

Session 3: 10:30 – 11:15 AM

Innovations in Chocolate—Healthier Chocolates

Chocolate is that decadent treat that people from all walks of life take pleasure in eating, be it a child looking for something to satisfy their sweet tooth or an adult looking for a little indulgence. Barry Callebaut will share its innovative research regarding the nutritional benefits and natural goodness of the cocoa bean and how it can be positioned as a rich, premium yet sensible option.

The presentation will cover new and innovative ideas for healthier chocolates including reduced sugar, reduced fat, and fiber enriched chocolates that are naturally sweetened with Stevia. Given increasing consumer demand for natural sugar replacements along with natural alternatives to sugar alcohols, chocolate sweetened with Stevia will be a primary presentation focus.

Presenters: Laura Bergan & Mark Adriaenssens, Barry Callebaut

Solving the Lower Sodium HPVP Puzzle

For over 100 years hydrolyzed vegetable proteins (HVPs) have been a valuable tool for food manufacturers. HVPs are recognized as a cost-effective ingredient often used as the “backbone” in numerous applications. However, the high levels of naturally occurring sodium in HVPs have limited their use in low-sodium products, which are increasingly in demand. Innova has developed a new technology which allows the creation of Vegamine® AT (Advanced Technology): low-sodium/high-enhancement HVPs that still use sodium salts.

Learn more about these unique products that will enable sodium reduction without sacrificing taste, support cost reduction initiatives, increase natural enhancement and facilitate flavor creation.

Presenter: Dafne Diez de Medina, Innova Flavors

Accurate Scale-up and its Competitive Advantages

R&D is inherently risk-filled and measures that add critical details greatly reduce these risks. Accurate scale up of UHT/HTST processes incorporates critical details and allows lab results to translate directly to the manufacturing level reducing the risk of this development process.

As a best practice in R&D programs, defining accurate scale-up eliminates costs, development cycles and cycle times. This presentation will provide an overview of how accurate scale-up can be accomplished and converted into competitive advantage.

Presenter: John Miles,, Ph.D. President, Micro-Thermics, Inc.

Suppliers' Night 2012

Innovation NOW! **Forum**

50 Years of Innovation—What's Next?!?

**November 15, 2012
8:30 AM—12:00 PM**



Chicago Section IFT
the First Section



Session 1: 8:30 – 9:15 AM

Microbial Decontamination of a Food Processing Facility Using Gaseous Chlorine Dioxide

A food processing plant had a persistent salmonella contamination in and around a equipment . After multiple successful attempts to clean using traditional methods of steam and fogging, the area was fumigated with chlorine dioxide gas.

Over the course of two days, the facility decontamination was set up, performed, and broken down. Upon completion of the fumigation, swab samples came back negative for salmonella on the previously affected piece of equipment as well as other locations.

Presenter: Tyler Mattson, ClorDiSys Solutions

HeatSync™ - Pungency, Time, and Tingling

Consumers desire for "hot & spicy" foods continues to increase. Research demonstrates that not all heat is the same; pungent extracts differ in the speed and location of heat perception. Pungent extracts can be used in combination to deliver specific heat profiles.

Kalsec® announces HeatSync™ Systems that deliver a customized heat experience. Kalsec® also introduces a new dimension to their heat management portfolio with the addition of Szechuan extract that provides a tingling sensation.

Presenters: Shane McDonald, Polly Barrett, Karen Buczek, & Meghan Peltz, Kalsec, Inc.

Size Reduced Pasteurized Milk

Size Reduced Pasteurized Milk (SRM) is a paradigm changing technology that allows high quality lactose free pasteurized milk to be concentrated 7-8 x. The resulting product is shelf-stable since the water activity is less than 0.85 and thus does not require refrigerated distribution. This technology will revolutionize the dairy industry worldwide for the following reasons:

- The technology opens up significant marketing opportunities in geographic areas that have previously been untapped.
- Plant to Plant packaging and distribution of SRM is facilitated since the product is highly concentrated. SRM milk concentrate can be economically distributed to most areas of the world from remote dairy producing centers.
- SRM does not require refrigeration making it ideal in less developed countries.
- Size Reduced Milk (SRM) has the lowest carbon footprint of any milk product. Size Reduced Pasteurized Milk (SRM) will be the milk of the future.

Presenter: Dr. Charles Sizer, Sized Reduced Milk

Session 2: 9:30 – 10:15 AM

The Food Compliance Cloud™ - Food Safety & Regulatory Compliance

Corporations in today's global market face demanding time-to-market deadlines to remain competitive, but must also ensure their products meet regulatory requirements. Join us for a review of the regulatory compliance evaluation features powered by the DevEX Global Food Additives and Food Contaminants databases.

These comprehensive databases contain a set of regulated substances allowing automated regulatory compliance checks during all stages of the product lifecycle process, allowing you to be the market-leader in introducing, safe and compliant products.

Presenter: Susan Cheney, Selerant, Inc.

Guar Alternate Innovation

Excess demand on the guar crop from the energy industry has created extreme price increases and potential shortages that are being seen across the food segment. The need to reduce or replace a common, and historically cost effective, ingredient like guar gum has resulted in substantial reformulation work for product developers.

TIC Gums' role as an expert in texture and stabilization for food applications makes us the perfect partner for the food industry to turn to for assistance with reformulation. Our knowledge about hydrocolloid functionality and their synergies provide insight across many applications. Whether trying to reformulate or just understand the market, contact the Gum Gurus® of TIC Gums.

Presenter: Daniel Grazaitis, TIC Gums

Natural Alternatives to Chemical Pathogen Inhibitors and Shelf Life Extenders in Meat Products

Efficient and commercially viable natural alternatives to chemical additives have long troubled the food industry. Shelf-life extension and pathogen inhibition have been traditionally dominated by chemical additives. But, consumers are no longer content with synthetic food.

Prosur has studied the polyphenolic components of fruit and spice extracts for over 20 years and has designed a powerful range of all-natural solutions for pathogen protection and shelf life extension of cooked and fresh meat products. Prosur launched as well a revolutionary nitrite replacer for natural uncured meat products (with no hidden nitrates). Prosur products are label friendly, commercially viable and easy to use. Prosur is represented exclusively in the US by Wenda Ingredients of Naperville, IL.

Presenter: Chad Boeckman, Wenda Ingredients, Inc.

Welcome & Keynote Speaker

11:30 AM—12:00 PM

Welcome: Chicago Section IFT Chair,
Vijay Arora

Keynote Speaker: Stephen S. Nicholson
Economist, International
Food Products, Inc.



The Innovative Economist: Secret Drivers of Food Innovation

Globalization. Competition. Obesity. Hottest year on record. What do they have in common?

Find out at the eye-opening keynote presentation when Stephen S. Nicholson, Chief Economist of International Food Products, reveals the secrets – and the numbers - behind some of the most significant food innovations of all time.

Frequently sought out and quoted by Bloomberg and Reuters, Stephen S. Nicholson has more than 30 years of experience in cash grain markets, hedging, commodity/ingredient procurement, price risk management and commodity analysis.

He has presented his market outlook to audiences in Canada, China, Great Britain, Japan, South Korea, Mexico, Taiwan, Thailand and the U.S. He can also be heard regularly on his monthly webinar hosted by International Food Products (www.ifpc.com).

Stephen has served in a variety of commodity procurement and analyst roles. Prior to joining International in 2007, he was senior economist with Doane Advisory Services where he analyzed oilseed, dairy, hog and poultry markets. He has worked with and for numerous Fortune 500 companies, including the Earthgrains Company, where he was a senior buyer, and The Coca-Cola Company, where he served as a senior commodity analyst.

Stephen received his B.S. in Farm Operations/Agricultural Education and his M.S. in Agricultural Economics from Iowa State University. He has been a long-time member of the Agricultural & Applied Economics Association, including service on its Industry Committee.

Innovation NOW! Evaluation Form

Thank you for attending!! As part of our effort to continually improve Suppliers' Night, we would appreciate a few minutes of your time to complete this form.

Overall Evaluation

1. Overall, how would you rate the *Innovation NOW!* Forum?

☐ Excellent ☐ Satisfactory ☐ Poor

2. Would you attend again next year? ☐ Yes ☐ No*

3. *If no, please share why. _____

Please circle the presentations you attended and provide a review of each.

- | | | | |
|-------------------------|------------------------------------|---------------------------------------|-------------------------------|
| 1. Stephen Nicholson | <input type="checkbox"/> Excellent | <input type="checkbox"/> Satisfactory | <input type="checkbox"/> Poor |
| 2. Tyler Mattson | <input type="checkbox"/> Excellent | <input type="checkbox"/> Satisfactory | <input type="checkbox"/> Poor |
| 3. Kalsec Team | <input type="checkbox"/> Excellent | <input type="checkbox"/> Satisfactory | <input type="checkbox"/> Poor |
| 4. Charles Sizer | <input type="checkbox"/> Excellent | <input type="checkbox"/> Satisfactory | <input type="checkbox"/> Poor |
| 5. Susan Cheney | <input type="checkbox"/> Excellent | <input type="checkbox"/> Satisfactory | <input type="checkbox"/> Poor |
| 6. Daniel Grazaitis | <input type="checkbox"/> Excellent | <input type="checkbox"/> Satisfactory | <input type="checkbox"/> Poor |
| 7. Chad Boeckman | <input type="checkbox"/> Excellent | <input type="checkbox"/> Satisfactory | <input type="checkbox"/> Poor |
| 8. Bergen & Slesinski | <input type="checkbox"/> Excellent | <input type="checkbox"/> Satisfactory | <input type="checkbox"/> Poor |
| 9. Dafne Diez de Medina | <input type="checkbox"/> Excellent | <input type="checkbox"/> Satisfactory | <input type="checkbox"/> Poor |
| 10. John Miles | <input type="checkbox"/> Excellent | <input type="checkbox"/> Satisfactory | <input type="checkbox"/> Poor |

Please share any other comments below!

Thank you for joining us for the *Innovation NOW!* Forum.
We hope that you enjoyed the presentations.