

OCTOBER 25-26

2022  
*Twenty Twenty Two*

PROTEIN TRENDS &  
TECHNOLOGIES SEMINAR



## Tuesday, October 25, 2022

6:15am - 8:00am	<b>Registration &amp; Badge Pick-up</b>
7:15am - 8:00am	<b>Continental Breakfast</b>
8:00am - 8:15am	<b>Welcome</b>
8:15am - 9:00am	<b>The Rise &amp; Rise of Proteins: Global Consumer &amp; Innovation Trends Driving Protein to New Heights</b> — <i>Tom Vierhile, MBA, VP Strategic Insights, North American, Innova Market Insights</i>
9:00am - 9:45am	<b>From Standards of Identity to Sustainability Claims: Hot Topics in Protein-Based Foods</b> — <i>Jessica P. O'Connell, Partner, Covington &amp; Burling</i>
9:45am - 10:30am	<b>Morning Networking Break • Tabletop Exhibits • Protein Sampling Station</b>
10:30am - 11:15am	<b>Enabling Protein Claims &amp; Improved Protein Quality Through Blending &amp; Processing Protein Ingredients</b> — <i>Matthew G. Nosworthy, Ph.D., Research Scientist, Agriculture and Agri-Food Canada</i>
11:15am - 12:00pm	<b>Consumers and the Protein Product Explosion: Flavor Still Rules</b> — <i>MaryAnne Drake, Ph.D., Sensory Analysis and Flavor Chemistry, William Neal Reynolds Distinguished Professor, North Carolina State University</i>
12:00pm - 1:00pm	<b>Networking Lunch • Tabletop Exhibits • Protein Sampling Station</b>
1:00pm - 1:45pm	<b>Plant-Based Proteins' Functional Properties &amp; Processing Technologies</b> — <i>Emma Laing, MSc, Program Facilitator, Saskatchewan Food Industry Development Centre</i>
1:45pm - 2:30pm	<b>The Best of Both Worlds: Combining Dairy and Plant Proteins in Cultured Products</b> — <i>Hillary Sandrock, CFS, Product Development Food Scientist, Merlin Development, Inc.</i>
2:30pm - 3:15pm	<b>Afternoon Networking Break • Tabletop Exhibits • Protein Sampling Station</b>
3:15pm - 4:00pm	<b>Dairy Protein Ingredients Deliver Benefits for Consumers and Product Development</b> — <i>Phillip S. Tong, Ph.D., Prof. Emeritus, Dairy Science, California Polytechnic State University, San Luis Obispo</i>
4:00pm - 4:45pm	<b>Novel-Sourced Protein Ingredients: Critical Scientific Components for Regulatory Compliance</b> — <i>Ray A. Matulka, Ph.D., Director of Toxicology, Burdock Group Consultants</i>
5:00pm - 6:30pm	<b>Networking Reception • Tabletop Exhibits</b>

**CLICK TO SEE ONLINE: [Tabletop Exhibits](#) & [Protein Sampling Station](#)**

**👉 Coming in 2023! 👈**

**May 23-24  
2023**



**CLEAN LABEL  
CONFERENCE**



<https://cleanlabel.globalfoodforums.com/2023-clean-label-conference-overview/>

OR

A shorten URL: <https://bit.ly/3BN4Jyg>

## Wednesday, October 26, 2022

6:15am - 8:00am	<b>Registration &amp; Badge Pickup</b>
7:15am - 8:00am	<b>Continental Breakfast &amp; Tabletop Exhibits</b>
8:00am - 8:15am	<b>Welcome</b>
8:15am - 9:00am	<b>Case Study Stories: An Inside Look at Developing Innovative Products</b> — <i>Jaime Reeves, Ph.D., Executive Vice President, Product Development &amp; Commercialization, Mattson</i>
9:00am - 9:45am	<b>Raw Materials &amp; Processes Shaping the Next Generation of Plant-Based Meat</b> — <i>Mian N. Riaz, Ph.D., Associate Dept. Head and Holder of the Professorship in Food Diversity, Dept. of Food Science and Technology; Texas A&amp;M University</i>
9:45am - 10:30am	<b>Morning Networking Break • Tabletop Exhibits • Protein Sampling Station</b>
10:30am - 11:15am	<b>Where's the Protein? The Challenges of Formulating Non-Dairy Cheese Analogs with Similar Nutrition to Their Dairy Equivalents</b> — <i>Jonathan Gordon, Ph.D., President, Glasgow Growth Partners</i>
11:15am - 12:00pm	<b>The Science of Muscle Protein Synthesis: Practical Takeaways for Product Developers</b> — <i>Bob Murray, Ph.D., FACSM, Managing Principal, Sports Science Insights, LLC and Co-founder and former Director, Gatorade Sports Science Institute</i>
12:00pm - 1:00pm	<b>Networking Lunch • Tabletop Exhibits • Protein Sampling Station</b>
1:00pm - 1:45pm	<b>Sustainability Considerations of Dairy Versus Plant-derived Protein Ingredient Processing</b> — <i>Jacob Smith, Ph.D., Innovation Analyst, RTI Innovation Advisors</i>
1:45pm - 2:30pm	<b>The Future of Baking: High Protein, Low Net Carbs and Keto Baking Hacks</b> — <i>Lin Carson, Ph.D., Founder &amp; CEO, BAKERpedia</i>
2:30pm - 3:15pm	<b>Afternoon Networking Break • Tabletop Exhibits • Protein Sampling Station</b>
3:15pm - 4:00pm	<b>Streamlining Product Development using Specialty Protein Testing</b> — <i>Cosmin Beliciu, Ph.D., Project Leader, Product and Process Development, The National Food Lab, Inc. (The NFL)</i>
4:00pm - 4:45pm	<b>Regenerative Agriculture: What's Behind the Fast-Growing Animal &amp; Plant Protein Market Opportunity</b> — <i>Kerry Hughes, MSc, Ethnopharm, President and A Greener World, Advisor</i>
4:45pm - 6:15pm	<b>Wednesday Evening "Closing Down the House" Networking Reception</b> Attendee Drawing for Three \$75 Gift Certificates (attendance required to win) PLUS drawing for one of 2 boxes of products from Protein Sampling Station

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