



About IFT19

Event: June 2–5, 2019 | Food Expo: June 3–5, 2019 | Ernest M. Morial Convention Center, New Orleans, Louisiana

Now in its 79th year, the IFT annual meeting is where the most creative minds dedicated to the science of food—including industry, government, and academia—come together with purpose to share and challenge one another with the latest research, innovative solutions, and forward thinking topics in food science and technology to tackle our greatest food challenges. With programming on topics from feeding the world to the future of food safety, IFT19 brings together the brightest minds in the science of food to shape the global food technology landscape in the years to follow. The event attracts nearly 17,000 attendees from around the world.

For more information, please visit iftevent.org.

IFT Leadership

Christie Tarantino-Dean*
Chief Executive Officer (CEO)

Michele Perchonok, PhD, CFS*
President

Pam Coleman, MBA, CFS*
President-Elect

Cindy Stewart, PhD, CFS*
Immediate Past President

Scott Lineback, PhD
Treasurer

**Available as spokespeople for IFT19. If you're interested in scheduling an interview, please contact jbraner@ift.org.*

By the Numbers

17,000

Estimated Attendees

90+

Countries Represented

100+

Scientific Sessions

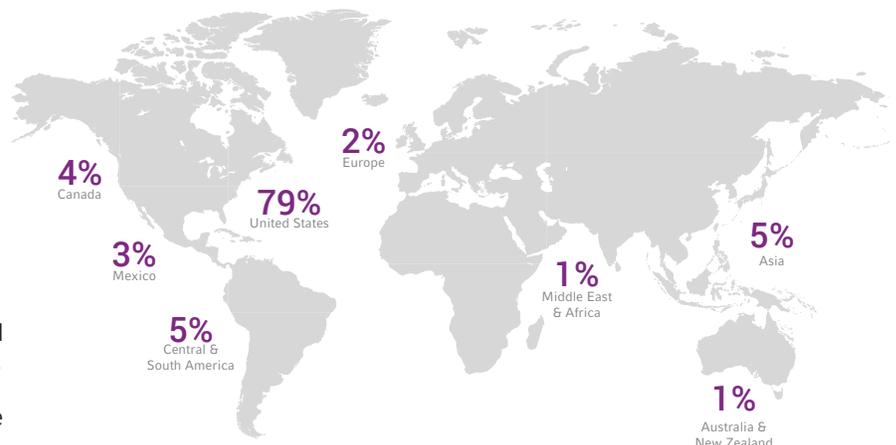
1000+

Exhibitors

WHO ATTENDS IFT19*

- **76%** of attendees work in the industry, with roughly half from large companies (over 500 employees)
- Half (**50%**) have roles in the scientific, technical, or R&D function
- One quarter (**26%**) are food scientists/technologists and **24%** are in R&D/product development
- On average, attendees have been involved in the science of food for at least **16 years**
- Nearly half of attendees (**46%**) are female

WHERE THEY COME FROM



IFT¹⁹ PRESS INFORMATION

We are excited to have you in Chicago for IFT19: FEED YOUR FUTURE. This year, more than **100** educational sessions and over **700** poster presentations will be given, while the Food Expo will feature more than **1,000** exhibiting companies.

Press Room

Press Room Location: Ernest N. Morial Convention Center, Room 281-282. Only working media are allowed inside the Press Room. Coffee and water will be provided each day. A private interview room, computer stations, and printer are also provided. To use the private interview room, you must schedule it with IFT's press room staff.

PRESS ROOM HOURS

Sunday, June 2	2:00 pm–4:00 pm
Monday, June 3	8:00 am–5:00 pm
Tuesday, June 4	8:00 am–5:00 pm
Wednesday, June 4	8:00 am–4:30 pm

EXHIBIT FLOOR HOURS

Monday, June 3	10:00 am–5:00 pm
Tuesday, June 4	10:00 am–5:00 pm
Wednesday, June 5	10:00 am–4:00 pm

Contact

Jennifer Braner, Media Relations Specialist: 708.262.8515, jbraner@ift.org

INK is IFT's official communications partner. For any IFT media inquiries or requests for interviews, please contact: IFT@ink-pr.com, 413.636.3615

Credentials

All media are required to register at the IFT Press Room onsite before being admitted to scientific sessions or the show floor. If you have registered in advance, you will still be required to visit the Press Room to pick up your press badge. Press badges must be worn at all times.

Credentials will be issued only to members of the working press. If you are not a reporter, producer or editor working on editorial content for an IFT-recognized news outlet, credentials will not be issued. Please note, media must provide previous IFT annual event coverage to receive a press credential. If media are new to the event, they're required to provide a letter of assignment from their editor. We do not consider social media or a compilation of photos, videos, or articles unrelated to IFT's annual event as press coverage.

IFT reserves the right to approve or deny media credential requests. Previous approval does not guarantee future approval. This decision is final and cannot be appealed. We cannot guarantee that onsite media credential requests will be approved and will be reviewed on a case-by-case basis. We strongly recommend applying for your credential at least one week prior to the event.

Video

Videotaping is permitted with the following provisions:

- Photographers and videographers must be on assignment and must have shoot schedule approved by IFT at least two weeks prior to the event. Filming requests made after this time frame may be denied.
- Television crews, documentary film crews, video crews and photographers covering the meeting are required to check in immediately at the press room each day and must be accompanied at all times by an IFT staff member when shooting inside the convention center or at one of off-site meeting locations.
- As a courtesy to exhibitors, television and video crews, photographers, and radio reporters must obtain permission from IFT as well as the specific exhibitor before recording or filming. Release forms must also be provided.

The following activities are NOT permitted to be videotaped/filmed:

- IFTNEXT Sessions
- Scientific Sessions
- Poster Presentations
- General Sessions and Featured Lecturers
- IFTSA Competition Presentations

Plan Your Schedule

DOWNLOAD THE MOBILE APP

The mobile app is available for **iPhone** and **iPad** through the **App Store (IFT Annual Event and Food Expo)** and **Android** through the **Google Play** app store (**IFT Annual Event and Food Expo**). This is a simple way to navigate the event, access floor plans, exhibitor details, scientific program details, and much more!

FOLLOW US ON SOCIAL MEDIA

Keep up with IFT19 activities by following us **@IFT**.
Be sure to include **#IFT19** in your posts!

IFT19 NEWS DAILY

IFT's online daily brings you exclusive news, live reports, photos, videos, IFT19 social media streams, and much more from IFT19: iftevent.org/news.

IFT IMAGES

Select images from the event can be made available upon request.

If you have any questions or would like to set up an interview with an IFT spokesperson, please contact: Jennifer Braner, Media Relations Specialist: 708.262.8515, jbraner@ift.org or Ariel Miller, Account Manager, INK, 413.636.3615, IFT@ink-pr.com.



Download the IFT19 Mobile App

Make the most efficient use of your time at IFT19! Search for “IFT Annual Event and Food Expo” in the App Store (iOS) or Google Play Store.

- **Search** and save scientific program sessions, posters, and speakers.
- Save time and **bookmark** exhibitors and events that are important to you!
- Search and find exhibitor booths on the interactive **map**.
- Organize your time, plan your session schedule, and save notes with **My Agenda**.
- **Network**, share, and join in on the **#IFT19** conversations using the **Activity Feed**.



Get Social with IFT19



Engage with us on Facebook... Get event news and updates, as well as general IFT discussions: [Facebook.com/IFTfoodscience](https://www.facebook.com/IFTfoodscience).



Follow us on Twitter... Follow the event live on Twitter at [@IFT](https://twitter.com/IFT). To keep up with daily conversations, search for the official conference hashtag: [#IFT19](https://twitter.com/IFT).



Tag us on Instagram... Make sure you tag [@IFTFoodScience](https://www.instagram.com/IFTFoodScience) on all your visuals from IFT18! Check out what other photos or videos fellow attendees are posting from the event using the [#IFT19](https://www.instagram.com/IFT) hashtag.



Read IFT19 News... IFT’s online daily brings you exclusive news, live reports, photos, videos, IFT19 social media streams, and much more from IFT19: iftevent.org/news.

IFT 19 FEATURED SESSIONS



Harnessing the Power of Difference: Temple Grandin

Date/time: June 3 at 9 a.m.

Speakers: Temple Grandin, PhD

World-renowned researcher, activist, and best-selling author Temple Grandin will explore the power of difference and how bringing together a diverse and inclusive team helps companies become innovation leaders and trendsetters.

Panel Discussion: Emerging Data Tools and Predicting Future Trends in the Food Industry

Date/time: June 3 at 2 p.m.

Moderator - Peggy Smedley, Futurist and Executive Editor of *Connected World Magazine*

It's not enough to know which consumer trends are impacting the food industry today, you need to know what trends are coming that haven't bubbled to the surface of the marketplace yet. This panel discussion will explore how predictive analytics, artificial intelligence, and other data tools are being leveraged to forecast trends into the future.



IFTNEXT Food Disruption Challenge™

Date/time: June 4 at 8:30 a.m.

Emcee: Alon Shaya

Now in its second year, this exciting IFT competition will highlight and support the work of innovative, food-focused entrepreneurs. Designed as a fast-paced pitch event, the IFTNEXT Food Disruption Challenge™ will feature a select group of food start-ups competing for a \$25,000 cash prize. Audience members will also be able to cast their vote to award a \$5,000 People's Choice award. Finalists are chosen to share their innovations representing breakthrough solutions across food ingredient, packaging, agriculture, and processing applications.

Six finalists have been chosen to share their innovations representing breakthrough solutions across food ingredient, packaging, agriculture, and processing applications.

The following is a list of sessions handpicked by the IFT media relations team as sessions of potential interest to both trade and consumer audiences. Full session descriptions can be found on the IFT19 mobile app (search for IFT Annual Event and Food Expo), available on the Apple App Store or Google Play Store or via the online planner found on iftevent.org under the schedule section.

THEME 1

Food's Next Frontier: Cannabis, Crickets, Clean Meat, and Other Functional Food Trends

Angles: Nutrition, Consumer, Regulatory, Food Business, Tech

Track: Sensory Science

Title: Designing Food and Beverages for Niche Populations

Quick summary: Sensory science is advancing and to produce a successful and relevant food or beverage, the testing population or who you ask to evaluate your product is critically important. The overall objective of this session is to educate attendees on the importance of testing with specialized populations and the sensory considerations, including challenges and best practices, in working with various specialized groups.

Angle/target media: Trade, Food Business

Date/time: 6/3/19 at 10:30am

Track: Food Health & Nutrition

Title: Alternative Proteins for Optimal Human Health: Science, Development, Sensory, and Regulations

Quick summary: The market for and development of proteins from novel sources is expanding rapidly every day to meet a growing consumer demand for a wide variety of different uses. As consumers seek more options and versatility in products it is critically important to understand how these proteins can be fit for purpose. Identifying and developing these novel sources of proteins as food ingredients to meet consumer demand creates a host of challenges for industry, including the analytical challenge of determining the quality of the protein provided. These topics will be explored in depth to provide the attendee of the session with an understanding of the safety and functionality of novel protein sources in our foods.

Angle/target media: Nutrition, Regulatory

Date/time: 6/3/19 at 3:30pm

Track: Product Development

Title: Cannabis Edibles: Addressing the Challenges of a Global Food Trend

Quick summary: This discussion will introduce important background about the specific development challenges faced by cannabis-infused edibles producers and will review practical solutions from the perspective of three popular food platforms: confections, beverages, and baked goods. It will present methods and technologies that address unique product development challenges of cannabinoids: food fraud, foodborne diseases, dosage control and verification, and product homogeneity and consistency.

Angle/target media: Food Business, Consumer

Date/time: 6/3/19 at 3:30pm

Track: Food Processing

Title: The Plant-Based Meat Revolution: Developing and Characterizing the Next Generation of Products

Quick summary: This symposium will highlight the latest developments in the production of plant-based meat, from raw material characterization to ingredient processing to high-moisture extrusion cooking and post-extrusion product development. It will also summarize some of the knowledge gaps and technical barriers that still need to be addressed.

Angle/target media: Food Processing, Food Science

Date/time: 6/3/19 at 3:30pm

Track: Product Development

Title: What Does Clean Mean? Overcoming the Challenge of GMOs and Other Ingredient Avoidances

Quick summary: This moderated panel discussion involving questions and comments from the audience. The scientific session will help product developers, sensory and consumer scientists, and food marketers gain new insights into how consumers are defining products as clean, what are the tradeoffs they will make in context of different use moments, and how trust and transparency factor into the brands they will consider. The session will also provide practical knowledge for when it is necessary to design products as having a clean label, how to design products to achieve a cleaner label, and how to source ingredients that are perceived to contribute to a clean label.

Angle/target media: Nutrition, Food Business, Consumer

Date/time: 6/4/19 at 10:30 AM



IFT 19 HIGHLIGHTED SESSIONS

Track: Food Health & Nutrition

Title: Fat Is Back: Emerging Science Around Health, Nutrition, and Application

Quick summary: The science around fats is turning around to reshape the current knowledge as lots of new research findings are emerging in this area. Milk fats do not comprise only saturated fats but also other important components, such as phospholipids, branch chain fatty acids, short and medium chain fatty acids, etc., which play critical role in human health and nutrition. Recent findings suggest that (i) obesity risk may not be related to consumption of higher fat dairy foods, (ii) branch chain fatty acid type components may be promising in perinatal nutrition, (iii) consumption of saturated fats might not be linked with risk of CVD, and (iv) there is a link between dairy fat biomarkers and reduced risk of diabetes. Overall, a shift in thinking on the connection between dairy foods and heart health, obesity, and Type 2 diabetes as well as other diseases is shifting. These findings have a profound effect on consumer behavior as the consumption of full fat food products is going up. This session will cover the latest research, health benefits, and applications of dairy fats.

Angle/target media: Nutrition, Food Business, Science

Date/time: 6/4/19 at 12:30 PM

Track: Food Health & Nutrition

Title: Rethinking Protein Sources: Industry Perspectives and Consumer Preferences

Quick summary: Experts in the development of plant-based meat and plant-based nutrition will discuss recent advances in plant-based meat science and technology; how to most effectively develop academic/industry partnerships focused on advancing plant-based meat R&D; the latest research findings, including crop breeding, sourcing raw materials, extrusion manufacturing, and product development; and the nutritional benefits of plant-based meat over traditional meat and its potential to improve health outcomes.

Angle/target media: Nutrition, Food Business, Consumer, Science

Date/time: 6/4/19 at 12:30 PM

Track: Food Health & Nutrition

Title: Plant-Based Proteins: Intakes, Adequacy, and Future Research Needs

Quick summary: There are 9 amino acids that are indispensable, meaning that they cannot be produced endogenously and therefore must be consumed from the diet so that proper protein synthesis can take place. As consumers become increasingly conscientious about their health, the environment, and the rights and welfare of animals, consumer interest in plant-based proteins has increased. As such, the food industry has responded with the introduction of foods containing novel plant-based proteins in the marketplace. How is protein quality determined, and can foods with novel plant-based proteins meet the protein requirements of the different segments of a population?

Angle/target media: Nutrition, Trade, Consumer

Date/time: 6/4/19 2:15 – 3:45pm

Track: Food Processing

Title: Future (Plant) Protein Processing

Quick summary: The incorporation of novel plant proteins from chickpeas, soybeans, and fava beans into 3D printed food products will be highlighted. Functionalities that enable successful 3D printing will be identified and translated to conclusions about the potential of using 3D printing technologies for product development concepts.

Angle/target media: Trade, tech

Date/time: 6/4/19 2:15 – 3:45pm

Track: Product Development

Title: Technological Advances and New Insights Into the Emerging Insects as Sustainable Food Ingredients Industry From Farm to Table, Part I

Quick summary: This symposium will highlight the latest in cutting edge research and the state of the new industry developing insects as sustainable food ingredients and a class of new commodities for the food industry (protein isolates and extracts, whole insect based ingredients such as cricket powder, oil, fiber, and bioactives etc.). Our learning objectives for this symposium will be: (1) highlighting late breaking cutting edge research and technology in insect farming, genetics, genomics, processing, functionality evaluation, and product development and (2) understanding the functionality of insect based food ingredients, the benefits of these ingredients, and how they can be used in the food industry.

Angle/target media: Science + tech

Date/time: 6/4/19 at 10:30 AM

Track: Food Health & Nutrition

Title: Growing Opportunities for Insects as Food Ingredients: New Insights into Unique Nutritional Benefits

Quick summary: This symposium will provide an update on the cutting edge of new developments and integrate insights into the potential of insects as a super-ingredient

Angle/target media: Trade, consumer

Date/time: 6/5/19 8:30 – 10am

Track: Product Development

Title: Current Issues and Innovations in Commercial Brewing

Quick summary: This symposium will address three important areas related to beer quality and product development; those areas are: (1) beer flavors (current trends, development, and stability); (2) activities and use of exogenous enzymes in beer-making; and (3) development of strains of brewing yeasts for improvements in sensory quality and other desirable properties.

Angle/target media: Trade, Consumer, Beer

Date/time: 6/5/19 8:30 – 10am

THEME 2

Innovation: The Future of Food Depends on It

Angles: Sustainability, social good, sustainable packaging

Track: Food Engineering

Title: Biosensing Technology for Practical Applications in Food Production

Quick summary: The biosensors industry is now worth billions of US dollars, with applications mostly in the biomedical field. This symposium will feature some recent and significant advances in the field of biosensing and its applications to food safety, food quality, and food processing. Presentations will provide insightful scientific and engineering analyses of biosensor systems, knowledge gaps, technology transfer challenges and future research directions.

Angle/target media: Trade, Tech, Science

Date/time: 6/3/19 at 10:30am

Track: Food Processing

Title: Packaging Solutions to Reduce Food Waste: Packaging Case Studies

Quick summary: The number of packaging solutions to reduce food waste is abundant at first glance in comparison to other identified solutions such as improved date labeling. This is because many foods demand different packaging requirements for their proper protection. This session incorporates consumer research pinpointing how to best communicate packaging solutions to reduce food waste to consumers.

Angle/target media: Trade, Sustainability

Date/time: 6/3/19 at 10:30am

Title: Food Startups and the Risks They Pose

Quick summary: The number of food startups has increased dramatically in the last 5 years. Inspired by the goal of 'changing the way we eat,' teams from both inside and outside the food industry have been bringing non-traditional products to market with varying degrees of success. This trend has disrupted the standard business norms in the industry. This discussion will analyze a few facets of that disruption and demonstrate the impact to larger established businesses.

Angle/target media: Trade, Start-Up + Entrepreneur, Tech

Date/time: 6/3/19 at 10:30am

Track: Product Development

Title: Leveraging Big Data and Artificial Intelligence for Ushering Innovations from Farm to Fork

Quick summary: Computational intelligence and big data analytics are increasingly finding applications in food science research globally and are likely to play a critical role in the food industry in the near future. This session proposal is jointly developed by four IFT Divisions and brings five distinguished speakers from the academia and the industry to share the latest advances and challenges related to big data and AI application in food science research, product development, manufacturing, and consumer perceptions.

Angle/target media: Food Science, Product Development, Manufacturing, Consumer

Date/time: 6/3/19 at 10:30am

Track: Food Safety & Defense

Title: Safety Assessment: Confidence in Your Ingredients from Nature to Table

Quick summary: Consumers are re-evaluating the complete life cycle of both standard and new food ingredients and food products, from the production of the raw agricultural ingredients, through processing and final product packaging. Consumers are wanting more transparency in the process, as well as a reduction in preservatives, excipients and artificial ingredients. The Food Safety Modernization Act (FSMA) is helping to streamline and document multiple aspects of food production, and is potentially increasing food processing transparency, including the potential incorporation of blockchain technology in food production. Proposed symposium focuses on safety assessments of (new) food ingredients, by-products of other food products/production, products/by-products of fermentation processes, necessary analytical methodology modifications, and the potential impact of FSMA on the production processes and use of new ingredients.

Angle/target media: Food Business, Consumer, Traceability

Date/time: 6/3/19 at 3:30pm

Track: Sustainability

Title: Food Loss and Waste Minimization in Fruit and Vegetable Chains: Global Perspectives and Opportunities for Transformation into High Value Products and Ingredients

Quick summary: It is estimated that the world wastes about 1.6 gigatons of food, where 1.3 gigatons represents the edible portion of the food lost, which could otherwise be recovered and diverted into high value products. This symposium will provide a selection of the work carried out around the world to minimize food losses through diversion and value addition across horticultural chains.

Angle/target media: Food Business, Consumer

Date/time: 6/3/19 at 3:30pm



IFT 19 HIGHLIGHTED SESSIONS

Track: Product Development

Title: 3D Food Printing: State of the Art, Prospects, and Consumer Acceptance

Quick summary: There have been tremendous improvements in the technology used for 3D food printing in the last five years. In the first talk, advances in 3D food printing equipment across different platforms such as fused deposition modeling (FDM), selective laser sintering (SLS), and powderbed printing (PBP) will be described along with their applications and future prospects for use within the food industry. In the second talk, important food material requirements for each technology will be detailed. Fused deposition modeling (FDM), selective laser sintering (SLS), and powder bed printing (PBP) each require different material properties. In the third presentation, a manufacturer of whey proteins will review the research work performed with whey protein isolates (WPI) in combination with other ingredients and their functionality in 3D printing models.

Angle/target media: Food Business, Food Manufacturers, Tech

Date/time: 6/3/19 at 3:30pm

Track: Sensory Science

Title: United Nations Sustainable Development Goal 2: Achieving Zero Hunger by Reducing Food Waste, Improving Food Security, and Developing Innovations in Food Science

Quick summary: The goal of this symposium is to present IFT attendees with a practical and relevant presentation by industry professionals in the sensory and packaging space. The discussion will seek to trace the evolution of packaging, to uncover design elements and recent innovations to elevate the consumer experience, and to explore the value of sustainability in the global ecosystem. When planning a research study, packaging is often overlooked, but it serves a vital marketing function for CPG and FMCG companies. A product's packaging has several functions besides protecting the contents and expediting transport, handling, and storage: it also serves to grab the attention of trial consumers, to influence their willingness to buy, and even to increase the acceptance of the product for repeat purchase. The Sensory and Consumer Sciences Division (SCSD) has selected several practicing professionals to discuss this area and provide understanding to both the division membership and the greater food and beverage product design and development community on the status of this area of interest.

Date/time: 6/4/19 at 12:30 PM

Track: Sustainability

Title: Utilizing Sustainability to Drive Value Across the Supply Chain

Quick summary: In this panel discussion we will be looking at three perspectives from the value chain: food ingredients, food processing, and food packaging. The speakers will discuss the initiatives that they have undertaken to reach their sustainability goals, the reasoning behind those initiatives, the challenges being faced in this area in their sector, and, more importantly from the business standpoint, how sustainability creates value for their businesses long term.

Angle/target media: Environmental, trade

Date/time: 6/4/19 2:15 – 3:45pm

Track: Food Safety & Defense

Title: Food Safety: Integrating Traceability, Blockchain Technology, and FSMA

Quick summary: This symposium will explore how (i) traceability; (ii) blockchain technology; and (iii) validation/verification requirements (FSMA) interconnect, and implications for food manufacturers, consumers, and global trade.

Angle/target media: Trade, tech, traceability

Date/time: 6/5/19 at 8:30am

Track: Sustainability

Title: Waste to Win: Food Industry R&D Projects Recovering Value from Waste Material

Quick summary: This symposium will describe marketplace forces for food waste mitigation, the ecosystems that are emerging, and share three new industrial R&D stories describing how successfully applying today's technology can convert food-waste to a value-added product stream.

Angle/target media: Trade, Food Business, Start-Up + Entrepreneur

Date/time: 6/5/19 at 10:30am

THEME 3

What the Health: Navigating Consumer Trends, Health, Nutrition and Gen Z

Angles: Health, Nutrition, Regulatory, Consumer, Trade, Tech, Science

Title: NOVA: Clearing Up the Confusion About Processed Food and Health

Quick summary: Nearly a decade ago, the NOVA movement questioned the public and personal health value of processed foods. Advocating processed foods into four categories, consumers not only questioned the value of processed foods, they contend that these categorized foods contribute to chronic non-communicable diseases, and even cancer. In fact, NOVA advocates state that such foods are not a solution but contribute to unhealthful dietary patterns that lead to poor health. On the other hand, counterarguments indicate that such foods enhance food quality, remove potential innate toxins, and improve nutrient bioavailability. The proposed session will embark on presenting arguments within this controversy, while engaging the audience to consider the dynamics of food processing and health outcomes.

Angle/target media: Consumer trends/health + nutrition

Date/time: 6/4/19 at 10:30 AM

Title: The ABC of Gen Z: Who Are They and Why Are They Important to the Food Industry?

Quick summary: By the end of 2019 Gen Z will surpass Millennials as the most populous generation, comprising 7.7 billion people, or 32% of the global population. This year those born in 2001 will be turning 18. They will be entering college and in 2020 they will account for \$29-\$143 billion in direct spending and will influence a much larger amount. They have been growing up in a period of unrest and uncertainty with ubiquitous digital connections in a world that is increasingly urban and diverse. How do all of these factors impact who they are and how they make decisions? How do they behave in retail and food service? What kinds of ingredients and foods are they looking for? Join us to learn more while we explore these topics.

Angle/target media: Consumer trends

Date/time: 6/4/19 2:15 – 3:45pm

Title: Consumer Choice, Not a New Nicholas Sparks Novel, Rather How We Observe and Measure Matters

Quick summary: The goal of this curated symposium is to present IFT members with a dialog between industry professionals on the real truths and myths behind practices that are thought to be commonly agreed upon approaches. When planning a research study, choice behavior is often overlooked.

Angle/target media: Consumer trends

Date/time: 6/4/19 2:15 – 3:45pm

Track: Public Policy

Title: Update on the European and US Regulatory Developments on Nutrition and Health

Quick summary: This session will give an update on nutrition and health aspects of regulatory developments in Europe and the United States.

Angle/target media: Regulatory

Date/time: 6/5/19 8:30 - 10am

Title: CRISPR: Practical Applications and Health Implications

Quick summary: CRISPR, an acronym for 'clustered regularly interspaced short palindromic repeats' is a gene-editing technology that may facilitate the reduction of diseases in humans, plants, and other organisms. This session will outline the possibilities associated with CRISPR technologies and discuss potential unintended consequences.

Angle/target media: Trade, tech, science

Date/time: 6/5/19 at 10:30am

Track: Food Health & Nutrition

Title: Enter the Matrix: Impact of Food Structure on Health Outcomes and Sensory Perception

Quick summary: Dietary guidance is developed to help people meet nutrient needs and limit their intake of certain nutrients, but it does not typically account for how nutrient delivery may vary based on food source. Using dairy foods and avocados as case studies, this session explores the importance and feasibility of considering food form as well as nutrient profile in evaluating the health impact of dietary patterns and dietary recommendations. The impact of the food matrix on satiety and sensory perception of these foods will be addressed as well.

Angle/target media: Health & Nutrition, Trade

Date/time: 6/5/19 at 10:30am

Track: Food Health & Nutrition

Title: Sugar Reduction in Foods: Challenges and Solutions

Quick summary: This session will combine the perspective of an academic, a gum and hydrocolloid manufacturer, a flavor manufacturer, and a consumer-packaged goods company (CPG) in one symposium.

Angle/target media: Trade, Nutrition

Date/time: 6/5/19 8:30 – 10am

Track: Public Policy

Title: The Labeling of Bioengineered (BE) Foods: Consumer Perception and Industry Impact

Quick summary: This symposium aims to present the current global regulations regarding BE food labeling, with a focus on the new U.S. Bioengineered Food Disclosure Standard (NBFDS). It will highlight consumer perceptions of BE foods and the impact of BE food labeling on purchase intent.

Angle/target media: Regulatory, Consumer, Tech, Trade

Date/time: 6/5/19 8:30 – 10am

IFT¹⁹ HIGHLIGHTED SESSIONS

THEME 4

IFTNEXT

Angles: Innovation, Technology

Title: Start-Up Alley Showcase

Quick summary: Get to know the companies featured at IFT19's Start-Up Alley

Angle/target media: Trade, Entrepreneur, Tech

Date/time: 6/3/19, 10am – 10:45am

Track: IFTNEXT

Title: Food Production Consumer Perceptions and Social Media Trends

Quick summary: Consumer perceptions about some beneficial food production technologies may contribute to an off-putting feeling when making purchase decisions. We'll unmask those perceptions, explore how consumers prioritize concerns when making food choices, and how they respond in social media to communication tactics.

Angle/target media: Consumer, trade, food business

Speakers:

- Tamika Sims, PhD, International Food Information Council Foundation
- Joseph Clayton, International Food Information Council Foundation

Date/time: 6/3/19, 12:15pm – 1:15pm

Title: Emerging Data Tools and Predicting Future Trends in the Food Industry

Quick summary: It's not enough to know which consumer trends are impacting the food industry today, you need to know what trends are coming that haven't bubbled to the surface of the marketplace yet. This panel discussion will explore how predictive analytics, artificial intelligence, and other data tools are being leveraged to forecast trends into the future.

Angle/target media: Food Business, Tech, Consumer

Speakers:

- Moderator - Peggy Smedley, Futurist and Executive Editor of Connected World Magazine

Date/time: 6/3/19, 2pm

Track: IFTNEXT

Title: Tapping into Start-Up Communities for Blockchain Innovation

Quick summary: Blockchain technology is showing a great potential to solve urgent issues in the current food system like food fraud, safety recalls, supply chain inefficiency, food traceability, and many more. But what does adoption look like? We'll look at current challenges and landscapes for blockchain application.

Angle/target media: Tech, Entrepreneur, Traceability, Food Business

Speakers: Elaine Qui, Plug and Play Tech Center

Date/time: 6/4/19, 11am – 11:30am

Track: IFTNEXT

Title: Climate Action for a Secure Food System

Quick summary: This session will cover cutting-edge innovations from the organic industry, which has been focusing its resources on climate mitigation and adaptation, to understand how these experiences and lessons can be used as a learning tool to advance climate-friendly techniques across sectors.

Angle/target media: Sustainability, Food Business, Tech

Speakers: Logan Peterman, Organic Valley

Date/time: 6/4/19, 1:45pm – 2:45pm

Track: IFTNEXT

Title: AI for Innovation in Product Development

Quick summary: Jason Cohen, Founder and CEO of AFS, will show how artificial intelligence is creating new competitive products and changing the way innovation affects new product releases, amendments of existing, and creation of brand-new products and extension of product lines. AI can help new products taste better!

Angle/target media: Tech, Food Business

Speakers: Jason Cohen, Founder and CEO of Analytical Flavor Systems

Date/time: 6/4/19, 3pm – 3:45pm

Track: IFTNEXT

Title: Using Robotics for Safe and Sustainable Food Production

Quick summary: Safe and sustainable food production is an issue that every person on the planet should care about. Automation can address both the labor crisis and food safety conundrum that place a burden on food production. Learn how automation across the entire food supply chain can lead to safe and sustainable food production that will feed the world and ensure economic viability for farmers.

Angle/target media: Tech, Food Business, Sustainability

Speakers: Mike Harper, Soft Robotics, Inc.

Date/time: 6/5/19, 1pm – 1:30pm

THEME 5

Deep Dive Sessions

Angles: Innovation, technology

Title: Scientific Program Deep Dive: Gut Microbiome, Nutrition, and Health

Quick summary: Dive into a cutting-edge area of R&D: the gut microbiome and its relationship to nutrition and health. Scientists and Product Developers will present emerging science on microbiome and discuss challenges to bridge inter-disciplinary discovery to commercial innovation: ingredients, nutrition science and benefit substantiation, emerging applications, enabling technologies, standards and analytical methods, regulatory, and partnerships & ecosystems necessary for product development and commercialization.

Angle/target media: Nutrition, Trade, Consumer

Date/time: 6/3/19, 10am – 5:30pm

Title: Scientific Program Deep Dive: Food and Nutrition Security and Sustainability: Science, Technology, and Policy

Quick Summary: With the challenges we face in meeting the food and nutrition needs of our rapidly increasing population in an environmentally sustainable way, it is imperative that we step up dialogue and interdisciplinary research and development; catalyze and implement solution-oriented innovations with speed and urgency; and drive policy changes to effect the needed transformations in our global food supply chains. This half-day program will convene experts from multiple disciplines in the food system to discuss advances in gene-related techniques and other technologies being pursued to enhance agricultural outcomes, food loss and waste reduction, and drive sustainability. How global food trade, politics and policy interplay will also be addressed.

Date/time: 6/4/19; 1:00 – 3:45 p.m.

Moderator: Denise Bode, Michael Best Strategies

Speakers:

John W. Bode, Corn Refiners Association

1:00-1:40 p.m.

Thomas Tomich, Ph.D., UC Davis Agricultural Sustainability Institute

1:40 – 2:20 p.m.

Dan Voytas, Ph.D., University of Minnesota, Calyxt

2:20 – 3:00 p.m.

Panel Discussion

3:00 – 3:45 p.m.