Food Diversity Innovation Program Symposium

"Current Trends in the Food Industry- Challenges and Strategies"

In conjunction with Longhorn IFT Annual Supplier's Night
Nov. 17, 2022
Venue: Rooms-Hamilton and Lebanon
Embassy Suites Dallas-Frisco Hotel, 7600 John Q. Hammons Drive, Frisco, Texas 75034

PROGRAM

8:30 a.m. - 9:00 a.m.  Registration and Coffee

9:00 a.m. - 9:15 a.m.  Welcome and Introduction, Joseph Awika, Ph.D. (Department Head, Food Science and Technology, Texas A&M University)

9:15 a.m. - 9:45 a.m.  Clean” and “simple” formulations: What consumers want and what's on the market. Lynn Dornblaser (Director, Innovation & Insight, Mintel)

9:45 a.m. - 10:30 a.m.  Supply Chain Issues in the Food Industry. Jillian McKenny (Supply Chain Director, Cargill Starches, Sweeteners and Texturizers North America) and Debbie Lang (Sr. Supply Chain Director, Cargill Starches, Sweeteners and Texturizers)

10:30 a.m. - 11:00 a.m.  "Near-/ Re-shoring Considerations for Food Supply Chain Resilience: Striking a Balance” Gregory Pompei, Ph.D. (Director, Cross Border Threat Screening and Supply Chain Defense, A DHS Center of Excellence)

11:00 a.m. - 11:30 a.m.  Functional Ingredient with Relevance to Halal Food Products. Susanne Talcott, Ph.D. (Associate Professor, Department of Food Science and Technology, Texas A&M University)

11:30 a.m. - 12:00 p.m.  Role of Food Scientists in Religious Food Supply Chain. Mian Riaz, Ph.D. (Associate Department Head, Food Science and Technology, Texas A&M University)

IFANCA-Student Poster Session and Announcement of Winners
A little about our speakers

**Lynn Dornblaser**
Director of Innovation and Insight-Mintel

Lynn Dornblaser brings more than 30 years of product trend knowledge to her work at Mintel, which she joined in 1998. She applies her unique perspective on the market and new product development to tailored client research and to extensive public speaking.

Prior to joining Mintel, Dornblaser covered new product trends at several trade magazine publishing companies, as editor and editorial director of publication New Product News. She has been quoted by major US news organizations, including *The Wall Street Journal, USA Today, The New York Times,* and CNN. In addition, Dornblaser has also served as keynote lecturer and speaker for numerous industry groups and sales forums. Dornblaser holds a BS in Journalism from the University of Illinois and has also contributed to a textbook on new product development. She can usually be found in the aisles of a supermarket somewhere in the world.

**Jillian McKenny**
Supply Chain Director, Cargill Inc.

Jillian McKenny is the Supply Chain Leader for Cargill Starches, Sweeteners, and Texturizers North America where she is responsible for the success of the extended supply chain team. She joined Cargill in 2006 and has held multiple positions in Cargill’s Food Ingredients and Bio industrials division, as well as roles in Cargill’s Energy, Transportation and Metals business. Jillian has a passion for leading people while also tackling complex supply chain issues. She holds a BS in International Business and Marketing from Bethel University and a MS in Supply Chain Management from Rutgers University. Jillian resides in Eden Prairie, MN with her husband and two children.
Debbie Lang joined Cargill in 2019 bringing with her 28 years of Supply Chain experience. She spent most of her career in retail supply chain focused on logistics and import/export work. She is a licensed Customs Broker in the U.S. Debbie has had the opportunity to live and work in various places around the world including Shanghai, London, Istanbul Vancouver, and Mexico City. She resides in the Minneapolis, MN area and has two daughters, ages 21 and 18.

Dr. Gregory Pompelli

Dr. Greg Pompelli is the Director of the Center of Excellence for Cross-Border Threat Screening and Supply Chain Defense (CBTS), a Department of Homeland Security Center of Excellence

Prior to joining CBTS in January 2020, Dr. Pompelli served as the USDA the Associate Administrator of the Economic Research Service where he oversaw operations, and the Associate Director of the Markets and Trade Division where he directed economic analysis of domestic and international markets for grains, oilseeds, and animal products. Prior to his federal experience, he was an Associate and Assistant Professor in the Department of Agricultural Economics and Rural Sociology at the University of Tennessee. He started his career as a Loan Officer for the Sacramento Bank for Cooperatives, then moved to Sunkist Growers as an Economic Analyst. His has a BS in Agricultural Economics and Rural Sociology at Pennsylvania State University and an MS and PhD in Agricultural Economics at University of California Davis.
Dr. Susanne Talcott was awarded a Ph.D. in Nutrition from the University of Florida, Gainesville, FL, followed by postdoctoral studies in Pharmaceutics at the University of Florida. In 2008, she joined the Nutrition and Food Science Department as Assistant Professor where she teaches graduate and undergraduate courses in the areas of food analysis and pharmacometrics of food components to students in food science and nutrition. Dr. Talcott's research focuses on the translational applied investigation of absorption, intestinal microbial metabolism, and efficacy of botanical compounds with relevance to food industry and public health.

Dr. Mian N. Riaz joined Texas A&M University 30 years ago after completing his Ph.D. in Food Science from the University of Maine, USA. His first academic appointment was in 1992 at Texas A&M University, Food Protein R&D Center (FPRDC), where he was put in charge of the Food and Feed Extrusion Program and went on to become the head of the Extrusion Program and a member of the Graduate Faculty in the Food Science and Technology Program. He served as Director FPRDC from 2005 to March 31, 2020. (In 2016 name of the Center was change to Process Engineering R&D Center). Currently, he is the Director of Extrusion Technology Program, where he offers 5 courses every year in the field of food and feed extrusion through Professional & Continuing Education program, TEES Edge, Texas A&M University System. In Food Science and Technology Department he teaches one of the most popular courses “Religious and Ethnic Food” with more than 1000 students every semester. His research focused on processing foods using different technologies. He has published seven books, 27 chapters and more than 160 papers and given more than 600 talks in 60 different countries.