

REGISTER NOW!

REFRIGERATED FOODS ASSOCIATION

FALL SYMPOSIUM

SEPTEMBER 25-27, 2017

KANSAS CITY, MISSOURI





2017 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 Kansas City, Missouri on September 25 – 27. As you will see, the 2017 Fall Symposium includes sessions that are of interest to all facets of the industry and your business. A very special thanks for the team at DuPont Nutrition & Health for putting this together!

A highlight of this year's Fall Symposium will be visits to food ingredient and equipment plants around Kansas City. Attendees will have the opportunity to tour the Emulsifier Production Facility at DuPont Nutrition & Health as well as the Application & Development Labs; enjoy lunch and a tour at Kansas State University; visit Johnson County Community College School of Culinary Arts; observe meat processing equipment at Mare; tour Weber, Inc. and learn about food protection and sanitation; tour Ensight and learn about Likwifier technology; and tour and have lunch at Multivac. Presentations on industry trends and the Technical Forum will provide insights and clarity for all attendees.

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 2017 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*
Autumn Call, *House of Thaller*
Bart Shoaf, *Ukrop's Homestyle Foods, LLC*
Bob Sapeta, *AES-Nilma*
Brian Salone, *PSSI*
Bryan Westerby, *The Suter Company, Inc.*
Cailey Jones, *Knott's Foods*
Candy York, *Lakeview Farms*
Carmelo DiSalvo, *Prime Foods, Inc.*
Chris Niese, *Lakeview Farms, Inc.*
Chris Biba, *Garden-Fresh Foods, Inc.*
Claudia Stohrer, *Boston Salads*
Dan Lafontaine, *HACCP Consulting Group*
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*
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*
Keith McIntosh, *Mrs. Grissom's Salads*
Krista Gilroy, *Northwest Gourmet Food Products*
Lauren Raschke, *House of Thaller*
Lee Keller, *Tamlin Software*
Leland Jones, *Knott's Foods*
Lesli Kunkle, *Winter Gardens Quality Foods*
Lili Lawry, *PSSI*
Lori Bare, *Winter Gardens Quality Foods*
Mark Doyle, *ASK Foods, Inc.*
Michael Eliassen, *DuPont Nutrition & Health*
Mike Langlois, *DEMACO*
Mike Weber, *Deli Star Corporation*
Nadege Mix, *Lakeview Farms*
Nicole Poquette, *House of Thaller*
Norby Diaz, *Lakeview Farms*
Oscar Santos, *St. Clair Foods*
Pat Cauller, *Chemetail*
Patrick Denor, *Lakeview Farms, Inc.*

Richard Bourgeois, *Kettle Cuisine*
Robert Proudfoot, *Mrs. Grissom's Salads*
Robert Savage, *HACCP Consulting Group*
Roger Beers, *PSSI*
Ruth Vassey, *ASK Foods, Inc.*
Scott Bares, *Mrs. Gerry's Kitchen*
Scott Bunse, *Dierbergs Markets*
Shegun Olaoshebikan, *Fuji Food Products, Inc.*
Shelia Fleischer, *Winter Gardens Quality Foods*
Steve Loehndorf, *Reser's Fine Foods*
Steve Moore, *Brand Formula*
Susan Deeming, *Reser's Fine Foods*
Susan Quesnel, *Harry's Fresh Foods*
Susan Westphal, *Dunbar Products*
Thor Wentzek, *Reser's Fine Foods*
Tiffany Watkins, *Winter Gardens Quality Foods*
Tim Burns, *Blount Fine Foods*
Timm Miller, *PSSI*
Todd Brown, *Blount Fine Foods*
Travis Berger, *Lantana Foods*
Venkat Munukutla, *Michael Foods, Inc.*
Victor Gramillo, *Vaughan Foods*
Viade 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

DUPONT NUTRITION & HEALTH

A highlight of this year's Fall Symposium will be our visit to DuPont Nutrition & Health. The DuPont Nutrition & Health location in New Century, Kansas (Kansas City metro) is a regional headquarters for North America with business management offices and innovation laboratories for the support of functional food ingredients such as emulsifiers, hydrocolloids, enzymes, proteins, fibers, sweeteners, probiotics, cultures and food protection products.



The New Century location also is home to a world class emulsifier production facility, which has been producing and supplying food grade emulsifiers and surfactants since it was built in 1980. With liquid and spray production processes, the facility employs production, QC, distribution, and engineering functions. The site is ISO Certified and has received numerous local environmental excellence awards.

We will get a chance to visit both the main building and the emulsifier factory on our tour.



Symposium Highlights

JOHNSON COUNTY COMMUNITY COLLEGE SCHOOL OF CULINARY ARTS

JCCC has one of the first programs in the United States to receive American Culinary Federation Educational Institute accreditation. We will visit their \$13 million, 36,000 square foot state-of-the-art Hospitality & Culinary Academy on Tuesday. JCCC boasts the largest culinary apprenticeship program in the country. In July, 2013, the JCCC Culinary Team beat the industry-leading Culinary Institute of America to be named the ACF Top Culinary School Team in America.



MAREL

We will have the opportunity to visit Marel's newly expanded Progress Point, which clearly demonstrates Marel's commitment to excellence and innovation. This new showcase facility will become the platform for their existing customers to train new employees and learn the latest technologies through shows, demonstrations and seminars. Also, customers have the opportunity to work with Marel's research and development teams on new equipment designs and processes, using Progress Point's controlled setting to test and perfect ideas.



Marel further invites universities and educators to conduct ongoing performance evaluations in production efficiency along with other research projects. With the cooperation involved in these relationships, Marel and all their partners, both present and future, will grow together and prosper as an industry with a clear vision in hand for the future.

This insightful tour of processing equipment for the seafood, poultry, beef and pork industries will take place on Tuesday afternoon.

ENSIGHT SOLUTIONS

The Likwifier Division of Enight Solutions, located in Kansas City, Missouri, has been in the industry for nearly 60 years. Likwifier's stainless steel blender was introduced to the Dairy Industry in 1958 as the Lanco Likwifier.

The Likwifier is designed to dissolve solids or semisolids where time, temperature and complete hydration are important. Originally developed to dissolve natural gums and synthetic thickeners used in the manufacture of frozen desserts, the Likwifier dissolves and disperses virtually any food product more efficiently and completely than any other system available. The unit will put into solution, not just suspension, products that can be dissolved by agitation. The benefits of the Likwifier include dissolving soluble products in less than 5 minutes, complete hydration, total product liquefaction, elimination of solid "burn-on" in the vat, elimination of waste at strainers and tank bottoms and the complete dispersement of insoluble particles in water or non-aqueous media.



We will get a good understanding of this division of Enight Solutions on our tour Wednesday morning.

Symposium Highlights

WEBER, INC.

With headquarters in Breidenbach, Germany, Weber Maschinenbau has been producing pioneering systems for the processing, refining and slicing of sausage, meat, cheese and other foods since 1981. From slicers to skinners, food robotics and product scanners, the Weber Group's portfolio is very diverse. Customers around the world appreciate the service, know-how and top product quality that this family business offers.

Weber, Inc., in Kansas City, MO, USA, has been the home to our centrally located North American Technology Center and Product Demonstration

Facility in the United States for over 20 years, allowing our customers in the Americas easy and quick access to both excellent manpower and all parts.

Textor (Wolfertschwenden, Germany) joined the Weber Group in 2011. "Smart & Easy" are the slicer and line components that Textor manufactures.

Our tour at Weber will focus on food protection and sanitation. The slicers are specifically designed to be cleaned and sanitized easily and efficiently. This will be an insightful tour!



MULTIVAC

MULTIVAC, founded and based in Germany, is a global company with local sales and support. MULTIVAC US was founded in 1987 and is the #1 daughter company of MULTIVAC Global. There are 3,500 active US based machines with growth of over 250 new machines sold annually.



MULTIVAC is the largest manufacturer in the world of horizontal-form-fill-seal machines, also called Roll Stock machines.

MULTIVAC United States is headquartered in Kansas City, Missouri with three Regional Customer Support Centers based in Tustin, CA, Whippany, NJ and Charlotte, NC. MULTIVAC offers customers thermoforming, traysealing and chamber machines along with labeling, printing, inspection, conveyor, handling

equipment and packaging films. Our machines are made with high quality stainless steel for easy cleaning and they were specifically designed to eliminate gaps and recesses where dirt and contaminants could reside.

Our equipment is designed to perform consistently through rigorous production requirements and when problems arise trained, experienced technical staff quickly resolve any issue, sustaining output. We employ over 60 MULTIVAC trained and certified technicians strategically located through the continental United States.



Symposium Highlights

DINE AROUND, KANSAS CITY



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.

Known as the “Gold Standard of Kansas City Steakhouses,” Plaza III serves USDA prime-aged cuts of Mid-western beef, chops, fresh fish and lobster. Their beef is corn-fed, custom selected at the restaurant’s own meat company and then aged in specially designed, temperature controlled lockers for 21-28 days to develop maximum tenderness and extraordinary flavor. Entrees range from \$25-75.

Fiorella’s Jack Stack features legendary hickory-roasted barbeque. This restaurant is a Kansas City tradition since 1957. The menu includes sandwiches, barbeque, steaks, chops and fish. Entrees range from \$15-40.



Season’s 52 is an upscale chain restaurant and a good choice for meatless options. They offer fresh, seasonal New American cuisine and combine a chic restaurant with the fresh appeal of the local farmer’s market. Entrees range from \$15-25.



All three dine-around restaurants are located in Country Club Plaza, so we will plan to walk to dinner on Monday evening. Our reception at the hotel is 5:00-6:00 pm, and dinner reservations are for 6:15 pm. The Dine-Around is an optional event, and attendees will be responsible for their own bill. Please indicate your preferred restaurant on the registration form.

GETTING AROUND, AND OTHER INFO

A taxi ride from the Kansas City International Airport to the Sheraton Suites in Country Club Plaza is approximately 30 minutes and costs about \$60. Please remember that the bus will take you back to the airport on Wednesday by 1:30 pm for afternoon flights. If you wish to return to the hotel and extend your stay in Kansas City, the bus will return to the hotel after the airport drop-off. If you are driving, we have secured half-price parking at the hotel (\$8 per night).

Your registration fee covers the welcoming reception on Monday (2 drink tickets provided); breakfast during your entire stay at the Sheraton Suites; lunches on Tuesday and Wednesday; and the group dinner on Tuesday night (2 drink tickets provided, then cash bar). You will be responsible for your own meal at the dine-around event on Monday evening.

Symposium Highlights

KANSAS STATE UNIVERSITY



Food Safety Institute Presentation

K-State Olathe is a driving force for research, economic growth and workforce development for Johnson County and the Greater Kansas City area. The campus is a flourishing hub that integrates education, training, research and entrepreneurship to meet employers' needs in animal health, food science and related sectors.

Kansas State University has an international reputation as a leader in the field of animal health and food safety and security. With the creation of the International Animal Health and Food Safety Institute as the first building of the K-State Olathe campus, the university continues this tradi-

tion of being a major contributor to the field of animal health and food safety and security.

K-State Olathe is excited to welcome the RFA symposium participants to share the importance of food safety, how consumers respond to products, and provide hands on activities to learn about the science needed to assure our food supply is safe.

Our tour will begin with lunch, generously sponsored by DuPont Nutrition & Health. Then we will break into groups and participate in the following activities:

1. Consumer Research (Dr. Marianne Swaney-Stueve, Below)
2. Food safety research (Dr. Sara Gragg, Left)
3. Food safety in the kitchen (Bryan Severns, MS in Food Science and Chef, Above, Right)



Kansas State University is recognized year after year by the Princeton Review as one of America's best colleges. K-State got its start in 1858 when Bluemont Central College was founded and 53 students enrolled. Five years later K-State became the first fully operational land-grant college in America.

Kansas State University is a national leader among public universities in the total number of Rhodes, Marshall, Truman, Goldwater and Udall prestigious scholarship winners. The university is home to more national CASE/Carnegie Professors of the Year than any other public research university in America.



Featured Speakers

INDUSTRY PRESENTATION

Speaker TBD

The Symposium Planning Committee is working hard to secure an expert speaker to address the group on Monday! We will send notice about this presentation once it is confirmed. We have several great opportunities that we are pursuing, so plan on a great session to kick off the 2017 Fall Symposium!

RFA TECHNICAL FORUM

with RFA Technical Director, Martin Mitchell

New this year, the Technical Forum has been moved to a new time slot to promote better interaction and participation. Join us on Monday at 3:15 for an information-packed session focusing on the most important technical issues of the day. Technical Director Martin Mitchell will serve as moderator for this invaluable session for anyone involved in food safety, regulatory compliance and all things technical. Come prepared to ask questions and share!

In addition to preparing you for what you need to know now, this session will address future RFA projects and programs that will help you do your job better and more efficiently. Your feedback and ideas are needed! Help shape the course of future RFA endeavors by actively participating in this 90-minute session. The Technical Forum will be followed by a Welcome Reception at the Hotel.



TODD BAYNE

“FSMA Implementation and Assessing Supply Chain Risks”



Our visit to DuPont will feature a presentation on FSMA by Todd Bayne. Todd Bayne has spent most of his professional career working in the food industry. His undergraduate degree is International Business; and he received his M.B.A. in Manufacturing Operations in 1993.

Taking some time to pursue some other interests, he taught English as a Second Language at Ube University in Japan for 5 years before coming back to the USA and re-entering the food industry. For the last 17 years he has held various positions in Danisco/DuPont working with the supply of ingredients to finished goods manufactures. The last 3 years Todd has served as Quality/Food Safety and Supplier Compliance Group Manager working with over 30 global food ingredient facilities to develop and implement a world class FSMA compliance program. Todd will share his insights in creating, implementing and managing a FSMA compliant Food Safety System.

2017 Fall Symposium Schedule

Monday, September 25, 2017

- 12:30 p.m. Registration open at hotel
- 2:00 - 3:00 p.m. *Industry Presentation* TBD
- 3:00 - 3:15 p.m. Break
- 3:15 - 4:45 p.m. Technical Forum with Technical Director, Martin Mitchell
- 5:00 - 6:00 p.m. Welcome Reception at Hotel
- 6:00 pm. Depart for Dine-Around Restaurants: Plaza III, Fiorella's Jack Stack or Season's 52

Tuesday, September 26, 2017

- 6:30 a.m. Breakfast at Hotel
- 7:15 a.m. Bus departs hotel for DuPont Nutrition & Health
- 8:00-10:45 a.m. Tour DuPont N&H Emulsifier Production Facility; The International Ingredient Supplier's Path Through FSMA; Tour DuPont N&H Application and Development Labs
- 11:15 a.m. Depart for Kansas State University Olathe Campus
- 11:30-2:00 p.m. Lunch at KSU, sponsored by DuPont N&H Kansas State University Food Safety Institute Presentation
- 2:00 p.m. Depart for Johnson County Community College School of Culinary Arts
- 2:15-3:15 p.m. Johnson County Community College School of Culinary Arts - Tour and Activities
- 3:15 p.m. Depart for Marel
- 3:30 - 5:00 p.m. Tour Marel, Happy Hour Provided by Marel
- 5:30 p.m. Return to Hotel
- 6:30 p.m. Open/Roundtable Discussions and Dinner at hotel

Wednesday, September 27, 2017

- 7:00 a.m. Breakfast at hotel
- 7:45 a.m. Bus departs hotel for Ensign Solutions
- 8:00 - 9:00 a.m. Tour of Ensign and Discussion about Likwifier Technology
- 9:00 a.m. Depart for Weber, Inc.
- 9:30 - 11:00 a.m. Tour of Weber, Inc.
- 11:00 a.m. Depart for Multivac
- 11:15 a.m. - 12:30 p.m. Tour at Multivac
- 12:30 p.m. Lunch provided by Multivac
- 1:15 p.m. Bus departs for KC International Airport
- 1:30 p.m. Bus drops attendees off at KC International Airport, then returns to hotel

2017 Registration Form

Fall Symposium Schedule: The Symposium will kick-off with at 2:00 p.m. on Monday, Sept. 25th and will end at 1:30 pm on September 27st. Participants may pick up their name badges and materials starting at 12:30 p.m. at the hotel on Monday, September 25th.

Registration Fees: The fee includes all transportation to off-site events and tours, hot breakfast buffet 9/25-28, lunch on Tuesday and Wednesday, the welcome reception on Monday (2 drink tickets) 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 4, 2017):

Payment by Check: **\$445**

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

RFA Members Registration Fee for Event

(Received AFTER August 4, 2017):

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 24, 2017. Confirmation will be sent by e-mail approximately two weeks before event. Full details and online registration also available at www.refrigeratedfoods.org.

Travel and Accommodations: Sleeping accommodations are not included in the registration fee. Rooms have been reserved at the Sheraton Suites Hotel, 770 W 47th Street, Kansas City, MO 64112. To make your room reservations at this all-suite hotel, please indicate below and the RFA Staff will make your reservations. The RFA's discounted group rate is \$179/night. **The hotel registration cut-off date is August 24, 2017.** Discounted valet parking is available at the hotel for \$8.00/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 30 minutes from the airport. The rate for a taxi is approximately \$60. 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 1:30 pm).

2017 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: _____

Dine Around Restaurant Choice: Plaza III Fiorella's Jack Stack Season's 52 Not Participating

E-mail address: _____

Attendee 2: _____

Dine Around Restaurant Choice: Plaza III Fiorella's Jack Stack Season's 52 Not Participating

E-mail address: _____

Please make my hotel reservations at the Sheraton Suites Hotel, Country Club Plaza:

_____ Arrival Date _____ Departure Date Name: _____

_____ Arrival Date _____ Departure Date Name: _____

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.