

# REGISTER NOW!

REFRIGERATED FOODS ASSOCIATION

FALL SYMPOSIUM

SEPTEMBER 19-21, 2016

NEW ORLEANS, LOUISIANA





## 2016 Symposium

The RFA Fall Symposium is an exciting three-day event that combines expert speaker presentations with educational tours to offer attendees a unique learning experience. This year's event will take place in New Orleans, Louisiana on September 19 – 21. As you will see, the 2016 Fall Symposium includes sessions that are of interest to all facets of the industry and your business.

A highlight of this year's Fall Symposium will be visits to food manufacturing plants and laboratories around Louisiana. Attendees will have the opportunity to observe conveyor belt systems and equipment at Intralox, and learn about food safety at their subsidiary company, Commercial Food Sanitation. Other highlights include a visit to Eurofins Laboratory to learn about the latest developments in food testing, a tour of USDA's Southern Regional Research Center, the Southern Food & Beverage Museum and a visit to MMI Culinary for a plant tour. Presentations on FSMA and process validation, food safety in the produce industry, and industry trends will be featured as well.

Networking opportunities will also be a highlight of this year's Fall Symposium. You will have the opportunity to spend three days in the company of other professionals in the refrigerated foods industry, sharing and learning from each other.

The 2016 Fall Symposium promises to be of great value to you and your company. Whether you are involved in food safety and quality control, executive management, or marketing and operations, this event will offer valuable information and insights that can be applied to your own business. You can't afford to miss this year's Fall Symposium!

***SPACE IS LIMITED – ONLY THE FIRST 55 PEOPLE WHO REGISTER WILL BE ABLE TO ATTEND!***

### Thank You RFA Technical & Industry Development Committees!

#### RFA Technical Committee

**Martin Mitchell, RFA Technical Director**  
**Bill Schwartz, Schwartz Consulting LLC**

**Abel Losoya, Tamlin Software**  
**Adam Clinger, Sandridge Food Corporation**  
**Ahmad Tahajod, Sandridge Food Corporation**  
**Amanda Cross, House of Thaller**  
**Andrea Urel, Hans Kissle Co.**  
**Andy Hwang, USDA**  
**Arezou Rahbari, Keybrand Foods, Inc.**  
**Arletha Parks, Reser's Fine Foods**  
**Bob Sapeta, AES-Nilma**  
**Bryan Westerby, The Suter Company, Inc.**  
**Candy York, Lakeview Farms**  
**Chris Niese, Lakeview Farms, Inc.**  
**Claudette Wildes, Garden-Fresh Foods, Inc.**  
**Claudia Stohrer, Boston Salads**  
**Dan Lafontaine, HACCP Consulting Group**  
**Darla Kilroy, Kettle Cuisine**  
**David Callandro, Dierbergs Markets, Inc.**  
**David Horowitz, DuPont Nutrition & Health**  
**David Weslow, The Suter Company, Inc.**  
**Dee Ann Holbus, Dawns Foods**  
**Dillon Drury, Dierbergs Markets**  
**Don Perkins, Mrs. Stratton's Salads**  
**Doug Kallemeyn, Mrs. Gerry's Kitchen**  
**Dylan Houck, Prime Foods**  
**George Bradford, Mrs. Stratton's Salads, Inc.**

**Gerson Espindola, Bakkavor USA**  
**Heather Aldrich, Boston Salads**  
**Heng Tsang, DuPont Nutrition & Health**  
**Jack French, Mrs. Grissom's Salads**  
**Jane Campbell, Ukrop's Homestyle Foods, LLC**  
**Janet Rowat Kraiss, The Suter Company, Inc.**  
**Jay Mayr, Reser's Fine Foods**  
**Jennifer Shrader, Atlantic Coast Marketing**  
**Jimmy D. Daskaleas, Walker's Food Products**  
**Joel Riegelmayr, Sandridge Food Corp.**  
**John Bowles, Atlantic Coast Marketing**  
**John King, Apis Group, LLC**  
**John Wyatt, DuPont Nutrition & Health**  
**Karen Bishop-Carbone, Boston Salads**  
**Kathryn Nixa, Moody Dunbar**  
**Krista Gilroy, Northwest Gourmet Food Products**  
**Lauren Raschke, House of Thaller**  
**Lee Keller, Tamlin Software**  
**Leland Jones, Knotts Foods**  
**Lesli Kunkle, Winter Gardens Quality Foods**  
**Mark Doyle, ASK Foods**  
**Megan Babb, Ecolab**  
**Meghan Rice, Ukrop's Homestyle Foods, LLC**  
**Michael Eliassen, Dupont Nutrition & Health**  
**Mike Langlois, DEMACO**  
**Mike Vella, The Suter Company**  
**Nadege Mix, Lakeview Farms**  
**Norby Diaz, Lakeview Farms**

**Oscar Santos, St. Clair Foods**  
**Pat Cauler, Chemetail**  
**Patrick Denor, Lakeview Farms, Inc.**  
**Robert Proudfoot, Mrs. Grissom's Salads**  
**Robert Savage, HACCP Consulting Group**  
**Roger Beers, PSSI**  
**Ruth Vassey, ASK Foods, Inc.**  
**Scott Bunse, Dierbergs Markets**  
**Shegun Oloashebikan, Fuji Food Products, Inc.**  
**Steve Loehndorf, Reser's Fine Foods**  
**Steve Moore, Brand Formula**  
**Susan Deeming, Reser's Fine Foods**  
**Susan Quesnel, Harry's Fresh Foods**  
**Tamara James, Prime Foods, Inc.**  
**Tiffany Watkins, Winter Gardens Quality Foods**  
**Tim Burns, Blount Fine Foods**  
**Timm Miller, PSSI**  
**Todd Brown, Blount Fine Foods**  
**Venkat Munukutla, Michael Foods, Inc.**  
**Victor Gramillo, Vaughan Foods**  
**Vlade Dobrohotoff, Nilma SpA**  
**William Holmes, Sandridge Food Corporation**

#### RFA Industry Development Committee

**John Bowles, Atlantic Coast Marketing**  
**Wes Thaller, House of Thaller**  
**Mark Brown, Fresh Creative Foods**

# Symposium Highlights

## INTRALOX / COMMERCIAL FOOD SANITATION

A highlight of this year's Fall Symposium will be our visit to Intralox/Commercial Food Sanitation. Intralox, the inventor of modular plastic belting, is a global provider of conveyance solutions and services designed to optimize product handling systems. Committed to quality and performance-driven results, Intralox provides global expertise in every industry it serves.



Intralox understands that total sanitation goes beyond the conveyor belt. That's why they partnered with Commercial Food Sanitation, an Intralox company, to also provide unparalleled sanitation and food safety training and education. Their goal is to help you design and operate the safest food processing environments possible. Commercial Food Sanitation integrates strategic consulting, expertise and training to provide durable solutions to food safety and sanitation challenges for food processing plants.



An Intralox Company

We will visit their global headquarters in Harahan, Louisiana on Tuesday morning.



# Symposium Highlights

## EUROFINS CENTRAL ANALYTICAL LABORATORIES

After departing Intralox/Commercial Food Sanitation, our group will depart for Eurofins in Kenner, Louisiana. Eurofins is a food testing lab that concentrates on food contaminants. Many of the products they test are quite perishable, so this tour will be of special interest to our group. While most of the testing done at Eurofins does not indicate its quality or freshness, it is tied to safety and quality and the tour will be of great interest and value to refrigerated food manufacturers and suppliers.

Eurofins Scientific was founded in 1987 with 10 employees to market the SNIF-NMR technology, a patented analytical method used to verify the origin and purity of several types of food and beverages and identify sophisticated fraud not detectable by other methods. Today, the Eurofins Group is a leading international group of laboratories providing a unique range of testing and support services to the pharmaceutical, food, environmental and consumer products industries and to governments.

Eurofins Central Analytical Laboratory offers analytical support and food safety consulting to a wide range of local, regional and international clients. ECAL's services include chemical analysis, inspection and sampling of food and commodities such as grain and grain by-products, food safety consulting and environmental testing.



## SOUTHERN FOOD & BEVERAGE MUSEUM

The Southern Food & Beverage Museum is a nonprofit living history organization dedicated to the discovery, understanding and celebration of the food, drink and the related culture of the South. While based in New Orleans, the Museum examines and celebrates all the cultures that have come together through the centuries to create the South's unique culinary heritage. SoFAB also hosts special exhibits, demonstrations, lectures and tastings that showcase the food and drink of the South.

During our museum visit, we will learn about:

- The food and drink of the American South in all its aspects;
  - Experience a step-by-step cooking demonstration of jambalaya, and taste a sample;
  - Discover the many ethnicities – African-American and Caribbean, French and German, etc. -- that have combined to create unique Southern food and drink traditions;
  - The farmers, fishermen, and hunters and gatherers who have produced the food;
  - The processors, inventors, chefs and business people who run the restaurants and stock stores with Southern products, and the home cooks and families who have passed down recipes and food traditions for generations.
- The Southern Food & Beverage Museum first opened on June 7, 2008 at the Riverwalk Marketplace in New Orleans, Louisiana. After six years of growing in that location, SoFAB re-opened on September 29, 2014 in the former Dryades Street Market at 1504 Oretha Castle Haley Boulevard in New Orleans. Located inside SoFAB are The Museum of the American Cocktail's (MOTAC) New Orleans collection; and spectacular new exhibits, including La Galerie d'Absinthe.

# Symposium Highlights

## MMI CULINARY

Wednesday morning will include an insightful visit to MMI Culinary. Michael Maenza founded this company in 1986 as Mr. Mudbug Catering, expanding from catering Cajun-style seafood boils locally to providing a signature line of soups, sauces, entrees, dressings, dips and desserts as well as manufacturing proprietary items for customers. This state-of-the-art manufacturing plant is a 120,000 square foot USDA-certified production and distribution complex with endless capabilities. Their focus on safety, nutrition and superior taste allows them to provide high quality foods in a consistent manner, allowing flexibility for their customers and reliable customer service.



## USDA ARS

The U.S. Department of Agriculture (USDA) Agricultural Research Service (ARS) Southern Regional Research Center (SRRC) is one of 4 Regional agricultural research facilities established in 1938. SRRC joins the ranks of an elite few laboratories designated by the American Chemical Society as A National Historic Chemical Landmark for its development of durable press (wrinkle free) and flame retardant cotton textiles. Other SRRC research products have also had a significant national and regional economic impacts.

Damaged by Hurricane Katrina, the Center has undergone major repairs. Currently, SRRC offers state-of-the-art laboratories capable of employing scientists with multidisciplinary research training and backgrounds, including Chemistry, Organic Chemistry, Biochemistry, Chemical, Agricultural and Mechanical Engineering, Physics, Fiber Technology, Material Science Engineering, Genetics (plant & microbial), Breeding, Molecular Biology, Biology, Microbiology, Plant Pathology, Plant Physiology and Food Science and Technology. The Center's current Research Programs are divided into three broad areas: Cotton quality, modification of cotton, and Cotton Fiber Bioscience; Commodity Utilization; and Food Processing and Quality and Food Safety.

The Tour of the SRRC will include tours of the pilot plant, chemical laboratories and sensory evaluation laboratory; discussion of the four Food Processing and Sensory Quality Unit Research Projects; Postharvest Sensory, Processing and Packaging of Catfish; Reducing Peanut and Tree Nut Allergy; Nutritional and Sensory Properties of Rice and Rice Value-Added Products; and Improving the Product Value of Catfish.



# Symposium Highlights

## DINE AROUND, NEW ORLEANS



RFA attendees will have a wonderful networking opportunity at the dine-around dinner on Monday evening. You can select the restaurant of your choice, and enjoy fabulous local cuisine with members in a smaller group setting. The Dine-Around will take place after our welcome reception on Monday evening.

Emeril's Restaurant (left) features Contemporary Louisiana Cuisine and is a 2 minute walk from hotel. Entrees range from \$30-45. This option is open to the first 16 people who choose that dining option.

Legacy Kitchen is the restaurant located inside our headquarter hotel (Renaissance New Orleans Arts Hotel). Legacy features refined American fare, with entrees ranging in price from \$20-35.



Grand Isle Seafood Restaurant was highly recommended to us by our on-site contacts. This restaurant is a 5 minute walk from the hotel and offers delicious seafood in a casual setting. The entrees range in price from \$25-35.

The Dine-Around is an optional event, and attendees will be responsible for their own bill. Look for sign-ups in the coming weeks!

## GETTING AROUND, AND OTHER INFO

We have secured discounted transportation for your arrival from the Louis Armstrong Airport to the Renaissance New Orleans Arts Hotel. Click here to access the \$22 one-way shuttle offer, exclusively for RFA Symposium Attendees:

<http://airportshuttleneworleans.hudsonltd.net/res?USERIDENTRY=RFA0916&LOGON=GO>

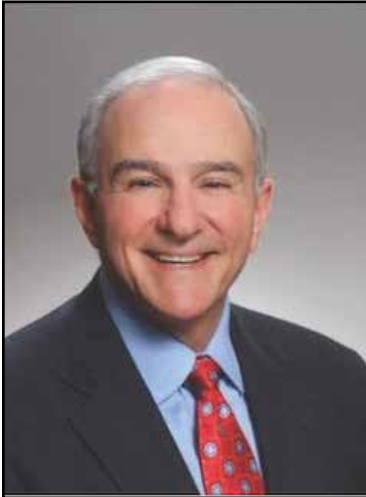
Reservations must be made at least 24 hours in advance through this link.

Please remember that the bus will take you back to the airport on Wednesday by 1:00 pm for afternoon flights. If you wish to return to the hotel and extend your stay in New Orleans, the bus will return to the hotel after the airport drop-off.

Your registration fee covers the welcoming reception on Monday; breakfast on both Tuesday and Wednesday; lunches on Tuesday and Wednesday; and the group dinner on Tuesday night (cash bar). You will be responsible for your own meal at the dine-around event on Monday evening.

# Featured Speakers

## J.H. “JAY” CAMPBELL



### ***“Retail Food Trends and Accessing Food Consumers”***

J.H. “Jay” Campbell received his B.S. degree in accounting from Louisiana State University in 1973 and a juris doctorate from the LSU Law Center in 1976. He began his career with Associated Grocers, Inc. (AG) in 1972, becoming President and Chief Executive Officer in 1995, transitioning into the role of Executive Chairman in 2015. Associated Grocers was established in 1950 by independent retailers to combine their purchasing power to provide cost savings for their owners/customers. AG is a full-line wholesale distributor of food and non-food items to independent retail operations in three Gulf Coast states. AG has been a finalist in the EY Entrepreneur Of The Year® Gulf Coast Awards.

During his presidency, AG was named Company of the Year by the Greater Baton Rouge Business Report, expanded its distribution center to 600,000 square feet, moved into state of the art offices and administration building, acquired a refrigeration company and purchased a food company to expand

fresh fruit, vegetable, specialty products, and prepared foods to their retail grocery companies. Along with his memberships in many business and civic associations, he has been a leader in the Louisiana Association of Business and Industry, Baton Rouge Area Foundation, Council for a Better Louisiana, Public Affairs Research Council, National Grocers Association, Food Marketing Institute, Greater Baton Rouge Food Bank, Uniform Code Council, Capital Area United Way, and the Mary Bird Perkins Cancer Center. His recent honors include the Food Marketing Institute Herbert Hoover Award for humanitarian service, National Grocers Association Industry Service Award, and the Baton Rouge Epicurean Society Grace “Mama” Marino Lifetime Achievement Award. He was a member of the Louisiana Commission on Streamlining and Modernization Sales Tax Commission and currently serves on the Task Force created by the Legislature to study the Ad valorem Taxes assessed on inventories.

Mr. Campbell will share his insight into retail food and consumer trends for grocery and refrigerated food businesses with an orientation toward consumer behavior and targeting/accessing food consumers.

## KEVIN VOISIN

### ***“The Louisiana Seafood Industry Providing Safe Seafood for Consumers”***

Mr. Kevin Voisin is an 8th generation oysterman, based in Houma, La. His family owns Motivait Seafoods, one of the largest oyster processing facilities in the U.S. The company produces Gold Band Oysters, a branded product that is high pressure processed to kill *Vibrio* microorganisms. He and a business partner started Ignite Marketing to assist businesses with logo and branding development, websites, direct mail, and strategy.

Louisiana is second only to Alaska as the state with the largest seafood industry in the United States, producing oysters, shrimp, crawfish, crab, and alligator in addition to finfish species. More than a hundred individual types of finfish can be found in Louisiana waters, making available year-round bounty of the freshest catches. The role of the seafood industry, processing technologies, and logistics will be discussed.



# Featured Speakers

## **KENNETH W. MCMILLIN**

### ***“Research for the Food Industry at LSU”***



Ken McMillin, Ph.D. is the Mr. and Mrs. Herman E. McFatter Professor of Animal Science jointly appointed in the Louisiana State University Agricultural Center and LSU in Baton Rouge. He was raised on a small livestock and grain farm in Indiana and in a family owned meat processing company. Ken has been a meats professor at LSU since receiving degrees from Purdue University and Ph.D. from Iowa State University. He conducts research in case-ready and modified atmosphere packaging; value-added processing of meat, poultry, and seafood; food safety; and goat meat. Courses instructed are growth and development of livestock, meats, meat processing, and contemporary issues in the animal sciences classes. Ken is a Professional Animal Scientist, Diplomate in the American College of Animal Food Science, International Meat and Poultry HACCP Alliance trainer, and a Fellow of the American Meat Science Association and Institute of Food Technologists. He has extensive international experience evidenced by workshops, seminars, and plant audits in 14 countries.

The Louisiana food industry is varied, with major commodities of rice, sugarcane, seafood, sweet potatoes, and soybeans. Poultry and beef cattle are the primary animal production industries. An overview of some of the food research at LSU will be presented on such topics as with goat meat, nanoparticles, resistant starches, bioactive and nutraceutical ingredients, product optimization, and byproduct utilization.



# 2016 Fall Symposium Schedule

## Monday, September 19, 2016

- 12:30 p.m. Registration open at hotel
- 2:00 - 2:45 p.m. *Retail Food Trends & Accessing Food Consumers* by J.H. "Jay" Campbell, Associated Grocers, Inc.
- 2:45 - 3:00 p.m. Break
- 3:00 - 3:45 p.m. *The Louisiana Seafood Industry Providing Safe Seafood for Consumers* by Kevin Voisin, Ignite Marketing
- 3:45 - 4:00 p.m. Break
- 4:00 - 4:45 p.m. *Research for the Food Industry at LSU* by Kenneth W. McMillin, LSU
- 4:45 - 5:45 p.m. Welcome Reception at Hotel
- 5:45 pm. Depart for Dine-Around Restaurants: Emeril's, Grand Isle Restaurant, Legacy Kitchen

## Tuesday, September 20, 2016

- 7:00 a.m. Breakfast at Hotel
- 7:30 a.m. Bus departs hotel for Intralox/CFS
- 8:00 a.m. Intralox/CFS - Tour & Lunch Harahan, LA
- 1:00 p.m. Depart for Eurofins
- 1:30 - 3:00 p.m. Eurofins Tour New Orleans, LA
- 3:30 - 5:30 p.m. Southern Food & Beverage Museum
- 6:00 p.m. Return to Hotel
- 6:30 p.m. Open/Roundtable Discussions and Dinner at hotel

## Wednesday, September 21, 2016

- 7:45 a.m. Breakfast at hotel
- 8:30 a.m. Bus departs hotel for MMI Culinary
- 9:00 - 10:30 p.m. Tour at MMI Culinary Kenner, LA
- 10:30 a.m. Depart for USDA ARS
- 11:00 a.m. - 12:30 p.m. Tour at USDA ARS New Orleans, LA
- 12:30 p.m. Bus departs from USDA ARS for Louis Armstrong Airport
- 1:00 p.m. Bus drops attendees off at Louis Armstrong Airport, then returns to hotel

# 2016 Registration Form

**Fall Symposium Schedule:** The Symposium will kick-off with at 2:00 p.m. on Monday, Sept. 19th and will end at 12:30 pm on September 21st. Participants may pick up their name badges and materials starting at 12:30 p.m. at the hotel on Monday, September 19th.

**Registration Fees:** The fee includes all transportation to off-site events and tours, breakfasts on Tuesday and Wednesday, lunch on Tuesday, the welcome reception on Monday (1 drink ticket) and dinner on Tuesday evening (2 drink tickets, then cash bar). The fees are as follows (prices are per person):

**RFA Members Early Registration Fee for Event**

**(Received ON or BEFORE August 7, 2016):**

Payment by Check: **\$445**

Payment by Credit Card: **\$465**

**RFA Members Registration Fee for Event**

**(Received AFTER August 7, 2016):**

Payment by Check: **\$495**

Payment by Credit Card: **\$515**

To register, please fill out the attached registration form and return it to the RFA office along with payment. Forms should be received no later than August 29, 2016. Confirmation will be sent by e-mail approximately two weeks before event. Full details and online registration also available at [www.refrigeratedfoods.org](http://www.refrigeratedfoods.org).

**Travel and Accommodations:** Sleeping accommodations are not included in the registration fee. Rooms have been reserved at the Renaissance New Orleans Arts Hotel, 700 Tchoupitoulas Street, New Orleans, LA 70130. To make your room reservations, please use our Passkey Link: <https://resweb.passkey.com/go/WELCOMEREFRIGERATEDFOODS>. The RFA's discounted group rate is \$123/night. **The hotel registration cut-off date is August 29, 2016.** Valet parking is available at the hotel for \$38.00/night. Complimentary Internet access is provided in the guest rooms, as well as on the coach bus as we travel on the tours.

The hotel is located 14 miles from the airport. The rate for a taxi is approximately \$33, or you can make arrangements to use the discounted shuttle (page 6). Transportation back to the airport will be provided by the RFA at the end of our tour on Wednesday (arriving to the airport at approximately 1:00 pm).

---

## 2016 REGISTRATION FORM

Company: \_\_\_\_\_ Phone: \_\_\_\_\_

Address: \_\_\_\_\_ City, State, Zip: \_\_\_\_\_

Please fill out the attendee name(s) below and **note all sessions each attendee will be participating in.**

**Attendee 1:** \_\_\_\_\_

Are you riding RFA Transportation Sept. 20th?  Riding RFA Transportation Sept. 21st?

E-mail address: \_\_\_\_\_

**Attendee 2:** \_\_\_\_\_

Are you riding RFA Transportation Sept. 20th?  Riding RFA Transportation Sept. 21st?

E-mail address: \_\_\_\_\_

**Attendee 3:** \_\_\_\_\_

Are you riding RFA Transportation Sept. 20th?  Riding RFA Transportation Sept. 21st?

E-mail address: \_\_\_\_\_

**Payment:** Check-payable to *Refrigerated Foods Association*

Credit Card:  Visa  Mastercard  AMEX  Discover

Card #: \_\_\_\_\_

Expiration Date: \_\_\_\_\_

Name on Card: \_\_\_\_\_

Card Security Code/CVV\*: \_\_\_\_\_ \*For Visa, Mastercard or Discover, it is a 3-digit number that appears to the right of your card number on the back. For AMEX, it is a 4-digit number that appears on the front of your card.

Billing Address: (Must match Credit Card if different from above): \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_ Phone: \_\_\_\_\_

Signature: \_\_\_\_\_

**TO REGISTER: Return this form with payment by mail to Refrigerated Foods Association at 3823 Roswell Road, Suite 208, Marietta, GA 30062 or by fax at (678) 550-4504 or by email to [info@refrigeratedfoods.org](mailto:info@refrigeratedfoods.org).**