

## Topic: Health & Nutrition

**IFTSA Member:** Mirai Miura, University of Illinois, Urbana-Champaign

**Mentor(s):**

Name	Job Title & Company	Bio
Alexandra Kazaks, PhD, RDN, CDCES	Nutrition and Health Science Research Consultant	Alexandra Kazaks PhD RDN has wide experience in research and teaching in academic and medical communities. She specializes in complex connections between food and chronic conditions such as cardiovascular disease, obesity, and diabetes. As a Nutrition Science and Health Research Consultant, she offers valuable insights using research findings to develop and assess science-based food and nutrition practices.
Daniel Berg	Sr. Analytical Services Manager, Eurofins Food Chemistry Testing Madison	30 year career in Food Science including Quality, R&D, Technical Service and Analytical Services. I specialize in Nutrition, Contaminants, especially carbohydrate and novel foods.

**Tour stops:**

Stop number	Company Name	Description
1	BIOMILQ	BIOMILQ is a women-owned and science-led start-up building a mammary biomanufacturing platform to produce bioauthentic human milk ingredients to advance human health. By combining the unique capabilities of human mammary cells with a scalable biomanufacturing process, BIOMILQ aims to demonstrate the power of its platform to promote gut, immune, and brain health by implementing human milk ingredients into a range of existing products including infant formula.
2	Arborea Ltd.	Feeding the world, without costing the Earth. Photosynthesis is the foundation of the planet's food chain. Inspired by this natural process, Arborea makes food without the footprint. We supply net-zero proteins and functional ingredients to the food industry, making healthy and sustainable foods the preferred choice. Arborea's Biosolar Leaf production system doesn't require fertile land

		or agricultural feedstocks, just readily available CO2 and sunlight; its biomimetic approach makes it highly cost-effective.
3	THEO's Plant-Based	Theo's makes veggies on the go! We are helping the 91% of adults in the U.S. who don't eat their daily 5 servings of veggies by creating delicious and innovative vegetable snacks. You can find Theo's Veggie Jerky in select stores at Whole Foods Market, Sprouts Farmers Market, The Fresh Market, 7-Eleven, and independents.
4	Balchem Corporation	Balchem Human Nutrition and Health is your value-added partner, with a broad portfolio, unique capabilities and strong industry expertise. From indulgent and sensory experiences to targeted essential nutrition, our range of functional ingredients address the disrupted consumer's journey to living life well. With patented technologies, new business partnerships and acquisitions and a consumer-trend driven pipeline, we're focused on innovation. Let Balchem inspire your growth and partner with you to meet your goals.
5	The Protein Brewery	The Protein Brewery specializes in creating cutting-edge, nutrient-rich food ingredients sourced from mycelium fermentation. Their flagship product, Fermotein®, boasts a neutral tasting, highly nutritious, and incredibly sustainable profile to help meet your sustainability goals. With 50% complete protein (PDCAAS = 1) and 32% insoluble dietary fiber, Fermotein® is an ideal choice for health-conscious bakery items, bars, snacks, and tortillas. Plus, it's Non-GMO, gluten-free, low in sodium, and environmentally friendly.
6	Ajinomoto Health & Nutrition North America	Ajinomoto Health & Nutrition brings great taste and nutrition full circle. We're an insatiably curious collaborative team of experts in culinary, food science and nutrition. We harness the power of amino acids through our solution-forward approach and help our customers by collaborating to develop new technologies that align with key consumer trends. With our broad portfolio expertise in nutrition improvement, ingredient optimization, and taste and texture tools, we are your one partner for endless solutions.

## Topic: Sustainability

**IFTSA Member:** Lindsay Garcia, Oregon State University

**Mentor(s):**

Name	Job Title & Company	Bio
Bertrand Emond	Ambassador, Campden BRI	Holds a Master of Food Science & Technology and an MBA; IFT British Section-Chair; IFST Fellow; 35+ years supporting food businesses of all sizes from all parts of the agri-food system to survive and grow; covering Skills & Knowledge Development, Quality, Food Safety, Sustainability, and Innovation. Specific interest in Food Safety and Quality Culture and driving positive food safety behaviors in businesses.

**Tour stops:**

Stop number	Company Name	Description
1	NutraBerry	Nutraberry upcycles PNW berry seeds created during the production of seedless purée by focusing on manufacturing high quality berry seed powders sized from the single digit micron size sold into the supplement and functional food markets to larger sizes to supply the personal care markets with natural actives, colorants and exfoliants.
2	Pectcof B.V.	PectCof is an ingredient manufacturer that upcycles the key agricultural waste stream of the coffee chain: the pulp. Our first product, Dutch Gum® offers additional benefits to traditional hydrocolloids /gums which are needed in the market, especially for the plant-based sector, our focus in terms of applications.
3	Terra Bioindustries	Creating 100% upcycled syrups and proteins to help you create more sustainable recipes that are nutritious, tasty, and affordable. Terra Bioindustries prevents food waste by turning sidestreams, like spent grains, into competitively priced B2B ingredients.

4	Alvinesa Natural ingredients	Alvinesa, a B Corp, upcycles raw material left from wine and olive oil production to create natural ingredients for the Food, Beverage, Animal Health and Nutraceutical industries. The portfolio includes Vitifresh™ grape extract and Oleafresh® oive extract used in food protection, natural color (anthocyanins), wine concentrates, natural tartaric acid and grape seed oil.
5	M+ Protein	m+ protein is a mushroom mycelium-based protein for meat alternatives. It's made from mycelium fermentation of Morel, Lion's Mane, and many other edible mushrooms. Its natural umami flavor enables the formulation of tasty meat alternatives that are clean-labeled and minimally processed. It's also an excellent source of protein, dietary fiber, and micronutrients.
6	Renewal Mill	Renewal Mill fights food waste by upcycling byproducts from food manufacturing into superfood ingredients. Starting with the byproducts of plant-based milk, Renewal Mill offers a line of premium, high fiber, gluten-free flours including Organic Okara Flour and Oat Protein. Debuting at IFT are Upcycled White Corn Flour, Green Banana Flour and Pineapple Fiber.

## Topic: Novel Technology

**IFTSA Member:** Urvi Shah, North Carolina State University

**Mentor(s):**

Name	Job Title & Company	Bio
Jamie Valenti-Jordan	CEO Catapult Commercialization Services	20 years in Process R&D, Engineering, and commercialization on products across the spectrum, patent in tomato peeling and solar expert
Vinay Mannam, PhD	Associate Teaching Professor & Curriculum Lead at Scientific Citizenship Initiative, Framingham State University	Vinay is a tenured faculty in the department of chemistry and food science, teaching food science majors. He enjoys being a teacher, fine-tuning the balancing act of faculty to be a coach, expert, and guide to students interested in food science. His research include optimizing food process conditions to produce high-quality and nutritional food products. He also studies product shelf life and through modeling conditions that accelerate food degradation and nutritional loss, emphasizing minimizing food loss and waste among perishable food products.
Jaime Reeves	EVP Product Development & Commercialization, Mattson	20+ years of product development and commercialization for broad range of companies from startups to big CPGs. Roles in the food industry, focusing on innovation, novel ingredients, commercialization, cost savings, and process development. Led award-winning product development groups at Mattson, Del Monte Foods and Pepsico/Frito-Lay.
Debomitra Dey	Advanced Application Scientist, Anton Paar USA	I'm an advanced application scientist with a PhD in Food Science, focusing on Food Extrusion and Food Ingredient characterization. With extensive experience in international collaboration and five years volunteering with IFT, I'm passionate about advancing food technology and innovation worldwide.

**Tour stops:**

Stop number	Company Name	Description
1	Bloomage Biotechnology USA Inc.	In 2000, Bloomage Biotech (formerly Bloomage Freda Biopharm Co., Ltd.) took its first steps as a producer of hyaluronic acid using microbial fermentation. After more

		<p>than 20 years, Bloomage Biotech has emerged as a leading global biotechnology and biomaterial company specializing in hyaluronic acid industrialization. Bloomage Biotech is dedicated to improving people's quality of life by creating healthier experiences.</p>
2	BranchOut Food	<p>Revolutionary technology called Gentle Dry that allows us to dehydrate any fruit or vegetable and keep more of the flavor, color and nutritional value. We use upcycled fruits and vegetables and our factory is carbon neutral.</p>
3	Compass Wire Cloth	<p>Self Cleaning Sandwich Screens are designed to keep the mesh-free from obstruction from materials by applying gentle vibration against the bottom of the screen with a combination of either Nylon Sliders and/or Rubber Balls. These components gently rotate around the screen to provide even coverage for the entire screen. (Balls and Sliders highlighted in image) The sandwich screens are an easier solution to manage than clean ring assemblies and ball trays as the de-blinding sliders and balls are contained between both layers of mesh. This allows for faster screen changeout for cleaning or production run changes.</p>
4	Renewal Mill	<p>Renewal Mill fights food waste by upcycling byproducts from food manufacturing into superfood ingredients. Starting with the byproducts of plant-based milk, Renewal Mill offers a line of premium, high fiber, gluten-free flours including Organic Okara Flour and Oat Protein. Debuting at IFT are Upcycled White Corn Flour, Green Banana Flour and Pineapple Fiber.</p>
5	Hydrosome Labs LLC	<p>Hydrosome Labs is a Chicago-based B-to-B biotechnology company on a mission to change lives by changing water. Its technology, Hydrosome H2O, is a natural and chemical-free process that improves the power of water through the emerging science of ultrafine bubbles. The innovative process delivers active ingredients to cells more efficiently and completely with multiple applications across precision fermentation, beverages, personal care and cosmetics, and controlled environment agriculture.</p>
6	Enwave Corporation	<p>EnWave Corporation is a Vancouver, Canada-based industrial technology company that has emerged as a global leader in the innovation of vacuum microwave dehydration technology. Our proprietary method, known as Radiant Energy Vacuum (REV™), has revolutionized the way materials are dried, offering a more efficient, economical, and higher-quality drying process compared to conventional methods. What sets EnWave apart and cements our leadership in vacuum microwave dehydration is the scalability, consistency and versatility of our REV™.</p>

## Topic: Consumer insights

**IFTSA Member:** Jana Schreuder, Stellenbosch University

**Mentor(s):**

Name	Job Title & Company	Bio
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**Four stops:**

Stop number	Company Name	Description
1	Innova Market Insights	Innova Market Insights is a global leader in market intelligence for the F&B industry. We work with many leading companies around the world, helping them to understand how fast-moving markets evolve and what's next. We identify opportunities for growth and inspire innovation. Our 360° approach to insights covers all angles. From what's driving consumers and categories to the latest product, ingredient and packaging trends: we offer a comprehensive market overview.
2	Compusense	Compusense is a world leader in providing Sensory and Consumer Science research software platforms. Compusense builds on their 35+ year foundation with a secure, web-based platform designed specifically to be user-friendly, and easily accessible. Find out how Compusense provides value to Sensory and Consumer testing worldwide at our website.

3	Attribute Analytics	Attribute Analytics is revolutionizing the food industry through cutting-edge technology that leverages sensory data. We specialize in collecting, analyzing, and interpreting sensory information from food and beverage products to help manufacturers enhance their product quality, optimize flavors, and create satisfying consumer experiences.
4	Lifespice Ingredients	Customers count on LifeSpice for customized, full-service, beginning-to-end seasoning solutions. LifeSpice develops proprietary seasoning blends for food products. We start by listening to our customers' needs to enable us to develop sophisticated and balanced seasoning blends that bring those concepts to life. Our team of food scientists, nutritional specialists and culinary chefs work to develop innovative flavor systems. Our unique approach balances the art and science of flavor system development to create exceptional seasonings.
5	AI Palette	Ai Palette empowers CPG companies to craft consumer-centric products through Artificial Intelligence and Machine Learning. Utilizing its patented technology, it identifies emerging trends across 62 billion data points from 150+ sources in real-time, showcasing consumer motivations and helps create and validate product & marketing concepts. Its Natural Language Processing algorithm comprehends 18 languages. Headquartered in Singapore, Ai Palette collaborates closely with leading CPG companies globally, including Fortune 500 titans like Kellogg's, Nestle, Himalayas, and Olam.