

PROCESS EXPO UNIVERSITY - September 15-18, 2015

Title	Speaker
<i>Advancements in Aseptic Processing and Packaging</i>	<i>Steve Smith, Purdue University</i>
<i>Alternative Technologies for Pasteurization & Sterilization of Foods</i>	<i>Tatiana Koutchma, Novel Food Sciences</i>
<i>Considerations for validation of thermal processes used in the manufacture of low moisture foods</i>	<i>Illinois Institute of Technology, Panel</i>
<i>Determining Product Shelf Stability and Shelf Life in Meat Products</i>	<i>Jeff Sindelar, University of Wisconsin</i>
<i>Different types of audits and how to prepare for them</i>	<i>Joe Cordray, Iowa State University</i>
<i>Dynamic Testing Packaged Food Products to Minimize Supply Chain Risk</i>	<i>Eric Hiser, ISTA</i>
<i>Extrusion Processing</i>	<i>Steve Weir, University of Nebraska</i>
<i>Food Allergen Control Strategies</i>	<i>Joseph Baumert, University of Nebraska</i>
<i>Food Incubators - Applying these Facilities and Other Programs to Grow Your Business</i>	<i>Lou Cooperhouse, Rutgers University</i>
<i>Food Industry Trends and Process Technologies - Differentiating Your Product in the Competitive Marketplace</i>	<i>Lou Cooperhouse, Rutgers University</i>
<i>Food Safety Considerations for cereal based products</i>	<i>Andreia Bianchini, University of Nebraska</i>
<i>Fresh Juices: Cold Pressed Revolution - Headlines, Challenges and Technological Innovations</i>	<i>Tatiana Koutchma, Novel Food Sciences</i>
<i>FSMA: How will it impact your business and how should you prepare?</i>	<i>Dr. Robert Brackett, Illinois Institute of Technology/AFFI</i>
<i>Hygienic Design of Food Processing Equipment – Opportunities for Improving Food Safety</i>	<i>Mark Morgan, University of Tennessee</i>
<i>Innovative Developments in Food Packaging</i>	<i>Loong-Tak Lim, University of Guelph</i>
<i>Manufacture of Fresh Sausages</i>	<i>Joe Cordray, Iowa State University</i>
<i>Microwave Food Processing Technology: An Overview of Current Research</i>	<i>Hosahalli Ramaswamy, McGill University</i>
<i>New packaging trends and their impact on in-package atmospheres: effect on food quality and safety</i>	<i>Eva Almenar, Michigan State University</i>
<i>Novel processing technologies for enhancing food safety</i>	<i>Illinois Institute of Technology, Panel</i>
<i>Part 1: Environmental and Product Testing Programs: Control and Prevention of Listeria monocytogenes</i>	<i>Donna Garren and Kelly Stevens, AFFI</i>
<i>Part2: Controlling Listeria monocytogenes: Sanitation and Sanitary Design in Frozen Food Facilities</i>	<i>Donna Garren and Kelly Stevens, AFFI</i>
<i>Processing Interventions to Inhibit Listeria in RTE Meat Products</i>	<i>Lynn Knipe, Ohio State University</i>
<i>Reducing Sodium in Meat Products</i>	<i>Lynn Knipe, Ohio State University</i>
<i>Sensory Analyses and QC of Processed Foods</i>	<i>Chris Kerth and Rhonda Miller, Texas A&M</i>
<i>Spoilage of Ready-to-Eat Processed Meats and Tips for Solving the Problems</i>	<i>Adam Borger, University of Wisconsin</i>
<i>Sustainable management of tomato processing wastes</i>	<i>Chris Simmons, UC-Davis</i>
<i>The Role of Packaging in Food Fraud Prevention</i>	<i>John Spink, Michigan State University</i>
<i>The Role of Processing in the Biophysics of Digestion - an InfantFormula Case Study</i>	<i>Michael Rogers, University of Guelph</i>
<i>Tracking and Trending HACCP Data</i>	<i>Lynn Knipe, Ohio State University</i>
<i>Training and applied research for the food manufacturing industry</i>	<i>Luis Garcia, Conestoga College</i>
<i>Ultraviolet Light Applications for Preservation and Purification of Heat Sensitive Beverages and Ingredients</i>	<i>Tatiana Koutchma, Novel Food Sciences</i>
<i>Understanding the tomato processing water-energy nexus to improve resource efficiency</i>	<i>Chris Simmons, UC-Davis</i>
<i>UV Light as a Complementary Sanitary Solution in Food Production</i>	<i>Tatiana Koutchma, Novel Food Sciences</i>
<i>Where have all the bakers gone?</i>	<i>Dave Krishock, Kansas State University</i>
<i>Automatización en el manejo de riesgos en alimentos procesados</i>	<i>Oscar Rodriguez Gonzalez, Rodriguez Gonzalez Services</i>
<i>Sistema de Costeo de Carne por Absorción de Pérdidas</i>	<i>Jesus Velazco</i>
<i>La Suavidad de la Carne de Bovino</i>	<i>Jesus Velazco</i>
<i>Corte de Canales de Bovino de Acuerdo a la Especificación de los E.A.U.</i>	<i>Travis O'Quinn, Kansas State University</i>
<i>El Color de la Carne Fresca</i>	<i>Melvin Hunt, Kansas State University</i>
<i>Diseño higiénico de equipos de procesamiento de alimentos</i>	<i>Oscar Rodriguez Gonzalez, Rodriguez Gonzalez Services</i>