

Ricardo's Law and the Computer

Proposal_ID #: 2024_01

Title: Ricardo's Law and the Computer

Proposal_ID #: 2024_01

Presentation Format: Technical Presentation

Topic: Education

Content

Comparative Advantage and the business benefits of computers.

What are the three questions your content idea will answer?

1. Are you spending your time wisely
2. Why is it important to focus on your strengths
3. What can computer programming do for you

What would you like to achieve by speaking at BakingTECH 2024?

Networking and refining my ideas

What's the key message you want to share with the audience? And how will it benefit them?

Comparative advantage rather than absolute advantage is responsible for much of the gains in our economy.

If applicable, list any references or past presentations:

Tinker, Tailor, Bolder Try – BakingTECH 2023

Supplier Author: Yes

Acknowledgement of Baker Perspective: Yes

Will be able to have a baker client provide baker's perspective: Yes

Client Company Name: TBD

Presenter Information:

First Name: Steve

Last Name: Bastasch

Company Name: Lenexa Manufacturing Company

Professional Biography

Stephen Bastasch is an engineer who was born to tinker. As a child growing up in Kansas City he loved to disassemble and reassemble toys. At the University of Notre Dame, he studied Mechanical Engineering and Business. That led to a financial career at large companies. In 2010, He returned to the family business of commercial bakery equipment. Stephen started his own company that designs and build packaging equipment, Lenexa Manufacturing Company (LMC). It grew quickly through clever designs and outstanding customer service. Today, LMC is a multi-million-dollar business. Whether you're a customer or a competitor, LMC's service and attention to detail are second-to-none. So if you have a good idea, they'll make it happen. Stephen's favorite food is smoked salmon with great sour dough bread.

Ricardo's Law and the Computer

Proposal_ID #: 2024_01

Co - Presenter Information:

First Name: Joshua

Last Name: Staley

Company Name: Kansas State University

Professional Biography

Joshua Staley a data scientist with a Masters of Science degree in Veterinary Biomedical Sciences from Kansas State University and a Bachelors of Science degree in Biology from the University of Missouri-Kansas City and is currently a doctoral student at the University of Missouri-Kansas City School Medicine. He has conducted research in human and animal health analytics and gained extensive experience using Python to create algorithms for analysis and data structuring/mining. He also has experience in statistics and experimental design.

He is currently a Senior Research Associate at the University of Kansas Medical Center , where he has published papers several abstracts, posters, and manuscripts. He is highly skilled in strategic and pragmatic approaches to complex problems; while methodically ensuring that all parts of the project are both complete and done well. He describes himself as a fast learner, a self-starter, and a strong leader.

The AB Mauri North America podcast - 'The Oven Light' - returns to BakingTECH 2024 ready to visit again with bakers and industry insiders on the latest & greatest in baking for the U.S.

Proposal_ID #: 2024_02

Title:

The AB Mauri North America podcast - 'The Oven Light' - returns to BakingTECH 2024 ready to visit again with bakers and industry insiders on the latest & greatest in baking for the U.S.

Proposal_ID #: 2024_02

Presentation Format: Podcast

Topic: Consumer Behaviors & Trends

Content

Following the first, successful podcast in BakingTECH 2023, AB Mauri North America is excited to return to the podium to host another broadcast and live panel event in 2024. 'The Oven Light' is designed to help industrial and artisan bakers gain a better sense of what is happening inside the U.S. and Canada B2B and consumer marketplace. The expert team at ABMNA can help shed some light on new trends, core baking ingredients, finished baked goods and everything in between for listeners and viewers so they in turn can have successful and fun baking experiences.

What are the three questions you content idea will answer?

1. What are the challenges that keep bakers up at night?
2. What are the opportunities - including ingredients, technologies or other - that most excite you about the NA baking market?
3. Tell us about your path within baking and what do you see for the future of the industry ahead?

What would you like to achieve by speaking at BakingTECH 2024?

To help lead and foster discussion and knowledge sharing for others within the North America B2B baking marketplace

What's the key message you want to share with the audience? And how will it benefit them?

The baking industry is both exciting and valuable for consumers and bakers alike, and bakery leaders have an important role in communicating both the opportunities and challenges ahead.

If applicable, list any references or past presentations:

2023 BakingTECH podcast leader

Supplier Author: Yes

Acknowledgement of Baker Perspective: Yes

Will be able to have a baker client provide baker's perspective: Yes

Client Company Name: TBD

Presenter Information:

First Name: Rick

Last Name: Oleshak

Company Name: AB Mauri North America

The AB Mauri North America podcast - 'The Oven Light' - returns to BakingTECH 2024 ready to visit again with bakers and industry insiders on the latest & greatest in baking for the U.S.

Proposal_ID #: 2024_02

Professional Biography

Rick Oleshak is currently vice president of marketing for AB Mauri North America. Oleshak leads the brand marketing strategy and development process for the company.

He joined AB Mauri in January 2014 after spending more than 13 years with Anheuser-Busch InBev in both marketing and public relations. At Anheuser-Busch, Oleshak was the director of the Stella Artois, Hoegaarden and Leffe brand teams in the United States. He led and championed the brand creative development process, advertising, packaging and communications for the Belgian beer lineup and several other prominent brands including Michelob ULTRA, Landshark, Rolling Rock, Grolsch and O'Doul's.

Previously, Oleshak served as manager of communications for NASCAR in Daytona Beach, Florida. There he was responsible for coordinating national and local communications efforts for more than 32 racing events annually, including the high-profile Daytona 500. Oleshak also spent more than three years with the NBA's Orlando Magic during the team's playoff runs with all-star players Shaquille O'Neal and Penny Hardaway as well as six-month internship with the Los Angeles Dodgers baseball organization.

He earned a Bachelor of Arts degree in Telecommunication (broadcast journalism) from the University of Florida and a Master of Sports Administration from Ohio University.

Successful Parts Room Management: Raising Efficiency and Lowering Chaos

Proposal_ID #: 2024_03

Title:

Successful Parts Room Management: Raising Efficiency and Lowering Chaos

Proposal_ID #: 2024_03

Presentation Format: Technical Presentation

Topic: Operations & Manufacturing

Content

With ongoing supply chain issues, maintaining successful inventory levels is more challenging than ever. Effective parts room management is critical for automated, high-speed bakeries of all sizes to lower downtime, and increase OEE through best practices. We will discover straightforward ways to rethink parts room management to avoid operational impediments.

What are the three questions your content idea will answer?

1. How to better understand and employ best practices for a sustainable parts room without a 24/7 parts clerk.
2. How to implement best practices for setting inventory levels so that budgets are not wasted on expedited shipping.
3. How to shift expectations to go from reactive purchasing to proactive management with limited resources.

What would you like to achieve by speaking at BakingTECH 2024?

After years of developing products to streamline maintenance management I've encountered a number of common and reoccurring parts room missteps. My team and I have experience turning bakery parts rooms into productive, cost saving tools and I want to share some simple steps and ideas bakeries of all sizes can take to optimize their parts rooms.

What's the key message you want to share with the audience? And how will it benefit them?

I want to stress that proper parts room management is critical to bakery operations. As a low margins industry, downtime is extremely detrimental but the impact can be minimized if the parts room is well managed and assets accounted for. The time and money that a proper parts room saves can make all the difference in baking.

If applicable, list any references or past presentations:

Supplier Author: Yes

Acknowledgement of Baker Perspective: Yes

Will be able to have a baker client provide baker's perspective: Yes

Client Company Name: TBD

Presenter Information:

First Name: Robert

Last Name: Burgh

Company Name: Nexcor Food Safety Technologies

Successful Parts Room Management: Raising Efficiency and Lowering Chaos

Proposal_ID #: 2024_03

Professional Biography

Robert Burgh has been the President of Nexcor Food Safety Technologies, a software provider for food manufacturing organizations, for over 30 years. He first learned the baking business in his family's wholesale hearth plant in Trenton, NJ. His passion for food safety emerged during his time at Kansas State University and AIB.

After graduating from K-State and AIB BME #3, Robert held several engineering positions with different bakeries. He founded Nexcor in 1983 with CAMS-PM as the premiere product featuring a completely electronic maintenance management system. Over the years Nexcor turned its focus to food safety. Nexcor has transformed the industry with The KLEANZ Family of Services. Offerings include the multi-award-winning solution, KLEANZ Food Safety and Sanitation Management. KLEANZ has been recognized by AIB and IBIE for innovation and significant contribution to the industry.

Robert is active within the industry and is a member of the ANSI Z50.2 committee to update standard sanitary design of bakery equipment. He has spoken at AIB Baking Tech five times and has presented at IBIE twice.

Unpacking the Basics of Complete Food Safety and Hygienic Design

Proposal_ID #: 2024_04

Title: Unpacking the Basics of Complete Food Safety and Hygienic Design

Proposal_ID #: 2024_04

Presentation Format: General Session Speaker

Topic: Food Safety & Regulatory

Content

With fast paced production and more product demand than ever, keeping risks low is a central concern for manufacturers. Simple but meaningful steps can and should be taken to assess operations for areas or food safety risk. We will explore several steps and proactive actions that can have a far-reaching impacts on protecting consumers, product, and profits.

What are the three questions your content idea will answer?

1. How to assess your operations for gaps/areas of improvement in food safety and hygienic design.
2. What tools and technologies can help drive food safety and sanitation efforts.
3. How to employ best practices and procedures to establish an efficient food safety plan.

What would you like to achieve by speaking at BakingTECH 2024?

I intend to educate bakers on the strategies needed to assess food safety shortcomings and plan management efforts. Part of this is introducing the benefits of current technologies, tools, and food safety strategy. Having a good plan and consistent execution helps management determine root cause and adjust when issues arise. The planning needed for food safety is the first line of defense.

What's the key message you want to share with the audience? And how will it benefit them?

I want to stress that good food safety planning and oversight can be have multifaceted benefits. These efforts not only give decision makers control over managing risk but help lower costs through more efficient resource planning and less time spent on correcting non-compliances.

If applicable, list any references or past presentations:

I have presented at ASB, the American Food Sure Summit, IBIE 2023, and more.

Supplier Author: Yes

Acknowledgement of Baker Perspective: Yes

Will be able to have a baker client provide baker's perspective: Yes

Client Company Name: TBD

Presenter Information:

First Name: Randy

Last Name: Kohal

Company Name: Nexcor Food Safety Technologies

Unpacking the Basics of Complete Food Safety and Hygienic Design

Proposal_ID #: 2024_04

Professional Biography

Randy Kohal is a certified food industry professional who combines experience in business management and supervision with a solid understanding of current sanitation practices and food safety management. He currently holds the title VP of Food Safety and Reliability at Nexcor Food Safety Technologies. Randy's career in food and beverage manufacturing spans over 40 years and he has held corporate management positions with manufacturers like PepsiCo and Rich Products. Randy is certified in internal auditing, advanced hygienic design, and is a PCQI (Preventive Controls Qualified Individual).

The evolution of baking from Ancient Egypt to Sliced Bread

Proposal_ID #: 2024_05

Title: The evolution of baking from Ancient Egypt to Sliced Bread

Proposal_ID #: 2024_05

Presentation Format: General Session Speaker

Topic: Education

Content

Bread has been an integral part of human society for thousands of years, and its evolution has been a fascinating journey. From its humble origins as a simple mixture of flour and water, bread has become a staple food that is consumed by people all over the world. The history of bread can be traced back to Ancient Egypt, where it was discovered that yeast could be used to leaven dough, resulting in lighter and more flavorful bread.

One of the most significant inventions in the history of bread was the advent of the commercial baking industry. Prior to the Industrial Revolution, bread was typically made by hand in small batches. However, the introduction of mechanized baking equipment in the 19th century allowed for mass production on a scale that had never been seen before. This not only made bread more affordable and accessible to the general public, but it also created new jobs and industries.

Another major milestone in the history of bread was the invention of sliced bread. This may seem like a small innovation, but it had a profound impact on the baking industry and on society as a whole. Sliced bread was first introduced in the 1920s, and it quickly became popular because it was convenient and easy to use. It also helped to reduce waste, as people could easily slice off just what they needed, rather than having to cut a whole loaf.

Today, the baking industry is a thriving global enterprise, with millions of people employed in various roles, from farmers to bakers to salespeople. Bread continues to be a staple food in many cultures, and it remains an important part of daily life for billions of people around the world.

By studying the history of bread, we can gain a deeper appreciation for this simple yet remarkable food. We can also gain insights into the evolution of food production and consumption more broadly, and use these insights to predict how the industry may continue to change and grow in the future. The history of bread is a testament to human ingenuity and innovation, and it serves as a reminder of the power of simple ideas to transform our lives in profound ways.

What are the three questions your content idea will answer?

1. What role has bread played in human society and culture?
2. How has bread-making technology evolved over time?
3. How has the discovery and use of fermentation in bread-making impacted the taste, texture, and nutritional value of bread throughout history?

What would you like to achieve by speaking at BakingTECH 2024?

To inspire and motivate attendees to explore new bread-making techniques, ingredients, and recipes, and to challenge them to push the boundaries of traditional bread-making.

The evolution of baking from Ancient Egypt to Sliced Bread

Proposal_ID #: 2024_05

What's the key message you want to share with the audience? And how will it benefit them?

Innovations in bread-making technology and ingredients have the potential to improve the quality, flavor, and nutritional value of bread, while also reducing waste and increasing efficiency. Embracing sustainable and ethical bread-making practices can help us reduce our environmental impact and promote social justice and equity in the industry.

If applicable, list any references or past presentations:

I have presented at ASB, the American Food Sure Summit, IBIE 2023, and more.

Supplier Author: Yes

Acknowledgement of Baker Perspective: Yes

Will be able to have a baker client provide baker's perspective: Yes

Client Company Name: Larry Jackson – Retired, Flowers Foods

Presenter Information:

First Name: Richard

Last Name: Charpentier

Company Name: Baking Innovation

Professional Biography

Richard is a classically trained French baker, Certified Master Baker, holds a degree in Baking Science from KSU with a minor in Cereal Chemistry, received a certification from the American Institute of Baking (AIB), plus a degree in Sales and Marketing from Benjamin Morel, France. Richard spent the last 35 years working in the bakery industry, from the retail bakeries to large CPG Brands where he held and led Research and Development groups. Richard understands that innovation, quality and consistency are the key factors to staying relevant in the category. Richard is now the owner and creator of Baking Innovation, a speed to market innovation company, Richard's last position was as a Senior Director of R&D for Flowers Foods. Richard is backed by a Brain Trust group with over 400+ years of experience at his disposal.

Richard's unique mix of passion, creativity and science gives him the ability to rapidly create and innovate quality baking and snacking items that consumers will love. Richard other work experience includes developing new frozen microwavable sandwich option for Healthy Choice, where he received a patent for his invention. Richard has a strong knowledge for consistency and quality in both breads and cakes, during his career at Sterling Foods, he developed new MRE bread flavors for the US Military, and during his tenure at Hostess Brands, he extended the shelf life of all Hostess branded items from 30 days to 53 days. Richard taught bakery classes at the Culinary Institute of America, Johnson and Wales, plus many community colleges.

The power of imaging analysis as a quantitative, quality control tool for the baking industry.

Proposal_ID #: 2024_06

Title: The power of imaging analysis as a quantitative, quality control tool for the baking industry.

Proposal_ID #: 2024_06

Presentation Format: Technical Presentation

Topic: Operations Manufacturing

Content

In bakery we often face the challenge of how to analyse the quality of our products. In many cases and due to the absence of quantitative methodologies, we tend to rely on an internally developed subjective analysis. This, although helps to an extent, is not accurate and can highly rely on human judgment. The need for a reliable, quantitative measure is always the best way to insure validity and accuracy of the results. Imaging analysis has evolved over the years and is seen as a very powerful mean to quantitatively analyse the quality of baked, aerated products with high level of accuracy which results in a more consistent outcome and better decision making related to quality control and improvement.

What are the three questions your content idea will answer?

1. Subjective analysis can be time consuming and higher cost.
2. Imaging techniques provide a very reliable and data based approach for quality assessment of baked products.
3. Imaging analysis can be combined with textural and sensorial analysis to provide an even more powerful way to control and improve quality.

What would you like to achieve by speaking at BakingTECH 2024?

Increase awareness about the power and capability of imaging analysis as a rapid, quantitative and reliable methodology for quality assessment.

What's the key message you want to share with the audience? And how will it benefit them?

Imaging analysis can be used as a quantitative mean to analyse product quality accurately and replace the traditional subjective means.

If applicable, list any references or past presentations:

Supplier Author: Yes

Acknowledgement of Baker Perspective: Yes

Will be able to have a baker client provide baker's perspective: No

Presenter Information:

First Name: Madian

Last Name: Abu-Hardan

Company Name: Calibre Control International Ltd

The power of imaging analysis as a quantitative, quality control tool for the baking industry.

Proposal_ID #: 2024_06

Professional Biography

Experienced Research and Development (R&D) Lead with a demonstrated history of working in the Food and Agri Industry (Manufacturing, Ingredients: Cereals & Flours, Enzymes, Carbohydrates e.g., sugars, fibers, starches and their derivatives), Applications: Confectionery, Wafer, Biscuits, Extruded, Fillings & Chocolate), Valorisation of plants side streams. Strong research professional skilled in International Project Management, Management, Innovation, and NPD.

From Carbon Footprint to Carbon Fingerprint

Proposal_ID #: 2024_07

Title: From Carbon Footprint to Carbon Fingerprint

Proposal_ID #: 2024_07

Presentation Format: BREAD Talk

Topic: Consumer Behaviors & Trends

Content

Talk of the climate crisis can be overwhelming. We are constantly bombarded with frightening statistics, conflicting opinions and miseducation from green-washing. We ask ourselves: "Are we in the baking industry doing enough?" and the answer is invariably: "No." What if we went back to basics and redefined our approach? What if, instead of concentrating on the massive, we focused - one at a time - on the manageable. In this talk, Richard will question our focus on the Carbon Footprint and introduce an alternative: the Carbon Fingerprint. Whilst a footprint evokes weight and force, a fingerprint is light and small in its impression. In the same way that no two fingerprints are the same, environmental responses can be individual without compromising their impact. Like other food packaging providers, the baking industry is under constant scrutiny for its plastic contribution. With 30 years' experience in the sector, and as a champion of recyclability long before it was a mainstream concern, Richard is uniquely placed to explore this issue.

What are the three questions your content idea will answer?

1. How can an individual approach to the climate crisis still be impactful?
2. What can my company do to make a difference?
3. How can the baking industry effect change?

What would you like to achieve by speaking at BakingTECH 2024?

To address green-washing and raise awareness of the importance of making small, consistent steps towards change.

What's the key message you want to share with the audience? And how will it benefit them?

We are all part of the problem; let's all be part of the solution.

If applicable, list any references or past presentations:

Presented at IBIE 2022 on the Revent Celebrity Demo Stage and addressed the Federation of Bakers in 2020.

Supplier Author: Yes

Acknowledgement of Baker Perspective: Yes

Will be able to have a baker client provide baker's perspective: Yes

Client Company Name: TBD

Presenter Information:

First Name: Richard

Last Name: Hobson

Company Name: We Seal Ltd

From Carbon Footprint to Carbon Fingerprint

Proposal_ID #: 2024_07

Professional Biography

Richard Hobson is the CEO of We Seal Ltd, a British company specialising in the design, manufacture and distribution of bread bag sealing machines and closures which have revolutionised the way bread is sealed in the UK. In the 1980s in the UK it was reported that a child had tragically choked to death on a rigid plastic bread bag clip. This devastating event became a catalyst for change in UK bakery packaging and the country moved en masse to a resealable tape bag closure that was both safe and sustainable; it has remained the UK's sealing method of choice for over 30 years. With his unique knowledge of the bag sealing industry and passion for the circular economy, Richard's ethos is that Small can be Mighty. He campaigns for responsibility and recyclability at every level of the packaging process, most recently delivering a presentation on this subject at IBIE 2022.

Globally recognized and standardized flour quality and functionality test: Solvent Retention Capacity, SRC

Paper_ID #: 2024_08

Title: Globally recognized and standardized flour quality and functionality test: Solvent Retention Capacity, SRC

Proposal_ID #: 2024_08

Presentation Format: Technical Presentation

Topic: Education

Content

Wheat flour is a major ingredient of baked goods, and flour quality contributes predominantly to final product quality. However, preferred flour functionality for baked products varies, depending on end-product and desired product attributes: Flour for bread production generally requires high water absorption, good gluten strength, and relatively high damaged starch and arabinoxylans, whereas flour for cookie production generally requires low water absorption, minimal gluten strength, and low damaged starch and arabinoxylans. Flour functionality for each product type requires different extents of functional contributions from each major flour component; The gluten, damaged starch, and arabinoxylan. Therefore, the ability to analyze the individual functional contribution of each functional component of flour would enable end-users to better predict overall flour functionality and obtain optimized product quality through a deeper understanding of mechanisms for dough mixing and baking. Solvent Retention Capacity, SRC is a test that characterizes the functional contribution of the significant flour components (glutenin, damaged starch, and pentosans) to the overall water absorption of the flour and its potential impact on the final product properties. In this presentation, SRC testing methods – both manual and automated – and their applications for the baking industry will be discussed.

What are the three questions your content idea will answer?

1. How the SRC method is helping baking operations control quality and solve common production problems?
2. How major flour components (glutenins, damaged starch, and pentosans) in flour affect final products?
3. How baking operations are incorporating the SRC testing into their everyday practice with the help of a novel, automated method?

What would you like to achieve by speaking at BakingTECH 2024?

To share my knowledge, experience and information about SRC test with attendees.

What's the key message you want to share with the audience? And how will it benefit them?

Quantity does not mean quality: One might require a minimum quantity, but this will never guarantee quality. Quality is defined by Performance: Performance means: Does the flour give a 'good' dough and the dough a 'good' final product? The 'good' being different for everyone. Flour performance depends mainly on flour 3 main polymers: Gluten (glutenins), starch (damaged), arabinoxylan/fibers (pentosans). Rheological tools measure the combined effect of the 3 polymers: We speak about polymer functionality. Measuring individual polymer functionality helps better understand dough performance: It is like going from 2D image to 3D image.

If applicable, list any references or past presentations:

Boyacioglu, M.H. 2022. Damaged Starch in Flour Milling. IAOM Niagara, Ohio Valley, Southeastern, and Wolverine Districts' Fall Meeting. September 27-29, 2022. Mississauga, ON, Canada. IAOM Western District Regional Technical Conference. August 10-12, 2022. San Diego, CA, USA. IAOM Flour City District 2021 Summer Meeting and Technical Conference. August 4-6, 2021. Brainerd, MN, USA. IAOM Central, Wheat State, Texoma Joint Districts' Joint

Globally recognized and standardized flour quality and functionality test: Solvent Retention Capacity, SRC

Paper_ID #: 2024_08

Conference. July 22-23, 2021. Branson, MO, USA. Boyacioglu, M.H. 2022. Latest Scientific Research on Tortillas. TIA Technical Conference. September 17-18, 2022. Las Vegas, NV, USA. Boyacioglu, M.H. 2022. Flour Milling Applications of Alveograph. IAOM Flour City District 2022 Summer Meeting and Technical Conference. August 3-5, 2022. Brainerd, Minnesota, USA. IAOM Central, Wheat State, Texoma Districts' 2022 Summer Meeting and Technical Conference. July 28-30, 2022. Branson, MO, USA. Boyacioglu, M.H. 2022. Food Quality Control: Responsibility of the Laboratory and International Standards. 126th Annual International Association of Operative Millers, IAOM Conference & Expo. May 2-6, 2022. Richmond, VA, USA. Boyacioglu, M.H. 2022. Importance of Damaged Starch in Flour Milling. NC-213 Annual Meeting and Technical Sessions (Virtual). March 29-30, 2022. Boyacioglu, M.H. 2022. Measuring Dough Characteristics During Fermentation/Proofing. ASB BakingTECH 2022. March 1-3, 2022. Chicago, IL, USA. Boyacioglu, M.H. 2021. Evaluating Wheat and Corn Flours for Tortilla Production. Tortilla Industry, TIA Technical Conference. October 13-14, 2021. Long Beach, California, USA. Boyacioglu, M.H. 2021. Rheological Characterization of Cereal. II. Congreso Internacional de Cereales, Leguminosas y Afines (Virtual). October 11-15, 2021. Ambato, Ecuador. Boyacioglu, M.H. 2021. Tortilla Wheat Flour Characteristics and Quality. 32nd Tortilla Industry Association Convention & Trade Exhibition. July 9-10, 2021. San Antonio, TX, USA. Boyacioglu, M.H. 2021. Impact of Milling on Fermentation Characteristics of Bread. IAOM 44th Annual LATAM Virtual Region Conference. February 23-25, 2021.

Supplier Author: Yes

Acknowledgement of Baker Perspective: Yes

Will be able to have a baker client provide baker's perspective: No

Presenter Information:

First Name: Hikmet

Last Name: Boyacioglu

Company Name: KPM Analytics

Professional Biography

Dr. M. Hikmet Boyacioglu is Applications Development Specialist at KPM Analytics in Westborough, MA, USA. He also holds an Adjunct Professor and Graduate Faculty Associate positions in the Department of Grain Science and Industry at Kansas State University. Boyacioglu received his Ph.D. degree in Cereal Science (minor in Food & Nutrition) from North Dakota State University. He is former university professor, cereal industry R&D executive and international freelance consultant. Dr. Boyacioglu is currently Editor-in-Chief of Cereal Technology journal and Associate Editor of Cereal Chemistry journal published by Cereals & Grains Association. He has been professional member of Cereals & Grains Association (formerly American Association of Cereal Chemists, AACC International); International Association of Operative Millers, IAOM; American Society of Baking, ASB; Institute of Food Technologies, IFT; former National Delegate and Technical Committee Member of "AIBI – International Association of Plant Bakers AISBL".

The Future of Emulsifiers: Clean Label and Beyond

Proposal_ID #: 2024_09

Title: The Future of Emulsifiers: Clean Label and Beyond

Proposal_ID #: 2024_09

Presentation Format: Technical Presentation

Topic: Emerging Topics

Content

As consumers become more conscious of what's in their food, bakers seek to define clean labels and meet industry trends. Navigating regulatory issues while maintaining the critical sensory experience is a delicate process. Companies are expected to diversify their emulsifier portfolio to match consumers' ever-changing lifestyles that impact food processing. Selecting the right emulsifier is essential to bridge evolving consumer needs with required product performance. Bakers can choose from a wide range of functional ingredients, such as lecithins, mono/di's, gums, enzymes, etc., to fulfill clean label requirements. In addition, processing requirements are a fundamental consideration in producing high-quality products effectively and consistently. With over 90 years of experience in the Baking Industry, Vantage Food® is a leader in the emulsifier market. We will discuss the challenges and best options for clean label emulsifiers in dough and batter-based products.

What are the three questions your content idea will answer?

1. What is clean label?
2. How can companies diversify their emulsifier portfolio to match industry needs?
3. What processing requirements should be considered when choosing an emulsifier?

What would you like to achieve by speaking at BakingTECH 2024?

To be seen as a thought leader and educator for the baking industry.

What's the key message you want to share with the audience? And how will it benefit them?

As the food industry continues to evolve, consumers are becoming increasingly mindful of the ingredients in their food. Bakers are now facing the challenge of delivering clean labels to meet industry trends while navigating regulatory issues. It is essential for bakers to stay abreast of these market trends and regulatory requirements, while ensuring their products meet the desired clean labels to stay ahead of this competitive industry.

If applicable, list any references or past presentations:

Supplier Author: Yes

Acknowledgement of Baker Perspective: Yes

Will be able to have a baker client provide baker's perspective: Yes

Client Company Name: TBD

Presenter Information:

First Name: Laura

Last Name: Williams

Company Name: Vantage Food

The Future of Emulsifiers: Clean Label and Beyond

Proposal_ID #: 2024_09

Professional Biography

Laura Williams is an Applications and Technology Manager – Food at Vantage and brings over a decade of experience developing specialty ingredients and applications. Before joining Vantage, Laura was a Flavor Scientist at First Choice Ingredients/DSM specializing in developing Dairy Flavors and various applications utilizing the flavors. She also has previous experience in Quality at Nestlé, and as a Research & Development Scientist at Fiberstar Bio-Ingredients where she researched raw materials from orange juice waste stream to create novel functional fibers. Laura has a bachelor's degree in Materials Science from University of Wisconsin- Eau Claire, an associate degree in Nanoscience Technology, and currently serves on the board of Wisconsin IFT.

Minimising production downtime by using long lasting food safe lubricants

Proposal_ID #: 2023_10

Title: Minimising production downtime by using long lasting food safe lubricants

Proposal_ID #: 2024_10

Presentation Format: Technical Presentation

Topic: Operations & Manufacturing

Content

In 2000, Performance Fluids Ltd collaborated closely with a UK oven original equipment manufacturer (OEM) to create a ground-breaking food-safe high-temperature oven chain lubricant. This lubricant underwent extensive and meticulously monitored field trials at numerous prominent UK bakeries. The results were impressive, as the lubricant proved capable of significantly extending lubrication intervals, from weekly to up to every three months, depending on the oven chain temperature. Due to its outstanding performance and safety features, this lubricant quickly became the industry standard in the UK bread baking sector. Presently, it is utilized on over 90% of ovens within the country and has gained popularity worldwide, being employed in approximately 240 ovens across the globe. One notable advantage of this lubricant is its odourless and non-fuming nature, enabling its application during production. To facilitate this, Performance Fluids Ltd devised a specialized applicator with a registered design specifically tailored for this purpose. In 2012, two ovens equipped with this technology were supplied to customers in North America by the UK oven OEM. Furthermore, in 2019, a prominent oven manufacturer in the United States became aware of the lubricant's capabilities and began offering it as part of their product line, thereby introducing this remarkable technology to the US market.

What are the three questions your content idea will answer?

1. How to enable bread ovens to operate 24/7
2. Saving in maintenance manpower
3. Improving energy efficiency

What would you like to achieve by speaking at BakingTECH 2024?

Making bakery engineers aware of improvements in oven chain lubrication and explaining how this can provide very significant cost savings in production downtime and energy usage.

What's the key message you want to share with the audience? And how will it benefit them?

Increasing oven production availability by up to 15%

If applicable, list any references or past presentations:

Supplier Author: Yes

Acknowledgement of Baker Perspective: Yes

Will be able to have a baker client provide baker's perspective: Yes

Client Company Name: TBD

Presenter Information:

First Name: Andy

Last Name: Robertson

Company Name: Performance Fluids

Minimising production downtime by using long lasting food safe lubricants

Proposal_ID #: 2023_10

Professional Biography

Andy Robertson is a distinguished individual with a strong educational and professional background. After obtaining a B.Sc. Hons in Applied Chemistry from Salford University in 1979, he pursued further academic achievements and successfully completed an M.Sc. by thesis, receiving his degree in 1984. In 1987, he embarked on a career at Imperial Chemical Industries (ICI), which was the largest chemical company in the UK during that period. He joined as the Market Development Manager, overseeing ICI's synthetic lubricants business. In 1990, he advanced to the role of New Business Opportunities Manager, focusing on ICI petrochemicals. In 1992 he joined Rocol Lubricants playing a vital role in driving growth and exploring new avenues for the organization. In 2000, Robertson's entrepreneurial spirit led him to establish Performance Fluids Ltd in Burnley, England. With a specific focus on the development of innovative bakery chain lubricants and synthetic release agents, his company aimed to revolutionize the industry through cutting-edge solutions.

Gut Health Matters: Science and Strategies for Healthier Baked Goods

Proposal_ID #: 2024_11

Title: Gut Health Matters: Science and Strategies for Healthier Baked Goods

Proposal_ID #: 2024_11

Presentation Format: Technical Presentation

Topic: Emerging Topics

Content

As consumers become more aware of the importance of gut health, the demand for baked goods that promote digestive health will increase. In this presentation, we will also explore how breads and other baked goods can be a potential source of gut-healthy foods.

First, we will discuss the growing body of research showing the impact of gut health on physical and mental health. Poor gut health has been linked to a range of health issues, from digestive disorders to autoimmune diseases and even mental health conditions. Therefore, it is essential to focus on creating baked goods that can improve gut health.

Next, we will delve into the emerging science around gut health in baked goods, including sourdough breads. Sourdough bread is fermented using wild yeast and bacteria, which results in a unique tangy flavor and makes certain components easier for our gut and gut microbiome to digest. Finally, we will explore the challenges of communicating gut health claims to consumers on baked good packaging. We will provide insights into strategies for communicating the benefits of gut-healthy ingredients in a way that is easy to understand for consumers, and how these ingredients can be incorporated into baked goods to create products that promote gut health.

What are the three questions your content idea will answer?

1. What is the impact of gut health on physical and mental health?
2. What are the basics of the emerging science of gut health in baked goods?
3. How can we effectively communicate gut-health to consumers?

What would you like to achieve by speaking at BakingTECH 2024?

Spread awareness and educate on the emerging trends of gut-health and the how to position the baking industry to lead the charge in bringing gut healthy products to consumers.

What's the key message you want to share with the audience? And how will it benefit them?

Consumers are becoming more aware of the importance of gut health. We as an industry need to be prepared and well positioned to develop and communicate around gut-healthy baked goods to meet consumer needs.

If applicable, list any references or past presentations:

Presented at ASB in 2019 on the importance of sourdough in breads.

Supplier Author: Yes

Acknowledgement of Baker Perspective: Yes

Will be able to have a baker client provide baker's perspective: Yes

Client Company Name: TBD

Gut Health Matters: Science and Strategies for Healthier Baked Goods

Proposal_ID #: 2024_11

Presenter Information:

First Name: Michael

Last Name: Gleason

Company Name: Puratos

Professional Biography

Michael Gleason is the Senior Product Manager for Puratos USA. He holds a Masters in Food Science with nearly a decade of experience in the baking industry. Michael's expertise is on value-added bakery ingredient technologies with a focus on clean label and health and wellbeing products.

Unlocking Bakery Potential: The Synergy of Fermentation and Fungi

Proposal_ID #: 2024_12

Title: Unlocking Bakery Potential: The Synergy of Fermentation and Fungi

Proposal_ID #: 2024_12

Presentation Format: Technical Presentation

Topic: New Ingredient Technology & Packaging

Content

In this presentation, we'll explore the potential of merging fermentation and fungi to develop innovative, nutritious, and eco-friendly ingredients for the bakery industry. We'll examine the science of fermentation, emphasizing its role in improving digestibility, nutrient bioavailability, and flavor complexity in baked goods, while discussing various techniques and their applications for diverse products.

We'll then focus on fungi, a sustainable protein source with a unique nutritional profile, including high fiber content, essential amino acids, and micronutrients. We'll showcase the versatility of fungi-based proteins in bread, pastries, and specialty items like gluten-free and vegan products.

Lastly, we'll illustrate the synergy of fermentation and fungi and how this combination can transform the bakery industry. Attendees will gain insights into enhanced nutritional profiles, improved texture, and shelf-life, as well as ground-breaking product potential. Alongside a bakery customer sharing a case study on incorporating fungi-based ingredients, we'll unlock new opportunities in bakery nutrition and sustainability, promoting a healthier, environmentally responsible future.

What are the three questions your content idea will answer?

1. How do fermentation and fungi individually and collectively contribute to enhancing the nutritional value, flavor, and sustainability of bakery products?
2. In what ways can the synergy between fermentation and fungi revolutionize the bakery industry by creating innovative, nutritious, and sustainable ingredients?
3. What are the practical applications of combining fermented fungi in various baked goods, and how can their integration lead to the development of groundbreaking bakery products with enhanced nutritional profiles and ecological benefits?

What would you like to achieve by speaking at BakingTECH 2024?

-reconnect and build relationships with people we've met at BakingTECH 2023 -lobby for the successful application of fungi in bakery products -being considered as a knowledgeable partner in the baking industry by understanding the segment's challenges

What's the key message you want to share with the audience? And how will it benefit them?

Explore the fusion of fermentation and fungi to create nutritious, innovative, and sustainable bakery ingredients, enhancing product quality and promoting an eco-friendly future.

If applicable, list any references or past presentations:

Please check our webinar on Bakery Innovations via this link:

<https://event.on24.com/wcc/r/4030766/4D1734264B833FC37D1A53E8483672EA>

Supplier Author: Yes

Unlocking Bakery Potential: The Synergy of Fermentation and Fungi

Proposal_ID #: 2024_12

Acknowledgement of Baker Perspective: Yes

Will be able to have a baker client provide baker's perspective: Yes

Client Company Name: TBD

Presenter Information:

First Name: Deb

Last Name: Anderson

Company Name: The Protein Brewery

Professional Biography

Deb Anderson is the Director of New Business Development - NA for The Protein Brewery. She has been in the food ingredient industry for many years holding positions across the spectrum from Product Development, Sales, New Business Development and Project Management with a passion for proteins and new innovative product concepts. Her background in product development in combination with new business development allows her to identify new opportunities for on trend product concepts that brings new growth opportunities for her customers. Deb has been a speaker at many industry events such as the Bridge 2 Food Protein conference, Clean Label conference, and the IFT Protein Course to name a few. She enjoys meeting new industry colleagues, discussing proteins and discovering trends at conferences and industry tradeshows.

Better-for-you inclusions: fruity boba for fun & flavorful desserts

Proposal_ID #: 2024_13

Title: Better-for-you inclusions: fruity boba for fun & flavorful desserts

Proposal_ID #: 2024_13

Presentation Format: Technical Presentation

Topic: New Ingredient Technology & Packaging

Content

Until recently, manufacturers seeking to incorporate fruit into their baked goods were restricted to fruit fillings, IQF fruit, or fruit bits. However, each of these options possess certain drawbacks; fillings necessitate injection equipment, IQF fruit requires frozen storage and can curtail the shelf life of baked goods, and fruit bits are not real fruit but a combination of sugars and starches coated with fruit dye.

The moment has now arrived for a significant shake-up of the bakery inclusions market. Envision a fruit filling fashioned in the shape of a pearl, with a soft and chewy consistency and the size of a pomegranate seed. Consider the potential of being able to store it at ambient temperature, thereby freeing up valuable freezer space, and incorporating it into baked goods without necessitating specialized equipment. Furthermore, imagine that it retains its shape and texture throughout the mixing, baking, and freezing processes.

Following this presentation, you will understand:

- The complexities encountered by industrial bakers trying to incorporate real fruit into their baked goods.
- The way this new generation of fruit inclusions can enhance your operational capabilities.
- The potential for these filling pearls to captivate your shoppers with visually stunning snacks and desserts.

What are the three questions your content idea will answer?

1. How can this product help today's industrial bakers add more real fruit to their baked goods?
2. How can this product replace IQF fruit in a way that helps extend the shelf life by limiting water migration?
3. How to grow your sales and wow shoppers with these on-trend boba-like inclusions?

What would you like to achieve by speaking at BakingTECH 2024?

I'd love to share this new ingredient technology with the rest of the industry as it answers an existing issue in the bakery world: how to attract shoppers with eye-catching, better-for-you desserts without impacting the operational efficiency of the plant or jeopardizing the shelf life of the baked good.

What's the key message you want to share with the audience? And how will it benefit them?

Help bakers create better-for-you baked goods without adding complexity

If applicable, list any references or past presentations:

Supplier Author: Yes

Acknowledgement of Baker Perspective: Yes

Will be able to have a baker client provide baker's perspective: Yes

Client Company Name: TBD

Better-for-you inclusions: fruity boba for fun & flavorful desserts

Proposal_ID #: 2024_13

Presenter Information:

First Name: Idoka

Last Name: Salguiero

Company Name: Puratos

Professional Biography

Iddy Salgueiro, Associate Product Manager for Sweet Goods at Puratos Corporation, is a seasoned pro with over 20 years of expertise in the bakery industry. Her career has spanned various roles in the B2B sector, including, but not limited to, customer support, customer marketing, and most recently, product management. Iddy's extensive knowledge and experience make her an invaluable asset to Puratos, where she dedicates herself to helping her team develop innovative and high-quality ingredients that exceed customer expectations. Her commitment to excellence and passion for data-driven consumer insights allows her to continue helping Puratos stay ahead of the competition and offer the best possible products to their customers

What you think about, you bring about!

Proposal_ID #: 2024_14

Title: What you think about, you bring about!

Proposal_ID #: 2024_14

Presentation Format: General Session Speaker

Topic: Emerging Topics

Content

I would like to speak about the power of positive thinking. I believe what you focus your thoughts and energy on is what you will get in return. In business we always must stay on our toes and try to always remain top notch. If you are struggling in one area or two, I believe it is your mindset overpowering your process not vice versa. I don't have a secret business formula that if you make 12 dozen cupcakes every third day, that by the ninth cycle you will sell out. However, what I do have is 12 years of nitty gritty, flour on my face experience that can guide you and show you how to get what you want by just tweaking your mindset 1% each day. I want to guide you on how to think more positively and therefore have a more positive outcome in your business. Our conscious and subconscious thoughts are the thread that weaves together our mind, body and soul which is what ultimately runs our businesses.

What are the three questions your content idea will answer?

1. How can I stay positive in what feels like a negative society?
2. How can I grow my business this year?
3. What methods can I use to grow my brand to supersede my competitors?

What would you like to achieve by speaking at BakingTECH 2024?

I would like to help others grow personally and professionally through my positive mindset approach.

What's the key message you want to share with the audience? And how will it benefit them?

What you think about, you bring about. If you think you are failing, you are and the reverse. Let's get the thoughts positive and the rest will fall into place.

If applicable, list any references or past presentations:

Rebecca Heid, rheid@northampton.edu

Presenter Information:

First Name: Kari

Last Name: Alvaro

Company Name: Sweet Girlz Bakery

Professional Biography

Kari Alvaro is the Co-Owner of Sweet Girlz Bakery located in Easton Pennsylvania, Sweet Girlz Creamery & Bakery located in Myrtle Beach South Carolina and Kari-On Coaching located in Myrtle Beach South Carolina. She is a serial entrepreneur who started her own baking business at 11 years old selling banana bread to a local butcher. She has a Bachelor of Science degree from Kutztown University where she developed her manifesting positive mindset through managing a full-time caseload while working. Through major life changes, she launched her Sweet Girlz brand in the winter of 2011 in the form of a brick and mortar from scratch bakery. Since launching, she has won entrepreneurial awards, industry leading awards as well as state, local and national awards. In 2020, she not only

What you think about, you bring about!

Proposal_ID #: 2024_14

survived the pandemic, she thrived and grew her bakery to double its size. Kari's desire to grow has led her to start her own business mentoring and coaching company where she provides one on one counseling and mentorship to individuals and businesses nationwide. She resides in her dream beach home with her wife Vicki and their dog Angel.

Taste Tomorrow: Innovation Driven by Insights

Proposal_ID #: 2024_15

Title: Taste Tomorrow: Innovation Driven by Insights

Proposal_ID #: 2024_15

Presentation Format: Technical Presentation

Topic: Consumer Behaviors & Trends

Content

Today's consumer's expectations are evolving at a rapid rate. With the dynamics of society shifting just as fast, consumers are hungrier for new and exciting ways to work, eat, play, and live. So how do bakeries keep up? Join us to discuss the consumer trends outlined by Puratos' newest Taste Tomorrow Survey. Taste Tomorrow is designed to pulse check the consumer by examining their interactions and perceptions of food through quantitative and qualitative research, paired with always-on social and search engine tracking.

We will first review what tastes and textures consumers are craving and how to convey quality and craftsmanship in any product.

Next, we will discuss the conscious consumer's expectations around health and sustainability. We will cover consumer concerns around carbon emissions, food waste, and ethical treatment of people and animals.

Finally, we will discuss tangible ideas for meeting evolving consumer needs whether you're a retailer, industrial manufacturer, artisanal baker, or a foodservice outlet.

What are the three questions your content idea will answer?

1. What are the key trends impacting the bakery industry in 2024?
2. How can bakeries attract and retain customers during times of economic uncertainty?
3. How can current products be adapted to meet the plant-based revolution & health-conscious consumers with indulgent treats?

What would you like to achieve by speaking at BakingTECH 2024?

I would like to inspire companies to make decisions based upon consumer insights to ensure successful and profitable innovation.

What's the key message you want to share with the audience? And how will it benefit them?

Understanding consumer insights is essential to creating innovative products that will succeed in a constantly evolving market.

If applicable, list any references or past presentations:

ABA Consumer insights webinar December 2020 and June 2022

Supplier Author: Yes

Acknowledgement of Baker Perspective: Yes

Will be able to have a baker client provide baker's perspective: Yes

Client Company Name: TBD

Taste Tomorrow: Innovation Driven by Insights

Proposal_ID #: 2024_15

Presenter Information:

First Name: Margaret

Last Name: Schneider

Company Name: Puratos

Professional Biography

Margaret manages Market Intelligence and Consumer Insights at Puratos. Since joining Puratos in 2016, she has helped implement a robust consumer insights program for the USA, including the Puratos Sensobus and Taste Tomorrow consumer survey. Margaret is passionate about using actionable insights to create innovative products.

Teaching the Next Generation of Bakers

Proposal ID#: 2024_16

Title: Teaching the Next Generation of Bakers

Proposal_ID #: 2024_16

Presentation Format: BREAD Talk

Topic: Education

Content

The Bakery School Foundation was created by Puratos to fulfil the joint objectives of 1) having a life changing impact on under privileged youngsters by training them to become the future bakers, patisseries, and chocolatiers, while 2) helping to solve current labor shortage in the bakery industry. Since its inception, the Bakery School Foundation has opened 9 schools across the globe, including Pennsauken, NJ, its first location in the United States. These schools have created flexible career pathways for students as they are educated and equipped with the skills necessary for immediate employment in the bakery industry or to pursue further education and training after graduating.

As consumer demands for baked goods continue to evolve, the industry must respond by finding new and innovative concepts. One of the major hurdles that the baking industry faces is the declining pool of talented, young bakers needed to lead the charge on developing these new innovations. The Bakery School Foundation's educational program will provide the first step, but it is clear that we will need to come together as an industry to teach and grow the Next Generation of Bakers.

What are the three questions your content idea will answer?

1. Why there is a growing need to educate the next generation of bakers
2. How the Bakery School Foundation is changing the lives of students around the world
3. How attendees can support the next generation of bakers as a member of the baking community

What would you like to achieve by speaking at BakingTECH 2024?

Spread awareness of the growing need to prepare the next generation of bakers to ensure the talent needed to propel the industry into the future.

What's the key message you want to share with the audience? And how will it benefit them?

We are all facing the challenge of a shrinking pool of talent in the baking industry. It is clear that we will need to work together as a baking community to attract new talent and support their growth.

If applicable, list any references or past presentations:

ABA Consumer insights webinar December 2020 and June 2022

Supplier Author: Yes

Acknowledgement of Baker Perspective: Yes

Will be able to have a baker client provide baker's perspective: Yes

Client Company Name: TBD

Teaching the Next Generation of Bakers

Proposal ID#: 2024_16

Presenter Information:

First Name: Brenda

Last Name: Fermin Ramos

Company Name: Puratos

Professional Biography

Brenda Fermin Ramos is Director of R&D and responsible for product development, innovation and business support for Puratos USA Fillings and Decors. She holds a Masters in Food Science from the University of Maryland and has been with Puratos for 18 years. In addition to providing technical leadership and helping customers be successful, Brenda is passionate about service and community impact. She leads Puratos for Purpose CSR initiatives, including the Puratos US Bakery School and is a strong advocate for Women-in-STEM programs and actively promotes careers in the food industry.

Embracing Sustainability: Strategies for Thriving in the Conscious Food Market of the 21st Century

Proposal_ID#: 2024_17

Title: Embracing Sustainability: Strategies for Thriving in the Conscious Food Market of the 21st Century

Proposal_ID #: 2024_17

Presentation Format: Technical Presentation

Topic: Emerging Topics

Content

"Embracing Sustainability: Strategies for Thriving in the Conscious Food Market of the 21st Century" is a presentation that delves into the importance of sustainability in the modern food industry, driven by consumer preferences, particularly among Millennials and Gen Z-ers. The presentation will provide a high-level overview of the shift towards sustainable food production and discuss actionable strategies that companies can implement to adapt to these changing preferences. Attendees will gain insights into understanding consumer expectations, utilizing the SDG impact assessment for strategic focus, and leveraging collaborations with key supplier partners. By attending this presentation, participants will be equipped with the knowledge and tools necessary to succeed in the competitive, sustainability-focused food market of the 21st century.

What are the three questions your content idea will answer?

1. How can food producers better understand the sustainability preferences of Millennials and Gen Z-ers, and how can this understanding be translated into actionable strategies?
2. What role does the SDG impact assessment play in determining a company's strategic focus on sustainability in food production?
3. How can collaboration with key supplier partners, help food manufacturers implement sustainability initiatives and improve their overall operations?

What would you like to achieve by speaking at BakingTECH 2024?

Educating baking industry on strategies to embrace sustainable practices.

What's the key message you want to share with the audience? And how will it benefit them?

By understanding expectations, focusing on SDG impact assessment, and leveraging strategic collaborations, businesses can successfully adapt and flourish in today's competitive, eco-conscious food market.

If applicable, list any references or past presentations:

Presentations at ASB, IBIE & IFT

Supplier Author: Yes

Acknowledgement of Baker Perspective: Yes

Will be able to have a baker client provide baker's perspective: Yes

Client Company Name: TBD

Embracing Sustainability: Strategies for Thriving in the Conscious Food Market of the 21st Century

Proposal_ID#: 2024_17

Presenter Information:

First Name: Abby

Last Name: Ceule

Company Name: Corbion

Professional Biography

Abby Ceule is the Senior Industry Director, Functional Systems, for Corbion a global market leader in lactic acid, lactic acid derivatives and lactides, and a leading company in functional blends containing enzymes, emulsifiers, minerals and vitamins. Ms. Ceule draws on more than two decades of experience as she leads strategy development and growth planning for Corbion's functional systems category. Along with her strategic leadership responsibilities, Ms. Ceule works on customer accounts, maintains key supplier partnerships, and guides research and development innovations for sustainable food solutions. She holds an MBA from Rockhurst University and a bachelor's degree in business administration with an emphasis in marketing from Kansas State University.

Maximizing Efficiency and Profitability: Cost Optimization Technologies and Processes in the Baking Industry

Proposal_ID#:2024_18

Title: Maximizing Efficiency and Profitability: Cost Optimization Technologies and Processes in the Baking Industry

Proposal_ID #: 2024_18

Presentation Format: Technical Presentation

Topic: New Technology & Packaging

Content

In the competitive baking industry, manufacturers are constantly seeking innovative technologies and processes to optimize costs and streamline operations. This presentation aims to provide valuable insights into the latest cost optimization solutions that can revolutionize the baking industry while maintaining product quality and meeting consumer demands. Attendees will learn practical techniques to improve efficiency, reduce expenses, and increase profitability in their baking operations.

What are the three questions your content idea will answer?

1. What are the emerging technologies and processes that can significantly optimize costs and increase efficiency in the baking industry?
2. How can baking manufacturers implement cost optimization strategies without compromising product quality and meeting consumer expectations?
3. What practical steps can be taken to minimize waste, enhance resource management, and maximize the return on investment for baking manufacturers?

What would you like to achieve by speaking at BakingTECH 2024?

Industry education on how to maximize efficiency and profitability utilizing ingredient technology.

What's the key message you want to share with the audience? And how will it benefit them?

Attendees will learn practical techniques to improve efficiency, reduce expenses, and increase profitability in their baking operations.

If applicable, list any references or past presentations:

Previous speaking engagements at Baking Tech & IBIE

Supplier Author: Yes

Acknowledgement of Baker Perspective: Yes

Will be able to have a baker client provide baker's perspective: Yes

Client Company Name: TBD

Presenter Information:

First Name: Tess

Last Name: Brensing

Company Name: Corbion

Maximizing Efficiency and Profitability: Cost Optimization Technologies and Processes in the Baking Industry

Proposal_ID#:2024_18

Professional Biography

Tess Brensing is Sr. Manager, Functional Systems for Corbion, a global market leader in lactic acid and its derivatives, and a leading supplier of emulsifiers, functional enzyme blends, minerals, vitamins, and algae ingredients. Building on more than 15 years of experience in functional ingredients analysis and technology development, Ms. Brensing leads cross-functional teams focused on delivering innovative functional ingredient solutions for the milling and baking industry. Ms Brensing is a proud graduate of Kansas State University, with a master's degree in Food Science and Technology, a bachelor's degree in Food Science and a minor in Cereal Chemistry

Revolutionizing Freshness and Health: Enzymatic Sugar Reduction Technologies in the Baking Industry

Proposal_ID #: 2024_19

Title: Revolutionizing Freshness and Health: Enzymatic Sugar Reduction Technologies in the Baking Industry

Proposal_ID #: 2024_19

Presentation Format: Technical Presentation

Topic: New Technology & Packaging

Content

As consumer demands for healthier products and extended freshness continue to drive innovation in the baking industry, this presentation aims to delve into the potential of enzymatic sugar reduction technologies and their impact on improving freshness, while addressing the growing consumer trend towards healthier baked goods. The presentation will examine how these technologies can enhance the overall quality of baked goods, prolong shelf life, and reduce sugar content to cater to health-conscious consumers.

Attendees will gain valuable knowledge on the potential benefits and practical implementation of enzymatic sugar reduction technologies in their baking operations, as well as learn how to effectively balance the use of these technologies with consumer preferences for taste and texture in baked products.

What are the three questions your content idea will answer?

1. How do enzymatic sugar reduction technologies work, and what are their advantages in improving freshness and reducing sugar content in baked goods?
2. What are the key factors to consider when implementing enzymatic sugar reduction technologies in the baking manufacturing process?
3. How can baking manufacturers effectively balance the use of enzymatic sugar reduction technologies with consumer preferences for taste and texture in healthier baked products?

What would you like to achieve by speaking at BakingTECH 2024?

Industry education on implementing enzymatic sugar reduction technologies in baking

What's the key message you want to share with the audience? And how will it benefit them?

Sharing Acquire essential insights into implementing enzymatic sugar reduction technologies in baking, while maintaining consumer-preferred taste and texture in your baked goods.

If applicable, list any references or past presentations:

Past ASB & IBIE presentations

Supplier Author: Yes

Acknowledgement of Baker Perspective: Yes

Will be able to have a baker client provide baker's perspective: Yes

Client Company Name: TBD

Presenter Information:

First Name: Tess

Last Name: Brensing

Company Name: Corbion

Professional Biography

Tess Brensing is Sr. Manager, Functional Systems for Corbion, a global market leader in lactic acid and its derivatives, and a leading supplier of emulsifiers, functional enzyme blends, minerals, vitamins, and algae ingredients. Building on more than 15 years of experience in functional ingredients analysis and technology development, Ms. Brensing leads cross-functional teams focused on delivering innovative functional ingredient solutions for the milling and baking industry. Ms Brensing is a proud graduate of Kansas State University, with a master's degree in Food Science and Technology, a bachelor's degree in Food Science and a minor in Cereal Chemistry

The Baker's Take: Unraveling Shifting Prices and Demographics in Bakery Purchasing Trends

Proposal_ID#: 2024_20

Title: The Baker's Take: Unraveling Shifting Prices and Demographics in Bakery Purchasing Trends

Proposal_ID #: 2024_20

Presentation Format: Podcast

Topic: Consumer Behaviors & Trends

Content

In today's episode, we will explore the rapidly changing landscape of the bakery industry, focusing on shifting prices, demographics, and purchasing trends. Our discussion aims to provide valuable insights for bakery businesses looking to adapt and succeed in this dynamic environment.

Key topics covered in this episode include:

- The impact of changing consumer preferences on bakery businesses, including the increasing demand for healthier and more diverse product offerings. We will discuss the role of alternative ingredients and innovative recipes in catering to this trend.
 - The influence of demographics on purchasing trends, with Millennials and Gen Z playing a crucial role in shaping the future of the bakery market. We will delve into the preferences of these generational cohorts, including their inclination towards environmentally friendly and socially responsible products.
 - The effects of fluctuating prices on the bakery industry, as a result of factors such as supply chain disruptions, inflation, and labor costs. We will examine strategies that businesses can employ to mitigate these challenges and maintain profitability.
 - The role of digital platforms and e-commerce in transforming the bakery landscape, offering businesses new opportunities to reach their target audience and expand their reach. We will discuss the importance of leveraging social media, online marketplaces, and digital marketing strategies to stay competitive in the market.
- Join us in this engaging podcast episode to uncover the key trends shaping the bakery industry and learn how businesses can adapt to thrive in this ever-evolving landscape.

What are the three questions your content idea will answer?

1. How can bakery businesses effectively adapt their product offerings to cater to the growing demand for healthier and more diverse options driven by changing consumer preferences?
2. What specific strategies can bakery businesses implement to address the challenges posed by fluctuating prices, supply chain disruptions, and labor costs while maintaining profitability?
3. How can digital platforms and e-commerce be leveraged by bakery businesses to expand their reach, connect with their target audience, and remain competitive in the rapidly changing market landscape?

What would you like to achieve by speaking at BakingTECH 2024?

Share knowledge on the key trends shaping the bakery industry and learn how businesses can adapt to thrive in this ever-evolving landscape.

What's the key message you want to share with the audience? And how will it benefit them?

Our discussion aims to provide valuable insights for bakery businesses looking to adapt and succeed in this dynamic environment.

If applicable, list any references or past presentations:

Previous podcast host at ASB. The Fresh Perspective Podcast (Corbion).

The Baker's Take: Unraveling Shifting Prices and Demographics in Bakery Purchasing Trends

Proposal_ID#: 2024_20

Supplier Author: Yes

Acknowledgement of Baker Perspective: Yes

Will be able to have a baker client provide baker's perspective: Yes

Client Company Name: TBD

Presenter Information:

First Name: Jennifer

Last Name: Kulzer

Company Name: Corbion

Professional Biography

Jennifer (Jenni) is the Director of Global Digital Experience for Corbion, a global market leader in lactic acid and its derivatives, and a leading supplier of emulsifiers, functional enzyme blends, minerals, vitamins and algae ingredients.

Ms. Kulzer is a dedicated and passionate marketer, leader, teacher and writer, with more than 20 years' experience leading marketing strategy development in food ingredients, commercial real estate, and data industries. At Corbion, she is a respected leader, setting global digital strategy to leverage digital tools and applications that create value, drive growth, and educate consumers.

Ms. Kulzer has received an undergraduate degree in Communication Studies from UMKC, and an MBA from MNU. She has published one book, has several hundred published articles, and spent 4 years teaching thesis composition to undergraduate students.

The Future of Baking: Embracing Natural Preservation and Transparency for Consumer Satisfaction

Proposal_ID #: 2024_21

Title: The Future of Baking: Embracing Natural Preservation and Transparency for Consumer Satisfaction

Proposal_ID #: 2024_21

Presentation Format: Technical Presentation

Topic: New Ingredient Technology & Packaging

Content

As consumer preferences continue to shift towards transparency and clean-label ingredients, it is crucial for the baking industry to adapt and remain competitive. This presentation investigates the advantages of natural preservation in baked goods, with a focus on authenticity and the rising demand for transparent ingredients. Additionally, the presentation will focus on the importance of ensuring the authenticity and quality of these preservation solutions in catering to consumer preferences for clean-label products. By exploring various natural preservation methods, their benefits, and best practices for implementation, the presentation aims to provide the audience with valuable insights to produce high-quality baked goods that align with current consumer expectations.

What are the three questions your content idea will answer?

1. How can natural preservation solutions address the growing consumer demand for transparency and clean-label ingredients in baked goods?
2. What are the benefits of using third-party verified natural preservation solutions, and how can they ensure authenticity and quality in the baking industry?
3. What are some best practices for implementing natural preservation solutions in baking operations to create high-quality, authentic products that meet consumer expectations?

What would you like to achieve by speaking at BakingTECH 2024?

Educating audience on strategies to embrace natural preservation and transparency for Consumer Satisfaction

What's the key message you want to share with the audience? And how will it benefit them?

Previous speaking engagements at ASB, the Clean Label Conference & IBIE.

If applicable, list any references or past presentations:

Previous podcast host at ASB. The Fresh Perspective Podcast (Corbion).

Supplier Author: Yes

Acknowledgement of Baker Perspective: Yes

Will be able to have a baker client provide baker's perspective: Yes

Client Company Name: TBD

Presenter Information:

First Name: Ricardo

Last Name: Moreira

Company Name: Corbion

The Future of Baking: Embracing Natural Preservation and Transparency for Consumer Satisfaction

Proposal_ID #: 2024_21

Professional Biography

Ricardo Moreira is a Senior Global Product Manager, Preservation, for Corbion, a global market leader in lactic acid, lactic acid derivatives and lactides, and a leading company in functional blends containing enzymes, emulsifiers, minerals and vitamins. Mr. Moreira joined Corbion nearly 20 years ago and currently manages the design and implementation of results-oriented global sales programs, directs strategic planning for the food ingredients portfolio, conducts market research, leads the conception of commercial initiatives for both U.S. market and global markets, and manages the preservation portfolio for both the bakery and meat categories. With nearly 20 years of experience at Corbion in key sales, account management and product management roles, Mr. Moreira brings an extensive knowledge of the food industry to his current position. Mr. Moreira holds a bachelor's degree in Chemical Engineering from Pontifical Catholic University of Paraná, Brazil.

Shelf-life and Food Preservation Options and Impact on the Baking Industry

Proposal_ID #: 2024_22

Title: Shelf-life and Food Preservation Options and Impact on the Baking Industry

Proposal_ID #: 2024_22

Presentation Format: General Session Speaker

Topic: New Ingredient Technology & Packaging

Content

Product shelf-life is one of the top concerns of grocery retailers and food service operators – especially in the baked goods category. The shelf-life of products affects businesses in the areas of labor, production, returns, distribution, profitability, and brand image. Additionally, it has a huge impact on ESG goals. This presentation will discuss the issues, the impact and options around product shelf-life and give retailers and manufacturers a better understanding of the solutions available and what is right for them.

What are the three questions your content idea will answer?

1. What preservative options are available to bakers and what are their advantages and disadvantages?
2. How is shelf-life affecting businesses - both manufacturers and retailers?
3. What is the impact of food waste in the US both for businesses, consumers and the environment, and what are some solutions?

What would you like to achieve by speaking at BakingTECH 2024?

Educate bakers on the food preservation options available and make new business contacts.

What's the key message you want to share with the audience? And how will it benefit them?

A short shelf-life for clean-label products is believed to be an accepted trade-off for bakers. We would like to point out the true cost and impact and show some available options.

If applicable, list any references or past presentations:

Supplier Author: Yes

Acknowledgement of Baker Perspective: Yes

Will be able to have a baker client provide baker's perspective: Yes

Client Company Name: TBD

Presenter Information:

First Name: Manoj

Last Name: Sahoo

Company Name: Phusis Bio

Shelf-life and Food Preservation Options and Impact on the Baking Industry

Proposal_ID #: 2024_22

Professional Biography

Manoj Sahoo has held a breadth of managerial roles with direct responsibility and/or managing teams in P&L Management, Business Unit Leadership, Sales & Marketing, Business Development, R&D, Innovation Management, Operations, Supply Chain, Plant Breeding, and Regulatory functions. He also has extensive experience in Corporate Strategy and M&A leading multiple corporate development transactions as well as Capital Raising in both private - VC, PE and public markets - IPO, Follow On.

Professional Highlights

- 23+ years of extensive experience across various functions managing multi billion revenue businesses in Fortune 100 corporations.
- Invested in multiple start-ups, held CxO roles in start-up with IPO exit >\$1B.
- Proven track record in capital raising in both public (IPO & Follow-On) and private (VC and PE) markets. Executed multiple strategic partnerships, M&A transactions, VC investments as well as an IPO exit
- Passion to build growth businesses in adjacencies, business model innovation and commercialization of disruptive technologies.

Utilizing heat pump technologies to phase out fossil fuels and chemical refrigerants for thermal process requirements

Proposal ID#: 2024_23

Title: Utilizing heat pump technologies to phase out fossil fuels and chemical refrigerants for thermal process requirements.

Proposal_ID #: 2024_23

Presentation Format: Technical Presentation

Topic: Operations & Manufacturing

Content

The presentation will focus on how implementing industrial heat pump technologies can provide all the hot and cold thermal process supporting requirements in the bakery process. These systems can be fully electric supporting the move away from fossil fuel consumption and also utilize natural refrigerants such as CO2 to lower and/or eliminate HFC and newly proposed phaseout of HFO refrigerants in bakeries. Ideally the presentation will highlight early what the misconceptions are regarding capital expense for this technology and concern for potential hazards and reliability in addition to application.

Supplemental Resource – [Click Here](#)

What are the three questions your content idea will answer?

1. How to electrify hot thermal processes presently heated through gas fired boilers without extreme electrical operating cost.
2. Discussion of heat pump technology which has energy output exceeding energy input and a brief history of the heat pump, which is actually 170 year old technology.
3. Efficiencies and environmental objectives migrating away from global warming potential refrigerants with this technology.

What would you like to achieve by speaking at BakingTECH 2024?

Clear the misunderstandings of what industrial heat pumps are and more importantly, are not.

What's the key message you want to share with the audience? And how will it benefit them?

Industrial heat pumps with natural refrigerants provide more energy out than input, can be fully electric, and not have HFC/HFO refrigerant inventories.

If applicable, list any references or past presentations:

Last spoke on thermal energy systems at BakingTech in 2016. 2018, 2020, 2022 focused on food safety and product quality through environmental systems.

Supplier Author: Yes

Acknowledgement of Baker Perspective: Yes

Will be able to have a baker client provide baker's perspective: Yes

Client Company Name: TBD

Utilizing heat pump technologies to phase out fossil fuels and chemical refrigerants for thermal process requirements

Proposal ID#: 2024_23

Presenter Information:

First Name: Scott

Last Name: Houtz

Company Name: Air Management Technologies, Inc.

Professional Biography

Scott Houtz is President of Air Management Technologies a company that has provided energy, environmental, and thermal solutions to Food Processors throughout North America for 30-years. Air Management has been recognized for their contributions to the food. Scott has over 35 years of experience and is a Certified Energy Manager and Indoor Air Quality Professional as well as a member of American Society of Heating, Refrigeration, and Air Conditioning Engineers (ASHRAE), Association of Energy Engineers (AEE), American Society of Baking (ASB) and Baking Equipment Manufacturers Association (BEMA).

Functional Alternative to Sodium Aluminum Phosphate (SALP)

Proposal_ID#: 2024_24

Title: Functional Alternative to Sodium Aluminum Phosphate (SALP)

Proposal_ID #: 2024_24

Presentation Format: Technical Presentation

Topic: New Ingredient Technology & Packaging

Content

For over a half a century, SALP has been used as a functional ingredient in self-rising flour, prepared cake mixes, pancakes, waffles, and refrigerated and frozen dough. Due to growing regulatory limitations and restrictions on additives containing aluminum, bakery manufactures need to find a functional alternative to replace SALP. SALP has a unique rate of reaction with a low initial release of carbon dioxide which helps to achieve a slow, even rise, resulting in a very fine and resilient crumb structure. It also exhibits delayed reaction when cold. In this presentation, we will demonstrate new leavening technology that provides a non-aluminum-based SALP alternative, showcasing similar dough rate of reaction; resilient crumb structure and bench tolerance; soft texture; and clean flavor profile—while offering added benefits like reduced sodium and calcium fortification. This innovative technology offers a versatile solution that helps bakers comply with regulatory requirements while meeting the expectations of today's health-conscious consumer.

Learning objectives:

1. Explain the importance of the rate of reaction when selecting the appropriate leavening acid.
2. Provide an overview of our innovative leavening technology solution as a functional alternative to SALP.
3. Provide an example of a baked product that contains this functional alternative.

What are the three questions your content idea will answer?

1. What is the importance of the rate of reaction when selecting the appropriate leavening acid?
2. Is there new non-aluminum-based technology solution to replace SALP?
3. Are there case studies to demonstrate the functionality of this SALP alternative?

What would you like to achieve by speaking at BakingTECH 2024?

Share new technology that is a SALP alternative. Continue to show credibility in the baking industry with our science-based data.

What's the key message you want to share with the audience? And how will it benefit them?

Innophos has developed new leavening technology that provides a non-aluminum-based SALP alternative while also offering added health benefits.

If applicable, list any references or past presentations:

Songwei Wu - BakingTECH 2022

Supplier Author: Yes

Acknowledgement of Baker Perspective: Yes

Will be able to have a baker client provide baker's perspective: Yes

Client Company Name: TBD

Functional Alternative to Sodium Aluminum Phosphate (SALP)

Proposal_ID#: 2024_24

Presenter Information:

First Name: Paige

Last Name: Neher

Company Name: Innophos

Professional Biography

Paige Neher is an Associate Scientist with Innophos in Cranbury, NJ. She holds a Bachelor of Science Degree in Food Science from Rutgers University – New Brunswick. Paige utilizes her technical skills in food science, R&D, and product development to help develop effective solutions for manufacturer needs.

Confronting Supply Chain Challenges

Proposal_ID#: 2024_25

Title: Confronting Supply Chain Challenges

Proposal_ID #: 2024_25

Presentation Format: General Session Speaker

Topic: New Ingredient Technology & Packaging

Content

ForeFront Packaging is a hybrid packaging supplier that designs and implements packaging and supply chain solutions for food brands, particularly in the baking industry. Our mission is to add systems, solutions, and oversight to our customers' supply chain to position them at the forefront of their industry and ahead of any competition. By specializing in sourcing, inventory management, warehousing, and logistics, we put a seamless process in place to keep our customers on track with their requirements, effectively allowing them to meet their customers' needs. Our two largest customers are two wholesale bakeries with five locations each, and I will discuss how we effectively forecast and manage their inventory. Many bakeries operate with their supply chain partners in silos, and when a breakdown occurs, the ripple effect can be catastrophic. We would like to educate the baking community on how to assess the advancement of their own supply chain, offer some strategies for resilience, and offer tools and renewed optimism in the field of supply chain.

What are the three questions your content idea will answer?

1. How advanced is my supply chain?
2. What does success look like in inventory management and forecasting?
3. What are the benefits of outsourcing packaging or supply chain?

What would you like to achieve by speaking at BakingTECH 2024?

Positive feedback!

What's the key message you want to share with the audience? And how will it benefit them?

The critical success factor to a supply chain is flow, and therefore, proactive systems with great communication are essential.

If applicable, list any references or past presentations:

ForeFront Packaging presented "Confronting Supply Chain Challenges" at the 2023 Tortilla Industry Association Annual Convention and Expo in Round Rock, TX earlier this month. I would be happy to send the slide deck.

Supplier Author: Yes

Acknowledgement of Baker Perspective: Yes

Will be able to have a baker client provide baker's perspective: Yes

Client Company Name: We would need consent from one of our customers, but we have multiple bakers to ask.

Presenter Information:

First Name: Crystal

Last Name: Skipworth

Company Name: ForeFront Packaging

Confronting Supply Chain Challenges

Proposal_ID#: 2024_25

Professional Biography

Speaker Crystal Skipworth leads Corporate Marketing for ForeFront Packaging, a food packaging supplier and logistics company. ForeFront Packaging has over 40 years of experience resolving complex supply chain challenges for the consumer products industry; including material sourcing, inventory management, compliance, logistics and warehousing. She is eager to discuss the most significant supply chain challenges impacting the baking industry today. They will share their strategic approach that continues to yield successful outcomes for their long-term clients.

Egg Replacement Formulation Strategies in Baked Goods

Proposal_ID#: 2024_26

Title: Egg Replacement Formulation Strategies in Baked Goods

Proposal_ID #: 2024_26

Presentation Format: Technical Presentation

Topic: New Ingredient Technology & Packaging

Content

Egg replacement is a popular initiative for multiple reasons, ranging from allergen removal, vegan nutritional options, and cost control, however, the functionality of eggs in certain products makes simply removal difficult/impossible without substituting with an ingredient that provides similar functionality in the product. It is important to note that depending on the formulation e.g cakes or muffins, eggs add more than simply one functionality i.e. emulsifying and air incorporation; they also impart color, thickening, richness in flavor. A variety of ingredient options including plant based proteins, emulsifiers and/or film forming starches may be used especially in combination to help retain the key quality parameter is baked goods like baked volume, structure and texture.

What are the three questions your content idea will answer?

1. What is the functionality of eggs in your current product? For example what does it do in a cake vs a cookie?
2. Why is egg replacement important? Vegan, allergen removal, cost reduction?
3. What ingredients or combination of ingredients can replace eggs depending on the application type?

What would you like to achieve by speaking at BakingTECH 2024?

Help developers approach their formulation challenges with better information

What's the key message you want to share with the audience? And how will it benefit them?

Bakery formulations are complex systems and eggs have multiple, critical functions in creating texture, structure, taste etc so replacement is difficult and requires good ingredient knowledge.

If applicable, list any references or past presentations:

IBIE 2022: Key Considerations, challenges & strategies for formulating reduced sugar, calorie & low net carb baked goods
ABA Oct 2019: Allulose for Sugar and Calorie Reduction in Baked Goods

Supplier Author: Yes

Acknowledgement of Baker Perspective: Yes

Will be able to have a baker client provide baker's perspective: Yes

Client Company Name: TBD

Presenter Information:

First Name: Julia

Last Name: DesRochers

Company Name: Tate & Lyle

Egg Replacement Formulation Strategies in Baked Goods

Proposal_ID#: 2024_26

Professional Biography

Over 25 years as a food scientist for companies including Kraft, Pepsi, Sara Lee and ConAgra, and now Tate & Lyle

Brings a wealth of experience especially in the bakery and grain/cereal science areas

Ph.D. from Kansas State in Grain Science

M.S. Degree from Michigan State in Food Science

B.S. degree in Food Science from the University of Delaware

Has presented at international conferences, published in peer-reviewed journal articles and co-authored several chapters in various textbooks

Sustainability & the Future of U.S. Industrial Baking

Proposal_ID #: 2024_27

Title: Sustainability & the Future of U.S. Industrial Baking

Proposal_ID #: 2024_27

Presentation Format: General Session Speaker

Topic: Emerging Topics

Content

Following record-breaking pandemic revenue gains, U.S. bakeries and supply chain partners continue to hire more employees, raise wages and invest in new plants and equipment. Companies are also increasing their focus on responsible environmental stewardship as a powerful tool to help manage business risks and opportunities.

Cypress Research conducted a mid-year 2023 industry study with bakery, ingredient and equipment manufacturing professionals to explore emerging company sustainability strategies and technologies, shining a spotlight on sustainability best practices of industry peers and demonstrating how these practices are becoming mainstream for bakeries and their supply chain partners.

Everyone wants clean water and clean air. Everyone needs a good job and an economy that delivers new opportunities and a better life. This original industry research provides a baseline for how baking is contributing to both. Please join us as we present how manufacturers are paving the way as leaders in sustainability and corporate responsibility.

What are the three questions your content idea will answer?

1. Top baker and supplier criteria tracked to assess company impact on the environment and climate, as well as corporate responsibility goals
2. The proportion of companies that issue sustainability reports and set measurable goals
3. Drivers of company sustainability program development

What would you like to achieve by speaking at BakingTECH 2024?

Sharing data-driven insights with industry leaders

What's the key message you want to share with the audience? And how will it benefit them?

To present emerging baking industry sustainability strategies and technologies and to shine a spotlight on sustainability best practices of industry peers

If applicable, list any references or past presentations:

Previous ASB BakingTech research presentations: 2013 DreamSpace: The Future of Commercial Bakery Equipment; 2017 The Workforce Gap in US Commercial Baking: Trends, Challenges & Solutions
References: Kristen Spriggs, Executive Director, ASB; James Boddicker, Publisher, Baking & Snack magazine, jboddicker@sosland.com

Supplier Author: Yes

Acknowledgement of Baker Perspective: Yes

Will be able to have a baker client provide baker's perspective: Yes

Client Company Name: We would need consent from one of our customers, but we have multiple bakers to ask.

Sustainability & the Future of U.S. Industrial Baking

Proposal_ID #: 2024_27

Presenter Information:

First Name: Marjorie

Last Name: Hellmer

Company Name: Cypress Research

Professional Biography

Marjorie Hellmer, President and co-founder of Cypress Research, is a seasoned professional with over 25 years of experience in business-to-business and consumer research. Now in its 21st year, Cypress Research translates data-centric insights into actionable strategies, with a focus on trends that drive industries, company brand positioning, and the customer and employee experience. Ms. Hellmer holds a Master of Arts degree in psychology with a specialization in applied research methodology from the University of Missouri at Kansas City. In her free time, Marjorie is a scuba diver and avid runner.

Understanding Chemical Leavening in Baked Goods

Proposal_ID #: 2024_28

Title: Understanding Chemical Leavening in Baked Goods

Proposal_ID #: 2024_28

Presentation Format: Technical Presentation

Topic: New Ingredient Technology & Packaging

Content

Chemical leavening or baking powder is one ingredient in bakery products that may be seen as basic. However, this ingredient does not just increase the volume and lighten the texture of baked goods. Baking powder affects the baked application in different ways including contributing to the shape, appearance, crust and crumb color as well as flavor in cakes and muffins, affecting spread and texture of cookies and increasing opacity and toast points in tortillas.

Understanding the components of the baking powder, how they react, how to put them together and the effect of each component in the baked application helps in achieving specific parameters and attributes in the baked product.

What are the three questions your content idea will answer?

1. What are the components of a baking powder and how do they react
2. What are the different types of baking powder
3. How do you choose the appropriate baking powder suited for your product and process

What would you like to achieve by speaking at BakingTECH 2024?

To share some technical knowledge to young professionals or students as well as connect and collaborate with attendees.

What's the key message you want to share with the audience? And how will it benefit them?

Understanding chemical leavening, its components and reaction will help to develop and formulate bakery applications better, to meet targeted quality attributes and even possibly solve process-related issue.

If applicable, list any references or past presentations:

Quebec IFT - Egg Replacement in Bakery Applications CSIFT 2022 - Supply Chain Solutions - Ingredient Alternatives for Bakery

Supplier Author: Yes

Acknowledgement of Baker Perspective: Yes

Will be able to have a baker client provide baker's perspective: No

Presenter Information:

First Name: Loriza

Last Name: Lopez de Leon

Company Name: Caldic

Understanding Chemical Leavening in Baked Goods

Proposal_ID #: 2024_28

Professional Biography

Lariza Lopez de Leon is a Product Manager for Bakery Blends at Caldic North America and has been with Caldic for 12 years. Prior to transitioning to her current role, she has held various positions of increasing responsibilities within the company under the Product Development team. Lariza has a Food Science background with over 20 years' experience in Product Development. Her career has taken her to work for great companies like Kraft, Puratos, McCormick and now, with Caldic. Lariza has had the opportunity to work with many different food systems and bakery is where she has spent the most time in.

Food Industry Centre Wales Speaker Proposal & Recommendation

Proposal_ID #: 2024_29

Title: Proposal & Speaker Recommendation

Proposal_ID #: 2024_29

Presentation Format: General Session Speaker

Topic: Education

Content

Firstly, I would recommend [Mr Paul Baker](#) as a speaker, I can arrange contact with Paul to be a speaker for you, I had him as our key note speaker at our Welsh bakers conference which was excellent, Paul is the former owner of St.Piere group whom he sold 6 months ago to Bimbo bakeries, he started his career in his dad's bakery and ended up building the biggest brioche brand in the UK and the USA, his story is how he created that. Secondly if you wished us to speak about our unique food centre we would be happy to.

We are funded by Welsh Government and have three centres across the country covering the whole food industry with myself looking after bakeries which is the second largest sector after dairy in Wales, we support business with everything from waste management to marketing, technical, npd etc.

Would happy to arrange something to present from ourselves with our centre director Professor David Lloyd, we are at present setting up a closer link and co operation with Kansas state University which we hope can flourish and provide benefits to both Universities. I am also a member of the UK BSB.

Many thanks Lee JM Pugh Head of Baking, zero2five Cardiff met University Wales UK

What are the three questions your content idea will answer?

1. Industry support
2. Export opportunities
3. Increasing knowledge transfer

What would you like to achieve by speaking at BakingTECH 2024?

Greater contacts

What's the key message you want to share with the audience? And how will it benefit them?

One of the key messages maybe how we can help companies looking to expand or setup within the UK, how we help smaller business to grow and expand.

If applicable, list any references or past presentations:

We have given presentations in various countries together with Welsh government, most recently in Japan and also at Kansas state Uni, also Singapore, we are closely involved with taste Wales a trade show that incorporates many international buyers and companies looking to expand and grow their markets with help to establish business in Wales and the UK.

Presenter Information:

First Name: Lee

Last Name: Pugh

Company Name: Food Industry Centre Wales

Food Industry Centre Wales Speaker Proposal & Recommendation

Proposal_ID #: 2024_29

Professional Biography

Over 40 years experience working around the globe in the Baking Industry, having started as an apprentice I then spent 3 years abroad living and working in Zurich Switzerland and Stockholm Sweden. Returning to work in the UK in NPD with industrial bakeries before moving into technical and sales positions covering markets of middle East, Asia, America etc etc with specialist ingredients, and handling a UK based sales team for over 7 years. I then ran my own business for a few years before joining Cardiff met University and food centre Wales where k now look after support for the baking industry in Wales and development of contacts overseas

Leadership in Workforce Strategies through Partnerships

Proposal_ID #: 2024_30

Title: Leadership in Workforce Strategies through Partnerships

Proposal_ID #: 2024_30

Presentation Format: Technical Presentation

Topic: Education

Content

Eli Schulman, famed restaurateur and creator his signature cheesecake, lived by the the golden rules that "charity will never bust you" and "treat the other as though you were the other." That commitment to people and the community drives the Eli's Cheesecake Company today now a 3rd generation family owned business. In the area of people development, Eli's has had a 30 year partnership with Refugee One, and today, 30% of our workforce are refugees including individuals from Afghanistan and the Ukraine. In January, Secretary of State Blinken, toured Eli's and praised our company as "Eli's makes delicious Chicago-style cheesecake and commitment to employing refugees and helping the new and established residents of this great city is truly impressive." Eli's is also a leader in hiring people with disabilities and created a partnership with Wright College, Vaughn High School and the Chicago High School for Agricultural Sciences and the State Development Agency to create a career path for students with disabilities at Eli's and in food processing. Eli's is also proud of "Eli's U," our onsite ESL Classroom operated by our neighbor and educational partner, Wright College.

What are the three questions your content idea will answer?

1. sources for new talent--immigrants and people with disabilities.
2. how to build partnerships with local institutions
3. importance of life long learning in the workforce

What would you like to achieve by speaking at BakingTECH 2024?

help other companies think big about workforce development and training.

What's the key message you want to share with the audience? And how will it benefit them?

Quality and Innovation are linked to training and workforce development

If applicable, list any references or past presentations:

Bread Talk and Podcast at Baking Tech 2022

Presenter Information:

First Name: Marc

Last Name: Schulman

Company Name: Eli's Cheese Company

Leadership in Workforce Strategies through Partnerships

Proposal_ID #: 2024_30

Professional Biography

Marc S. Schulman is President of the Eli's Cheesecake Company, one of the country's largest specialty cheesecake and dessert bakeries, located on the northwest side of Chicago. The Cheesecake was the dream of Marc's father, famous Chicago restaurateur, Eli Schulman, who created the signature dessert for his legendary restaurant, Eli's the Place for Steak, and which made its public debut at the first Taste of Chicago in 1980. Eli's Cheesecake was named a Chicago food icon by the Chicago Tribune, Pure Wow and Eater, as well as being featured in all forms of media, including the "O" List, Bob Appetit, The Food Network, Vice/Munchies, The Today Show and Good Morning America. Eli's has also had the distinction of going to Washington DC and creating giant celebratory cheesecakes for the inaugurations of President William Jefferson Clinton and President Barack Obama, Schulman and Eli's are committed to promoting educational opportunities and careers in the food industry through partnerships with programs for individuals with disabilities, Refugee One. and the Chicago High School for Agricultural Sciences, where Schulman serves as a co-chair of the Business Advisory Board. Schulman is a past President of the Magnificent Mile Association, was the founding Chairman of the Magnificent Mile Lights Festival and, with his wife Maureen, co-chaired the Seneca Park/Eli M. Schulman Playground Committee which rebuilt the Park and created a Playground in memory of his father, a fitting tribute since the park is located directly across the street from the former site of the restaurant, now Lurie Children's Hospital. Schulman currently serves on the boards of the Illinois Council on Economic Education, Northwestern Memorial Hospital, the Lincoln Academy, The Happiness Club and the Chicago Cook County Workforce Board appointed jointly by Chicago Mayor Rahm Emanuel and Cook County Board President Toni Preckwinkle. Schulman is a graduate of Northwestern University Law School and the University of Denver. He and his wife, Maureen, have three children and live on the near north side of Chicago.

How to face today's manufacturing labor shortages with digital services?

Proposal_ID #: 2024_31

Title: How to face today's manufacturing labor shortages with digital services?

Proposal_ID #: 2024_31

Presentation Format: Technical Presentation

Topic: Operation & Manufacturing

Content

Digital solutions are gradually emerging in the industrial sector, offering significant growth opportunities. Our presentation focuses on tailored tools to address industrial bakery challenges and optimize quality, productivity, and efficiency. Attendees will gain insights into proactive quality delivery, production control, traceability, and addressing labor shortages through automation and intelligent systems. By embracing digital technologies, attendees can enhance their operations and maintain competitiveness.

What are the three questions your content idea will answer?

1. We will give bakers answers and keys to tackle to their main challenges within the industry.
2. How to manage my machine availability? how to improve and control my industrial performance?
3. How to better control my product quality?
4. How digital services can support my sustainable approach?

What would you like to achieve by speaking at BakingTECH 2024?

We would like to demonstrate that digital services provide a solution to the current labor shortage in the industrial sector. By harnessing technology, we can effectively address this challenge and restore balance in the workforce.

What's the key message you want to share with the audience? And how will it benefit them?

Digital services benefit industrial bakers by addressing labor shortages, improving product quality and performance, promoting sustainability, ensuring cybersecurity, and reducing supplier dependency. Embracing digital transformation empowers competitiveness and success.

If applicable, list any references or past presentations:

Supplier Author: Yes

Acknowledgement of Baker Perspective: No

Presenter Information:

First Name: Raymond

Last Name: Nogael

Company Name: Mecatherm

Co-Presenter Information

First Name: Rapael

Last Name: Obadia

Company Name: ABI

How to face today's manufacturing labor shortages with digital services?

Proposal_ID #: 2024_31

Professional Biography

Raymond NOGAEL is a visionary business leader with over 25 years of experience empowering transitions in automotive, agricultural, and bakery industries. Passionate about marketing, sales, and customer journey enhancement, he held executive positions at ArvinMeritor Group and CNH Industrial. As the Global Director of Marketing and Business Development at MECATHERM, he played a key role in the company's flagship product and later became the Vice President of Marketing and Business Development at the group level. Raymond's leadership extended to North America, where he led the ABI acquisition and served as President and CEO of MECATHERM North America. He holds degrees from IPAG and Westminster University, and an executive education certificate from INSEAD. His visionary approach continues to shape these industries globally.

Raphael OBADIA is a Global Sales Manager at ABI LTD, based in Toronto, Canada. He has been supporting both MECATHERM and ABI in a sales capacity at TMG since 2020.

With a master's degree in mechanical engineering from the Ecole Nationale Supérieure des Arts et Métiers, Raphael possesses a strong technical background that enables him to provide valuable insights and guidance to customers.

Before joining TMG, Raphael worked as an engineer at Safran, an international high-technology group, in Boston. During his time there, he developed a web app for detecting manufacturing quality drifts. Prior to that, he held a Sales Engineer position at Piman Consultants, specializing in industrial project management, based in Paris.

Duality in Bakery: Sensorial Explorations and Holistic Health & Wellbeing Trends

Proposal_ID #: 2024_32

Title: Duality in Bakery: Sensorial Explorations and Holistic Health & Wellbeing Trends

Proposal_ID #: 2024_32

Presentation Format: General Session Speaker

Topic: Consumer Behaviors & Trends

Content

Tracking trends in the category requires deep insight into changes in the market, consumer experiences and sensorial expressions. Unlocking the key drivers of consumer behavior by exploring how indulgence and holistic health and wellbeing intersect within the bakery category. We'll share the latest trends in lifestyle, product and flavor trends in these contradictory and complementary areas across the bakery space, to inspire new product ideas that connect to consumers wants and needs.

What are the three questions your content idea will answer?

1. What key trends in the sensorial indulgence and holistic health & wellbeing territories are impacting the bakery category?
2. What are the behavior drivers of consumers in the bakery category?
3. How do occasions and intersection with other food and beverage categories spur opportunities for innovation in baked goods?

What would you like to achieve by speaking at BakingTECH 2024?

To bring thought leadership in the bakery category through the lens of market observation and consumer understanding, with relevant data, to inspire attendees in their next bakery product innovation.

What's the key message you want to share with the audience? And how will it benefit them?

Changing behavior of consumers, their needs and aspirations, requires bakery manufacturers to adapt and innovate. Audience members will leave armed with the latest insights to inspire their next innovation.

If applicable, list any references or past presentations:

Supplier Author: Yes

Acknowledgement of Baker Perspective: Yes

Will be able to have a baker client provide baker's perspective: No

Presenter Information:

First Name: Catherine

Last Name: Hogan

Company Name: IFF

Professional Biography

Catherine Hogan is the North America category marketing leader for the Bakery and Bars & Confectionery categories at IFF. She leads a cross functional team in the development and execution of short and long-term strategies, creating both market and technology based campaigns to deliver to multinational food manufacturers. She has an extensive understanding of consumer, product and flavor trends and making relevant connections to create new concepts in the baked goods and snacking space.

Equipment Design Considerations For FSMA Compliance

Proposal_ID #: 2024_33

Title: Equipment Design Considerations For FSMA Compliance

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Presentation Format: Technical Presentation

Topic: Food Safety & Regulatory

Content

I will give a line-by-line overview of the actual GMP laws to help the audience understand the laws and their implications. I will be discussing these from the viewpoint of a component supplier, but clearly outlining the bigger picture for the component, machine, line, or factory.

What are the three questions your content idea will answer?

1. What are easy ways to improve hygienic design on equipment?
2. What things should I be looking for when purchasing equipment?
3. Are there aspects to FSMA that I'm overlooking?

What would you like to achieve by speaking at BakingTECH 2024?

Broader awareness of actual FSMA regulations and steps to comply

What's the key message you want to share with the audience? And how will it benefit them?

GMP compliance is important, but not impossible. Simple steps and best practices can lead to substantially easier to clean equipment and better compliance.

If applicable, list any references or past presentations:

PMMI PackExpo 2021 Live Presentation on food safety

Supplier Author: Yes

Acknowledgement of Baker Perspective: Yes

Will be able to have a baker client provide baker's perspective: Yes

Baker Perspective Information: Jake Simon, J.M. Smucker

Presenter Information:

First Name: Steve

Last Name: Bain

Company Name: FESTO

Professional Biography

Steve Bain is the Industry Segment Manager for Food and Beverage for Festo US. A Chemical Engineer by degree, Steve worked for Kimberly-Clark and Ecolab in engineering roles before joining Festo in 2011. Steve works on a national level as a primary interface between Festo employees and customers to discuss food applications and compliance with food regulations. He resides in Denver with his wife and two young children and enjoys skiing and hiking when he can find time.