
- 1:45-2:25 p.m. Sodium acid sulfate**
Speaker: Carl Knueven, Corporate Manager - Product Development Jones-Hamilton Co.
- 2:30-3:10 p.m. Preservation of Carotenoids**
Speaker: Rodger Jonas, National Business Development Manager, P.L. Thomas

Sept. 18, 2007, Tuesday Presentations

Track B (a.m.): Nutritional Beverages & Foods Room: LINDEN B

- 8:30-9:10 a.m.** **Flavor Radar: Flavor Mapping Presentation**
Speaker: Cara Newkirk, Senior Market Manager,
FONA International Inc.
- 9:15-9:55 a.m.** **Innovative Food and Beverage Fortification with Natural
Tomato Lycopene**
Speaker: Zohar Nir, VP NPD & Scientific Affairs,
LycoRed Ltd. Beer-Sheva Israel
- 10:30-11:10 a.m.** **Overcoming Formulation Problems with Dissolved Calcium**
Speaker: Daniel Sortwell, Senior Food Scientist,
Bartek Ingredients Inc.
- 11:15-11:55 a.m.** **The Use of Dextrin Soluble Fiber in Healthy
Confectionery Products**
Speaker: Tom Parady, Associate Program Coordinator, Food
Applications, Roquette America Inc.

Track B (p.m.): Flavors & Flavor Enhancement

- 1:00-1:40 p.m.** **Acidulant Taste and Flavor Effects**
Speaker: Daniel Sortwell, Senior Food Scientist,
Bartek Ingredients Inc.
- 1:45-2:25 p.m.** **Use of Dairy Flavors in Cost Optimization Projects**
Speaker: Marilyn Stieve, Dir of Marketing- Dairy Flavors and
Priscilla Reeves, Product Development Manager- Dairy Flavors,
Chr. Hansen
- 2:30-3:10 p.m.** **Masking Flavors**
Speaker: Agneta Weisz, Vice President Research & Development,
Comax Flavors

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Track C (a.m.): Dairy & Frozen Novelty Room: HOLLYHOCK

- 8:30-9:10 a.m.** **Stabilizing Dairy and Soy Drinks with Pectin and other Fruit Fibers**
Speaker: Frank Mattes, Sales Manager, Herbstreith & Fox Inc.
- 9:15-9:55 a.m.** **High Protein Frozen Desserts: Extending the Nutritional Revolution to Frozen Desserts**
Speaker: Phil Rakes, Technical Specialist, Main Street Ingredients
- 10:30-11:10 a.m.** **Reduction of Sugar and Calories in Cultured Dairy Products**
Speaker: Clement Opawumi, Senior Food Scientist, Corn Product Specialty Ingredients
- 11:15-11:55 a.m.** **Calcium Carbonate: Fortification & Functionality in Dairy and Non-Dairy Beverage and Frozen Dessert**
Speaker: Joann Foster, Technical Manager - Consumer Products, Specialty Minerals Inc.

Track C (p.m.): Confectionery, Ice Cream & Desserts

- 1:00-1:40 p.m.** **New Product Development Software for Specific Vertical Markets in the Food and Beverage Industries (Ice Cream/Dairy, Bakery, Beverages)**
Speaker: Ted Pliakos, Vice President-Sales, Advanced Software Designs
- 1:45-2:25 p.m.** **Development of Sugar-Free Grained Mints Using Disaccharide Sugar Alcohols**
Speaker: Philippe Levresse, Project Coordinator - Technology / Applications Development, Roquette America Inc.
- 2:30-3:10 p.m.** **Better for You Confectionery Fruit Snacks**
Speaker: Jim Skidmore, Technical Service - Textural Ingredients, Danisco Texturants & Sweeteners

Sept. 18, 2007, Tuesday Presentations

Track D: Healthful Formulations

Room: LINDEN A

- 8:30-9:10 a.m.** **Formulating with Wheat Proteins**
Speaker: Brook Carson, Technical Product Manager,
ADM Milling Co.
- 9:15-9:55 a.m.** **Optimized Combinations of Fibers Used As
Nutritional Stabilizers**
Speaker: Sebastien Baray, Technical Manager,
Colloides Naturels Inc.
- 10:30-11:10 a.m.** **Creating Customized Formulations for Improved Immune and
Digestive Health Using Innovative Ingredient Solutions**
Speaker: Cristina Munteanu, Food Applications Specialist,
GTC Nutrition
- 11:15-11:55 a.m.** **Omega-3 Fortification of Products for Children and Women**
Speaker: John Foley, Technical Services, BASF Corporation
- 1:00-1:40 p.m.** **The Use of Nutritive Sweeteners in New Product Development**
Speaker: David Ropa, VP Marketing, TJP Market Development
- 1:45-2:25 p.m.** **Plan Your Oils Future Today: Formulating with Enhanced
Soybean Oils**
Speaker: Richard Galloway, President, Galloway & Associates for
United Soybean Board
- 2:30-3:10 p.m.** **Magnesium and Potassium - Keys to Better Nutrition**
Speaker: Amr Shaheed, Sr. Scientist II, Innophos Inc.

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Track E (a.m.): Product Development Advances Room: IRIS

- 8:30-9:10 a.m.** **Tools for Effective NPD - People, Products & Processes**
Speaker: Allan Samson, President, ESCA Enterprises Inc.
- 9:15-9:55 a.m.** **Kids Say the Darndest Things! - Incorporating Kids in Product Development**
Speaker: Judy Lindsey, VP & General Manager, Product Dynamics, a division of RQA Inc.
- 10:30-11:10 a.m.** **Research and Development Tax Credits: The Hidden Treasure**
Speaker: Terry Schwartz, Managing Director, RSM McGladrey Inc.
- 11:15-11:55 a.m.** **Utilizing Workflow to Facilitate the New Product Development Process**
Speaker: Ted Pliakos, Vice President-Sales, Advanced Software Designs

Track E (p.m.): Breakfast Cereals, Snacks & Bars

- 1:00-1:40 p.m.** **Raising the Bar**
Speaker: Robert Hansen, Manager of Technical Services, Briess Malt & Ingredients
- 1:45-2:25 p.m.** **Optimal Fortification with Calcium Carbonate**
Speaker: Joann Foster, Technical Manager - Consumer Products, Specialty Minerals Inc.
- 2:30-3:10 p.m.** **Soy Protein in Nutrition Bar Applications**
Speaker: Lisa Bradford, Soy Foods Technologist II, Archer Daniels Midland Company

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Application Labs Room: AMPITHEATER

- 8:30-9:55 a.m.** **Formulating Foods with *life'sDHA* Omega-3, the Vegetarian Source of DHA**
Speaker: Ruben Abril, Director, Ingredient Commercialization, Martek Biosciences
- 10:30-11:55 a.m.** **Innovations in Dressings, Sauces & Dips**
Speaker: Maureen Akins, Sr. Food Scientist, TIC Gums
- 1:00-2:25 p.m.** **Solving Texture Challenges - Innovating New Textures and Maintaining Texture and Quality in the Face of Rising Ingredient Costs**
Speaker: Max Koxholt and Marshall Fong, National Starch Food Innovation
- 2:30-3:55 p.m.** **Innovative Solutions to Successfully Navigating Current Food Trends**
Speaker: James Duncan and Chris Stepan, Corporate Chefs, Vegetable Juices Inc.

Sept. 19, 2007, Wednesday Bonus Sessions

Application Labs

Room: RED OAK BALLROOMS B

- 8:00-9:15 a.m.** **Raisin Functionality Around the World**
Speaker: David Ropa, VP Marketing, TJP Market Development for California Raisin Marketing Board
- 9:30-10:45 a.m.** **Yeast Extracts are Powerful Tools for Food Formulators: Improving Flavor Impact, Driving Product Preference, and Reducing Salt**
Speaker: Otis Curtis, Business Development Manager, DSM Food Specialties Inc., Savory Ingredients
- 11:00-12:15 p.m.** **Ocean to Plate: The “Nuts and Bolts” of Formulating with Long Chain Omega-3s EPA & DHA**
Speaker: Ernesto Hernandez, Director of Process Development, OmegaPure

Application Labs

Room: RED OAK BALLROOM C

- 8:00-9:15 a.m.** **Flax – Health Benefits**
Speaker: Kelley Fitzpatrick, Director of Health and Nutrition, Flax Canada 2015
- 9:30-10:45 a.m.** **Masking Artificial Sweeteners in Beverage Applications**
Speaker: Jennifer B. Mei, Senior Scientist I-Flavor Analytical, Takasago International Corp.