

REFRIGERATED FOODS ASSOCIATION

# FALL SYMPOSIUM

SEPTEMBER 8-10, 2025

PHILADELPHIA, PA



**REGISTER NOW!**



## 2025 FALL 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 Philadelphia, Pennsylvania on September 8 - 10. As you will see, the 2025 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 plants and other places of interest to those in the food industry around Philadelphia, PA. Attendees will have the opportunity to visit Monell Chemical Senses Center to get an up-close look at the science behind chemosensation and interoception and participate in various industry-relevant demonstrations; see the mushroom supply chain in action with a tour of Phillips Mushroom Farms' growing rooms, followed by a visit to their packaging and processing facility; visit The Food Source to see its ingredient operations, along with its blending operation, called Blend Source; explore Drexel University's three kitchen labs and enjoy tastings of products developed by students in the Drexel Food Lab; visit RLS Logistics' Delanco, NJ facility; and enjoy a tour and tasting at Yards Brewery. A presentation on therapeutic foods, upcycled foods, and their economic impact, along with the Technical & Regulatory Update, will provide valuable insights and clarity for all attendees.

Prior to the event, the RFA will offer an optional training course on Monday morning for an additional charge. This training course will cover the topic of sanitation.

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 2025 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 TO THE SYMPOSIUM PLANNING COMMITTEE!

Jennifer Crow, Atlantic Coast Marketing  
Janet B. Rowat Kraiss, The Suter Company  
Doug Marshall, RFA/Eurofins  
Bill Schwartz, Schwartz Consulting  
David Horowitz, IFF

Lauren Edmonds, St. Clair Foods  
Wendie DiMatteo Holsinger, ASK Foods  
Andrew Ward, Eurofins  
Megan Levin, Refrigerated Foods Association  
Katie Small, Refrigerated Foods Association



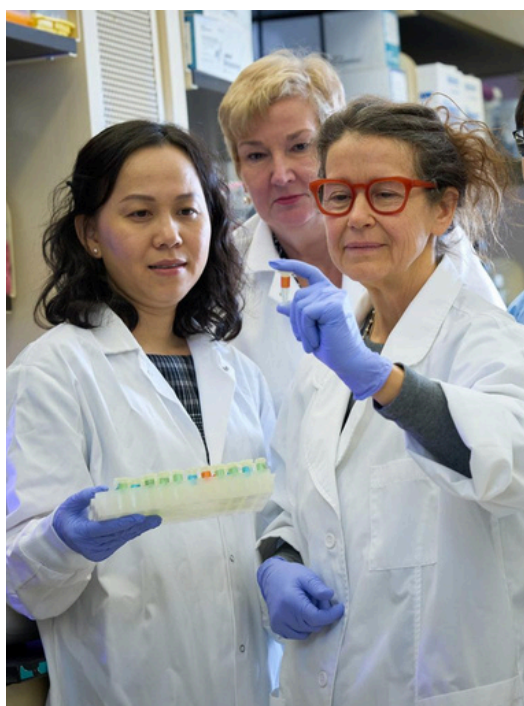
# SYMPOSIUM HIGHLIGHTS

## MONELL CHEMICAL SENSES CENTER

The Monell Center is the world's only independent research institute dedicated to the scientific understanding of chemosensation and interoception. At Monell, world-class scientists are unlocking some of the most fundamental mysteries of what makes us human. How do we use our chemical senses to communicate? What are the cellular underpinnings of taste and smell that contribute to the difference between lifelong health and chronic disease? How do our chemical senses shape human nutrition? Which genes are responsible? Monell scientists are at the forefront of discovery, exploring the science of taste and smell from multiple perspectives. Their work answers pressing questions about health, behavior, and the environment that could not even be foreseen a decade ago.



During the tour at the Monell Center, attendees will explore open lab suites, collaborative research spaces, and a unique 6-person Olfactometer chamber. We will also get an up-close look at the science behind chemosensation and interoception, with interactive demonstrations that bring this one-of-a-kind sensory experience to life.



# SYMPOSIUM HIGHLIGHTS

## PHILLIPS MUSHROOM FARMS

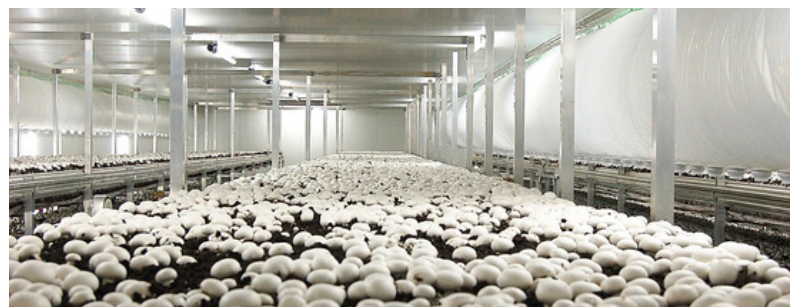
Based in Kennett Square, Pennsylvania — the Mushroom Capital of the World — Phillips Mushroom Farms is the largest grower of specialty mushrooms and a leader in overall mushroom production. For over 90 years and through four generations, the Phillips family has put a focus on innovation and quality to provide consumers with the best-tasting mushroom.



Over the course of their history, Phillips Mushroom Farms has grown from a few modest mushroom doubles selling out of a pickup truck to selling over 70 million pounds of mushrooms per year! This tour offers attendees a unique opportunity to see the mushroom supply chain in action—starting with a visit to the farm's growing rooms, followed by a tour of their state-of-the-art packaging and processing facility.

Any attendees interested in exploring and learning more about mushrooms should consider arriving in Philadelphia early—the 40th Annual Mushroom Festival will take place September 6–7, 2025, in nearby Kennett Square, the Mushroom Capital of the World. What began as a small, one-day local celebration has grown into a nationally recognized, two-day event that attracts thousands of visitors each year. The festival, which celebrates mushrooms, mushroom farms, and the local community, has become one of Pennsylvania's most prestigious events. Attendees can sample a variety of mushroom-centric foods—from fried mushrooms to mushroom soup and more—and learn about the mystical and interesting process of mushroom growing. Learn more at [mushroomfestival.org](https://mushroomfestival.org).

Our special hotel rate is available for three days before and after the Symposium, giving attendees the opportunity to arrive early or extend their stay to explore all that the greater Philadelphia area has to offer.





# SYMPOSIUM HIGHLIGHTS

## THE FOOD SOURCE

The Food Source International is a taste and ingredient company with a pulse on what's next in the world of food. Founded in 1997, they prioritize high quality tastes and ingredients that provide unique solutions to technical challenges food processors face. The Food Source International is on a mission to vertically drive the future of taste, and execute critical outcomes for their customers through consociation, artistry, passion, agility, and accountability. They believe in perpetuating growth through their enthusiasm for people and our incessant drive to achieve. Passion for food. Obsessed with taste. Committed to life.



While The Food Source is the primary business, its blending operation is called Blend Source. Blend Source is on a mission to set the standard dry blend manufacturing of materials for human consumption. Blend Source has unique cross functional ingredient blending experience which includes dry flavors, spices, health and wellness mixes, breadings systems, and lipid based ingredient platings. Blender Source values customer service, and has the ability to support pilot scale production up to FTL planned campaigns.

During the Fall Symposium, attendees will visit The Food Source and Blend Source to get a behind-the-scenes look at their ingredient and blending operations in their Exton, PA facility.





# SYMPOSIUM HIGHLIGHTS

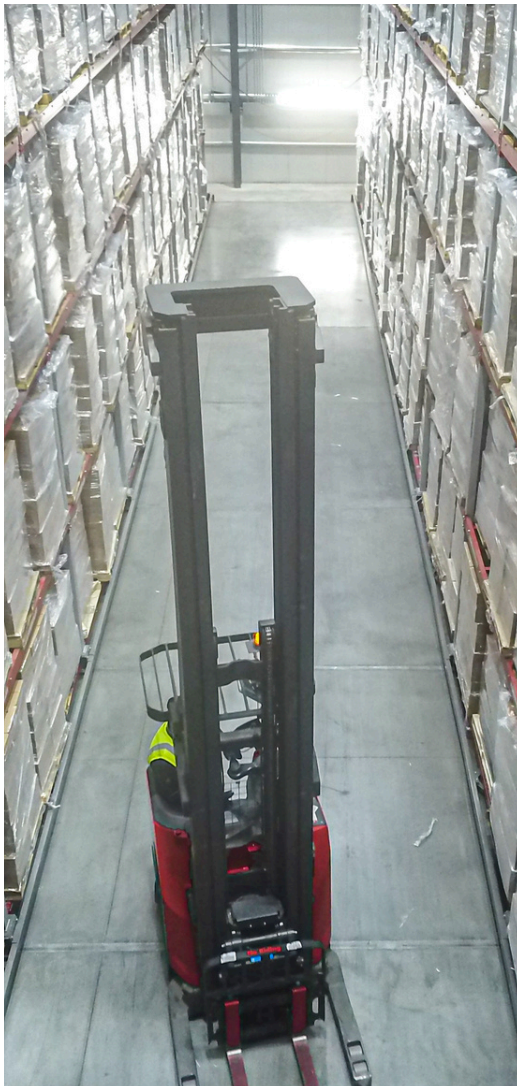
## RLS LOGISTICS

Located approximately 18 miles from the Port of Philadelphia, RLS Logistics' Delanco, NJ facility is strategically positioned near the New Jersey Turnpike and I-295, making it an ideal hub for East Coast distribution. As a family-owned company, RLS fosters A family owned culture that puts customer experience first.



The facility features 50-foot ceilings and mobile racking, allowing for increased pallet density within a smaller footprint. A low freon CO2 refrigeration system enhances both safety and sustainability compared to traditional high-cost freon systems. Multi-temperature rooms provide flexibility, including tempering services, to meet a variety of product needs.

Other capabilities include container offloading and pick tunnels designed for speed and efficiency in handling high case-pick accounts. A recent expansion completed in July 2025 doubled the facility's overall capacity, reinforcing RLS Logistics' commitment to growth and operational excellence.





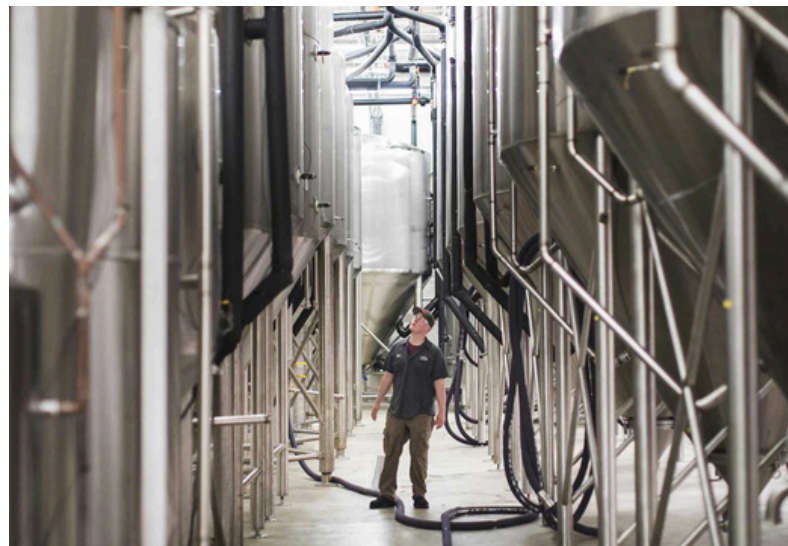
# SYMPOSIUM HIGHLIGHTS

## YARDS BREWING

Yards has been proudly brewing in Philadelphia since 1994, and as a pioneering Craft Brewer with a continuous commitment to innovation and quality has earned many national and international awards. They produce from a state-of-the-art brewery in the heart of Philadelphia, just blocks from I-95 and other major regional connections. The facility can produce beer, seltzers, and FMBs in batch sizes from 100 to 600 barrels, with an annual capacity potential of up to 250,000 barrels, and packaging capabilities for cans, bottles and draft in many configurations. Yards prides themselves in building strong partnerships to make outstanding products and help grow your brands.



As part of the Fall Symposium, attendees will enjoy a tour of Yards Brewing Company. The visit will include a guided tour of their state-of-the-art, fully automated 100 BBL Ziemann brewhouse and packaging facility, offering an inside look at their brewing operations. Attendees can also take part in an employee-led tasting, sampling a variety of Yards' signature craft beverages.





# SYMPOSIUM HIGHLIGHTS

## DREXEL UNIVERSITY'S CULINARY ARTS & FOOD SCIENCE PROGRAM

Drexel's BS in Culinary Arts and Science program is among the first of its kind in the United States. They uniquely blend culinary arts and food science with an integrated minor in business, or other minors offered at the university. Their program combines technical skills of a great chef with scientific understanding, and the students also explore food history, culture, systems and business, with preparation for diverse career opportunities beyond traditional culinary roles. We have two specialized tracks: Culinary Science: For science-minded students aiming to work in the broader food industry, and Food and Beverage: For those passionate about culinary arts development in restaurants and hospitality. They also have a Master of Science in Culinary & Food Science. The program offers dynamic, multidisciplinary education grounded in the latest research techniques and technological applications for those interested in applying science to meet an ever-growing demand for delicious, safe and nutritious foods.



During our visit to Drexel University, attendees will tour three kitchen labs and enjoy tastings of products developed by students in the Drexel Food Lab. The tentative menu features a variety of samplings from Abundantly Good Cheese, TBJ Gourmet, Evie's Texas Pecans, Spotted Horse Provisions, Haus of Biscotti, and Soom.





# FEATURED SPEAKERS

## **DR. JONATHAN DEUTSCH** **PROFESSOR & VICE CHAIR OF HEALTH SCIENCES, DREXEL UNIVERSITY**

"Culinary Science for the Health of People, Planet and Economies"

In this session we will explore case studies of food product design and culinary innovation projects that are designed to improve the health of people (therapeutic foods), planet (upcycled foods) and economies (better food for more people).

Jonathan Deutsch, Ph.D., CHE, CRC is Professor and Vice Chair of Health Sciences, which encompasses Culinary, Food, Nutrition, Exercise and Health Sciences at Drexel University. He is the Founding Program Director of Drexel's Food Innovation and Entrepreneurship Programs. He is past President of the Upcycled Food Foundation and previously was the inaugural James Beard Foundation Impact Fellow, leading a national curriculum effort on food waste reduction for chefs and culinary educators. He was named a Food Waste Warrior by Foodtank. Before moving to Drexel, Deutsch built the culinary arts program at Kingsborough Community College, City University of New York (CUNY) and the Ph.D. concentration in food studies at the CUNY Graduate Center and School of Public Health. At Drexel, he directs the Drexel Food Lab, a culinary innovation and food product research and development lab focused on solving real world food system problems in the areas of sustainability, health promotion, and inclusive dining. He is the co-author or -editor of eight books including *Barbecue: A Global History* (with Megan Elias), *Culinary Improvisation*, and *The Anti-Inflammatory Family Cookbook*, and numerous articles in journals of food studies, public health and hospitality education. He earned his Ph.D. in Food Studies and Food Management from New York University (2004), his culinary degree from the Culinary Institute of America (AOS, Culinary Arts, 1997), and is an alumnus of Drexel University (BS, Hospitality Management, 1999). A classically trained chef, Deutsch worked in a variety of settings including product development, small luxury inns and restaurants. When not in the kitchen, he can be found behind his tuba.



## **DOUGLAS MARSHALL** **RFA TECHNICAL DIRECTOR**

Following Jonathan's presentation, Doug Marshall will lead the Regulatory and Technical Update. This will be a wide-ranging session, with focus on regulatory updates, foodborne outbreaks, recalls, and new science and technology discoveries relative to the refrigerated foods sector.

Doug is RFA's Technical Director, a role he has been in since September 2022. Doug is also the Chief Scientific Officer with Eurofins Microbiology Laboratories. Formerly he was Associate Dean and Professor of Public Health, College of Natural and Health Sciences, University of Northern Colorado and a Contributing Editor of the scientific journal *Food Microbiology*. His career focus is to improve the microbiological quality and safety of foods, with numerous publications and consultations in the area.



# IMPORTANT INFORMATION

## DELUXE NETWORKING DINNER

Attendees will have a wonderful networking opportunity on Monday evening. Instead of the traditional dine-around event, attendees will dine as an entire group at Fogo de Chao. We will gather in their private dining room and enjoy fellowship and great food from a delicious fixed menu. The fee for this deluxe networking dinner is included in your registration fee.

Fogo de Chão is an upscale Brazilian steakhouse located in the historic Caldwell's Jewelry Building. Rooted in the centuries-old tradition of churrasco—the art of roasting high-quality meats over an open flame—Fogo offers a vibrant and indulgent dining experience. Guests will enjoy the Full Churrasco Experience, featuring continuous table-side service of fire-roasted meats including filet mignon, ribeye, picanha, lamb chops, chicken, sausage, and more. Complementing the main course are seasonal salads, exotic vegetables, imported cheeses, smoked salmon, cured meats, traditional black bean stew with sausage, seasonal soup, and other Brazilian specialties. Classic sides such as warm pão de queijo (cheese bread), crispy polenta, mashed potatoes, and caramelized bananas round out the meal, followed by a selection of desserts.

The entire cost of your dinner is included in the registration fee, including tax, tip and two alcoholic or non-alcoholic beverages of your choice.

The restaurant is conveniently located just 5 minutes from the hotel, so we will walk to dinner on Monday evening. Reservations are set for 6:15 p.m.



## GETTING AROUND & OTHER INFO

Philadelphia International Airport (PHL) is located 10 miles from The Notary Hotel. Please remember that the bus will take you back to the airport on Wednesday at 12:30 pm for afternoon flights. If you wish to return to the hotel and extend your stay in Philadelphia, the bus will return to the hotel after the airport drop-off.



Your transportation to The Notary Hotel before the start of the Symposium is on your own. Ubers, Lyft and taxis are readily available at the Philadelphia International Airport. The estimated cost is \$35-45.

If you are driving, valet parking is available at The Notary Hotel. Current prices are listed below. You can also use this link to review local lots [The Philadelphia Parking Authority \(philapark.org\)](http://philapark.org).

- Daily (up to 6 hours): \$45 + tax (\$55.13 inclusive)
- Overnight Standard: \$58 + tax (\$71.05 inclusive)
- In & out privilege for overnight only
- Oversize Vehicle: \$70 + tax (\$85.75 inclusive)

Your registration fee covers breakfast on Tuesday and Wednesday morning; lunch on Tuesday; and the group dinners on Monday and Tuesday night. The optional training course is offered for an additional fee, and includes breakfast on Monday.



# ADDITIONAL TRAINING COURSE

## RFA SANITATION 101 WORKSHOP

Date: September 8, 2025

Time: 8:00 am - 12:00 pm

Additional Fee: \$250 (check), \$270 (credit card)

Please join us for a half-day, face-to-face Sanitation 101 Workshop in advance of the Fall Symposium. Expert instructors from Chemstation, Fortex Solutions, and Sanitation Specialists will be covering the following basics:

- How to clean a plant – include soils, biofilms, and allergen removal, choosing the right chemicals
- How to manage difficult to clean equipment – disassembly tips, repair & replace considerations
- How to sanitize a plant – include comments to answer the common question “which sanitizer is best?”
- How to validate a sanitation plan
- How to verify that surfaces are clean and sanitized
- How to do a root cause & corrective action
- How to effectively communicate with your chemical supplier – roundtable discussion with participants moderated by RFA Technical Director Doug Marshall

Breakfast will be provided for course participants at 7:15 am on Monday morning. Participants will also receive a workbook for this course. Lunch on Monday will be on your own.

## 2025 FALL SYMPOSIUM SPONSORSHIP OPPORTUNITIES

We have several sponsorship opportunities available for RFA Manufacturer and Associate member companies for the 2025 Fall Symposium. Sponsors contributing \$3,000 or more will receive one complimentary registration to the event.

As a sponsor, your company will receive exposure to all attendees, signage at the sponsored event with your company name and logo, sponsor ribbons for your team's name badges, and recognition in both the on-site registration packet and the post-event newsletter.

To view available sponsorship opportunities or to sign up, visit:

<https://www.signupgenius.com/go/10C0A45ABAE2EA20-55707381-rfafall#/>

An invoice will be sent by the RFA Office once you have signed up as a sponsorship.

# 2025 FALL SYMPOSIUM SCHEDULE

## MONDAY, SEPTEMBER 8

7:15 a.m.	Registration & Breakfast for those Participating in Optional Training Course (Additional Fee)
8:00 – 12:00 p.m.	Sanitation Training
	Lunch on Own
12:30 p.m.	Registration for New Arrivals
2:00 – 3:00 p.m.	Speaker Presentation – Jonathan Deutsch, Drexel University
3:15 – 5:00 p.m.	Technical Forum with Technical Director, Doug Marshall
5:00 – 6:00 p.m.	Break
6:00 p.m.	Depart for Group Dinner at Fogo de Chao

## TUESDAY, SEPTEMBER 9

7:15 a.m.	Board Bus (Breakfast Served To-Go)
7:45 a.m.	Depart for The Food Source
8:45 – 10:00 a.m.	Tour The Food Source
10:00 a.m.	Depart for Phillips Mushroom Farms
10:45 – 12:30 p.m.	Tour Phillips Mushroom Farms
12:30 p.m.	Depart for Lunch
12:45 – 1:45 p.m.	Lunch at Naked Olive
2:00 p.m.	Depart for Drexel University
3:00 – 4:00 p.m.	Drexel University Visit

4:00 p.m.	Depart for Yards Brewing
4:15 – 6:15 p.m.	Reception, Tour and Tasting at Yards Brewing
6:30 pm	Group Dinner and Networking at Hotel

## WEDNESDAY, SEPTEMBER 10

7:15 a.m.	Board Bus (Breakfast Served To-Go)
7:45 a.m.	Depart for Monell Chemical Senses Center
8:00 – 10:00 am	Visit Monell Chemical Senses Center
10:00 a.m.	Depart for RLS Logistics
11:00 – 12:00 p.m.	Tour RLS Logistics
12:00 p.m.	Depart for Airport
1:00 p.m.	Drop off at Philadelphia International Airport
1:30 p.m.	Return to Hotel



# REGISTRATION

Fall Symposium Schedule: The Symposium will kick-off at 2:00 pm on Monday, September 8 and will end at 12:30 pm on Wednesday, September 10. Participants may pick up their name badges and materials at the hotel starting at 12:30 pm on Monday, September 8.

Registration Fees: The fee includes all transportation to off-site events and tours, breakfast on Tuesday and Wednesday morning; lunch on Tuesday; and the group dinners on Monday and Tuesday night. The fees are as follows (prices are per person):

**RFA Members Early Registration Fee for Event**

(Received ON or BEFORE August 1, 2025):

Payment by Check/ACH: \$700

Payment by Credit Card: \$740

**RFA Members Registration Fee for Event**

(Received AFTER August 1, 2025):

Payment by Check/ACH: \$750

Payment by Credit Card: \$790

An additional training course will be offered to attendees on Monday morning for a nominal fee of \$250 (\$270 if paying by credit card).

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 25, 2025. 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 Notary Hotel, 21 N Juniper St, Philadelphia, PA 19107. To make your room reservations at this hotel, please visit <https://book.passkey.com/go/RFAFallSymposium> or call 877-212-5752 and mention that you are with the "RFA Fall Symposium" group. The RFA's discounted group rate is \$229 plus tax. The hotel registration cut-off date is August 1, 2025. Complimentary WiFi is included in each guest room.

## 2025 FALL SYMPOSIUM 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: \_\_\_\_\_ EMAIL: \_\_\_\_\_

Monday's Optional Add-on Training Course? (Additional \$250 ck / \$270 cc): ☐ Yes ☐ No

Tuesday Dinner's Protein Choice: ☐ Chicken ☐ Halibut ☐ Vegetarian

ATTENDEE 2: \_\_\_\_\_ EMAIL: \_\_\_\_\_

Monday's Optional Add-on Training Course? (Additional \$250 ck / \$270 cc): ☐ Yes ☐ No

Tuesday Dinner's Protein Choice: ☐ Chicken ☐ Halibut ☐ Vegetarian

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

ACH: Bank Routing # 021052053 UPIC # 53374959

Credit Card: ☐ Visa ☐ Mastercard ☐ AMEX ☐ Discover

Card #: \_\_\_\_\_ Expiration Date: \_\_\_\_\_

Name on Card: \_\_\_\_\_ Card Security Code/CVV\*: \_\_\_\_\_

Billing Address: (If different from above): \_\_\_\_\_

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

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