2017 Science Forum Schedule

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Tuesday, April 18th

7:00am – 5:00pm	Registration Open
10:00am– 12:30pm	**Pre-Conference Session 1:** **Title:** Best Practices for Productive Engagement with Policy Makers **Description:** Who makes policy and how stakeholders can best engage with congressional staffers, legislators, administration officials and the regulatory agencies? What is impact of compromises made during the legislative process on the subsequent development and implementation of regulations? Speakers will use recent engagement examples such as FSMA, TSCA, cosmetics reform and nutrition initiatives to illustrate important principles including the need for effective communication, the value of clear objectives and knowing where compromise is possible, and the value of broad coalitions and 3rd party endorsements. Attendees of this session will come away with tools to help them more effectively engage with policymakers. **Moderator: Dan Christenson**, Director, Federal Government Relations and Regulatory Affairs, PepsiCo **Speakers: Mike Gruber**, Senior Vice President, Federal Affairs, GMA **Ricardo Carvajal** JD MS, Director, Hyman Phelps and McNamara **Beth Johnson**, MS, RD, Principal and CEO, Food Directions **Lynn Bergeson**, Managing Partner, Bergeson & Campbell PC
	Pre-Conference Session 2: **Title:** Allergens and Consumer Perspectives **Description:** This pre-conference session will focus on the consumers' perspective of interactions with companies on the topic of food allergens. In particular, this session will focus on the food allergic community's perspective on the level of transparency provided to consumers when there are allergen specific recalls/consumer advisories or inquires from consumers to a company's customer service line. In addition, attend this pre-conference session to hear more about their current view on pre-cautionary labeling and SmartLabel. This pre-conference session will feature the leading consumer groups representing the food allergic community. **Moderator: Kristen Spotz**, **Science Manager Food Safety and Quality Assurance, GMA** **Speakers from Allergen Specific Consumer Groups:** **Scott Riccio**, SVP, Education & Advocacy, Food Allergy Research & Education (FARE) **Lynda Mitchell, MA**, Chief Operating Officer, Kids With Food Allergies **Caroline Moassessi,** Product Review Editor , Allergic Living magazine **Wrap-up and Industry Perspective:** **Scott Hegenbart**, Manager, Scientific Affairs Conagra Brands, Inc.

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	Pre-Conference Session 3: **Title:** Food Safety in Low Moisture Foods **Description:** *Salmonella* and other pathogens continue to be of concern in low moisture foods. This workshop will focus on: - Pathogens of concern and affected products - Potential pathogen sources and vectors for product infection - U.S. and international regulatory requirements - Validation requirements in heat processed low moisture foods - Leading industry practices for control of low-moisture food pathogens **Moderator and Speaker: Richard Podolak, Ph.D.**, Senior Scientist, Process Technologies, Grocery Manufacturers Association **Speakers: David Anderson**, Senior Science Advisor, Grocery Manufacturers Association Mike Hayes, Senior Vice President of Food Safety, Quality and R&D, Sovos Brands
12:30pm – 2:00pm	**Lunch On Your Own**
2:00pm – 4:30pm	**Pre-Conference Session 4:** **Title:** Product Import Boot Camp: Everything You Wanted to Know about Imports but We're Afraid to Ask **Description:** Do you have an understanding of the operational process for importing food into the United States? CBP's ACE (**A**utomated **C**ommercial **E**nvironment) system is the new primary system through which the trade community reports imports and exports and admissibility is fundamentally determined. Attend this pre-conference session to get all your burning questions answered regarding ACE and imports. As part of this session we will discuss the following topics: CBP's versus FDA's authority over imports, import entry process, examination and sample collection of imports, import alerts, changes to the import entry process with FSVP, and FDA's oversight of importer compliance with FSVP. **Moderator and Speaker: Domenic Veneziano**, Independent FDA Regulatory and Strategic Consultant, Veneziano Consulting, LLC **Speakers: Andrew J. Seaborn**, Office of Enforcement and Import Operations, FDA**Gayle Gehrman**, Supervisory Consumer Safety Officer in the Division of Compliance Systems, Office of Enforcement and Import Operations, FDA **Michael E. Lahar, LCB, CCS, CES,** *Corporate Compliance Manager,* A.N. Deringer, Inc.
	Pre-Conference Session 5: **Title:** Current Leading Practices in Sanitation and Environmental Monitoring Programs **Description:** What are the current leading practices for Sanitation and Effective Environmental Monitoring Programs? How are companies preparing for FDA's "swab-a-thons"? Hear from outside counsel and industry experts on how they are implementing risk based sanitation and environmental

	monitoring programs. **Moderator: Warren Stone,** Senior Director, Science Policy, Compliance and Inspection, Grocery Manufacturers Association **Speakers:** **Joseph A. Levitt**, Partner, Hogan Lovells US LLP **Joe Stout,** President, Commercial Food Sanitation, LLC **Joe Meyer**, Associate Director, Food Safety and Regulatory Affairs The Kraft Heinz Company
	Pre-Conference Session 6: **Title:** The Impact of Advances in Biotechnology and Plant Breeding Innovation **Description:** The use of gene editing in foods has already begun. The ability to alter DNA precisely, quickly, and inexpensively with gene editing techniques such as CRISPR could bring fundamental changes to the food system. What do of these changes mean for food manufacturers? The session will begin with an explanation of "traditional" breeding, genetic engineering, and gene editing. Attendees will hear perspectives on the opportunities and challenges from the application of gene editing to food and agriculture. Speakers will highlight how recently proposed and anticipated future changes to regulation, including mandatory disclosure, could impact the adoption and application of these technologies. Amid increasing efforts to provide transparency, participants will discuss ideas with the panel on how manufacturers can best communicate the use of these techniques with their consumers going forward. **Moderator: Denzel McGuire**, Executive Vice President, Government Affairs, GMA **Speakers:** **Greg Jaffe,** Director of the Project on Biotechnology, Center for Science in the Public Interest **Randal Giroux**, Vice President, Food Safety, Quality and Regulatory, Cargill **Clint Nesbitt**, Ph.D., Director, Regulatory Affairs, Food & Agriculture, Biotechnology Innovation Organization **Terri Moore**, The Center For Food Integrity **Wayne Parrott**, Professor Crop & Soil Sciences, University of Georgia
5:00PM-6:00PM	Reception Hosted by the GMA Science and Regulatory Affairs Committee (By Invitation Only) North Gates Grill
5:00-7:00 PM	**Biotechnology (BIO) Committee Meeting-**South American

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Wednesday, April 19th

6:30 am – 5:00 pm	Registration Open
6:30am—6:30pm	**SEF Silent Auction** GMA Science and Education Foundation (SEF) are holding its second annual Silent Auction at this year's Science Forum! All proceeds from the auction will go to support state-of-the-art research, middle school food science education, a fellowship program for advanced food safety graduates and high impact domestic and international training programs for the food, beverage and consumer products industry.
7:30 am – 8:30 am	Continental Breakfast with Exhibitors
8:30am – 10:30am	**Opening Keynote Address and General Session** **Title: The Major Trends Affecting the CPG Industry and How Innovation Will Enable Companies to Grow** **Description:** This session will discuss changes in consumer values and how they are influencing purchasing decisions in the stores, as well as explore how innovation can help companies adjust and compete in this time of evolving consumer desires. **Moderator and Speaker: Randolph Burt**, Partner, A.T. Kearney, Inc **Speakers:** **Mike Robach**, Vice President, Corporate Food Safety, Quality & Regulatory Cargill **Rick Brindle**, Vice President, Industry Development, Mondelez International, Inc. **Sara Mortimore**, Vice President, Product Safety, Quality Assurance and Regulatory Affairs Land O'Lakes, Inc.
10:30am—11:00am	**Networking Break**
11:00am – 12:00pm	**Signature Session 1:** **Title**: Food Companies in the Cross Hairs: The Department of Justice is Amping Up Criminal Enforcement Against Those in the Food Industry **Description:** The Department of Justice, at the highest levels, have announced significant increased criminal enforcement initiatives against companies in the food industry, and DOJ's recent prosecutions and investigations involving food companies demonstrate that our industry is facing a new reality. Come learn what DOJ is actually doing, the DOJ enforcement standards being applied against food companies, and what you and your company can do to avoid being the next target of prosecution. **Moderator: Joe Levitt**, Partner, Hogan Lovells US LLP **Speakers: Doug Fellman**, Partner, Hogan Lovells US LLP **Michael Blume**, Director, Consumer Protection Branch, Department of Justice
	Signature Session 2:

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	Title: Stakeholder Dialog on Consumer Confusion about Nutrition **Description:** In this session we will invite stakeholders with a range of backgrounds to engage in a discussion on consumer confusion about nutrition. This moderated panel discussion will address consumer confusion and the impact on their dietary choices. In addition, the panelists will identify approaches to help resolve the confusion through credible, reliable nutrition advice. **Moderator: Sally Squires**, Senior Vice President and Director of Health and Wellness Communications, Powell Tate, DC **Speakers: Hank Cardello**, Senior Fellow & Director, Obesity Solutions Initiative, Hudson Institute **Shelley Maniscalco**, MPH, RD, President, Nutrition On Demand **Barbara Schneeman**, Ph.D., Emeritus Professor of Nutrition, UC Davis **Stephanie Scarmo**, PhD, MPH, Officer, Health Programs, The Pew Charitable Trusts
	Signature Session 3: **Title:** Ingredient Disclosure and Transparency **Description:** The innovative SmartLabel™ technology initiative by leading food, beverage, and consumer products companies will enable consumers to easily access detailed information about thousands of products. Consumers want an increasing amount of information about their food, beverage, household and personal care products. SmartLabel™ puts much more information than ever before right at their fingertips. Consumers want to know about what they are purchasing- when they want to know it. Consumers can access SmartLabel™ at home or on the go while making their shopping list- and when they are in the store. SmartLabel™ can enable consumers to learn more about how their food is produced, how animals are treated and how their fish was caught – more information than can fit on a package label. **Speaker: Jim Flannery**, Senior Executive Vice President, Operations, and Industry Collaboration Grocery Manufacturers Association **Steven Mavity**, Senior Vice President, Technical Services & Corporate Quality, Bumble Bee Foods, LLC **Patrizia Barone**, Ph.D., Regional Regulatory Affairs Vice President, North America and Global Foods & Refreshment, Unilever
12:00pm-12:15pm	Walk Time
12:15 pm – 1:30 pm	**Keynote Luncheon Speaker:** **Title:** Regulatory Landscape at FDA Under a New Administration **Description:** FDA will provide an update on the agency's current regulatory agenda and what industry can expect to see moving forward. **Speaker: Mickey Parish Ph.D.**, Senior Science Advisor, Office of the Center Director, *FDA*
1:30pm – 1:45pm	Walk Time
1:45pm – 3:15pm	**Breakout Session 1: Nutrition Track**

	Title: Global Health Recommendations and their Impact on Policies in the U.S. **Description:** This session will explore how developments and nutrition policy recommendations in international organizations such as the World Health Organization (WHO) impact policies in the United States. Despite evidence gaps, recommendations increasingly target certain types of products based on nutrient profiling, with limited opportunities for public engagement. These recommendations often result in local, national, or regional restrictions on food and beverages. Such recommendations to-date have targeted foods and beverages with sugars and increasingly target foods and beverages deemed "ultra-processed." Through two case studies of sugars and "ultra-processed" this session will explore what has happened, what may be coming next, and how to engage. **Moderator: Debra Miller, Ph.D.**, Director of Science & Regulatory Affairs The Hershey Company **Speakers: Melissa San Miguel**, Senior Director, Global Strategies, GMA **Mandy Hagan**, Esq., Vice President State Affairs and Grassroots, GMA **Janet Collins-Past President of IFT** P. Courtney Gaine, Ph.D., RD, President and CEO, The Sugar Association, Inc.
	Breakout Session 2: **Title:** Proposition 65 – Current & Emerging Issues **Description:** The Safe Drinking Water and Toxic Enforcement Act of 1986, also known as Proposition 65, was enacted as a ballot initiative in California in November 1986. The purpose of Prop 65 is to notify consumers through warning labels that they may be exposed to chemicals "known to the state to cause cancer and/or reproductive toxicity." The regulation has been a topic of much controversy and confusion and in order for companies to do business in California it is imperative for food, beverage, and consumer product manufacturers to understand Prop 65's many implications and its potential impact on manufacturing processes. Over this 90 minute session our expert speakers will talk about the current litigation and regulatory environment, emerging issues, and challenges that manufacturers face throughout the supply chain. **Moderator:** **Kelly Magurany**, M.Sc., DABT, Principal Research Scientist – Toxicology, ConAgra **Speakers:** **Trenton H. Norris**, Senior Partner, Arnold & Porter LLP **James R. Coughlin, Ph.D.,** President & Founder, Coughlin & Associates **Christopher B. Guay**, Regulatory Fellow, The Procter & Gamble Company **Michael R. Gruber** , Senior Vice President, Federal Affairs, Grocery Manufacturers Association
	Breakout Session 3: **Title:** Key Issues and Strategies to Prepare for Inspections under FSMA's Preventive Controls for Human Food **Description:** With Preventive Controls for Human Food inspections now underway, industry is beginning to observe trends with inspections that are enabling industry to improve current programs

	and documentation management practices in addition to becoming prepared for future inspections. Guest speakers will share a highlight of trends seen during these early inspections; such as the types of records FDA is requesting and what outcomes are being seen associated with the first round of FSMA inspections. **Moderator: Samantha Cooper,** Manager, Food Safety and Quality Assurance, Grocery Manufacturers Association **Speakers: Elizabeth Fawell**, Counsel, Hogan Lovells US LLP **Cindy Kruger,** Legal Senior Director, Food Safety & Regulatory, PepsiCo **Priya Rathnam**, Supervisory Consumer Safety Officer, Division of Enforcement, Office of Compliance, CFSAN, FDA **Jill Hoffman**, Americas Senior Quality Systems Manager, McCormick & Co., Inc.
	Breakout Session 4: **Title:** Global Antimicrobial Resistance Policy Landscape **Description:** Antimicrobial resistance (AMR) is an increasingly high profile issue in multiple international organizations. While there are a wide range of scientific views on the relative contributions to AMR of antimicrobial use in humans and animals, health activists, some countries, and some international organizations are increasingly focused on the human impact of foodborne residues resulting from antimicrobial use in animals, particularly livestock. **Moderator:** Mike Robach, Vice President, Corporate Food Safety, Quality & Regulatory Cargill **Speakers:** Dr. Shabbir Simjee, Principal research Scientist at Elanco **William T. Flynn, D.V.M., M.S.** Deputy Director for Science Policy, CVM **Jacque Matsen**, Senior Vice President, Food and Agribusiness, FleishmanHillard
3:15pm – 3:45pm	**Networking Break**
3:45pm – 5:15pm	**Breakout Session 1:** **Title:** Application of Health Outcomes Data to Policy Development **Description:** Epidemiological data is increasingly being used to justify/support the development of policies that aim to improve public health. What are the strengths of epidemiological data? How do challenges around assessing intake monitoring changes in exposure over time present limitations to the application of epidemiological data? How might these limitations be overcome? This session will examine how health outcomes data on diseases such as cardiovascular disease or cancer is increasingly applied in the formation of policy. **Moderator: Richard Lane, Ph.D.**, DABT, Director of Corporate Scientific Affairs, PepsiCo **Speakers: Kevin C Maki**, Ph.D., CLS, FNLA, FTOS, FACN, President and Chief Science Officer, Midwest Biomedical Research: Center for Metabolic & Cardiovascular Health **Andrew Mente, Ph.D.,** MA, Associate Professor, Department of Health Research Methods, Evidence, and Impact, McMaster University

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	Carolyn G. Scrafford, Ph.D., M.P.H., Senior Managing Scientist, Chemical Regulation & Food Safety, Exponent
	Breakout Session 2: **Title: Current Issues in Recycled Packaging of Food and Consumer Goods** **Description:** **Moderator: Devon Hill**, Partner, Keller& Heckman LLP **Speakers: Vanee Komolprasert, Ph.D.**, P.E., Consumer Safety Officer, Division of Food Contact Notifications, FDA **Kendra Martin**, CAE, IOM, Senior Director, Industry Affairs for the Plastics Industry Association **Paul Schutes**, Executive Director, Recycled Paperboard Alliance, Recycled Paperboard Technical Association
	Breakout Session 3: **Title:** FSMA Supply Chain Management - Preventive Controls and Foreign Supplier Verification Programs Requirements **Description:** This session will provide an overview of current leading practices associated with compliance with the supply-chain program requirements of the FSMA Preventive Controls for Human Food and Foreign Supplier Verification Programs final rules. Guest speakers will address current industry discussions with FDA on section 117.136 requirements for disclosure of hazards and written assurances, how industry is complying with regulations, and concludes with a discussion of the progress on educating FDA and industry on Foreign Supplier Verification Programs requirements. **Speakers: Maile Hermida**, Partner, Hogan Lovells US LLP **Bonnie Welshons**, Director, Quality and Regulatory Operations, Global XQM, General Mills **Jerry Wojtala,** Executive Director**,** International Food Protection Training Institute (IFPTI)
	Breakout Session 4: **Title:** Whole Genome Sequencing **Description:** Regulators are increasingly using whole genome sequencing for foodborne illness investigation and regulatory enforcement activities. Industry is at a cross roads on whether, and how, to use Whole Genome Sequencing. Questions to consider for industry prior to implementation include regulatory implications, contributing to Genome TrakR, and technological considerations. **Moderator: Joseph Levitt, Partner, Hogan Lovells US LLP** **Speakers: Anthony T. Pavel, JD**, Senior Food Lawyer, Cargill, Inc. **Martin Wiedmann, , Dr., med, vet, Ph.D.,** Gellert Family Professor in Food Safety, Cornell University **Steven Musser, Ph.D.**, Deputy Center Director - Scientific Operations, FDA **Tim Jackson, Ph.D** , Director of Food Safety , Nestlé North America
5:15pm – 5:45pm	**Networking Break**
5:45pm – 6:30pm	**Welcome Reception**

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6:30pm – 9:00pm	**Dinner with Entertainment** **Title:** WaterCoolers

Thursday, April 20th

7:00 am – 5:00pm	Registration Open
7:00 am – 3:30pm	SEF Silent Auction GMA Science and Education Foundation (SEF) are holding its second annual Silent Auction at this year's Science Forum! All proceeds from the auction will go to support state-of-the-art research, middle school food science education, a fellowship program for advanced food safety graduates and high impact domestic and international training programs for the food, beverage and consumer products industry.
7:30 am – 8:30am	Continental Breakfast with Exhibitors
7:30am-8:30am	Committee Lead Breakfast (*Invitation Only*): Room Statler AB
8:30am – 8:45am	Walk Time
8:45 am – 9:45 am	**Strategic Issues Session 1:** **Title:** **Talent Development for the Food industry: Considering An Innovative School Food Safety Science Curriculum, Community College Curricula and Apprenticeships for Better Informed Consumers and a Skilled Workforce** **Description:** Food safety education in the classroom has been fuelling discussions at industry gatherings by highlighting challenges in workforce recruitment, talent management and succession planning. Data from successful food safety education programs demonstrate that early introduction to food safety and science can catalyze an interest in food science as a career path and raise the awareness of young people for Science, Technology, Engineering and Mathematics (STEM) leading to exciting job opportunities. In addition to the attention being paid to the future workforce, many companies are developing training programs for their existing workforce as a means of creating and filling a pipeline of skilled employees. Successful workforce development programs such as apprenticeship programs can not only improve employee skills but also foster loyalty for the company. Participants of this session will be introduced to a school-based food safety education program, a community college curricula that focuses on practical job skills training and, efforts at Kroger in talent development and succession planning including an innovative employee apprenticeship program. **Moderator: Brian Bedard**, Executive Director, Science and Education Foundation, Grocery Manufacturers Association **Speakers:** **Jennifer Richards, Ph.D.**, Assistant Professor, Agricultural Leadership, Education, and Communications, University of Tennessee Knoxville

	Chris Reddy, Food, Beverage, and Natural Products Instructor, Industry Training, BioNetwork **Stacey Rose**, Human Resources & Labor Relations Senior Manager, The Kroger Co.
	Strategic Issues Session 2: **Title:** FSMA-Intentional Adulteration The Intentional Adulteration rule is a first of its kind, and requires companies to create and implement a food defense plan that must identify vulnerabilities and actionable process steps, mitigation strategies, and procedures for food defense monitoring, corrective actions and verification. Education and outreach are critical to successful implementation, and a longer compliance timeline has been provided for compliance with the IA rule. Are you ready to prepare and implement a food defense plan? Attend this session to hear a high level regulatory overview from FDA in addition to a number of food defense tools developed by FDA for the voluntary food defense program. An industry representative will also share existing foundational food defense programs industry currently has in place. **Moderator: Brian Hawkins, Ph.D., PMP**, Research Leader and Program Manager, Battelle **Speakers:** **Ryan Newkirk**, **Ph.D.**, MPH, Senior Advisor for Intentional Adulteration, FDA **Steven Mavity**, Senior Vice President, Technical Services & Corporate Quality, Bumble Bee Foods, LLC
	Strategic Issues Session 3: **Title: Fortifying Food Safety Programs with Next-Generation Sequencing** **Description:** Advances in Next-Generation Sequencing (NGS) allow retailers and manufacturers to I) Build stronger food safety programs through greater accuracy testing and lower cost solutions II)Verify supplier claims through authenticity testing, GMO verification, and other potential supplier fraud or mislabeling III) Accelerate R&D initiatives through microbiome testing & analytics for building the next generation of health foods and products. Find out how modern NGS technologies, backed by DNA food databases and augmented by machine-learning algorithms, can be deployed with great benefit to strengthen food safety programs and advance research initiatives. **Speakers**: **Martin Wiedmann, Dr., med, vet, Ph.D.,** Gellert Family Professor in Food Safety, Cornell University **Jan Weststrate, Ph.D.**, Senior Vice President R&D, Pepsico **Mahni Ghorashi**, Co-Founder, Clear Labs
	Strategic Issues Session 4: **Title:** **Description:** **Speakers:**
9:45 am—10:00am	**Networking Break**

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10:00 am – 11:00am	**Breakout Session 1:** **Title:** Implementation of Nutrition Label Reform **Description:** The FDA's 2016 nutrition labeling final rules present many challenges to companies both large and small as they begin to implement them. Panelists will help attendees understand what the outstanding issues are and suggest mechanisms to successfully navigate the implementation process. Some of the key areas we will examine include: Label declarations and documentation to demonstrate compliance (e.g. fiber, etc.), Management of ingredient suppliers, Consumer facing elements: labels claims and digital media **Moderator: Lisa J. Thorsten,** Director Global Regulatory Affairs, Campbell Soup Company **Speakers: John Szpylka, Ph.D.**, Scientific Affairs Director, Chemistry N.A. Mérieux NutriSciences **Bruce Levinson**, VP, Client Engagement, SGK, Inc **Elizabeth Salvo**, MBA Director Of Regulatory and Consulting Services, ESHA Research **Elizabeth J. Campbell**, Independent Advisor for Labeling and Claims, EAS Consulting Group, LLC **MaryJoy Ballantyne**, Associate, Covington & Burling, LLP
	Breakout Session 2: **Title:** Advances in Regulatory Science **Description:** Animal based studies have traditionally been used in toxicological testing primarily stemming from the lack of viable testing alternatives. However, for several decades, there has been a movement to strategically create efficient alternatives to animal testing that will not only enhance animal welfare but also decrease monetary costs of experimental testing. Current efforts by various U.S. agencies to bring these novel methodologies into the mainstream have been the focus of several research programs such as ToxCast and "Tox21". Examples of these alternatives include high-throughput (HTP) cell-based "-omics" technologies, in silico (e.g. QSAR) methodologies, and 3D "organ-on-a-chip" cell models. This session will focus on how these novel technologies are currently being implemented in regulatory science and what it could mean for getting your product approved in the near future. **Moderator: Laurel Fix, Ph.D.** , DABT, Head of Regional Regulatory Affairs Foods North America Unilever **Speakers:** **Thomas Hartung, MD, Ph.D.** , Professor, Johns Hopkins – Bloomberg School of Public Health **Suzanne C. Fitzpatrick, Ph.D., DABT, ERT,** Senior Advisor for Toxicology, US Food and Drug Administration
	Breakout Session 3: **Title:** FSMA's Sanitary Transportation of Human and Animal Food-How Have you Prepared with Compliance being Due this Month?

	Description: This month is the compliance date for FSMA's Sanitary Transportation of Food rule. Come to this breakout session to hear from members of the transportation industry on how they have prepared to comply with all the requirements of this rule. Ask your last minute questions and have an opportunity to engage with the transportation industry as part of this session. **Moderator: Kristen Spotz,** Senior Manager, Food Safety and Quality Assurance, GMA **Speakers:** Brian Eyink, Senior Associate, Hogan Lovells **Jon Samson**, *Executive Director*, Agricultural & Food Transporters Conference, American Trucking Associations, Inc. **Michael Kashtock, Ph.D.**, Consumer Safety Officer, Division of Plant and Dairy Food Safety, Center for Food Safety and Applied Nutrition at FDA **Sarah Yurasko**, Assistant General Counsel, Association of American Railroads (AAR)
	Breakout Session 4: **Title:** Perspectives on Ready To Eat vs. Not Ready To Eat **Description:** Include a discussion on ready to eat and not ready to eat foods, including how they are defined, handled in food safety and HACCP plans, and the role cooking instructions play in these products. Will include regulatory and industry perspectives. **Moderator: Elizabeth Fawell,** Counsel, Hogan Lovells US LLP **Speakers:** **Mickey Parish,** Ph.D., Senior Advisor, Office of Food Safety, FDA **Deann Akins-Lewenthal, Ph.D.,** Director of Microbiology & Food Safety, ConAgra Brands **Scott Hood, Ph.D.,** QRO Global Food Safety and Regulatory Affairs, General Mills **William K. Shaw, Jr. Ph.D.,** Director, Risk, Innovations, and Management Staff, USDA/FSIS/OPPD
11:00am – 11:30am	**Networking Break**
11:30am-12:30pm	**Breakout Session 1: Nutrition Track** **Title:** Managing Conflicts of Interest in Panels **Description:** Conflicts of interest and bias must be managed in all types of panels, especially in industry-funded GRAS review panels as well as federally funded advisory panels. What are the key factors that can help assure that panel deliberations are transparent and the outcomes trustworthy? This session will explore how industry manage conflicts of interest in the development of GRAS panels, how federal agencies manage conflicts of interest in their advisory panels, and what each could learn from one another. **Moderator:** **DeAnn Liska, Ph.D., Senior Director, Nutrition and Scientific Affairs, Merieux NutriSciences** **Speakers:** **Dennis M. Keefe, Ph.D.,** Director, Office of Food Additive Safety, CFSAN, FDA

	Joya Chowdhury, MPH, Senior Coordinator, USPSTF Task Force Program Agency for Healthcare Research and Quality
	Breakout Session 2: **Title:** Evaluating Risks and Benefits of Human Exposure to Nitrate in the Context of Current Regulatory Benchmarks **Description:** New research shows that nitrate has a physiologic role on the cardiovascular system and can influence exercise performance. Classic toxicology, however, limits intake because of concerns about general toxicity seen in animal studies and methemoglobinemia historically seen in some infants. This concern limits how much can be consumed. A recent evaluation of the toxicology of nitrate shows that better animal studies are available for setting an ADI and the sentinel studies in infants are seriously flawed. This session will cover the latest review of nitrate toxicology, expose to the ion, and describe the totality of evidence that should be used for setting an ADI. **Moderator: Daniele Wikoff, Ph.D.**, Health Sciences Practice Leader, *ToxStrategies, Inc.*. **Speakers: Nathan S. Bryan, Ph.D.,** Adjunct Associate Professor, Baylor College of Medicine, Dept. of Molecular and Human Genetics **Hyoung S. Lee, Ph.D.**, Regulatory Review Chemist, Office of Food Additive Safety (OFAS), FDA **James R. Coughlin, Ph.D.**, President, Coughlin & Associates
	Breakout Session 3: **Title:** FSMA Guidance Documents and Implementation **Description:** Includes a discussion on *Listeria* Guidance and other FSMA related guidance documents recently released. **Moderator: Warren Stone,** Senior Director of Science Policy, Compliance and Inspection, GMA **Speakers:** Joe Levitt, Partner, Hogan Lovells US LLP **Joe Meyer**, Associate Director, Food Safety and Regulatory Affairs The Kraft Heinz Company **Tim Freier, Ph.D.,** Division VP, Scientific Affairs, Mérieux NutriSciences
	Breakout Session 4: **Title:** Advancements in Foreign Material Detection **Description:** There is an ever increasing demand from consumers and regulation to ensure the safety and quality of products. The risks of foreign material contamination are present in every manufacturing facility regardless of product category. Metal detection and X-ray inspection systems can identify non-conforming/contaminated products and reject them from the production line. This session will cover the capabilities and limitations of each system type as well as highlight the benefit of inspections from raw material to final packaging to reduce waste and improve efficiencies.

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	Moderator: Khalid Abdelrahim, Ph.D., Manager, Thermal Processing / Process Authority Nestlé USA, Inc. **Speakers:** **Robert Rogers**, Senior Advisor for Food Safety and Regulations, Mettler Toledo **Martin Lymn**, General Sales Manager, Peco-InspX
12:30pm – 1:30pm	**Luncheon Speaker: Title:** EPA Update on Toxic Substances Control Act (TSCA) Implementation Activities **Description:** During this luncheon you will hear a brief overview of activities related to implementation of the recently amended Toxic Substances Control Act (TSCA), as well as what upcoming TSCA-related activities to expect in the near and longer term. **Speaker: Wendy Cleland-Hamnett**, Acting Assistant Administrator for EPA's Office of Chemical Safety and Pollution Prevention (OCSPP)
1:30pm – 1:45pm	**Walk Time**
1:45pm – 3:00pm IDX/Fish-bowl	**IDX Description:** *We are excited to announce the rejuvenation of our Idea Exchange Program! This year, the Idea Exchange will be staged in a "fishbowl" format allowing all attendees to participate in interactive, intimate and informal discussions around industry "hot topics", critical issues or simply sharing of ideas and information from a variety of perspectives.*
	Title: Ingredient Safety Track **Facilitator: Manojit Basu**, Ph.D., Consumer Product Safety & Regulatory Affairs, GMA
	Title: FSMA Track **Facilitator: Shannon Cooksey**, Vice President, Science Policy and Program Management, GMA
	Title: Nutrition track **Facilitator: Mary Christ-Erwin**, Partner, Porter Novelli
	Title: Technical Food Safety Track **Facilitator: Akhila Vasan Ph.D.**, Scientific Programs Manager, GMA's Science and Education Foundation
3:00pm – 3:30pm	Networking Break
3:30pm – 4:30pm	**Closing General Session** **Title: A Look Back and A Look Forward – What Does the Future Hold for the Food Industry** **Description:** How did the last year of an administration impact activities and priorities in the various agencies? What political transitions are we seeing with a new administration, what can be expected and how will this affect the FDA and USDA? This panel discussion will highlight what's to come in the regulatory landscape and the overall impact of congressional change on the food industry. **Moderator:** **David Orgel**, Principal, David Orgel Consulting LLC **Speakers:** **Joseph Levitt,** Partner, Hogan Lovells US LLP **Ricardo Carvajal, J.D., M.S.,** Director, Hyman, Phelps & McNamara, P.C.

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Friday, April 21st

7:00am – 1:00pm	Registration Open
7:00am – 8:00am	Breakfast On Your Own
8:30am – 12:30am	Science and Regulatory Affairs Council Executive Committee (SRAC EC)
8:30 am – 11:30am	Nutrition Health & Labeling (NHL) Committee Chemicals Management (CMC) Committee –Personal Care Household Products (PCHP) Regulatory Inspections & Compliance (RICC) Committee Microbiological Safety (MSC) Committee
11:30am – 1:00pm	Lunch On Your Own
1:00pm – 4:00pm	Science and Regulatory Affairs Council (SRAC) Chemicals Management (CMC) Committee – Food Processing Technologies Committee (PTC)Food Allergens (FAC) Committee