<table>
<thead>
<tr>
<th>Time</th>
<th>Room</th>
<th>Session Title</th>
<th>Speaker(s)</th>
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<tbody>
<tr>
<td>7:00 am - 8:00 am</td>
<td>Exhibition Hall</td>
<td>REGISTRATION AND NETWORKING BREAKFAST</td>
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<tr>
<td>8:00 am - 8:10 am</td>
<td>Room 1</td>
<td>CHAIR’S WELCOME AND OPENING REMARKS</td>
<td>DONZEL LEDGETT, VP, Global Manufacturing Excellence, Global Platforms and Asia LATAM Supply Chain, General Mills</td>
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<td>NATHALIE HADLEY, VP, Quality and Food Safety, Ferrara Candy Company</td>
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<tr>
<td>8:10 am - 8:45 am</td>
<td>Room 1</td>
<td>DRIVING OPERATIONAL EXCELLENCE AMIDST DIGITAL TRANSFORMATION</td>
<td>TAOUFIK ARIF, VP, Digital Manufacturing and Innovation, Olam International</td>
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<tr>
<td>8:45 am - 9:20 am</td>
<td>Room 1</td>
<td>ENSURING FOOD QUALITY WITH FRESH THINKING IN BLOCKCHAIN, AI AND IOT</td>
<td>BOB WOLPERT, Chief Strategy and Innovation Officer, Golden State Foods</td>
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<tr>
<td>9:20 am - 9:55 am</td>
<td>Room 1</td>
<td>UNDERSTANDING THE FOOD SAFETY MODERNIZATION ACT (FSMA) INTENTIONAL ADULTERATION RULE</td>
<td>CAPT JON WOODY, Director, Food Defense, U.S. Food and Drug Administration</td>
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<tr>
<td>10:00 am - 11:40 am</td>
<td>Exhibition Hall</td>
<td>REFRESHMENTS, NETWORKING AND PRE-ARRANGED 1-2-1 MEETINGS</td>
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<tr>
<td>11:45 am - 12:20 pm</td>
<td>Room 1</td>
<td>POWERING EFFICIENT OPERATIONS: AN ENGINEERING APPROACH FOR ADVANCING FOOD MANUFACTURING FACILITY DESIGN</td>
<td>ANTHONY DOSS, VP, Engineering, Tyson Foods</td>
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<tr>
<td>12:25 pm - 1:00 pm</td>
<td>Room 1</td>
<td>AUTOMATION AND AI FROM CONCEPTION TO CONSUMPTION</td>
<td>GARY NOWACKI, CEO, TraceGains Inc.</td>
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<tr>
<td>1:05 pm - 2:05 pm</td>
<td>Exhibition Hall</td>
<td>LUNCH &amp; LEARN ROUNDTABLE DISCUSSIONS AND OPEN SEATING LUNCH</td>
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<tr>
<td>2:10 am - 2:45 pm</td>
<td>Room 1</td>
<td>WHERE PRODUCT DEVELOPMENT OPPORTUNITIES AND MANUFACTURING REALITIES INTERSECT</td>
<td>DARCY RILEY, SVP, Quality, Food Safety and R&amp;D, Hostess Brands, LLC</td>
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<td>2:45 pm - 3:20 pm</td>
<td>Room 1</td>
<td>UNDERSTANDING THE FOOD SAFETY AND INSPECTION SERVICE STRATEGIC GOALS TO ACHIEVE FOOD SAFETY OBJECTIVES AND PROTECT PUBLIC HEALTH</td>
<td>PHIL BRONSTEIN, Assistant Administrator, Office of Field Operations, FSIS United States Department of Agriculture</td>
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<td>2:50 pm -  3:25 pm</td>
<td>CONNECTING MACHINES, PEOPLE AND PROCESSES IN THE ZIRA FEED: A HUB FOR WHAT’S HAPPENING IN YOUR FACILITY</td>
<td>INTEGRATING CONNECTED WORKFLOWS INTO YOUR QUALITY SYSTEM TO BOOST PRODUCTIVITY AND SAFETY</td>
<td>MEETING THE SKYROCKETING GLOBAL DEMAND FOR PLANT-BASED PROTEIN</td>
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<td>EL HAY FARKASH</td>
<td>PETE SWANSON</td>
<td>ERIK HEGGEN</td>
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<td>CEO Zira</td>
<td>Director, Regional CPG Parsable</td>
<td>Nutrition Chief Commercial Officer</td>
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<td>3:30 pm -  4:50 pm</td>
<td>HAPPY HOUR, NETWORKING AND PRE-ARRANGED 1-2-1 MEETINGS</td>
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<td>4:55 pm -  5:30 pm</td>
<td>MEETING THE SKYROCKETING GLOBAL DEMAND FOR PLANT-BASED PROTEIN</td>
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<td>ERIK HEGGEN</td>
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<td>5:30 pm -  6:05 pm</td>
<td>TRANSFORMATION TO BEST-IN-CLASS PRACTICES, PROCEDURES AND PEOPLE DEVELOPMENT</td>
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<td>HUGO GUTIERREZ</td>
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<td>6:05 pm -  6:50 pm</td>
<td>FOOD MANUFACTURING IN THE NEXT FIVE YEARS: PREPARING YOUR PEOPLE AND PROCESSES</td>
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<td>BRUCE WISNIEWSKE</td>
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<td>Director, Advanced Manufacturing Operations</td>
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<td>SARGENTO Foods Inc.</td>
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<td>6:05 pm -  6:50 pm</td>
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<td>ALISON TAYLOR</td>
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<td>Chief Sustainability Officer</td>
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<td>Archer Daniels Midland</td>
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<tr>
<td>6:50 pm -  7:00 pm</td>
<td>CHAIR’S CLOSING REMARKS</td>
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<td>DONZEL LEGGETT</td>
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<td>VP, Global Manufacturing Excellence, Global Platforms and Asia, LATAM Supply Chain General Mills</td>
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<td>7:00 pm -  8:00 pm</td>
<td>NETWORKING DRINKS RECEPTION</td>
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<td>NIKOLE HADLEY</td>
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<td>VP, Quality and Food Safety</td>
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<td>Ferrara Candy Company</td>
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Sponsored by:

4:55 pm - 5:30 pm
MEETING THE SKYROCKETING GLOBAL DEMAND FOR PLANT-BASED PROTEIN

ERIK HEGGEN
Nutrition Chief Commercial Officer
Archer Daniels Midland Company

5:30 pm - 6:05 pm
TRANSFORMATION TO BEST-IN-CLASS PRACTICES, PROCEDURES AND PEOPLE DEVELOPMENT

HUGO GUTIERREZ
Global Chief QHSE Officer
Kerry Group

6:05 pm - 6:50 pm
FOOD MANUFACTURING IN THE NEXT FIVE YEARS: PREPARING YOUR PEOPLE AND PROCESSES

BRUCE WISNIEWSKE
Director, Advanced Manufacturing Operations
Sargento Foods Inc.

ALISON TAYLOR
Chief Sustainability Officer
Archer Daniels Midland

DAVID CECH
SVP
Slayton Search Partners

JASON GROOMS
VP, Operations Services
Burger Lounge

STEVEN HINKLE
Director, Contract Manufacturing
Clif Bar & Company

ANTHONY DOSS
VP, Engineering
Tyson Foods

6:50 pm - 7:00 pm
CHAIR’S CLOSING REMARKS

DONZEL LEGGETT
VP, Global Manufacturing Excellence, Global Platforms and Asia, LATAM Supply Chain General Mills

NATALIE HADLEY
VP, Quality and Food Safety
Ferrara Candy Company

7:00 pm - 8:00 pm
NETWORKING DRINKS RECEPTION

Sponsored by:
DAY TWO | WEDNESDAY, NOVEMBER 13, 2019

7:00 am - 7:55 am
Room 2
WOMEN IN LEADERSHIP ROUNDTABLE
On-site registration is required for this session

MONICA MASSEY
EVP, Chief of Staff
Dairy Farmers of America

SARAH KELLER
VP, R&D and Quality Assurance
Lindt & Sprüngli

ROBIN VOGEL
VP, Commercial Americas
Mars Wrigley Confectionery

MALUWA BEHRINGER
VP, Global R&D and Innovation
Molson Coors Brewing Company

CHARLEAN GMUNDER
VP, Catering Operations
United Airlines

WILLEMIJN SCHNEYDER
CEO and Founder
SwipeGuide

8:00 am - 8:10 am
Room 1
CHAIR’S OPENING REMARKS

DONZEL LEGGETT
VP, Global Manufacturing Excellence, Global Platforms and Asia, LATAM Supply Chain
General Mills

NATALIE HADLEY
VP, Quality and Food Safety
Ferrara Candy Company

8:10 am - 8:45 am
Room 1
MAXIMIZING PROFITABILITY AND CREATING VALUE IN TODAY’S COMPLEX OPERATIONS SYSTEMS

KEVIN MPAMBOU DO DANG
CFO, Away from Home
Kellogg Company

8:45 am - 9:20 am
Room 1
ADOPTING AND IMPLEMENTING FOOD SAFETY AND QUALITY CONTROL STANDARDS THAT EXCEED REGULATORY REQUIREMENTS AND CUSTOMER EXPECTATIONS

AL ALMANZA
Global Head, Food Safety and Quality
JBS

9:20 am - 9:55 am
Room 1
ESTABLISHING NEW APPROACHES FOR MANAGING FOODBORNE OUTBREAK SURVEILLANCE, RESPONSE AND POST-RESPONSE EFFORTS

JOSEPH COOPER
Emergency Response Coordinator
U.S. Food and Drug Administration

CHRISTINÆ R. HUDSON
Health Communications Specialist
U.S. Food and Drug Administration

10:00 am - 10:35 am
Room 1
OVERCOMING KEY BARRIERS IN MANUFACTURING QUALITY AND INNOVATION

PHILLIP SIMULIS
CEO
Simtelligent

10:40 am - 12:00 pm
Exhibition Hall
REFRESHMENTS, NETWORKING AND PRE-ARRANGED 1-2-1 MEETINGS
DAY TWO | WEDNESDAY, NOVEMBER 13, 2019

1:25 pm - 2:25 pm
Exhibition Hall
LUNCH & LEARN ROUNDTABLE DISCUSSIONS AND OPEN SEATING LUNCH

DESIGNING AND LEADING LEAN FLOW MANUFACTURING GOALS

AYEEDA FIGARO
Head, Lean Flow Manufacturing
The Kraft Heinz Company

SETTING AND EXECUTING YOUR CORPORATE SUSTAINABILITY STRATEGY

KATYA CHISTIK HANTEL
Director, Sustainable Development
Conagra Brands

IMPLEMENTING BEHAVIORAL COACHING AND TRAINING TO IMPROVE PROCESS ADHERENCE, QUALITY CULTURE AND YOUR COMPANY’S BOTTOM LINE

IAN GERALDS
VP, Culinary
American Blue Ribbon Holdings

IMPROVING SPEED TO MARKET THROUGH EXTERNAL INNOVATION AND MANUFACTURING

PATRICIA PHAN
Director, Co-Manufacturing, External Innovation and Strategic Growth Channels
Danone North America

ENSURING PRODUCT COMPLIANCE ACROSS A WIDE RANGE OF CERTIFICATION AND REGULATORY GUIDELINES

RENEE MELLICAN, PH.D.
Director, Regulatory Affairs and Customer Compliance
TreeHouse Foods

ADAPTING MANUFACTURING TECHNOLOGY AND PROCESSES TO ALIGN WITH NEW PRODUCT DEVELOPMENT

ADAM CROISSANT
Manager, R&D Innovation
Chobani

RAJNEESH HORA
Director, R&D Innovation
Chobani

2:30 pm - 3:05 pm
Room 1
SEAFOOD: THE NEXT FRONTIER FOR ALTERNATIVE PROTEINS

DAVID BENZAQUEN
Co-Founder and CEO
Ocean Hugger Foods

3:05 pm - 3:50 pm
Room 1
WHAT IS THE FUTURE OF FOOD QUALITY AND SAFETY?

KELLIE CAMPBELL
Director, Quality Assurance
Ingredion Inc.

NATALIE HADLEY
VP, Quality and Food Safety
Ferrara Candy Company

ANGIE SIEMENS
VP, Food Safety, Quality and Regulatory
Cargill Company

3:50 pm - 4:00 pm
Room 1
CHAIR’S CLOSING REMARKS AND SURVEY PRIZE DRAW

DONZEL LEGGETT
VP, Global Manufacturing Excellence, Global Platforms and Asia, LATAM Supply Chain
General Mills

NATALIE HADLEY
VP, Quality and Food Safety
Ferrara Candy Company

VIJAY KRISHNA
VP, Food Safety and Quality
Sargento Foods Inc.