



# Food Ingredient Technology Course

## February 27<sup>th</sup>, 2024

DoubleTree Hilton Hotel Seattle Airport

**Early Registration Fees by February 5<sup>th</sup>, 2024: \$250/person – Includes Suppliers Night**

**Registration Fees after February 5<sup>th</sup>, 2024: \$295/person – Includes Suppliers Night**

Visit our [website](#) to register online and more information!

For more information about Suppliers Night [visit Cascadia IFT website](#).

### Navigating New Food Safety Regulations through Ingredient Functionality

#### Program Schedule\*

- 8.00 a.m. to 8.15 a.m. **Introductions and Kick-off**
- 8.15 a.m. to 9.15 a.m. Updates on FSMA Food Safety Regulations  
Claudia Coles, SPA, Seattle, WA, and FSPCA Committee Member
- 9.15 a.m. to 10.15 a.m. Food Fraud and Food Defense as it Relates to Food Ingredients and Product Development  
Megan Francies, Lamb Weston, Inc.

#### **Coffee Break – 15 min (Coffee, Tea, and Light Refreshments Provided)**

- 10.30 a.m. to 11.30 p.m. Strategies for Reformulating Foods for Changing Regulations  
(Colors, Salt, Sugars, Oils/Fats, and others)  
Jamie Reeves, Mattson, Inc.

#### **Lunch Break – 30 min (Lunch Provided)**

- 12.00 p.m. to 1.00 p.m. Strategies for Reformulating Confectionary Foods  
TBD
- 1.00 p.m. to 2.00 p.m. Strategies for Reformulating Baked Food Products  
(Oils/Fats, Colors, and others)  
Wanda Jurlina, IMCD
- 2.00 p.m. to 3.00 p.m. Strategies for Reformulating Shelf Stable/Frozen Foods  
Kristen Sparkman, CuliNEX, LLC

#### **Coffee Break – 15 min (Coffee and Tea Provided)**

- 3.15 p.m. to 4.00 p.m. Panel Discussion (Q&A with the day's speakers)
- 4.00 p.m. to 4.15 p.m. **Certificates, Evaluations, Raffle Drawings, and Adjourn**

\*PS: There may be changes in the schedule.