



CIFST ALT*
AN INNOVATION SHOWCASE

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By

CANADIAN
FOOD INNOVATION
NETWORK



Event Schedule at a Glance

EVENT SCHEDULE		
8:00 – 9:00 a.m.	Light breakfast, Networking and Tabletop Exhibitors	Plaza Foyer/Plaza A
9:00 – 9:40 a.m.	Opening Keynote <i>The Collaboration Conundrum</i> Joe Lake, PhD, Chief Executive Officer at the Canadian Food Innovation Network	Plaza A
Supplier Solution Sessions – TRACK #1		
9:45 – 10:05 a.m.	<i>The Future of Food Safety Is Natural: Controlling Listeria with Inneo</i> Speaker: Cyril Roblet, Ph.D., Director of Partnerships, Innodal	Plaza B
9:45 – 10:05 a.m.	<i>Plant based textured protein solutions</i> Speaker: Judy Day, Food Technologist, Lovingly Made Ingredients	Montreal A/B
9:45 – 10:05 a.m.	<i>Plant-Based, Bellff taste technology solutions</i> Speaker: D'Arcy Sokol, Flavourist	Toronto A/B
Supplier Solution Sessions – TRACK #2		
10:10 – 10:30 a.m.	<i>How to Develop the BEST Plant-based Products?</i> Speaker: Dr. Joey Donovan, Canadian Sensory Manager, Griffith Foods Ltd.	Plaza B
10:10 – 10:30 a.m.	<i>Creating Alternative Food and Beverage Products with Sunflower Oil</i> Speaker: Michelle Peitz, Oils Technical Solutions Manager, ADM	Montreal A/B
10:10 – 10:30 a.m.	<i>Health-promoting ingredients that inspire and tackle today's biggest problems</i> Speaker: Jessie To, Technical Development Manager, NA Human Nutrition, Barentz	Toronto A/B
Supplier Solution Sessions – TRACK #3		
10:30 – 10:55 a.m.	<i>Incorporating Sustainability into Everyday Supply Chains</i> Speaker: Miguel Gallardo, Chief Product Officer of The Owl Solutions	Plaza B
REFRESHMENT BREAK		
11:00 – 11:30 a.m.	Refreshment, Networking and Tabletop Exhibitors	Plaza Foyer

Supplier Solution Sessions – TRACK #1		
11:30 – 11:50 a.m.	<i>The Future of Food Safety Is Natural: Controlling Listeria with Inneo</i> Speaker: Cyril Roblet , Ph.D., Director of Partnerships, Innodal	Plaza B
11:30 – 11:50 a.m.	<i>Plant based textured protein solutions</i> Speaker: Judy Day , Food Technologist, Lovingly Made Ingredients	Montreal A/B
11:30 – 11:50 a.m.	<i>Plant-Based, Bellff taste technology solutions</i> Speaker: D'Arcy Sokol , Flavourist	Toronto A/B
Supplier Solution Sessions – TRACK #2		
11:55 a.m. – 12:15 p.m.	<i>How to Develop the BEST Plant-based Products?</i> Speaker: Dr. Joey Donovan , Canadian Sensory Manager, Griffith Foods Ltd.	Plaza B
11:55 a.m. – 12:15 p.m.	<i>Creating Alternative Food and Beverage Products with Sunflower Oil</i> Speaker: Michelle Peitz , Oils Technical Solutions Manager, ADM	Montreal A/B
11:55 a.m. – 12:15 p.m.	<i>Health-promoting ingredients that inspire and tackle today's biggest problems</i> Speaker: Jessie To , Technical Development Manager, NA Human Nutrition, Barentz	Toronto A/B
Supplier Solution Sessions – TRACK #3		
12:20 – 12:45 p.m.	<i>Incorporating Sustainability into Everyday Supply Chains</i> Speaker: Miguel Gallardo , Chief Product Officer of The Owl Solutions	Plaza B
LUNCH		
12:45 – 1:45 p.m.	Lunch and Closing Session* <i>Canada's Import Replacement Opportunity</i> Panelists: <ul style="list-style-type: none"> • Ryan Philippe, Director, Corporate Development, Genomics Canada • Evan Fraser, PhD, Director of Arrell Food Institute • Susan Jorgensen, Programs Manager at Global Agri-Food Advancement Partnership (GAAP) Moderator: <ul style="list-style-type: none"> • Dana McCauley, Chief Experience Officer at the Canadian Food Innovation Network 	Plaza A
1:45 p.m.	Prize Draws – YOU MUST BE PRESENT TO WIN	Plaza A