



FEBRUARY 2024 NEWSLETTER

## News You Can Use

### New Partnerships for Education at ASB

ASB's dedication to education in the baking industry is now delivering more value to baked goods manufacturers through collaboration and technological advancements. We have been busy teaming up with **BAKERpedia**, American Bakers Association (ABA), the **Board of Certified Safety Professionals (BCSP)**, and the **Institute of Food Technologists (IFT)** to bring the most up-to-date, quality educational offerings to you through our 24/7, 365 **Education Hub** online resources.

We are excited to unveil the integration of **BAKERpedia's** extensive online encyclopedia, which contains over 700 pages of commercial baking resources, now exclusively available to ASB members. These resources will serve as the foundation for the robust online and in-person education opportunities we're building. Announced in January 2023, ABA is also partnering with us to enhance educational opportunities for professionals in the baking industry. This collaboration will bring ABA's **Bakers Manufacturing Academy** courses to ASB's Learning Management System (LMS) the **Education Hub**, making these resources more convenient and accessible to the broader industry.

And because we value partnering in and outside the industry, we are excited to team up with BCSP to bring additional **learning-on-demand courses** to our members.

Tell us what you need! Drop a line to our Director of Education, Sarah Day, at [sday@asbe.org](mailto:sday@asbe.org).



## WHAT OUR MEMBERS SAY

“What we have initiated is a wonderful example of industry member collaboration and ASB management coming together in support of our industry's future.”

— Ash Gurney on ASB's new Education Hub, chair of ASB's Education Committee and Key Account Technical Services Manager for Dawn Foods.



### **BakingTECH Registration Closes Soon!**

BakingTECH advance registration deadline is February 16th. Save \$150 on registration and confirm your stay at the conference hotel in Chicago for premium networking and ultimate convenience to/from educational sessions. Support ASB by booking at the conference hotel using our special room block.

[Register Here!](#)

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THANK YOU FOR SPONSORING BAKINGTECH 2024!

## Upcoming Events

February 26 & 27

### Society of Bakery Women

Connect with women in the baking industry at SBW's upcoming events in Chicago! Socialize with peers at the Networking Cocktail Reception in the fabulous Conrad Hilton Suite on Monday during BakingTECH, and then start off your Tuesday with the annual brunch featuring students from baking programs around the country.

[Save your spot](#)

February 28

### KSU-FSU Alumni Breakfast

Catch up with fellow Bakery Science and Management alumni. Happening 7-8:30 am on the Wednesday of BakingTECH, make sure to reserve your spot!

[Sign up here](#)

February 29

### ATBI Early Bird Breakfast

Wrap up BakingTECH with a time to network and hear from guest speaker Phil Villapiano, former professional football player and Super Bowl champion.

[Reserve now](#)

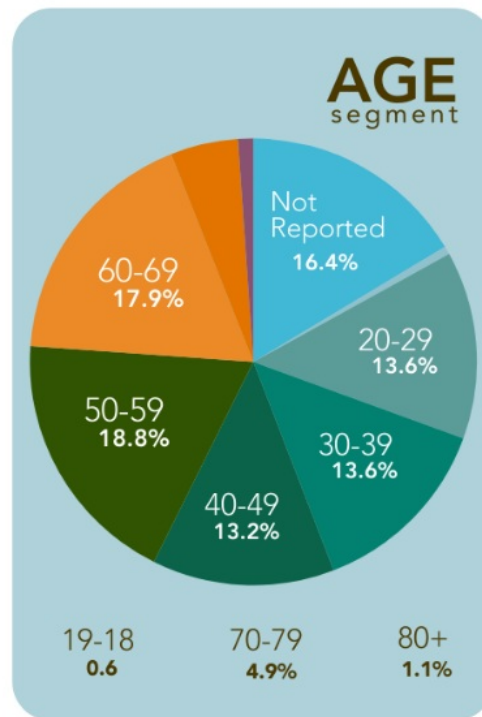
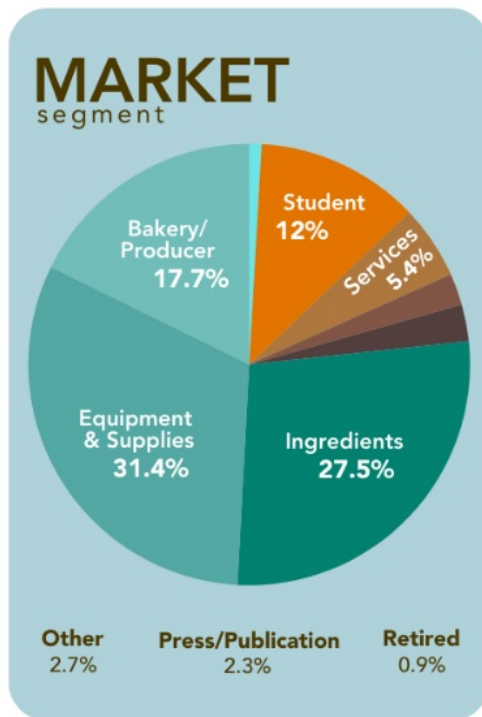
March 12

### ASB Education Webinar

Join us for an exclusive ASB webinar introducing our new Education Hub! Delve into the exciting learning opportunities designed to elevate your baking expertise with our Director of Education, Sarah Day.

[Register today](#)

## ASB Membership: By the Numbers



**70%** Professional & Lifetime Members

**30%** Young Professional & Student Members

## 2024 Rising Baker Award Winner Announced

Congratulations to **Catherin Herrera**, this year's Rising Baker Award winner! An accomplished baker with an impressive background in R&D and technical support, she is also dedicated to developing the next generation of bakers. Catherin demonstrates a passion for the industry and exploring innovative solutions that embodies the mission of this award. Join us in recognizing Catherin at the Future of the Baking Industry Luncheon, 11:45 AM – 1:15 PM, Feb. 28th at BakingTECH.



## Celebrating 100 Years

*Insights, thoughts, and updates to commemorate a centennial of ASB.*

Over the years, members gathered for a group photo and to recite the Bakers' Creed during the annual meetings held in gold-leafed ballrooms throughout the city of Chicago. You can likely imagine the beautifully set table (with breads and sweet goods served, obviously), and the gents with their neckties and the ladies with their coiffed hair and gloved hands.

And while our conference attire may have changed over the past 100 years, the gathering to celebrate community and break bread together hasn't. If you are joining us later this month in Chicago for the 100th Anniversary Celebration, we look forward to seeing you at the opening reception on Tuesday, Feb. 27. If it suits you, don attire from your favorite decade since ASB's founding in 1924. It will be a toe-tapping good time as we hear some of the best tunes from the last 100 years.



## Protecting Our Industry

*To keep you informed on important legislative and regulatory issues impacting our industry, ASB is partnered with the American Bakers Association to bring you timely updates.*

### **FDA Lists Regulations Under Development & Updates Priority Guidance Topics for Foods Program**

To increase transparency and assist stakeholders by highlighting its regulatory agenda, the U.S. Food and Drug Administration's Foods Program has posted a new [website](#) listing regulations it plans to publish by October 2024 and longer-term regulations it is prioritizing for publication at a later date. The FDA also updated the [list of guidance topics](#) that it is considering and expects to publish by the end of 2024. The list of guidance topics was last updated in July 2023.

The following five topics have been added to the list of guidance documents the FDA expects to publish by the end of December 2024:

- Notifying FDA of a Permanent Discontinuance in the Manufacture or an Interruption of the Manufacture of an Infant Formula; Draft Guidance for Industry
- Action Levels for Lead in Food Intended for Babies and Young Children: Guidance for Industry
- The Food Traceability Rule: Questions and Answers; Draft Guidance for Industry
- Hazard Analysis and Risk-Based Preventive Controls for Human Food; Chapter 12: Preventive Controls for Chemical Hazards: Draft Guidance for Industry
- Voluntary Sodium Reduction Goals: Target Mean and Upper Bound Concentrations for Sodium in Commercially Processed, Packaged, and Prepared Foods (Edition 2): Draft Guidance for Industry

## Calling All SMEs for Webinar Series!

ASB and IFT are working together on a new webinar series this spring and we are looking for subject matter experts! Do you have an interest or specialty in any of the following topics and fancy presenting to your industry peers?

- High Protein in Baked Goods
- Reduced Sugar/Sugar Replacers
- Gluten-Free Baked Goods

Fill in [this interest form](#) or email questions to [sday@asbe.org](mailto:sday@asbe.org)



## **Anthony Turano**

**Vice President of Administration**

**Turano Baking Company**

This month we celebrate Anthony Turano, 2014/2015 ASB Board Chair and Finance Committee Chair since 2019. He helped write the 2016 Strategic Plan that still guides and influences our work today. He's always been generous with his time and support of ASB as well as the various baking industry organizations he supports and the individuals who make it a community of dedicated peers.

Anthony graduated from Cornell University's School of Hotel Administration with a BS in Hospitality in 2004 and earned an MBA with Honors in 2012 from the University of Chicago's Booth School of Business. But before joining the family baking business Anthony previously worked as a commercial real estate broker serving development in the Chicagoland area. Since joining Turano Baking Company in 2007, Anthony has been responsible for construction of several bakeries throughout the country, and various other disciplines as the company has grown. Today he is VP of Administration overseeing Real Estate, Construction, Information Systems, Financing, Sustainability, and Administrative Processes throughout the organization.

From his ASB Board Chair [address to the membership](#) at BakingTECH in 2014 he aptly pointed out, "The information and tools that you take from this meeting will help you effectively and efficiently manage change in your organization and allow you to put more focus on the future and planning for success." His theme then, "Engage the Future: People-Products-Processes," is just as relevant today as it was then.





## Sign Up Now for Free Subscriptions to Powerful Snack & Bakery Industry Content!

*Snack Food & Wholesale Bakery* offers two great ways to gain business -building knowledge:

- The monthly **SF&WB eMagazine** covers the latest trends around products, ingredients, equipment, technology, and packaging.
- Our **eNewsletter**, the Weekly Mix, delivers up-to-the-minute news on products, plant activities, and operations by snack and bakery producers.

**WE LOOK FORWARD TO SERVING YOU!**

### #ASBOnTheRise

Show your support on social media by using “#ASBOnTheRise.” Even though we have a century of baking under our belt, we’re just getting started.

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