



SOUTHERN CALIFORNIA FOOD INDUSTRY CONFERENCE 2016

FEEDING A HUNGRY WORLD:

KNOWLEDGE, NUTRITION, COMPLIANCE

Communicate the science; the facts not the fiction,

Formulate with awareness and efficiency, deliver savings

Thursday March 10, 2016, 8:30 am – 3:00 pm Disneyland Hotel, Anaheim CA

Continuing Education Credits Applied for: IFT/CFS, AND, ASQ

Speakers and Topics

DOMINIQUE BROSSARD, Ph.D., Life Sciences Communication UW, Wisconsin Madison.

Author "The Media, The Public, and Agricultural Biotechnology"

ON SCIENCE COMMUNICATIONS

Get the facts back into your conversation; you are the voice of the technical community.

JIM PAINTER, PhD. RD, U of T-Houston, School of Public Health

Current Issues: FATS IN VOGUE, WHEAT WOES, u-oh GMOs

Misconceptions and Truth: Nutrition, Diets, Trends, Beliefs. How did we get here?

FDA Presentation

FOOD SAFETY AND MODERNIZATION ACT (FSMA) ROLL OUT

Are you there yet? Focus on manufacturing, consumers and labeling

MS. TRUDI HUGHES, California League of Food Processors

PROP 65 IMPACTS ON FOOD PROCESSING

Consideration for product design, execution, and manufacturing, COST EFFECTIVENESS = COMPLIANCE

MS. MICHELLE MADDAUS, P.E. and M.B.A., Principle Maddaus Water Management

WATER CONSERVATION IN FOOD PLANTS

How to re-use and conserve water in your operation, cost effective food processing

MR. DAVE CONLEY, MSc, Director, Corporate Communications, AquaBounty Technologies, Inc.

SUSTAINABLE SALMON - OCEAN DINING

Student Competition: Best "Natural" Product, Sponsor: Cedarlane Foods.

Say yes to this opportunity: fill up on the experts' inside scoop, FULL (includes lunch) AND ½ DAY,

RSVP now at www.scifts.net