

2023



Tuesday, May 23, 2023

6:15am - 8:00am	Registration & Badge Pick Up for the 2023 Clean Label Conference			
7:15am - 8:00am	Continental Breakfast			
8:00am - 8:15am	Welcome			
8:15am - 9:00am	Clean Label: What Matters to Consumers? <i>Stephanie Mattucci, CFS, Director, Food Science, Mintel</i>			
9:00am - 9:45am	The Latest on Labeling Claims from “Healthy” to Eco-Friendly <i>Lauren Swann, MSc, RD, LDN, CEO and President, Concept Nutrition, Inc.</i>			
9:45am - 10:30am	Morning Networking Break & Tabletop Exhibits			
10:30am - 11:15am	Clean Label Bitterness Blockers: Neuroscience, Ingredient Technologies, Applications * <i>Alex Woo, Ph.D., CEO and Founder, W2O Food Innovation</i>			
11:30am - 12:25pm	Technology Snapshots *			
	<i>Barrington Room</i>	<i>Carlyle Room</i>	<i>Trafalgar Room</i>	<i>Alton</i>
11:30am - 11:45am	Ciranda, Inc. – Tapioca Syrup RS 18 sweetener *	Glanbia Nutritionals-UltraHi Protein	Avebe – Etenia™ ES potato starch	Kerry – DuraFresh UC Plus antimicrobial
11:50am - 12:05pm	Ciranda, Inc. – Organic Agave Syrup AL40 *	InnovoPro – CP-Pro 70 chickpea protein concentrate.	NEXIRA – naltive locust bean gum	Kerry – Provian NDV sodium-free preservative antimicrobial
12:10pm - 12:25pm	California Natural Color – Pure Brown Carrot	Osage Food Products – SolvPro Plant Protein Systems	NuTek Natural Ingredients – NuForm® Tamarind Seed Gum	Millbio – Botanical extract from Rowan berry, X-TRA GUARD antimicrobial
12:30pm - 1:30pm	Lunch and Tabletop Exhibits			
1:30pm - 2:15pm	Formulation Strategies & Solutions for Ingredient Cost Increases & Disrupted Supply Chains <i>Jaime Reeves, Ph.D., Executive Vice President, Product Development & Commercialization, Mattson</i>			
2:15pm - 3:00pm	Strategic Use of Food Structures for Superior Plant-based Formulations & Cleaner Labels <i>Jeff Casper, MSc, Partner, Voyageur Foodworks</i>			
3:00pm - 3:45pm	Afternoon Networking Break & Tabletop Exhibits			
3:45pm - 4:30pm	Ethical Analyses and Labeling for Protein Claims <i>David Plank, Ph.D., Managing Principal, WRSS Food & Nutrition Insights / Senior Research Fellow, Dept. of Food Science and Nutrition, University of Minnesota</i>			
4:30pm - 5:15pm	Food and Technology 2023: Consumer Trends and Tensions <i>Shelley Balanko, Ph.D., Senior Vice President, The Hartman Group</i>			
5:30pm - 7:00pm	Evening Reception Join us for a relaxing, enjoyable networking event. Serendipitous connections will help you catch up on industry news, learn about business opportunities and meet helpful business connections.			

*See Technology Snapshot Descriptions below.

* Clean Label Conference Technical Presentation in alliance with GFF’s Sweetener Systems Website.



2023



Wednesday, May 24, 2023

6:15am - 8:00am	Registration & Badge Pickup			
7:15am - 8:00am	Continental Breakfast			
8:00am - 8:15am	Welcome			
8:15am - 9:00am	Upcycled Ingredients and Food Products: Challenges and Opportunities for Product Developers <i>Jonathan Deutsch, Ph.D., CHE, CRC, Professor and Director, Food Entrepreneurship and Innovation Programs, Dept. of Food and Hospitality Management, Drexel University & V.P. Upcycled Food Foundation Board</i>			
9:00am - 9:45am	Practical Insights to Formulating with Supply Challenges <i>Michelle Tittl, ACAP, BS, Product Development Manager, CuliNEX</i>			
9:45am - 10:30am	Morning Networking Break & Tabletop Exhibits			
10:30am - 11:15am	A Holistic Formulation Approach for Clean Label <i>Lucile Jarry, MSc, R&D Manager – Food Brands, The Hain Celestial Group</i>			
	Wednesday Technology Snapshots *			
	<i>Barrington Room</i>	<i>Carlyle Room</i>	<i>Trafalgar Room</i>	<i>Alton Room</i>
11:30am - 11:45am	Oregon Fruit Products – Single Strength 100% Fruit Purees *	EverGrain® by AB Inbev – EverPro® Upcycled Barley Protein	Ingredion Incorporated – FIBERTEX™ CF 102 502 Citrus Fibers	NuTek Natural Ingredients – NuSavor umami
11:50am - 12:05pm	Almendra Americas, LLC – System G Taste Modulators *	Axiom Foods, Inc – Vegotein™ CLEAR Pea Protein	AgriFiber – MFCL Multi-Functional Corn Fiber	Corbion – PuraQ Arome 200 Natural Savory Flavor Enhancer
12:10pm - 12:25pm	Apparo, Inc. – Solistein 001 Sunflower Protein for sweetness *	Axiom Foods, Inc – Oryzatein® CLEAR Rice Protein	AgriFiber Solutions – Soluble Fibers SFC and SFO	Sensient Flavors & Extracts – TrueBoost SensaSalt Salt Reduction
12:30pm - 1:30pm	Lunch & Tabletop Exhibits			
1:30pm - 2:15pm	Low-Calorie Sweeteners' Impact on Blood Glucose, Hunger, Weight & the Microbiome * <i>Richard Mattes, Ph.D., RD, Distinguished Professor of Nutrition Science at Purdue University, Affiliated Scientist at the Monell Chemical Senses Center</i>			
2:15pm - 3:00pm	No Sugar Coating – A Practical Approach to Delivering Sweet Flavor Without Calories * <i>Zal Taleyarkhan, Corporate Research Chef & Jenn Farrell, Director of R&D Charlie Baggs Culinary Innovations (CBCI)</i>			
3:00pm - 3:45pm	Afternoon Networking Break & Tabletop Exhibits			
3:45pm - 4:30pm	Heavy Metals—Closer to Reality <i>Walt Brandl, Regional Director of Chemistry & Bill Adams, MBA, Product Manager North America—Mérieux NutriSciences</i>			
4:30pm - 5:15pm	CLOSING KEYNOTE: Clean Label Trends & Consumer Purchase Behavior <i>Kasey Farrell, Senior Manager of the Product Intelligence R&D, SPINS</i>			
5:15pm - 6:30pm	Wednesday After Networking Reception + Drawing for Two \$75 Gift Certificates			

*See Technology Snapshot Descriptions on next page.

* Clean Label Conference Technical Presentation in alliance with GFF's Sweetener Systems Website.



2023 CLEAN LABEL CONFERENCE: TECHNOLOGY SNAPSHOT PRESENTATION DESCRIPTIONS

* **NOTE:** *Global Food Forums' Advisory Panel evaluated Technology Snapshot submissions on seven factors such as marketplace newness, technical detail, submission completeness, impact on ingredient statements and the food industry overall, and how focused the submission was. For more information, see <https://bit.ly/35mSHh3>*

An independent panel selected the 24 Technology Snapshot Presentations. These newer-to-the-market ingredients provide benefits to formulators striving for simplified, consumer-friendly labels.

AgriFiber - MFCL Multi-Functional Corn Fiber (pre-gelled) is an alternative to Soluble Fiber that provides body and texture while allowing for a desired viscosity to be achieved. This ingredient allows texture from milk to Flan to plant-based sausage.

AgriFiber Solutions - Soluble Fibers SFC and SFO are prebiotic, clinically proven USA made, fibers. They provide functionality (smooth texture and enhanced bar shelf-life), impact satiety and glucose control, with no bloating or gas formation at 25 grams consumption.

Almendra Americas, LLC - System G Taste Modulators enable the formulation of non-caloric sweeteners to substantially replicate the taste of sugar in beverages, baked goods and ice cream products. They are being manufactured to permit natural flavor labeling.

Apparo, Inc. - Solistein 001 Sunflower Protein provides 2-5 times the sweetness of sucrose and is a soluble, clear solution and nutritious protein source. It's non-GMO, gluten-free, Upcycle Certified, and produced with a proprietary natural extraction process using water, salt and filtration techniques.

Avebe - Etenia™ ES is a unique clean label multifunctional potato starch, easy dispersible and soluble hydrocolloid alternative that replaces milk protein/fat, modified starches and hydrocolloids.

Axiom Foods, Inc - Vegotein™ CLEAR Pea Protein is over 80% peptide content with high clarity, high solubility, low molecular weight, neutral taste, plus high absorbability and bioavailability. It's stable in low PH beverages.

Axiom Foods, Inc - Oryzatein® CLEAR Rice Protein is over 80% peptide content with high clarity, high solubility, low molecular weight, neutral taste, and high absorbability and bioavailability. It's stable in low PH beverages.

California Natural Color - Pure Brown Carrot are unique colors offering a clean label solution for caramel color replacement for food, beverage, and nutraceutical industries.

Ciranda, Inc. - Tapioca Syrup RS 18 is a nutritive sweetener with exceptional binding and film-forming properties. Due to its composition, it has sweetness similar to a DE40 tapioca syrup but with 38% fewer sugars. Non-GMO and Kosher.

Ciranda, Inc. - Organic Agave Syrup AL40 is produced using an organic-approved enzyme that converts 40% of the fructose to allulose epimers. Used to reduce calories and total added sugars. Certified organic, Non-GMO Project Verified and Kosher.

Corbion - Produced via a proprietary fermentation process and labeled as "natural flavor," PuraQ Arome 200 can enhance umami and savory notes in various food applications, including dips, refrigerated, and plant-based foods.

EverGrain® by AB Inbev - EverPro® Upcycled Barley Protein is the first of its kind, demonstrating market-leading solubility, low viscosity and a taste in protein beverages that's preferred 10-to-1 by consumers. Dive into the functionality of barley protein and see how it compares to other commercially available proteins.

Glanbia Nutritionals- UltraHi Protein is Glanbia's newest technology for fermented products to be able to achieve up to 25% protein in spreadable, spoonable, and drinkable yogurt applications in refrigerated and ambient formats without jeopardizing flavor or label.

Ingredient Incorporated - FIBERTEX™ CF 102 502 Citrus Fibers are fruit-based texturizers derived from citrus peel with a consumer-preferred clean label. They deliver unique functionality in bakery and savory applications, enabling cost savings opportunities without compromising on texture consumers love.

InnovoPro - CP-Pro 70 chickpea protein concentrate enables the creation of tasty, nutritious, clean-label, and sustainable food and beverage products that offer an excellent nutritious profile, "free-from" properties, and wide usability in the food industry.

Kerry - DuraFresh UC Plus is a unique, patented blend of organic acids and peptides that can improve product quality through clean label inhibition of pathogens and spoilage in RTE poultry with more authentic taste, texture and aroma.

Kerry - Provian NDV is an effective sodium-free preservative that shows strong inhibition of *Listeria monocytogenes* and lactic acid bacteria helping to extend shelf life thereby meeting current food trends like sodium reduction and clean label.

Millbio - A botanical extract from Rowan berry, X-TRA GUARD is the latest innovation formulated by the recently merged BioNaturals and Millbo companies. The quest for a natural solution to help freshness is over.

NEXIRA - native locust bean gum is a new range of natural and efficient texturizers to create the perfect sensory experience. Expertise in sourcing / Swiss facility / Advanced functionalities for dairy and plant-based applications.

NuTek Natural Ingredients - NuForm® Tamarind Seed Gum is an upcycled, highly functional, process-tolerant hydrocolloid with excellent water holding and emulsion properties for applications and also an alternative to other gums including locust bean, guar, and xanthan gum.

NuTek Natural Ingredients - NuSavor is a standalone, clean-label umami flavor solution that elevates savory flavors and eliminates the need to add MSG, I+G, HVPs, yeast extracts, and costly herbs and spices.

Oregon Fruit Products - Clean label Single Strength 100% Fruit Purees are excellent sugar substitutes, meeting the demand for reduced added sugars on consumer-packaged goods nutrition facts panels, allowing manufacturers to list only real fruit ("mangos").

Osage Food Products - SolvPro Plant Protein Systems offers customized blended plant protein systems. These systems are designed specifically to meet customers' needs and deliver targeted functionality, nutrition (i.e. PDCAAS of 1.0), and labeling needs.

Sensient Flavors & Extracts - TrueBoost SensaSalt, a natural flavor-based taste technology, was created to assist with sodium reduction desires or requirements across the entire series of applications from wet to dry with a proven reduction of 20-40%!

**GO ONLINE FOR POST CONFERENCE MAGAZINES, ARTICLES & POWERPOINTS
FROM PAST GLOBAL FOOD FORUMS EVENTS**

Global Food Forums Website
<https://globalfoodforums.com>

