

# REGISTER NOW!

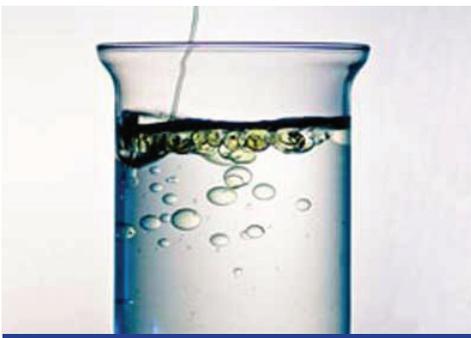
## REFRIGERATED FOODS ASSOCIATION

### FALL SYMPOSIUM

### SEPTEMBER 23 - 25, 2019

### NEW BRUNSWICK, NEW JERSEY





# 2019 Symposium

The RFA Fall Symposium is an exciting three-day event that combines expert speaker presentations with educational tours to offer attendees a unique learning experience. This year's event will take place in New Brunswick, New Jersey on September 23 – 25. As you will see, the 2019 Fall Symposium includes sessions that are of interest to all facets of the industry and your business.

A highlight of this year's Fall Symposium will be visits to food ingredient plants and other places of interest to those in the food industry around New Brunswick, New Jersey. Attendees will have the opportunity to enjoy lunch and a tour at Rutgers's New Jersey Institute of Food, Nutrition and Health; visit Rutgers Food Innovation Center (FIC); participate in a live recording of the Food Safety Talk podcast; tour Aquamar's New Jersey facility and participate in a product tasting; visit the Michael Foods/Jersey Pride New Jersey facility and take a look at their egg operations; and enjoy a behind-the-scenes tour of the Port of New York and New Jersey and learn about the variety of materials America imports and exports. Presentations on industry trends and the Technical Forum will provide insights and clarity for all attendees.

Networking opportunities will also be a highlight of this year's Fall Symposium. You will have the opportunity to spend three days in the company of other professionals in the refrigerated foods industry, sharing and learning from each other.

The 2019 Fall Symposium promises to be of great value to you and your company. Whether you are involved in food safety and quality control, executive management, or marketing and operations, this event will offer valuable information and insights that can be applied to your own business. You can't afford to miss this year's Fall Symposium!

**SPACE IS LIMITED – ONLY THE FIRST 55 PEOPLE WHO REGISTER WILL BE ABLE TO ATTEND!**

## Thank You RFA Technical & Industry Development Committees!

### RFA Technical Committee

**Martin Mitchell**, *RFA Technical Director*  
**Bill Schwartz**, *Technical Committee Co-Chair*  
**Janet Rowat Kraiss**, *Technical Committee Co-Chair*  
*The Suter Company*

**A Special Thanks to our Organizers:**  
**Bob Colvin**, *Certified Laboratories*  
**David Horowitz**, *DuPont Nutrition & Health*

**Abel Losoya**, *Tamlin Software*  
**Adam Clinger**, *Sandridge Food Corporation*  
**Ahmad Tahajod**, *Sandridge Food Corporation*  
**Aimee Contreras**, *Fresh Creative Foods*  
**Andy Hwang**, *USDA*  
**Arezou Rahbari**, *Keybrand Foods, a Div. of Freshstone Brands, Inc.*  
**Arnold Lawner**, *Point Five Shelf Life Solutions*  
**Ashley McClellan**, *Sandridge Food Corporation*  
**Autumn Call**, *House of Thaller*  
**Bill Derer**, *Isabelle's Kitchen*  
**Bob Clark**, *Dawn's Foods*  
**Bob Lijana**, *Hans Kissle Company*  
**Brad Pacey**, *Reser's Fine Foods*  
**Brett Thompson**, *Third Wave Bioactives*  
**Brett Utter**, *Wegmans*  
**Brian Birdsong**, *Sandridge Food Corporation*  
**Brittany Wiebe**, *Ecolab*

**Bryan Westerby**, *The Suter Company, Inc.*  
**Chris Niese**, *Lakeview Farms, Inc.*  
**Chris Biba**, *Garden-Fresh Foods, Inc.*  
**Claudia Stohrer**, *Boston Salads & Prepared Foods*  
**Damian Anter**, *Mrs. Grissom's Salads*  
**Dan Lafontaine**, *HACCP Consulting Group*  
**David Callandro**, *Dierbergs Markets, Inc.*  
**David Weslow**, *The Suter Company, Inc.*  
**Dillon Drury**, *Dierbergs Markets, Inc.*  
**Geraldo Pena**, *Boston Salads & Prepared Foods*  
**Jay Mayr**, *Reser's Fine Foods*  
**Jeanne Gannon**, *Deli Star Corporation*  
**Jennifer Shrader**, *Atlantic Coast Marketing*  
**Jim DeTolla**, *Mr. Chips, Inc.*  
**Jimmy D. Daskaleas**, *Walker's Food Products*  
**John Bowles**, *Atlantic Coast Marketing*  
**John King**, *Apis Group, LLC*  
**John Wyatt**, *DuPont Nutrition & Health*  
**Jon Blinkhorn**, *Prime Foods, Inc.*  
**Karen Bishop-Carbone**, *Boston Salads & Prepared Foods*  
**Kiersten Howe**, *Ecolab*  
**Krista Gilroy**, *Northwest Gourmet Food Products*  
**Lauren Wells**, *House of Thaller*  
**Lori Bare**, *Winter Gardens Quality Foods*  
**Mark Broomell**, *Providence Engineering*  
**Mark Doyle**, *ASK Foods, Inc.*

**Mark Kretzinger**, *Adlib Product Development*  
**Matt Hundt**, *Third Wave Bioactives*  
**Melanie Marcelletti**, *Delaval Cleaning Solutions*  
**Mike Ionni**, *Sandridge Food Corporation*  
**Nicole Poquette**, *House of Thaller*  
**Oscar Santos**, *St. Clair Foods*  
**Pam Largen**, *Knott's Foods*  
**Pat Cauler**, *Chemetall*  
**Patrick Carroll**, *IMA Dairy & Food*  
**Rebecca Howell**, *Lakeview Farms, Inc.*  
**Rebecca Mendenhall**, *Winter Garden Quality Foods*  
**Robert Proudfoot**, *Mrs. Grissom's Salads*  
**Robert Savage**, *HACCP Consulting Group*  
**Ruth Vassey**, *ASK Foods, Inc.*  
**Scott Bunse**, *Dierbergs Markets, Inc.*  
**Shegun Oloashebikan**, *Fuji Food Products, Inc.*  
**Steve Moore**, *Brand Formula*  
**Tiffany Roney**, *Winter Garden Quality Foods*  
**Todd Brown**, *Blount Fine Foods*  
**Tracy Ayers**, *Mrs. Grissom's Salads*

### RFA Industry Development Committee

**Timm Miller**, *PSSI*  
**John Bowles**, *Atlantic Coast Marketing*  
**Mark Brown**, *Fresh Creative Foods*

# Symposium Highlights

## RUTGER'S INSTITUTE FOR FOOD, NUTRITION, & HEALTH

The RFA will have the opportunity to visit Rutgers University and tour the Department of Food Science and the New Jersey Institute for Food, Nutrition and Health.

**RUTGERS**

New Jersey Institute for Food  
Nutrition and Health

Rutgers, The State University of New Jersey, is a leading national research university and the state of New Jersey's preeminent, comprehensive public institution of higher education. Established in 1766, the university is the eighth oldest higher education institution in the United States. More than 70,000 students and 23,400 full- and part-time faculty and staff learn, work, and serve the public at Rutgers locations across New Jersey and around the world.

The Department of Food Science at the School of Environmental and Biological Sciences of Rutgers University emphasizes fundamental principles of food biology, food chemistry, and food processing to prepare graduates to be leaders in development of new, wholesome, nutritious, and safe food products. The mission of the department is to generate and disseminate knowledge that is applied to solve important problems related to food and health.

The New Jersey Institute for Food, Nutrition, and Health (IFNH) underscores the commitment of Rutgers University to new transformational initiatives across the many disciplines impacting food, nutrition, and health. The IFNH physically co-locates and strategically aligns the diverse competencies and deep capacity of Rutgers to address society's major unmet health problems. In this complex world, the institute embraces a culture of interdisciplinarity that seeks solutions to our health problems in the social as well as the biological determinants of health.

During our visit to Rutgers, Symposium participants will get a chance to visit and tour both the Food Science department and IFNH and engage in interactive discussions with the experts behind the science. This will be a unique and insightful event that you won't want to miss!



# Symposium Highlights

## RUTGERS FOOD INNOVATION CENTER (FIC)

Rutgers Food Innovation Center (FIC) is New Jersey's statewide Food Business Incubation and International Soft Landings Program. The FIC and its network throughout the state provide a unique food industry resource that centers its focus on supporting domestic and international companies seeking to establish a presence in the USA.



With marketing, technical, regulatory, and manufacturing expertise - the Food Innovation Center offers everything to support a food business from concept to commercialization. As an extension of the New Jersey Agricultural Experiment Station and Rutgers, The State University of New Jersey, their roots are local and our global reach is strong.



When our group tours the location in September, the FIC should have a half dozen or so clients working on producing items such as ghee butter, ethnic meat items, flavorings and ingredients, tortilla shells and chips among other items. The tour will also include a viewing of the ConAgra Pilot plant where research on some of their most popular items are conducted from time to time. Attendees will have the opportunity to learn more about the FIC with a brief presentation on the Food Innovation Center and its origins.



## MICHAEL FOODS / JERSEY PRIDE

Michael Foods is a leading manufacturer, processor and distributor of foodservice, retail and custom food products including eggs, cheese, potatoes and pasta.

During the Fall Symposium, attendees will visit Michael Foods' Jersey Pride facility in Elizabeth, New Jersey. Attendees will have the opportunity to tour the 75,000 sq. ft. facility and learn about Jersey's egg products.



The Jersey Pride operations began in 1983. Jersey Pride is SQF certified and has 100 employees in production, maintenance and quality. Michael Foods/Jersey Pride whole and diced eggs are fully cooked, peeled and packaged for an extended shelf life, and available in packaging options from dry packs to bulk brine tubs. They are best for prepared sandwiches and salads.

# Symposium Highlights

## FOOD SAFETY TALK POCAST - LIVE!

Podcasting is a new form of communication. It's like a radio broadcast, except it's transmitted over the Internet, and you can listen on your computer or your smart phone.

Food Safety Talk is a podcast hosted by Ben Chapman an Associate Professor and Extension Food Safety Specialist at North Carolina State University and Don Schaffner, Distinguished Professor and Extension Specialist in Food Science and Professor at Rutgers University.



*Don Schaffner*



*Ben Chapman*

Every two weeks or so, Ben and Don get together and talk about what's on their minds or in the news regarding food safety, and popular culture. They strive to be relevant, funny and informative.

Most episodes are recorded with Ben and Don sitting in their respective offices in North Carolina and New Jersey. Every once in a while, they get together face-to-face and record a live episode. That's what this session is going to be.

Symposium attendees should expect to be informed about food safety, and maybe even laugh a little bit in the process.

## AQUAMAR

Aquamar is a manufacturer of surimi seafood products and is headquartered in Rancho Cucamonga, CA with plants in both East and West Coast. Aquamar was founded with the mission of providing the safest, highest quality product while delivering the best value to its customers combined with superior service. Aquamar is an industry leader with proprietary state-of-the-art production technology and operational efficiencies that allow it to produce premium quality Surimi Seafood products.



During the Fall Symposium, attendees will visit the Aquamar facility in NJ. We will break into 3 groups, each participating in all 3 sessions. Session one will be an overview of the company and an intro to surimi seafoods. Session two will be a tour of their newly renovated plant, and the group will be able to see the production live on the floor. Session three will be a product tasting, and a chef will prepare the products in different ways so that the group can see the versatility of surimi seafoods.

# Symposium Highlights

## NEW YORK & NEW JERSEY PORT TOUR

Enjoy a behind-the-scenes tour of the Port of New York and New Jersey.

The Port of New York and New Jersey is the gateway to one of the most concentrated and affluent consumer markets in the world. It is the largest port on the East Coast, and the third-largest in the nation.

Due to security reasons, the specific port will be known as we get closer to the date.



Learn about the state-of-the-art technology and equipment, designed to increase safety and improve reliability and productivity. Listen to The Port Authority of NY & NJ on the effect of raising The Bayonne Bridge, one of the longest steel arch bridges in the world. This multiyear project was completed ahead of schedule, allowing much larger vessels into the port and recently re-opened to cars. This prime location, combined with world-class technology, make GCT Bayonne the gateway of

choice for cargo moving between New York/New Jersey and the rest of the world. The Port Authority of NY/ NJ hosts a tour of the largest terminal in the New York area. On our tour, we will learn about incoming vessels and the containers they transport.



Our guided tour will begin with an overview of the port facility and a local tour before proceeding to the terminal. For security and safety reasons, no one is allowed to exit the bus during this tour. Photographer/ videotaping is only allowed on The Port Authority's property; none is allowed inside the terminal.

We will need to collect the following information from attendees:

1. Full Name
2. Company
3. Website Address
4. Official Title
5. Date of Birth
6. Country of Citizenship

Non U.S. Citizens (including Canadian Citizens) must submit this information 30 days before (August 23), plus color copies of their passports for security/vetting purposes.

# Symposium Highlights

## DINE AROUND, NEW BRUNSWICK

RFA attendees will have a wonderful networking opportunity at the dine-around dinner on Monday evening. You can select the restaurant of your choice, and enjoy fabulous local cuisine with members in a smaller group setting. The Dine-Around will take place after our welcome reception on Monday evening.



Located in downtown New Brunswick, NJ, **The Frog and The Peach** is one of the Garden State's premier dining venues, recently named NJ's best "All Around" restaurant for "its impressive New American cuisine" and rated fourth most popular restaurant in the state by Zagat Survey. Diners will enjoy Chef/Proprietor Bruce Lefebvre's modern American menu with an international spin. Entrees range from \$31 - \$50.

Since 1984, **Old Man Rafferty's** has been serving generously portioned pub classics with an upscale touch and attentive service. Located in the heart of the city's corporate and theater districts, Old Man Rafferty's is New Brunswick's favorite spot for a satisfying meal and a cold drink. Entrees range from \$11 - \$30.



Serving satisfying regional American cuisine, **Glass Woods Tavern** is recognized as one of the best restaurants in New Brunswick, NJ, consistently impressing locals, visitors and critics alike. Glass Woods Tavern is located inside our headquarter hotel. Entrees range from \$10 - \$35.



All three dine-around restaurants are located near the hotel, so we will plan to walk to dinner on Monday evening. Our reception at the hotel is 5:00-6:00 pm, and dinner reservations are for 6:15 pm. The Dine-Around is an optional event, and attendees will be responsible for their own bill. Please indicate your preferred restaurant on the registration form.

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## GETTING AROUND, AND OTHER INFO

New Jersey transit is located 2 blocks from the hotel. One-way cost from Newark International Airport is \$14.50 per person. Please remember that the bus will take you back to the airport on Wednesday at 12:30 pm for afternoon flights. If you wish to return to the hotel and extend your stay in New Brunswick, the bus will return to the hotel after the airport drop-off. If you are driving, the hotel offers parking to all registered guests and guests attending on site events. The discounted parking cost is \$15 per day.

For those flying into Newark (EWR), from baggage claim, follow the signs to "xxx". Purchase a ticket to New Brunswick at the airport machines, located at the bottom of the escalators, leading up to the monorail platform. TIP: Be sure to take your ticket off of the train because you will need it to pass through the fare gates or you will be charged the Air Train access fee. Announcements will be made when the train gets to New Brunswick.

Your registration fee covers the welcoming reception on Monday (open bar); breakfast for one throughout your stay at the Hyatt Regency; lunch on Tuesday; and the group dinner on Tuesday night (open bar the first hour, then cash bar). You will be responsible for your own meal at the dine-around event on Monday evening.

# Featured Speakers

## Food Safety Risks Associated with the Home Delivery of Perishable Foods Purchased Online

*with Bill Hallman, Rutgers*

Led by millennials, consumers are increasingly turning to the Internet to purchase perishable foods online and have these products delivered to their homes. Supermarkets, restaurants, meal kit companies, and vendors of meat, poultry, seafood, game, and other perishable food items now offer their products online, with home delivery provided by FedEx, UPS, the US Postal Service, and a variety of “last mile” delivery services. These services provide consumers with a greater variety of food choices, price points, and convenience, but they also present significant challenges to ensuring the quality and safety of the food that is delivered. This presentation focuses on the food safety risks associated with these products.



Dr. William Hallman is professor and the Chair of the Department of Human Ecology at Rutgers, the State University of New Jersey and is a Distinguished Research Fellow at the Annenberg Public Policy Center of the University of Pennsylvania. He has served as the Director of the Rutgers Food Policy Institute and as Chair of the Risk Communication Advisory Committee of the U.S. Food and Drug Administration. He is a member of the graduate faculties of the Department of Psychology, the Department of Nutritional Sciences, and the Bloustein School of Planning and Public Policy at Rutgers. He also serves on the executive committee of the Rutgers Global Health Institute, and is a member of the Rutgers Environmental and Occupational Health Sciences Institute. An expert in risk perception and risk communication, Dr. Hallman has written extensively about controversial issues concerning food, technology, health, and the environment. His work includes studies of numerous aspects of food labeling, foodborne illness outbreaks, food recalls, and communications with consumers to improve food safety. He recently co-authored the Risk Communication Applied to Food Safety Handbook, published jointly by the Food and Agriculture Organization (FAO) of the United Nations and the World Health Organization (WHO). He serves on several committees of the National Academies of Science, Engineering and Medicine, and was coauthor of the recent National Academies consensus report, *Communicating Science Effectively, A Research Agenda*.

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## RFA TECHNICAL FORUM

*with RFA Technical Director, Martin Mitchell*

Join us on Monday at 3:15 for an information-packed session focusing on the most important technical issues of the day, including an introduction and discussion of the updated Shelf Life Protocol. Technical Director Martin Mitchell will serve as moderator for this invaluable session for anyone involved in food safety, regulatory compliance and all things technical. Come prepared to ask questions and share!

In addition to preparing you for what you need to know now, this session will address future RFA projects and programs that will help you do your job better and more efficiently. Your feedback and ideas are needed! Help shape the course of future RFA endeavors by actively participating in this 90-minute session. The Technical Forum will be followed by a Welcome Reception at the Hotel.



# 2019 Fall Symposium Schedule

## Monday, September 23, 2019

- 1:00 pm Registration
- 2:00 – 3:00 p.m. Bill Hallman, Rutgers: Home Delivery for Food Products
- 3:00-3:15 p.m. Break
- 3:15 – 4:45 p.m. Technical Forum with Technical Director, Martin Mitchell
- 5:00 – 6:00 p.m. Welcome Reception at hotel
- 6:00 pm Depart for dine-around restaurants

## Tuesday, September 24, 2019

- 7:45 a.m. Breakfast at hotel
- 8:30 a.m. Board Bus
- 8:45 a.m. Depart for Rutgers' Institute for Food, Nutrition, & Health
- 9:00 - 11:15 am Arrive & Tour Rutgers' Institute for Food, Nutrition, & Health
- 11:30 a.m. Lunch @ Rutgers
- 12:30 - 2:00 p.m. Podcast: Don Schaffner & Ben Chapman
- 2:00 p.m. Depart for Rutgers Food Innovation Center, Piscataway
- 2:15 - 3:15 p.m. Arrive & Tour Rutgers Food Innovation Center
- 3:30 p.m. Depart for Aquamar
- 3:45 – 4:45 p.m. Arrive & Tour Aquamar
- 4:45 p.m. Board Bus
- 5:00 p.m. Return to hotel
- 6:00 p.m. Group dinner and networking at hotel

## Wednesday, September 25, 2019

- 7:00 a.m. Breakfast at hotel
- 7:30 a.m. Board Bus
- 7:45 a.m. Depart for Michael Foods./Jersey Pride
- 8:30 – 9:30 a.m. Overview/Tour
- 9:30 a.m. New Jersey/ New York Port Tour
- 10:15 – 11:45 a.m. Overview/Tour
- 12:00 p.m. Depart for Airport
- 12:30 p.m. Drop off at Newark International Airport
- 12:45 p.m. Return to hotel
- 1:30 p.m. Arrive at hotel

# 2019 Registration Form

**Fall Symposium Schedule:** The Symposium will kick-off with at 1:00 p.m. on Monday, Sept. 23rd and will end at 12:30 pm on September 25th. Participants may pick up their name badges and materials starting at 12:30 p.m. at the hotel on Monday, September 23rd.

**Registration Fees:** The fee includes all transportation to off-site events and tours, breakfast buffet, lunch on Tuesday, the Welcome Reception on Monday and dinner on Tuesday evening. The fees are as follows (prices are per person):

**RFA Members Early Registration Fee for Event**

*(Received ON or BEFORE August 2, 2019):*

Payment by Check: **\$445**

Payment by Credit Card: **\$465**

**RFA Members Registration Fee for Event**

*(Received AFTER August 2, 2019):*

Payment by Check: **\$495**

Payment by Credit Card: **\$515**

To register, please fill out the attached registration form and return it to the RFA office along with payment. Forms should be received no later than August 22, 2019. Confirmation will be sent by e-mail approximately two weeks before event. Full details and online registration also available at [www.refrigeratedfoods.org](http://www.refrigeratedfoods.org).

**Travel and Accommodations:** Sleeping accommodations are not included in the registration fee. Rooms have been reserved at the Hyatt Regency New Brunswick, Two Albany Street, New Brunswick, NJ 08901. To make your room reservations at this hotel, please visit <https://www.hyatt.com/en-US/group-booking/EWRRN/G-RFAS>. The RFA's discounted group rate is \$189/night (breakfast included). **The hotel registration cut-off date is August 22, 2019.** Self parking is available at the hotel for \$15.00/day. Complimentary Internet access is provided in the guest rooms.

New Jersey transit is located 2 blocks from the hotel. One-way cost from Newark International Airport is \$14.50 per person. Transportation back to the airport will be provided by the RFA at the end of our tour on Wednesday (arriving to the airport at approximately 12:30 pm).

**Dress Code:** Please bring a jacket or sweater in case the meeting rooms are chilly, and wear closed-toe shoes.

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## 2019 REGISTRATION FORM

Company: \_\_\_\_\_ Phone: \_\_\_\_\_

Address: \_\_\_\_\_ City, State, Zip: \_\_\_\_\_

Please fill out the attendee name(s) below and **note all sessions each attendee will be participating in.**

Attendee 1: \_\_\_\_\_

Dine Around Restaurant Choice:  Old Man Rafferty's  The Frog and The Peach  Glass Wood Tavern  Not Participating

E-mail address: \_\_\_\_\_

Attendee 2: \_\_\_\_\_

Dine Around Restaurant Choice:  Old Man Rafferty's  The Frog and The Peach  Glass Wood Tavern  Not Participating

E-mail address: \_\_\_\_\_

Payment: Check-payable to *Refrigerated Foods Association*

Credit Card:  Visa  Mastercard  AMEX  Discover

Card #: \_\_\_\_\_

Expiration Date: \_\_\_\_\_

Name on Card: \_\_\_\_\_

Card Security Code/CVV\*: \_\_\_\_\_ \*For Visa, Mastercard or Discover, it is a 3-digit number that appears to the right of your card number on the back. For AMEX, it is a 4-digit number that appears on the front of your card.

Billing Address: (Must match Credit Card if different from above): \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_ Phone: \_\_\_\_\_

Signature: \_\_\_\_\_

**TO REGISTER: Return this form with payment by mail to Refrigerated Foods Association at 3823 Roswell Road, Suite 208, Marietta, GA 30062 or by fax at (678) 550-4504 or by email to [info@refrigeratedfoods.org](mailto:info@refrigeratedfoods.org).**