Expiration dates are critical when it comes to food manufacturing. Deadlines are critical when it comes to construction. As a partner you can count on, we won’t let your project expiration date pass. Alberici has the resources and process knowledge to deliver your facility with time to spare.

Will your plant be ready to stock these shelves?

Victoria Fleddermann • Director Business Development
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Dear Food Automation & Manufacturing Attendee:

The entire FA&M Virtual team extends a very warm welcome to you!

If you have already registered, thank you for your continued support through a year of uncertainty. If you haven’t had the chance to register yet, visit www.FoodAutomationConference.com now to sign up! With expanded networking and education available through August 2021, it’s never too late to participate in FA&M Virtual.

Within these pages you’ll discover information about EVOLVE, our virtual platform. We’re also offering a look at the final virtual agenda, filled with exceptional educational sessions presented by loyal and dedicated speakers. Finally, you’ll find the most steadfast virtual exhibitors and sponsors in the industry. These companies are helping advance our industry daily, especially during these truly unique times.

Thank you for attending FA&M Virtual. We look forward to “seeing” you during the conference!

Food Engineering Staff
Drive Smarter Decisions Through Analytics

Through digital transformation, manufacturers can achieve full integration and connection between production control and reliability, quality, and energy monitoring. This allows for collection of relevant real-time data, that is then converted through analytics to actionable insights—resulting in faster issue resolution. With Emerson, manufacturers are empowered to start or advance a digital transformation strategy to reach new levels of connection and operational excellence.

Learn more by attending our session:

*Achieving Next Level Plant Performance Through Digital Transformation*

Monday, September 14
3:00 p.m. – 3:30 p.m. EST

**Presenter**
Marcus Parsons
Food and Beverage
Global Industry Director
Welcome to Food Automation & Manufacturing 2020, a completely virtual event!

FA&M would like to take this opportunity to mention a few details you may find helpful before, during, and after the conference.

Please take a moment to view the Virtual Portal How-To Video above.

PRE-EVENT
REGISTRATION INFORMATION
You still have time to register! With interactive features running through August 2021, you can register at www.FoodAutomationConference.com.

WHAT IS EVOLVE?
EVOLVE is the platform through which we’re bringing you FA&M. You’ll need to log in to EVOLVE to gain access to the conference. Watch the video above for a brief how-to guide!

EVOLVE ACCESS
Visit the EVOLVE portal here. Enter the email address you registered with and the Reference Number sent to you in your confirmation email. If you cannot locate your Reference Number, follow the directions on the login page.

TELL US WHO YOU ARE
Start off by visiting the MY PREFERENCES pages! This important step confirms your identity and helps better connect you with fellow attendees who have similar interests. You can also upload a photo of yourself.

DURING THE EVENT
EDUCATIONAL ACCESS
EVOLVE is your portal to the virtual sessions! Visit the SESSIONS page and click on the session banners to log in and view educational content. You can also build your own agenda by adding the sessions you’re most interested in to “My Agenda” and getting reminders! Visit the SPEAKERS page for speaker bios and to see their hosted sessions.

FIND YOUR PEERS
Select the ATTENDEES tab from the toolbar to see a full list of registered attendees, speakers, sponsors, exhibitors, and show staff. Sort and filter your way to view profiles, send messages, and schedule meetings!

DISCOVER SOLUTIONS
On the EXHIBITORS & SPONSORS pages, you can view our partners’ information, including logos, contact info, company descriptions, social media pages, and links to their websites. While we’re not meeting in-person, we still have an interactive floorplan for you to explore. Finally, check out the Brochure & Video Library, where you’ll find materials from the conference and from our partners.

POST-EVENT
WHAT ARE YOUR THOUGHTS?
After the event, an attendee survey will be sent via email. Please complete the survey. Your opinion and suggestions are important to us and will help us to make FA&M 2021 even better!

EXTENDED LEARNING
As we’ve said, all educational sessions will be available on-demand through August 2021! Want to go back to catch a point you missed? Or review a graph a speaker referenced? No problem! Access the entire conference whenever you want for one year!

CONTINUED NETWORKING
With the virtual component of EVOLVE, you can keep the conversation going. You can still send and receive messages and join the community message boards to discuss your favorite topics long after the last session on September 16!
DATA IS YOUR MOST VALUABLE ASSET: START USING IT.

OSIsoft’s PI System gives food and beverage manufacturers real-time insight into operations to ensure brand integrity and quality, increase productivity, reduce costs and, ultimately, transform the way they run their business.

QUALITY & CONSISTENCY
Deschutes
Real-time data for brewing consistency and 4% decrease in total fermentation time.

OPERATIONAL EXCELLENCE
Hershey
Maintenance costs decreased by 33%, throughput losses by 30%, quality losses by 22%.

FOOD SAFETY
Tyson Foods
Improved QA compliance while cutting waste by 50% and saving 8 man-hours daily in QA reporting.

CONTINUOUS IMPROVEMENT
Abbott Nutrition
Manufacturing intelligence to go from reactive to proactive monitoring.

SUSTAINABILITY
Kellogg’s
Uses operational data to save $3.3 million a year in water and energy costs.

ADVANCED ANALYTICS
Pernod-Ricard
Predictive models for distillation process to maintain premium product quality.

TO LEARN MORE ABOUT WHAT THE PI SYSTEM CAN DO, VISIT THE FOOD & BEVERAGE WEBSITE OR CONTACT US HERE.

Sani-Matic’s SaniCab® P Series

Find significant labor savings and productivity improvements across your plant with one product – the automated Sani-Matic SaniCab® P Series Cabinet Washer.

The SaniCab and its customizable rack and transfer cart system give you the flexibility to clean your large and small process parts so you get more clean with one machine.

Make 2020 the year you identify those process parts still being cleaned by hand—and switch to automated cleaning. Contact Sani-Matic to make the switch to savings easy.
MONDAY, SEPTEMBER 14

8:10 - 8:30 a.m. EST
Opening Remarks —The State of Food Manufacturing
Casey Laughman, Editor in Chief, Food Engineering

8:30 - 9:15 a.m. EST
ENGINEERING KEYNOTE
Engineering 101: Managing the Managers
Joe Zembas, Senior Manager, Reliability Engineering, The J.M. Smucker Company

10:30 - 11:15 a.m. EST
The Fundamentals of Hygienic Design
Duane Grassmann, Corporate Hygienist, Nestlé USA & Canada

11:15 a.m. - 12:00 p.m. EST
Analytics Excellence Across Multiple Plants
Todd Wilson, Senior Vice President of IT, Clif Bar

12:00 - 3:00 p.m. EST
Virtual Expo - Open throughout the event

3:00 - 3:30 p.m. EST
Achieving Next Level Plant Performance Through Digital Transformation
Marcus Parsons, Global Industry Director - Food and Beverage, Emerson Automation Solutions

TUESDAY, SEPTEMBER 15

9:00 - 9:45 a.m. EST
AUTOMATION KEYNOTE
Creating a Sustainable Performance System
Daniel Stauff, Director, Operational Technology, SugarCreek
Craig Langhals, Senior Director, Manufacturing Optimization, SugarCreek

10:30 - 11:00 a.m. EST
Why Data is the Secret Ingredient for the Food and Beverage Industry
Ted Combs, Industry Principal, Food & Beverage, OSIsoft

11:00 - 11:30 a.m. EST
The Growing Importance of the Digital Threads Across the Food & Beverage Product Lifecycle and Associated Systems

11:30 a.m. - 12:00 p.m. EST
The Necessity of Sanitary Conveyor Design in Today’s Modern Food Processing Facilities
Rick Milner, Sr. Technical Services Representative, Wire Belt Company of America

1:00 - 1:30 p.m. EST
Food Engineering’s Food Plant of the Year
Brad Borkowski, Senior Project Manager and Jeff Nagle, Plant Manager at The J.M. Smucker Company

1:30 - 2:15 p.m. EST
Bringing Together OT and IT
Hugh Roddy, VP of Global Engineering and Project Management, Chobani

2:15 - 2:45 p.m. EST
The Sustainable Plant of the Year
Rick Becker, Chief Operations Officer and Jason Ivancic, Manager, Engineering at MycoTechnology Inc.

3:00 - 3:45 p.m. EST
What Blockchain Can’t Do
Joseph Basile, President, Catania Oils
TUESDAY, APRIL 16
7:00 a.m. – 3:30 p.m. ................................ Galleria
Registration
8:00 – 9:00 a.m. ........................... The Crystal Ballroom
Continental Breakfast
9:00 – 9:45 a.m. ...................... Ivanka Trump Ballroom AB
AUTOMATION KEYNOTE:
Automation, Powered by People
Speaker: Matt Kovar, Engineering & Facilities Manager, Kellogg Company
Sponsored by Dennis Group
9:45 – 10:15 a.m. .............................. Ballroom Foyer
Refreshment Break
Sponsored by Sage
SOLUTIONS THEATER TRACK A
10:15 – 10:45 a.m.  .................... Ivanka Trump Ballroom AB
Automation and adaptive solutions to meet changing consumer demands
Presented by ABB
SOLUTIONS THEATER TRACK B
10:15 – 10:45 a.m.  ........................... Majestic Ballroom
Leading Digital Transformation with the Power of the Internet of Things and Advanced Analytics
Presented by Lenze Americas
SOLUTIONS THEATER TRACK A
10:50 – 11:20 a.m. .................... Ivanka Trump Ballroom AB
Optimized Scheduling: Maximize value from your complex manufacturing operations
Presented by Opt Tek Systems, Inc.
11:25 – 12:10 p.m.  ................... Ivanka Trump Ballroom AB
Food Engineering's 2019 Plant of the Year
Hear from Patti Smith, President and CEO at Valley Milk LLC, the 2019 Food Plant of the Year and understand why this plant was chosen.
12:15 – 1:30 p.m.        ...................... The Crystal Ballroom
Plant of the Year Luncheon
Celebrate the new Food Plant of the Year.
Sponsored by Shambaugh & Son
1:30 – 2:15 p.m. . . . . . . . . . . . . . . . . . . . . . .Ivanka Trump Ballroom AB
Leadership: Setting the Standard
Speaker: Leonard Heflich, former Vice President of Food Safety, Quality and Crisis Management for Grupo Bimbo
2:15 – 3:00 p.m. . . . . . . . . . . . . . . . . . . . . . .Ivanka Trump Ballroom AB
High Pressure Processing:
Flexibility, Quality and Safety
Speaker: Joyce Longfield, M.Sc. Vice President of Product Innovation, Good Foods Group, LLC; Chairperson, Cold Pressure Council
Panelists: Jake Deleon, Founder, Origin Almond; Andy Cook, Sales Director, Sonatural; Lisa Wessels, Marketing Director, HPP, Avure Technologies
3:00 – 3:30 p.m. ............................... Ballroom Foyer
Refreshment Break
3:30 – 4:15 p.m. ...................... Ivanka Trump Ballroom AB
The Cannabis Edibles and Beverages Boom
Speaker: Ryan Beigie, CEO, Treehouse Biotech
4:15 – 4:30 p.m. ...................... Ivanka Trump Ballroom AB
Refrigerated & Frozen Foods' Refrigerated Foods Processor of the Year
Editor-in-Chief Marina Mayer discusses how this produce supplier, formerly known as Ready Pac Foods, delivers on-trend, plant-based products while pioneering accelerated food safety standards.
Accepting the Award: Viviano Del Villar, Senior Director of Operations, Bonduelle Fresh Americas
4:30 – 5:30 p.m. . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . .Living Room
Refrigerated & Frozen Foods' Refrigerated Foods Processor of the Year Reception
Dinner: On Your Own
WEDNESDAY, APRIL 17
7:30 - 8:30 a.m.. . . . . . . . . . . . . . . . . . . . . . . . . . . .The Crystal Ballroom
Breakfast Buffet
7:45 – 8:30 a.m.  ........................... The Crystal Ballroom
KEYNOTE: Women in Food Manufacturing Breakfast
Speaker: Gabrielle Kalkwijk, President of Global Manufacturing Operations, Dawn Foods
8:30 – 9:15 a.m. ........................... The Crystal Ballroom
PANEL DISCUSSION: Women in Food Manufacturing
MODERATOR: Gabrielle Kalkwijk, President of Global Manufacturing Operations, Dawn Foods
Panelists: Joyce Longfield, Vice President of Product Innovation, Good Foods Group, LLC; Samara Heaggans, Owner, SH Reid Consulting Solutions (formerly) with Campbell's Fresh Division; Roohi Thakur, Process Optimization Manager, Land O’Frost; Patti Smith, CEO, Valley Milk
9:15 – 10:00 a.m.  .......................... The Crystal Ballroom
Hiring and Retention: Finding and Keeping Qualified Employees
Speaker: Barb Pugesek, Director of Customer & Culture Excellence, FONA
10:00 – 10:45 a.m.  ......................... The Crystal Ballroom
Clean Label: What Does it Mean?
Speaker: Kantha Shelke, Principal, Corvus Blue
10:45 a.m. ........................... The Crystal Ballroom
Conference Adjourns
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AGENDA
AT A GLANCE

WEDNESDAY, SEPTEMBER 16

9:00 - 9:30 a.m. EST
WOMEN IN FOOD
MANUFACTURING KEYNOTE
Gail Becker, Founder and CEO, CAULIPOWER

9:30 - 10:15 a.m. EST
A Panel Discussion with Women in Food Manufacturing
MODERATOR: Gail Becker, Founder and CEO, CAULIPOWER
PANELISTS:
Christie Lagally, Founder and CEO, Rebellyous Foods
Jasmine Sutherland, President, Texas Food Solutions
Suzanne Kopcha, Vice President Consumer Products & Retail Industry, Siemens Digital Industries Software

10:15 - 11:00 a.m. EST
The Engineering Challenges of Plant-Based Meat
Christie Lagally, Founder and CEO, Rebellyous Foods

11:00 - 11:45 a.m. EST
Plant Dynamics Unique to Emerging CPG Brands
PANELISTS:
Jasmine Sutherland, President, Texas Food Solutions
Walter Nimocks, CEO, Just Made Juice

11:45 a.m. EST
Conference Adjourns

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Congratulations to our long-time partner, The J.M. Smucker Company.

We’ve worked with The J.M. Smucker Company for almost two decades, helping them deliver the popular Smucker’s® Uncrustables® frozen handheld sandwiches. You could say we go together like peanut butter and jelly. Our teams supported the efforts to bring the Company’s newest Uncrustables manufacturing facility on line in less than two years. We think that’s something to celebrate. Congratulations to the project teams whose hard work made it all possible!
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The growing importance of the Digital Threads across the food & beverage product lifecycle and associated systems

Digital Threads are integrated, value-driven processes anchored in the comprehensive Digital Twin across product, production, and performance. Automation plays a key role in enabling the seamless transition from the virtual world to the real world by virtually commissioning modular equipment and lines and allowing for the required flexibility in manufacturing. Master the interaction between the digital and physical worlds and deliver speed to market by combining automation engineering with simulation, optimization and virtual validation.

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