Packaging, Processed Foods, & Innovation

Eating Well, Eating Sustainably

**Hear about** global food security and innovations in food processing and packaging impact on sustainability and reduced food waste. **Hear about** the complexities of ingredient sourcing and new product innovation.

**Participate in** facilitated discussions.

**Attend by Zoom:**
Contact Dr. Louise Wicker at lwicker@agcenter.lsu.edu for the zoom link to the webinars.

**For more information:**
https://www.lsu.edu/departments/nfs/lwicker@agcenter.lsu.edu
LSU AgCenter
School of Nutrition and Food Sciences
Packaging, Processed Foods, & Innovation

Eating Well, Eating Sustainably
Access the webinars via Zoom:

https://lsu.zoom.us/j/3236180927?pwd=UjdrUJJKSUxuR3dydkx4bXNZNDVzZz09

Meeting ID: 323 618 0927
Passcode: 349973
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888 788 0099 US Toll-free
877 853 5247 US Toll-free

Our speakers:

Diana Maya, Technical Service and Development Engineer, EVAL-Kuraray America, Inc., March 4, 1:30-3:30, Zoom. Ms Maya has a B.S. in Chemical Engineering with dual Master’s degrees in Polymer Processing and Environmental Engineering. She has 16 years of experience in the food packaging chain from raw material to brand-owners. She is currently focused on challenges in packaging sustainability, how to prevent food waste, and how to reduce the environmental impact of plastics.

Learn more about Diana Maya and Kuraray America, Inc.
Linked profile: https://www.linkedin.com/in/diana-maya/
Website: https://www.kuraray.us.com/products/polymers/kuraray-eval/

Claire Sand, founder and owner Packaging Technology and Research, March 30, 4:30-5:50, Zoom. Dr. Sand holds a Ph.D. in Food Science and Nutrition and MS in Packaging. She is a global packaging leader with 30+ years food science and packaging experience; her mission is to enable a more sustainable food system with science and value chain innovations that increase food shelf life and prevents food waste. Claire has held previous positions in basic research, development market research, and marketing in Germany, Colombia, and Thailand and at Total Quality Marketing, Nestle, General Mills, Kraft Heinz, Safeway, and in academia. She is an IFT Fellow and recipient of the Riester-Davis-Brody life-time achievement award.

Learn more about Claire Sand:
https://www.packagingtechnologyandresearch.com/
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Catherine Culver, Senior Principal Scientist, PepsiCo Beverage R&D, April 8, 1:30-3:30, Zoom. Dr. Culver received a Ph.D. in Food Science from North Carolina State University and MA in biochemistry from The University of Texas. She is the subject matter expert for food colors, including selection, use, stability and
specification; she is an ingredient specialist for protein specifications, grain derived ingredients, cocoa, malt. She is a product developer for carbonated and non-carbonated beverages. She troubleshoots ingredient and product quality issues such as:

- Pectin related quality defects in orange juice concentrate and a juice-containing carbonated soft drink
- Enzyme induced flavor and texture defects in ready-to-eat pudding
- Calcium lactate crystal formation on cheese
- Sedimentation issues in a malt ready-to-drink beverage

Learn more about Cathy Culver and PepsiCo R&D:

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