



NCIFT 2019 Suppliers' Night

GOLF
MAY 6

SYMPOSIUM & EXPO
MAY 7

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 **Innovation and Sustainability to Feed the World**

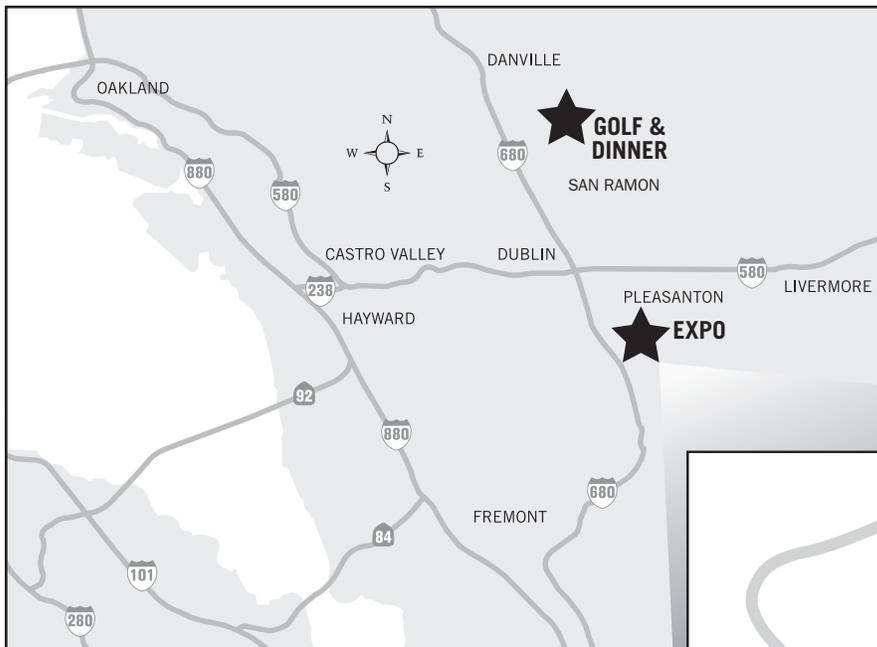
c/o Marketing Designs
850 Old County Road
Belmont, CA 94002

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FREE Admittance to Symposium and Expo!

Join us for the 29th Annual Golf Classic the day before!

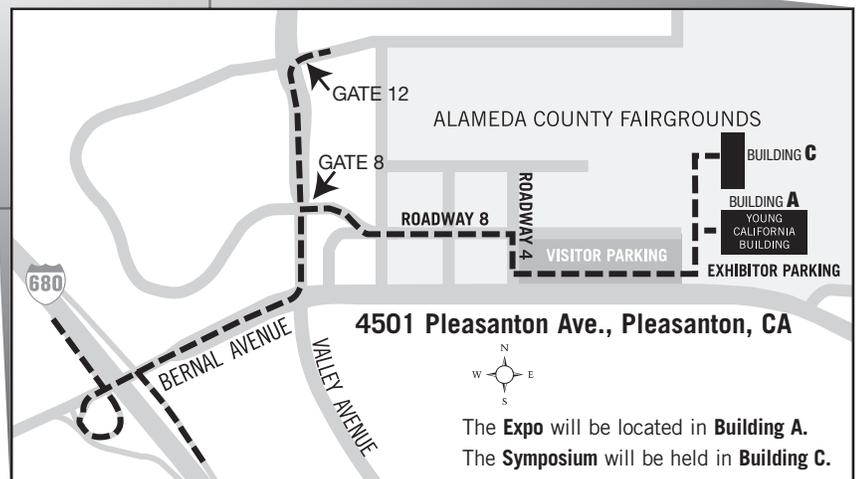
More info on other side ▶▶▶



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**.

Symposium

Innovation and Sustainability to Feed the World

Date: Tuesday, May 7, 2019

Place: Alameda County Fairgrounds, Building C

Time: 1:00 – 3:00 p.m.

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

THE CHALLENGE OF FEEDING A WORLD of nearly 8 billion people utilizing limited resources, coupled with a social responsibility to employ sustainable and environmentally friendly sourcing and manufacturing practices, has never been more critical. From recycling to help save the environment, to helping conserve valuable resources, over half of consumers favor these types of initiatives. Operating with greater transparency provides a window into these enterprises, acting as a vehicle to inform and educate consumers; providing a point of differentiation, and frequently a competitive advantage.

Employing traditional methods of sustainability has shown to be effective, however some companies are achieving these goals through innovation and revolutionary products. Among these are:

- **PERFECT DAY** out of Berkeley with its tagline, “Dairy Reinvented.” Crafting an animal-free dairy product without the use of cows is a formidable endeavor!
- **CHIRPS CHIPS** cites a “broken food system” as part of the motivation to utilize bug protein that they tout as being the most sustainable protein on the planet. Taking cricket-based flour and turning it into delicious crackers has put their products in the national spotlight.
- **CLARA FOODS** states, “Creating the protein of tomorrow today” with the premise of using their “protein platform to offer all the great taste of the foods you love, with less cost, better performance and less waste.” Their portfolio includes Baking Products, Food & Beverage Ingredients, Nutritional Supplements and Animal-free Eggs.

These, and other companies, will form a fascinating and inspiring panel discussion, including how to measure your sustainability, moderated by **LAUREN SHIMEK** of **FOOD.TECH.DESIGN** and a UC Davis adjunct professor. Samples of their products will also be available for you to try!



2019 Suppliers' Night

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

Date: Tuesday, May 7, 2019

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 The Bridges Golf Club in San Ramon. Go to ncift.org to download the Golf and Dinner registration packet.

Date: Monday, May 6, 2019

Place: The Bridges Golf Club, San Ramon, 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



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.