

# WEBCAST

JUNE 29, 2022

## "HOW TO ACHIEVE COMPLIANCE WITH THE NATIONAL BIOENGINEERED FOOD DISCLOSURE STANDARD"



### **Date and Time:**

Wednesday, June 29 from 2:00 p.m.- 3:00 p.m. Eastern Time  
(1:00 p.m.-2:00 p.m. Central, 12:00 p.m.-1:00 p.m. Mountain, 11:00 p.m.- 12:00 p.m. Pacific)

### **Overview:**

The bioengineered (BE) food disclosure rule requires food manufacturers, importers, and other entities that label foods for retail sale to disclose information about BE food and BE food ingredients. This rule is intended to provide a mandatory uniform national standard for

for disclosure of information to consumers about the BE status of foods. This webinar will provide an overview of the rule, information on how to detect BE products and ingredients, and options for achieving compliance.

### **Presenters:**

*Doug Marshall, Chief Scientific Officer, Eurofins Microbiology Laboratories*

Dr. Douglas L. Marshall is 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. He has received the Mississippi Chemical Corporation Award of Excellence for Outstanding Work and the International Association for Food Protection Educator and Harold Barnum Industry Awards. He is a Fellow of the Institute of Food Technologists.

*Benjamin Biggs, National Sales Manager, GeneScan-Eurofins Laboratories*

Benjamin Biggs is National Sales Manager with GeneScan-Eurofins Laboratories. He is originally from New Orleans and graduated from the University of Louisiana. His Eurofins focus is to champion allergen and GMO testing for North America. Benjamin's specialty is helping navigate clients through labeling and regulation. When it comes to the business and logistics side of allergen and GMO testing, he is the "go-to guru" to simplify and help customers through the complexity.

With over 11 years of experience in the food industry and 5 years of directly dealing with allergen and GMO testing, Benjamin has helped lead national companies formulate their labeling strategy and testing needs.

### **How does the webcast work?**

It's easy and convenient! It is a virtual seminar that you can "attend" and participate in right from your office. Webcasts are provided at **NO COST** to RFA members!

The RFA webcast will include live audio along with a slide presentation on the web. You just need a phone connection for the audio and an Internet connection.

To get the most out of a webcast, it is recommended that you have no more than five people at any one computer connection. If you have multiple locations, please register each location separately.

**Register now for this live, interactive Webcast  
that you can join from your office!**

### **How to attend this meeting?**

To register to attend the meeting, just send an email to Meg at [info@refrigeratedfoods.org](mailto:info@refrigeratedfoods.org).

Once you have registered for the meeting, you will receive an email message inviting you to attend the webcast with instructions on how to attend. This message will provide the information that you need to join the meeting.

### **Register now!**

Registration should be received no later than June 27, 2022. Confirmations will not be sent until you are successfully registered.

If you have questions about the meeting, please contact Meg Levin at [meg@refrigeratedfoods.org](mailto:meg@refrigeratedfoods.org)