



PHILADELPHIA IFT SUPPLIERS EXPO & EDUCATIONAL PROGRAM

September 19, 2023

Live!Casino Hotel - 900 Packer Avenue, Philadelphia, PA

SCHEDULE OF EVENTS

	Franklin Room	Roosevelt Room
1:00 – 1:45 pm	Adoption of New Technology: From Lab to Production Floor Speaker: Brendan Niemira , USDA ARS; IFT Fellow & Past Director	What You Need to Know About Upcycling Speaker: Susan Mayer , Retired RTI Innovation Advisors
1:55 – 2:40 pm	What You Need to Know About Upcycling Speaker: Susan Mayer , Retired RTI Innovation Advisors	Application & Guide to Pre- Pro- Post- biotics Leanne Levy; Segment Director ADM Health & Wellness
2:50 – 3:30 pm	Application & Guide to Pre- Pro- Post-biotics Speaker: Leanne Levy , Segment Director - ADM Health & Wellness	Adoption of New Technology: From Lab to Production Floor Speaker: Brendan Niemira , USDA ARS; IFT Fellow & Past Director
3:30 – 6:30 pm Market Ballroom 4:30 Cash Bar 5:30 Reception	Philadelphia IFT EXPO <i>Meet with companies and representatives from the beverages, dairy, seafood, baking, confectionery, pet, vitamins, nutraceuticals, fruit & vegetables, meats & poultry, retail foods, food service, packaging, processing, laboratory equipment, sanitation, analytical testing, computer technology/software, and many more!</i>	

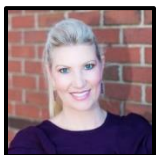
ABOUT THE SPEAKERS



Dr. Brendan Niemira is the Research Leader of the USDA's Food Safety and Intervention Technologies Research Unit in Wyndmoor, PA. A graduate of the University of Chicago (AB) and Michigan State University (PhD), he leads a team of 20+ scientists and engineers in developing tools to kill human pathogens on produce, meats, eggs, and other foods. His personal research focuses on the development and validation of cold plasma and other nonthermal processing technologies. He has published more than 180 peer-reviewed research articles, book chapters, and critical reviews, is the co-editor and author of a well-regarded reference text and holds one patent. Dr. Niemira is a Fellow of IFT and a past member of the IFT Board of Directors and he serves on the Educational Advisory Board for the Food Safety Summit. A member of IAFP and ASM for 20+ years, he is on the editorial boards for "Journal of Food Protection" and "Applied and Environmental Microbiology". He is the recipient of the 2016 Department of Defense Award for Excellence and the 2020 Federal Laboratory Consortium Technology Transfer Innovation Award.



Recently retired as RTI Innovation Advisors' technical food and agriculture industry lead, **Susan Mayer** combined problem-solving, strategic, and communication skills on projects and initiatives for ingredient and consumer product companies. Previously, Susan spent over 25 years managing product development, sensory evaluation, and quality system groups in food companies. Susan has an MS in Foods from the University of Maryland, College Park, and is a Certified Food Scientist. She currently teaches entrepreneurship at Rowan University's School of Innovation & Entrepreneurship.



Leanne Levy has spent more than 25 years in the chemical manufacturing industry working for both B2C and B2B companies. She's held positions in Product Development, Technical Services, Marketing, Business Development and Sales. The combination of Leanne's professional experience and her educational experience, including a Master's in Organic Chemistry from Georgia State University and MBA in Marketing from Keller University, allows her to demonstrate the best of the science and commercial strategy. She has over 10 years' experience in Food and Beverage, ranging from working with texturizers and stabilizers, to working with natural ingredients and ingredient systems focusing on flavors, colors, and currently focused on functional health and wellness ingredients including microbiome modulators. She is currently the North America market segment director for ADM's health and wellness business, having joined the company through its recent acquisition of Deerland Probiotics & Enzymes. In her current role she helps brands and developers to understand and use microbiome-modulating ingredients in new and innovative health and wellness food products.

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