



NCIFT 2018 Suppliers' Night

GOLF
MAY 7

SYMPOSIUM & EXPO
MAY 8

You won't want to miss this special event if you work in:

- Research & Development
- Sensory Testing
- Process Engineering
- Nutrition
- Chemistry
- Microbiology
- Production
- Purchasing
- Quality Assurance
- Marketing & Sales
- Management

Please post this on your company bulletin board.

presenting From Development to Commercialization of Novel Food Products

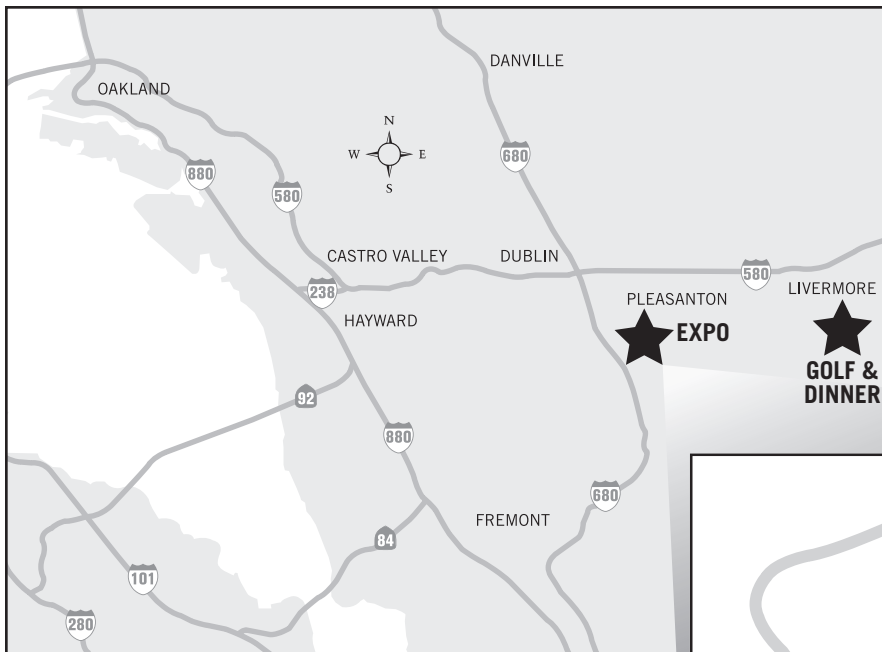
c/o Marketing Designs
850 Old County Road
Belmont, CA 94002

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FREE Admittance to Symposium and Expo!

Join us for the 28th Annual Golf Classic the day before!

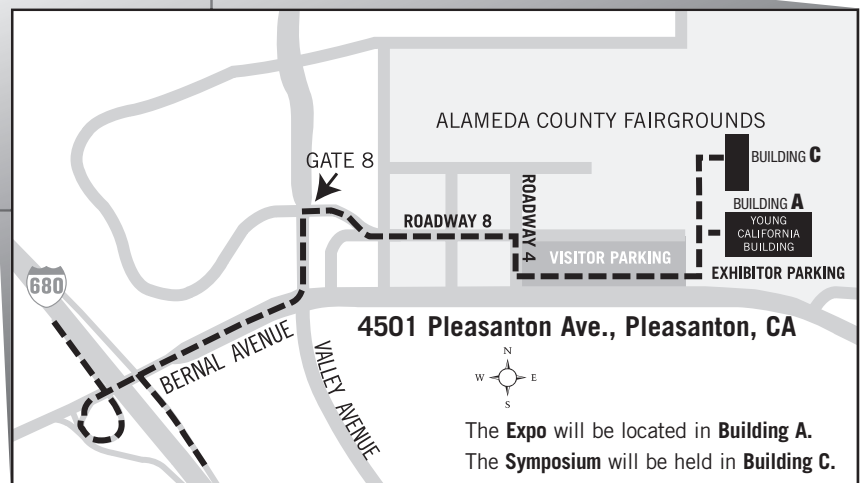
More info on other side ▶▶▶



JOIN US!

at Alameda County Fairgrounds

DIRECTIONS: Exit I-680 at Bernal Avenue and proceed east on Bernal. Turn left at Valley Avenue, then turn right into Fairgrounds Gate 8. Stay on Roadway 8 until you reach Roadway 4; turn right, then left into the paved parking lot. Exhibitors proceed all the way through the parking lot to the lot directly behind the Young California Building.



TO LEARN MORE

General Information, Symposium, Exhibitor and Golf Registration:

Marketing Designs (650) 802-0888

Imelda Vasquez at ncift@marketingdesigns.net

The **Expo** will be located in **Building A**.
The **Symposium** will be held in **Building C**.

From Development to Commercialization of Novel Food Products

A collaboration between research institutes, food industry, and government organizations

Date: Tuesday, May 8, 2018

Place: Alameda County Fairgrounds, Building C

Time: 1:00 – 3:00 p.m.

Cost: **FREE!** (Pre-register to avoid the line)

TO RESPOND to the demands of consumers who are becoming more environmentally and health conscious, food manufacturers need to create novel food products that are both healthy and less damaging to the environment. Development and commercialization of such products is challenging, especially for small companies. What resources are available within the food industry, government entities, and research institutes and how can collaboration between them help small but enthusiastic food companies to bring such novel food products to market? This panel, comprised of experts who have paved different stages of this path and moderated by Dr. Lance Kizer, will discuss challenges and available resources for development and commercialization of such novel products. A Q&A session will follow to answer questions from the audience.



Moderator: Lance Kizer, Ph.D., is the VP of R&D at Ripple Foods. He developed and scaled a novel process to create a plant-based protein, which disrupted the emission of greenhouse gases caused by the dairy industry. This protein is the basis of Ripple's milks, half-and-half, and yogurts marketed in the U.S. and Canada. He holds a Ph.D. in Chemical Engineering from UC Berkeley.



Justin Shimek, Ph.D., is the CEO and CTO at Mattson & Co., an independent developer of food and beverage products that is creating and shaping the future of food. In the past, he has held product and process development positions and owns multiple patents and technical publications. Justin holds a Ph.D. in Food Science from UC Davis.



Todd Pray, Ph.D., MBA, is the Program Head of the Advanced Biofuels & Bioproducts Process Development Unit at Lawrence Berkeley National Labs that provides small companies access to scale-up equipment and consultation. Todd holds a Ph.D. in Biophysics from UCSF and an MBA from UC Berkeley's Haas School of Business.



Tara McHugh, Ph.D., is the Research Leader at USDA's Agricultural Research Service where she directs technology transfer in addition to basic research. Together with commercial partners, her team has introduced a number of innovative foods and process technologies into the marketplace. Tara holds a Ph.D. in Food Science from UC Davis.



David Nicholson is the Technology Transfer Coordinator at USDA's Agricultural Research Service. He joined the ARS in 2002 as a Patent Advisor, and since 2005 has been the Technology Transfer Coordinator for the Pacific West Area. He is a registered patent attorney and previously served as an Associate Solicitor at the U.S. Patent and Trademark Office.

2018 Suppliers' Night

Come visit over 200 suppliers and network with fellow food professionals.

Date: Tuesday, May 8, 2018

Place: Alameda County Fairgrounds Pleasanton, CA

Time: 3:00 – 6:30 p.m.

Supplier Sponsored Happy Hour and Mixer: 6:00 – 7:00 p.m.

Cost: **FREE!**



Golf Tournament & Dinner

Spend the day with your customer, supplier, and fellow NCIFTERS for a round of golf at Poppy Ridge Golf Course in Livermore. Go to ncift.org to download the Golf and Dinner registration packet.

Date: Monday, May 7, 2018

Place: Poppy Ridge Golf Course, Livermore, CA

Time: Sign-in & Lunch: 10:30 a.m. – 12:30 p.m.

Golf: 12:30 – 6:00 p.m.

Dinner, Awards & Raffle: 6:00 – 9:00 p.m.

Cost: Dinner Only – \$50; Golf and Dinner – \$175



Go to ncift.org to pre-register for the Expo and Symposium and **your name badge will be waiting for you at the door.** Please contact Imelda Vasquez, (650) 802-0888 or ncift@marketingdesigns.net, with questions or exhibitor information.