**BakingTECH 2026**February 17 – 19, 2026Sheraton Grand Chicago Riverwalk

**Call for Content
Open Date: March 10**

BakingTECH 2026 is committed to driving progress by delivering cutting-edge technical content, engaging speakers, and insightful discussions. This year, we invite thought leaders and industry innovators to contribute content that explores emerging trends, foster supplier collaboration, and provide practical knowledge to enhance professional growth and development.

Join us in shaping an event that inspires, educates, and connects the baking community. Submit your content proposal today and be a part of the future of BakingTECH!

We are seeking submissions in the following presentation formats:

* **Breakout Presentation:**  Provides opportunity for individuals to present content in 35-minutes which allows for 25-minute presentation and 10-minute Q&A session.
* **Breakout Panel Discussion:**This setting provides a 35-minute timeframe for a structured conversation that brings together multiple experts, which one or more MUST be a baker, to share insights, trends, and engage the audience in Q&A.  A PowerPoint presentation is *optional*.
* **Podcast:**  Podcasts are 30-minutes and recorded with a live audience.  Each podcast must include a moderator and a baker participant.
* **BAKE Talk**: This series is structured as 10-minute oral presentations (no video requirements) with a 10-minute question and answer period.
* **General Session (Main Stage):** Provides opportunity for individuals to present content in the General Sessions in 30 to 45 minutes.
* **Ideation Lab:** Where innovation and solutions are sparked by member-to-member exchange, Ideation labs are our version of the R&D bench top.  These are slated for 30-minutes sessions.

**TOPICS**

**Navigating FDA Regulation Reforms and Compliance in Baking**

* Updates on labeling requirements and ingredient disclosures
* Ensuring compliance with evolving food safety standards
* Preparing for future legislative shifts in the food industry
* Implications on regulatory changes on product development and marketing
* AI-driven solutions for tracking regulatory compliance

**Cultural Fusion and Innovative Flavors: Meeting Consumer Demands**

* Global influences on modern baked goods
* Customizing products for regional markets and cultural preferences
* Fermented and sprouted ingredients to support health
* AI-driven flavor prediction and consumer trend analysis

**Personalized Nutrition: Tailoring Baked Goods for Health and Wellness**

* Functional ingredients for enhanced health benefits (fiber, protein, alternative grains)
* Meeting dietary preferences: gluten-free, plant-based, and low-carb options
* Impact of GLP-1 medications (such as Ozempic) on consumer dietary trends
* Exploring adaptogens and their role in mental health
* AI-driven personalization of nutrition to meet individual needs

**Redefining Sweetness: Innovations in Sugar Reduction**

* Alternative sweeteners and their impact on taste and texture
* Maintaining sensory appeal while reducing sugar content
* Regulatory considerations for sugar substitutes
* Cost implications, freight reduction benefits, and nutritional impact of sugar reduction
* AI-based modeling for optimizing sugar reduction in recipes

**Educating Consumers on Ingredient Transparency and Product Benefits**

* Clear communication of nutritional information and health claims
* Using storytelling to build trust and brand loyalty
* Introducing value-added macro snacking options to meet consumer demand
* AI-powered chatbots and digital tools for consumer education
* Interactive packaging with QR codes and augmented reality (AR) features

**Sustainable Baking: Reducing Waste and Enhancing Efficiency**

* Sustainable sourcing of ingredients and packaging materials
* Minimizing food waste during production and distribution
* Case studies of sustainability success stories in baking
* Role of regenerative farming in transforming the baking industry
* AI-driven solutions for reducing energy consumption and optimizing processes
* Lean manufacturing in bakeries: Implementing waste reduction and efficiency strategies

**Leveraging Technology and AI for Process Optimization and Product Consistency**

* Automation and robotics in bakery operations
* AI-powered predictive analytics for demand forecasting and inventory management
* Enhancing quality control through real-time monitoring and machine learning
* Digital twins and smart ovens for precision baking
* Emerging synergies between AI and traditional baking techniques
* AI for Preventive Maintenance Programs: Predicting equipment failures and improving efficiency
* AI-driven CapEx Forecasting: Smarter investment planning for bakery growth

**Building Skills and Leadership for a Successful Baking Career**

* Agile leadership techniques for personal and organizational growth
* Career advancement through goal setting and execution
* Developing digital literacy and AI proficiency for future-proof careers
* Top hard and soft skills essential for success in the baking industry
* Leveraging mentorship, professional networks, and AI-driven career tools
* Best Practices in Training a New Generation of the Workforce: Strategies for skill development and retention
* On-shift training: Is it doable? Exploring real-time training models for bakery workers
* Employer-offered child care: How workplace support can enhance workforce retention

The above is an indicative, but not exhaustive, list of possible areas for submission. Members are encouraged to submit content sharing their expertise and innovations on topics that may not appear on the list.

*Submitted papers will be subject to stringent peer review by the BakingTECH Program Chair & Planning Committee. Papers will be carefully evaluated based on originality, significance, technical soundness and clarity of exposition.*

Please make sure you read the below [submission guidelines](https://asbe.org/bakingtech2025/call-for-content/#Guidelines) and [requirements](https://asbe.org/bakingtech2025/call-for-content/#Requirements) before your submission. Content submissions are due online by 11:59 pm EDT on **April 14, 2025.**

### Submission Guidelines

1. All proposals must be submitted by 11:59 p.m. ET, **Monday, April 14, 2025**.  At 12:00 a.m. on April 15, 2025, the content submission form will be closed.
2. Proposals must be submitted [online through the submission form](https://forms.gle/tj7KTi42LG4DTTyL6).  No fax copies, disks or email submissions will be accepted.
3. Each presenter may submit multiple submissions.
4. Duplicate proposals (reporting the same data) that are submitted under a different title or author will be vetted and will not be considered.
5. **Please note**that during the submission process, you will not have an opportunity to save and edit your work.  We recommend you complete your information in [Word](https://asbe.org/wp-content/uploads/2025/03/BT26_PaperSubmissionForm.docx)(or another text format) so that you can edit, spell check and save for your records.  Once you have all the information compiled, you can simply cut and paste to the online form to submit your completed proposal.
6. Proof your submission carefully for spelling and grammatical errors.  Double-check all sections of your submission.  Your submission will be used in promotional materials and will be printed as is and will not be edited by ASB staff.
7. **All submissions are final.**Once you’ve submitted your proposal, you will not have the opportunity to make changes or edits to the submission.
8. **Do not include industry, trade, or product names in your paper title or content.**  Generic terms should be used instead of trade names.  Any trade names will be changed to their generic or component name.  The use of company or product names as a means for promotion/advertising is strictly prohibited.  Please review ASB’s commercialism policy by [clicking here](https://asbe.org/commercialism_policy/).
9. Submitting a proposal does not guarantee acceptance for a presentation at BakingTECH 2026.
10. Due to the size and time demands of BakingTECH, it is not possible to guarantee time for all submissions.  Priority will be given to work which is original, level of audience interaction and engagement, and has not been presented or submitted elsewhere.  Final disposition of your submission, should it be accepted, is at the discretion of the ASB BakingTECH 2026 Planning Committee.

###  Submission Requirements - What to know before you submit

1. All content submissions will require the following to be considered and reviewed by the Planning Committee.
* Contact information for author/presenter (ie. address, phone, email, social media handles, etc).
* Professional Biography (under 150 words or 750 characters)
	+ [Sample Biography](https://asbe.org/wp-content/uploads/2024/03/BT25_Sample-Biographies.pdf)
* Format of Presentation (Breakout Presentation, Breakout Panel Discussion, Podcast, BAKE Talk, General Session, Ideation lab)
* Topic of proposal
* Title (maximum 10 words) should convey without excessive detail the content subject matter.
* Content (should be between 200 to 250 words).  Provide enough details so that the Planning Committee can evaluate the potential quality and interest of your presentation at BakingTECH 2025. [Click here to see samples](https://asbe.org/wp-content/uploads/2024/03/BT25_Sample-Content.pdf).
* What three questions your content idea will answer?
* Identify the skill and knowledge level of your audience – beginner, intermediate or advanced

**Submission Requirements - What to know before you submit (con’t)**

* What’s the key message you want to share with the audience?  And how will it benefit them?  (Try limiting to 25 words)
* Identify how you’re going to make your presentation interactive and engage the audience (ie. opening icebreakers, audience movement, etc)
* What would you like to achieve by speaking at BakingTECH 2026?
* Breakout panel discussions and podcasts given by suppliers are required to incorporate a **Baker’s Perspective.  The individual must be a representative of a baking company.**  The Baker Perspective is to balance the conversation with highlighting why the information presented is useful or important, and speaking to the key take-aways from the presentation. The Baker perspective is more like a ‘wrap up’ or transition into the Q&A or it could be folded into the presentation as an example or narrative, to convey how the company and the baker worked together on a specific use case.
* References (if appropriate)
1. Submissions cannot contain illustrations, images or graphs.  If the submission is accepted, presenter can include these items in their final presentations.
2. Author/Presenter will be required to acknowledge that they have reviewed and understand [ASB’s commercialism policy](https://asbe.org/commercialism_policy/).  The submission process is not complete until this has been done.  Paper submissions received without the acknowledgement of ASB’s commercialism policy will not be considered.
3. Author/Presenter will be required to acknowledge that they have reviewed and agree with the terms on the [ASB’s speaker agreement](https://asbe.org/wp-content/uploads/2024/03/BT25_Speaker-Agreement.pdf).  The submission is not complete until this has been done.
4. Author/Presenter will be required to acknowledge they have reviewed and agree with the Society’s [Code of Conduct](https://asbe.org/codeofconduct/).  This submission is not complete until this has been done.
5. Authors selected for a presentation will be required to submit additional materials for review by the Planning Committee.  Additional materials will be a draft PowerPoint (due in November 13, 2025) and final PowerPoint (due January 16, 2026).  Complete instructions for speaker and presentations will be provided upon notification of proposal’s acceptance.

###  Selection Process

1. The deadline to submit a paper is **Monday, April 14, 2025**
2. Upon submitting a proposal, you will receive a confirmation for your records.
3. The BakingTECH 2025 Planning Committee and staff will review each submission and make presentation selections, and you will be notified via email of the disposition of your proposal by early **June 2025.**
4. Acceptance of a submission by the Planning Committee obligates the author to present the proposal and pay the meeting registration fee and all other related meeting expenses.  BakingTECH 2026 registration will open in early August 2025.
5. If you wish to withdraw your submission after having confirmed your acceptance, inform ASB in writing immediately to tbrydebell@asbe.org.

**Contact Information**Questions?  Contact Tawnee Brydebell at tbrydebell@asbe.org

**BakingTECH 2026**

**Submission Form**

**PLEASE NOTE** that you will not have an opportunity to save and edit your work. We recommend that you complete your information in Word so that you can edit, spell check and save a copy for your records. Once you have all the information completed, return to the [online](https://forms.gle/ucmK2PNvtq8kXyfC6) form to submit your completed proposal.

\* Indicates required field

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| --- | --- |
| **First Name \*** |  |
| **Last Name \*** |  |
| **Email Address \*** |  |
| **Social Media - LinkedIn** |  |
| **Social Media - Facebook** |  |
| **Social Media - Twitter** |  |
| **Organization** |  |
| **Address 1 \*** |  |
| **Address 2** |  |
| **City \*** |  |
| **State/Province \*** |  |
| **Zip Code \*** |  |
| **Country\*** |  |
| **Phone Number \*** |  |
| **Professional Biography\*** (150 words or 750 characters) |  |
| **Presentation Format: \*** | **Refer to above list** |
| **Title: \*** |  |
| Topics: \* | **Refer to above list** |
| **Title\*** |  |
| **Content: \*** |  |
| **What are the three questions your content idea will answer?** **\*** | 1. 2. 3.  |
| **This presentation will be best suited for individuals with the following skill and knowledge level** **\*** | Beginner, Intermediate, Advanced |
| **What’s the key message you want to share with the audience? And how will it benefit them?** |  |
| **What would you like to achieve by speaking at BakingTECH 2026?** |  |
| **If applicable, list any references or past presentations:** |  |

**Speaker Acknowledgement \***

Author/presenter will be responsible for meeting registration and all related travel expenses.
Agree

I have reviewed and understand [ASB’s commercialism policy](https://asbe.org/commercialism_policy/).
Agree

I have reviewed and understand [ASB’s Code of Conduct.](https://asbe.org/codeofconduct/)
Agree

I have reviewed and agree to the terms and conditions in the [ASB Speaker Agreement.](https://asbe.org/wp-content/uploads/2025/03/BT26_Speaker-Agreement.pdf)

Agree

I have reviewed and agree to the terms and conditions in the [ASB speaker expectations](https://asbe.org/wp-content/uploads/2025/03/BT26_SpeakerExpectations.pdf).

Agree

**Please use the following link to submit your paper:**

[**https://forms.gle/tj7KTi42LG4DTTyL6**](https://forms.gle/tj7KTi42LG4DTTyL6)