



PROCESS EXPO 2017 Full Attendee Schedule

September 19-22, 2017

McCormick Place, Chicago, IL

Start	End	Event	Location
Tuesday, September 19			
8:00 am	5:00 pm	Registration Open	Grand Concourse Lobby
8:00 am	5:00 pm	Press Room/Speaker Ready Lounge	Room N228
8:00 am	6:00 pm	Coat Check	Ballroom S100C
9:00 am	9:30 am	Ribbon Cutting	Entrance to Grand Concourse Lobby
9:00 am	5:00 pm	Exhibit Hall Open	North Hall
9:00 am	5:00 pm	Virtual Reality Showroom	Booth(s) 3422 and 3425
9:30 am	10:30 am	Educational Session: Eat It, Don't Treat It!	Food Safety Theater - Booth 2712
9:30 am	10:30 am	Educational Session: Remove the Fat from Your Operations to Improve Efficiency and Reduce Costs	Educational Theater 2 - Booth 3328
9:30 am	10:30 am	Educational Session: Increased Productivity with Environmentally Responsible Non-Destructive Cleaning	Educational Theater 1 - Booth 2928
10:00 am	10:30 am	Meat Production Line Demonstration	Booth 4513
10:00 am	10:30 am	First-Timer's Orientation and Tour	Grand Concourse Lobby
10:00 am	10:30 am	Networking: Meet-Up with Bakery Professionals	Booth 2678
10:30 am	10:50 am	Feeding the Hopper: Learn What Your Supply Chain Really Encounters on its Journey through the International Transportation Process	Booth 3816
11:00 am	11:30 am	Bakery Production Line Demonstration	Booth 3019
11:00 am	11:30 am	Networking: Meet-Up with Small and Mid-Sized Meat Processors	Booth 2678
11:00 am	11:30 am	Networking: Meet-Up with New and First-Time Attendees	Booth 3009
11:10 am	11:30 am	Feeding the Hopper: Invisible Factor Affecting Your Food Processing Operations and How to Tame It	Booth 3816
11:00 am	12:00 pm	Educational Session: Considerations for Validation of Thermal Processes Used in the Manufacture of Low-Moisture Foods	Educational Theater 2 — Booth 3328
11:00 am	12:00 pm	Educational Session: The Food Safety Revolution: Shifting Landscape of Civil, Regulatory, and Criminal Exposure	Food Safety Theater — Booth 2712
11:00 am	12:00 pm	Educational Session: Turning Waste Streams into Value Streams in Dairy Processing Facilities	Educational Theater 1 — Booth 2928
11:00 am	1:00 pm	Chicago Food Sampler	Booth 4431
11:50 am	12:10 pm	Feeding the Hopper: Female Professionals in the Food and Beverage Industry	Booth 3816
12:30 pm	1:30 pm	Processor Spotlight: Richard Thompson — Breaking the Mold with Freshpet	Food Safety Theater — Booth 2712
12:00 pm	12:30 pm	Trend Study Press Conference/Lunch	Room N228
12:30 pm	1:30 pm	Educational Session: Business Is Better at the Speed of the Cloud	Educational Theater 2 — Booth 3328
12:30 pm	1:30 pm	Educational Session: FSMA Update for Processors	Educational Theater 1 — Booth 2928
12:40 pm	1:00 pm	Feeding the Hopper: Eliminating Foreign Material Contamination with the Drum Motor That Requires No Sprockets	Booth 3816
1:00 pm	1:30 pm	Meat Production Line Demonstration	Booth 4513

Tuesday, September 19, continued			
1:15 pm	1:35 pm	Feeding the Hopper: PVDF, a High-Performance Polymer Finding Applications in the Food Processing Industry	Booth 3816
1:30 pm	3:30 pm	Innovations Showcase Awards Judging and Voting	Booth 4624
1:50 pm	2:10 pm	Feeding the Hopper: Controlling Allergens in Your Plant	Booth 3816
2:00 pm	2:30 pm	Bakery Production Line Demonstration	Booth 3019
2:00 pm	2:30 pm	First-Timer's Orientation and Tour	Grand Concourse Lobby
2:00 pm	2:30 pm	Networking: Meet-Up with Other International Professionals	Booth 2678
2:00 pm	3:00 pm	Educational Session: Aseptic Processing and Packaging	Educational Theater 2 — Booth 3328
2:00 pm	3:00 pm	Educational Session: Milk Pricing 101	Educational Theater 1 — Booth 2928
2:00 pm	3:00 pm	Educational Session: Constructing an Equipment Hygienic Design Program	Food Safety Theater — Booth 2712
3:00 pm	3:30 pm	Networking 3: Meet-Up with Other Female Professionals in the Industry	Booth 2678
3:00 pm	3:30 pm	Meat Production Line Demonstration	Booth 4513
3:30 pm	4:30 pm	Educational Session: Dairy Facility Contamination Case Study	Educational Theater 1 — Booth 2928
3:30 pm	4:30 pm	Educational Session: How Do We Protect Food Processing Equipment from Potential Hazards?	Educational Theater 2 — Booth 3328
3:30 pm	4:30 pm	Educational Session: Futuristic Concepts for the Design of Pet Food Facilities	Food Safety Theater — Booth 2712
3:35 pm	3:55 pm	Feeding the Hopper: Dealing with Data: Automated Temperature Data Management in the Smart Factory	Booth 3816
4:00 pm	4:30 pm	Bakery Production Line Demonstration	Booth 3019
4:00 pm	4:30 pm	Meet-Up with Students and Young Professionals	Booth 3009
5:00 pm	6:00 pm	Welcome Reception	Grand Concourse Lobby
Wednesday, September 20			
7:30 am	3:30 pm	HAACP and FSMA Preventative Controls/Qualified Individual training	Room N230B
8:00 am	5:00 pm	Registration Open	Grand Concourse Lobby
8:00 am	5:00 pm	Press Room/Speaker Ready Lounge	Room N228
8:00 am	6:00 pm	Coat Check	Ballroom S100C
9:00 am	5:00 pm	Exhibit Hall Open	North Hall
9:00 am	5:00 pm	Virtual Reality Showroom	Booth(s) 3422 and 3425
9:30 am	10:30 am	Educational Session: Utilizing Advanced Cleaning Chemistry Applications for Food and Dairy Equipment Sanitation	Educational Theater 1 — Booth 2928
9:30 am	10:30 am	Educational Session: The Path to IIoT: Effective Change Management Tips	Food Safety Theater — Booth 2712
9:30 am	10:30 am	Education Session: Essentials of Robust Food Processing and Packing Equipment Design From a Food Safety Expert	Educational Theater 2 — Booth 3328
10:00 am	10:20 am	Innovations Showcase Finalist Presentation	Booth 4624
10:00 am	10:30 am	First-Timer's Orientation and Tour	Grand Concourse Lobby
10:00 am	10:30 am	Meat Production Line Demonstration	Booth 4513
10:00 am	10:30 am	First-Timer's Program and Tour	Grand Concourse Lobby
10:00 am	12:00 pm	Coffee in Grand Concourse for Meat Day	Lobby
10:00 am	2:00 pm	Executive Forum	Room N427A
10:10 am	10:30 am	Feeding the Hopper: How the Latest Municipal Water Rules Impact Food Processors	Booth 3816
10:30 am	10:50 am	Innovations Showcase Finalist Presentation	Booth 4624
10:50 am	11:10 am	Feeding the Hopper: Using Wireless Sensors to Ease QA Time, Increase Safety, and Save Energy	Booth 3816
11:00 am	11:30 am	Bakery Production Line Demonstration	Booth 3019

Wednesday, September 20, continued

11:00 am	11:30 am	Networking: Meet-Up with Small and Mid-Sized Meat Processors	Booth 2678
11:00 am	11:30 am	Networking: Meet-Up with New and First-Time Attendees	Booth 3009
11:00 am	12:00 pm	Processor Spotlight: South American Meat Industry in a Nutshell	Educational Theater 2 — Booth 3328
11:00 am	12:00 pm	Educational Session: Understanding and Implementing Foreign Material Controls	Educational Theater 1 — Booth 2928
11:00 am	12:00 pm	Educational Session: Implementing Mitigation Strategies in Food Processing to Achieve Food Defense in Human Food Manufacturing	Food Safety Theater — Booth 2712
11:00 am	1:00 pm	Chicago Food Sampler	Booth 4431
11:10 am	11:30 am	Innovations Showcase Finalist Presentation	Booth 4624
11:45 am	12:05 pm	Feeding the Hopper: What Is the Most Energy Efficient Way to Freeze Your Product?	Booth 3816
11:50 am	12:10 pm	Innovations Showcase Finalist Presentation	Booth 4624
12:30 pm	12:50 pm	Innovations Showcase Finalist Presentation	Booth 4624
12:30 pm	12:50 pm	Feeding the Hopper: Navigating the Labeling Mind Field	Booth 3816
12:30 pm	1:30 pm	Processor Spotlight: Plant Innovations Fueling Success at Wampler	Food Safety Theater — Booth 2712
12:30 pm	1:30 pm	Educational Session: Using Cloud Technology for Plant Floor Efficiency at West Liberty Foods	Educational Theater 1 — Booth 2928
12:30 pm	1:30 pm	Educational Session: Current Structure, Challenges, and Opportunities at German Butcheries	Educational Theater 2 — Booth 3328
1:00 pm	1:30 pm	Networking: Meet-Up with Prepared Foods Professionals	Booth 2678
1:00 pm	1:30 pm	Meat Production Line Demonstration	Booth 4513
1:15 pm	1:35 pm	Feeding the Hopper: Addressing the Changing Workforce	Booth 3816
1:40 pm	2:00 pm	Innovations Showcase Finalist Presentation	Booth 4624
2:00 pm	2:30 pm	Bakery Production Line Demonstration	Booth 3019
2:00 pm	2:30 pm	First-Timer's Orientation and Tour	Grand Concourse Lobby
2:00 pm	2:30 pm	Networking: Meet-Up with Dairy Professionals	Booth 2678
2:00 pm	2:30 pm	Networking: Meet-Up with Students and Young Professionals	Booth 3009
2:00 pm	3:00 pm	Processor Spotlight: Aaron Merrell and Plato Pet Treats	Educational Theater 2 — Booth 3328
2:00 pm	3:00 pm	Educational Session: Prepare Your Plant, the Future Demands It	Educational Theater 1 — Booth 2928
2:00 pm	3:00 pm	Educational Session: The State of Food Safety in Meat and Poultry	Food Safety Theater — Booth 2712
2:00 pm	4:00 pm	Ice Cream Social	Dairy Zone
2:10 pm	2:30 pm	Innovations Showcase Finalist Presentation	Booth 4624
2:10 pm	2:30 pm	Feeding the Hopper: How to Improve Your Sausage Manufacturing	Booth 3816
2:40 pm	3:00 pm	Innovations Showcase Finalist Presentation	Booth 4624
3:00 pm	3:30 pm	Networking: Meet-Up with Other Female Professionals in the Industry	Booth 2678
3:00 pm	3:30 pm	Meat Production Line Demonstration	Booth 4513
3:15 pm	4:15 pm	Educational Session: Pasteurized Equivalent Water by Ultraviolet Light	Educational Theater 2 — Booth 3328
3:15 pm	4:15 pm	Educational Session: Value Streams from FOG in Industrial Wastewater	Educational Theater 1 — Booth 2928
3:15 pm	4:15 pm	Processor Spotlight: Tremendous Growth in Meal Kit Delivery with PeachDish	Food Safety Theater — Booth 2712
3:30 pm	3:50 pm	Feeding the Hopper: Understanding Your Thermal Management Needs Can Take a Bite Out of Energy Usage	Booth 3816
3:50 pm	4:10 pm	Innovations Showcase Finalist Presentation	Booth 4624
4:00 pm	4:30 pm	Bakery Production Line Demonstration	Booth 3019
4:00 pm	6:00 pm	IFFA Reception	Booth 4431

Thursday, September 21

7:30 am	9:00 am	FPSA Women's Council Breakfast	Room N229
7:30 am	3:30 pm	HAACP and FSMA Preventative Controls/Qualified Individual training	Room N230B
8:00 am	5:00 pm	Registration Open	Grand Concourse Lobby
8:00 am	5:00 pm	Press Room/Speaker Ready Lounge	Room N228
8:00 am	6:00 pm	Coat Check	Ballroom S100C
9:00 am	5:00 pm	Exhibit Hall Open	North Hall
9:30 am	10:30 am	Educational Session: Engineering Adaptive Food Safety Systems	Educational Theater 2 — Booth 3328
9:30 am	10:30 am	Processor Spotlight: People — Still Our Most Valuable Resource? Challenges to and Opportunities for Increasing Engagement	Educational Theater 1 — Booth 2928
9:30 am	10:30 am	Educational Session: Keeping It Clean and Saving Some Green: Air Quality and Energy Efficiency	Food Safety Theater — Booth 2712
10:00 am	10:20 am	Innovations Showcase Finalist Presentation	Booth 4624
10:00 am	10:30 am	Meat Production Line Demonstration	Booth 4513
10:00 am	12:00 pm	Coffee in Grand Concourse for Bakery Day	Grand Concourse Lobby
10:10 am	10:30 am	Feeding the Hopper: Fundamental Principles in Hygienic Design of Industrial Food-Cutting and Handling Equipment	Booth 3816
10:15 am	10:45 am	Networking: Meet-Up with Bakery Professionals	Booth 2678
10:30 am	10:50 am	Innovations Showcase Finalist Presentation	Booth 4624
11:00 am	11:30 am	Bakery Production Line Demonstration	Booth 3019
11:00 am	12:00 pm	Educational Session: Regulatory Transformation in the Food and Beverage Industry	Food Safety Theater — Booth 2712
11:00 am	12:00 pm	Educational Session: Novel Processing Technologies Merge with Nutrition and Chemistry: Maximizing the Health Benefits of Fruit-Based Beverages	Educational Theater 2 — Booth 3328
11:00 am	12:00 pm	Processor Spotlight: Justin Shimek and Mattson Food Development	Educational Theater 1 — Booth 2928
11:00 am	1:00 pm	Chicago Food Sampler	Booth 4431
11:10 am	11:30 am	Innovations Showcase Finalist Presentation	Booth 4624
11:45 am	12:05 pm	Feeding the Hopper: Validated Maintenance of Dough Quality for a Process Change	Booth 3816
11:50 am	12:20 pm	Feeding the Hopper: Best Practices in Freezing	Booth 3816
11:50 am	12:00 pm	Innovations Showcase Finalist Presentation	Booth 4624
12:00 pm	6:00 pm	Airport Express Desk	Gate 3
12:30 pm	12:50 pm	Feeding the Hopper: Labor Laws and How They Affect the Small Processor	Booth 3816
12:30 pm	12:50 pm	Innovations Showcase Finalist Presentation	Booth 4624
12:30 pm	1:30 pm	Educational Session: The Coming of Age of Industrial Automation in the Food Processing World	Educational Theater 2 — Booth 3328
12:30 pm	1:30 pm	Educational Session: What's Driving the Expansion of HPP in New Product Categories	Educational Theater 1 — Booth 2928
12:30 pm	1:30 pm	Processor Spotlight: Leveraging R&D for Growth — How Science, Research, and Data Can Drive Brand Growth	Food Safety Theater — Booth 2712
1:00 pm	1:30 pm	Meat Production Line Demonstration	Booth 4513
1:00 pm	1:45 pm	DEFEAT Hunger Press Conference	Grand Concourse
1:10 pm	1:30 pm	Feeding the Hopper: Business Insight for Smarter Decision Making	Booth 3816
1:40 pm	2:00 pm	Innovations Showcase Finalist Presentation	Booth 4624
2:00 pm	2:20 pm	Feeding the Hopper: Design Principles of Sanitary Food Processing Equipment	Booth 3816
2:00 pm	2:30 pm	Bakery Production Line Demonstration	Booth 3019
2:00 pm	2:30 pm	Networking: Meet-Up with Students and Young Professionals	Booth 3009
2:00 pm	2:30 pm	Networking: Meet-Up with Dairy Professionals	Booth 2678

Thursday, September 21, continued

2:00 pm	3:00 pm	Educational Session: Technology Developments That Impact Your Environmental Monitoring Program	Educational Theater 2 — Booth 3328
2:00 pm	3:00 pm	Educational Session: Overlooking Physical Hazards in a Hazard Analysis	Food Safety Theater — Booth 2712
2:00 pm	3:00 pm	Educational Session: Challenges and Solutions of Commercial Validation of UV Preservation to Address Shelf Life and Safety Issues of Premium Cold-Pressed Juices and Beverages	Educational Theater 1 — Booth 2928
2:10 pm	2:30 pm	Innovations Showcase Finalist Presentation	Booth 4624
2:40 pm	3:00 pm	Feeding the Hopper: Optimizing Steam Usage and Compressed Air Delivery for Maximum Plant Productivity and Energy Efficiency	Booth 3816
2:40 pm	3:10 pm	Innovations Showcase Finalist Presentation	Booth 4624
3:00 pm	3:30 pm	Networking: Meet-Up with Other Female Professionals in the Industry	Booth 2678
3:00 pm	3:30 pm	Meat Production Line Demonstration	Booth 4513
3:30 pm	4:30 pm	Educational Session: Essentials of Robust Food Processing and Packing Equipment Design from a Food Safety Expert	Food Safety Theater — Booth 2712
3:30 pm	4:30 pm	Educational Session: Optimize Plant Productivity and Food Safety by Using a Tensionless Belt System	Educational Theater 2 — Booth 3328
3:30 pm	4:30 pm	Educational Session: Making the Invisible Visible — Novel Solutions to Ensure Soft Components Are No Longer the Weakest Link in the Process	Educational Theater 1 — Booth 2928
3:50 pm	4:10 pm	Innovations Showcase Finalist Presentation	Booth 4624
4:00 pm	4:30 pm	Bakery Production Line Demonstration	Booth 3019

Friday, September 22

8:00 am	1:00 pm	Registration Open	Grand Concourse Lobby
8:00 am	4:00 pm	Coat Check	Ballroom S100C
8:00 am	5:00 pm	Press Room/Speaker Ready Lounge	Room N228
9:00 am	1:00 pm	Exhibit Hall Open	
9:30 am	10:30 am	Young Professional Group (YPG) Career Roundtables	Educational Theater 2 — Booth 3328
10:00 am	10:20 am	Innovations Showcase Finalist Presentation	Booth 4624
10:30 am	10:50 am	Innovations Showcase Finalist Presentation	Booth 4624
11:10 am	11:30 am	Innovations Showcase Finalist Presentation	Booth 4624
12:00 pm	6:00 pm	Airport Express Desk	Gate 3