

# Commercialization Workshop

June 9-10<sup>th</sup>, 2022

St Paul Student Center  
2017 Buford Ave, St Paul, MN 55108  
North Star Ballroom



**Thursday, June 9<sup>th</sup>, 2022**

**7:15 – 8:00 am**

***Breakfast & Registration***

**8:00 – 8:35**

***Opening Remarks***

Pam Ismail, Professor and PPIC Director and Founder, University of Minnesota

**8:40 – 9:10**

***Keynote Speaker: What's the Secret Sauce to Successful Commercialization?***

Julie Simonson, VP of R&D Product Innovation, Schwan's Company

**9:15 – 10:05**

***Product Design for Current and Future Plant Based Consumers***

Dulce Paredes, Global VP of Consumer Insights and Market Research, Flavor Division, Takasago International Corporation

**10:05 – 10:30**

***BREAK & NETWORKING SESSION***

**10:35 – 11:20**

***Hydrocolloids: Ingredients for Success in Plant-Based Applications***

David Meyer, Technical Service Manager, CP Kelco

**11:25 am – 12:15 pm**

***Flavor of Plant Based Foods***

Mawele Shamaila, Senior Research Scientist Plant Based Proteins, Symrise

**12:15 – 1:15**

***LUNCH***

**1:20 – 2:05**

***Making the Most of Colorful Fruits and Vegetables in Plant Based Foods***

Marty Gil, Account Manager at GNT

**2:10 – 2:55**

***Best Practices of Process Scaleup***

Jay Pokorny, Innovation Group Leader, Extru-Tech, Inc

**2:55 – 3:20**

***BREAK & NETWORKING SESSION***

**3:25 – 4:10**

***Quality Systems in the Food Industry***

Ryan Burge, Supply Quality Manager, Campbell Soup Company

**4:15 – 5:15**

***Best Practices in Co-Manufacturer Selection and Procurement Management***

Adamson Wong, Director of Quality and Regulatory North America, Oatly

**6:30**

***Dinner Speaker: What do Graham Crackers, Little Women and Kellogg's Corn Flakes Have in Common?***

Seth Tibbott, Founder of Tofurky Company  
Banquet Hall, Double tree by Hilton Roseville, 2540 Cleveland Ave, 55113



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**Friday, June 10<sup>th</sup>, 2022**

**7:15 – 8:00 am**

***Breakfast***

**8:00 – 8:45**

***Regulatory and Labeling Considerations***  
Robbie Burns, Principal of Nutrition Implications LLC

**8:50 – 9:50**

***Regulatory Panel***  
Robbie Burns, Principal of Nutrition Implications LLC  
Maddie Cohen, Regulatory Attorney, The Good Food Institute  
Brent Kobielush, Director, Food Safety, The Acheson Group  
Alex Eapen, Director of the R&D, Scientific & Regulatory Affairs, Cargill

**9:50 – 10:15**

***BREAK***

**10:20 – 11:00**

***Intellectual Property for Non-Attorneys***  
Wendell Ray Guffey, Intellectual Property Attorney

**11:05 – 11:45**

***Financial Considerations for Your Plant Protein Business***  
Kimberly Frey, Lead Financial Analyst, Ingredion

**11:50 – 12:40 pm**

***Putting It All Together: Project Management***  
Chuck Johnson, Retired Marketing and R&D Executive

**12:40 – 1:45**

***Lunch and Closing Remarks***  
Pam Ismail, Professor and PPIC Director and Founder, University of Minnesota

