# 2017 Food Processors' Conference

## About the Speakers

### Larry Bell
- **Founder and Chief Executive Officer** at Sustainably Fresh Systems.
- Larry Bell is an internationally recognized fresh food industry innovator in the development and commercialization of novel Controlled and Modified Atmosphere technologies for fresh perishables. Bell led the development of the first functionally successful electrochemical-based CA system for shipping fresh fish by ocean in standard refrigerated containers. Bell founded Global Fresh Foods (a.k.a. BluWrap), commercializing the world's only Controlled Atmosphere Packaging system capable of delivering fresh fish globally by ocean freight. Bell pioneered complex modified atmosphere packaging technologies and production processes for fresh cut produce, catalyzing the explosive growth of a new multi-billion dollar retail category and fresh, convenience food industry.

### Claire Sand, Ph.D.
- Packaging Technology & Research, LLC; Adjunct Professor Michigan State University.
- Dr. Claire Sand runs Packaging Technology and Research, where she provides project based strategy, technology, consulting and coaching services to food and packaging companies. Her mission is to fundamentally change the world with packaging science that increases shelf life and reduces food waste. Prior to leading her own company, Sand's experience ranges from basic research and development to strategic value chain analysis and everything in between. Her portfolio includes working with Gerber - Nestle, Pillsbury- General Mills, Kraft Foods -Kraft Heinz, Dominick's -Safeway, and research institutes in Germany, Colombia, and Thailand. Dr. Sand is an adjunct professor at Michigan State University and contributing editor and packaging columnist for IFT's Food Technology magazine.

### Achyut Adikari, Ph.D. and Evelyn Gutierrez Watts, Ph.D.
- School of Nutrition and Food Sciences at Louisiana State University AgCenter.
- **Dr. Adikari** works with producers on implementation of the Food Safety and Modernization Act.
- **Dr. Watts** is the Seafood Extension Specialist and provides outreach to industry on issues related to food safety and processing.
About the Speakers

**Christie Tarantino-Dean** – Executive Vice President & CEO, Institute of Food Technologists (IFT), Chicago. CEO at non-profit professional society whose mission is to advance the science of food. Our long-range vision is to ensure a safe and abundant food supply contributing to healthier people everywhere. She is an association professional with more than 20 years of experience in management, including all aspects of program management and supervisory experience. She holds the American Society of Association Executives Certified Association Executive (CAE) designation and named an ASAE Fellow in 2013. Specialties: Operational management, membership development and marketing, chapter relations, volunteer management, board management, governance, finance, information technology and human resources.

**Gabriela Sanchez Brambila, Ph.D.** holds a doctorate from the Center of Research for Food and Development (CIAD), Hermosillo Mexico. Her experience is in the area of food science, analytical instrumentation, proteomics, and sensory analysis. Dr. Sanchez Brambila has worked in consulting, academia and government. Her interests focus mainly in using basic research to serve and support practical applications in food with emphasis in the improvement of quality of underutilized products: abalone, jumbo squid, and poultry. Currently, she is Descriptive Panel Manager at Sensory Spectrum Inc., Kannapolis, N.C.

**Witoon Prinyawiwatkul, Ph.D.** – School of Nutrition and Food Sciences at Louisiana State University AgCenter. Dr. Witoon is a sensory scientist, conducting consumer and descriptive panel testing. His sensory research program centers around consumer-oriented product optimization and acceptance; statistical methods/ analyses in sensory research. The Tiger Tasters facility addresses the utility and application of sensory evaluation as a driver of product development. He also evaluates seafood/aquacultural co-products recovery.