

REFRIGERATED FOODS ASSOCIATION

VIRTUAL FALL SYMPOSIUM



September 21 - 22, 2021

An opportunity for you to learn and network with other RFA members... right from your desk!

[Join us!](#)



A Virtual Opportunity!

YOU ARE INVITED!

RFA's Virtual Fall Symposium
September 21 - 22, 2021



Join the Refrigerated Foods Association on September 21 - 22, 2021 for our Virtual Fall Symposium. This event provides members an additional opportunity to learn, grow and connect with each other through tailored, interactive sessions and networking opportunities.

The Virtual Fall Symposium will follow a similar format to last year's virtual event. The online event will take place on Zoom and attendees will receive an invitation link prior to the event. This two-day event will be jam-packed with informative sessions on technical and industry development topics. Each session will be followed by a live Q&A.

Sign-up will be by company, so for one low price everyone in your business can participate. We encourage all member companies to take advantage of this pricing format to get all appropriate personnel involved and educated on timely topics tailored to your business. Attendees will be able to pick and choose which sessions they attend. Attendees will also be able to participate live or view the sessions at a later time, whichever your schedule allows.

Marty Mitchell, RFA Technical Director

HOT TOPICS

Tuesday, September 21

1:00 - 1:50 pm ET



What is ahead in 2022 the new environment?

Our Technical Director Martin Mitchell will lead this exciting and up to the minute review of scientific and regulatory issues affecting the Refrigerated Foods Association members. This session will provide an overview and in depth discussion of the most important challenges and changes.

It will include:

- Regulatory Issues
- Pathogens
- New approaches to Food Safety

Do you have any questions or suggested topics that you would like to see covered during Marty's "Hot Topics" presentation? If so, please email them to info@refrigeratedfoods.org before August 16, 2021.

Mark Broomell PE, Providence Engineering

FOOD SAFETY FOCUSED BUILDING DESIGN



PROVIDENCE
ENGINEERING CORP

Tuesday, September 21
2:00 - 2:50 pm ET



We all know Food Safety is a critical component in the complex world of food processing. But have you considered specifically how your building affects food safety? A food safety focused building design is a critical element in the success of your food plant operations. Proper building design and planning are also important at each step in the building expansion or renovation of your operations.

This presentation will provide an overview of the key building design elements to consider in the continuous improvement of your food plant operations:

1. Flow: Moving Food, People and Materials
2. Building Components: Walls, Floors, Ceilings and Doors
3. Design Synergy: Owner - Stakeholders - Design-Professional Relationship

Who should attend: Plant managers, Facility Engineering, Project Managers, Operations, Maintenance, Quality Control & Safety personnel

Mark Cornthwaite, IFF
Mariana Macovei, Ingredion Canada
Pranita Solanki, Savoury of Caldic Canada



OVERVIEW OF PLANT-BASED PROTEINS



Tuesday, September 21
3:00 - 3:50 pm ET



The plant-based protein arena is rapidly growing and receiving a lot of attention from consumers, manufacturers, regulatory agencies and more. Join us for an insightful overview of this rapidly growing and changing segment, which will focus on applications for the prepared, refrigerated food market.

Mark Cornthwaite, Meal Solutions Industry Team and Marketing Lead at IFF, will kick off the discussion. Mark is responsible for developing and delivering solutions and value for customers in the meat, plant based, culinary and pet food industries. Following Mark's segment, Mariana Macovei, Project Leader at Ingredion Canada will address technical applications, and lastly Pranita Solanki, Senior Product Technologist at Savoury for Caldic Canada will focus on functional food system development and technical considerations.

This timely presentation will cover:

- types of alternative proteins being used
- allergy concerns, food safety risks
- application examples: vegan cole slaw, non-tuna tuna salad, etc.
- functional considerations - things to know, things to avoid
- trends - yesterday, today and tomorrow
- how to use in prepared, ready-to-eat food products
- sustainability
- carbon footprint

Hillary Hughes, Prairie Capital Advisors
Tim Suter, The Suter Company



SUCCESSION PLANNING, ESOPS

Wednesday, September 22
1:00 - 1:50 pm ET



The Suter Company



Exploring the Alternatives of Ownership Transition – Understanding the Paths including Employee Ownership

There are several paths you can take to transition ownership of your business. How do you determine which is right for you? Hillary Hughes, CFA, ASA, Director at Prairie Capital Advisors, will help us understand the options. In her role at Prairie Capital Advisors, Hillary provides strategic insights to assist business owners and boards to address long-term ownership transaction goals. She specializes in the valuation of businesses and business interest for purposes of mergers and acquisitions (M&A), ESOPs, gift and estate planning and strategic planning. Hillary's experience suggests that proactive planning for ownership transition leads to better, more satisfying outcomes for owners whether the successors are family members, the company managers, employees or a third-party buyer.

This presentation will cover:

- Overview of Ownership Transition Alternatives
- The Process: What Should You Expect?
- Preparing the Business
- Management Succession

Following Hillary's overview of the options for ownership transition, Tim Suter, President & CEO of The Suter Company, will discuss his own recent selection process and eventual decision to develop an ESOP at Suter. Attend this important session, which will provide a clear understanding of the pros and cons of each alternative and will be of interest to all, no matter your job title or stage in the business succession process.

Cohen Barnes, SundogIT
Tom Gaumond, G2 Insurance



RANSOMWARE

Wednesday, September 22
2:00 - 2:50 pm ET



Ransomware! Email security! Cyber insurance! Protecting your business from today's tech threats!

Cybercrime, including ransomware, is the #1 crime committed against US businesses right now, including the small and mid-market. In this session, we will discuss some next generation tools that greatly reduce your risk of becoming their next victim. We will also look at cyber insurance, how to evaluate your company's exposure and how to properly protect your business and clients.

Email security continues to become a growing favorite mechanism for these bad actors to generate revenue. Now they are leveraging social engineering to impersonate you to your clients to gain access to invoices, bank accounts, accounts receivables and exploit your clients. This session will explain how they are impersonating their victims to clients to gain access to invoices, bank accounts, accounts receivables, and how you can increase your email security.

Even the best IT programs can fail to protect against cyber attacks. We will explore and explain cyber insurance options, potential costs for the coverage, how different companies define the risks you face and why there is no such thing as an "apples to apples" comparison. We will also discuss how the insurance industry will be handling this growing exposure in the coming years, and why buying sooner rather than later may be a big advantage.

We are pleased to present two experts to cover this timely topic. Cohen Barnes is owner and president of SundogIT, a 30-year old Technology firm that supplies, supports, and secures the Microsoft and Cloud technologies organizations thrive on. Tom Gaumond is a graduate of the University of Notre Dame and has worked in insurance since 2000. Tom and his father formed G2 Insurance Services Inc, which helps small and medium size businesses with all of their insurance needs, along with personal lines of insurance for individuals.

VIRTUAL TOUR OF CERTIFIED LABORATORIES



Wednesday, September 22
2:00 - 2:50 pm ET



Have you ever wondered what happens to your samples when you send them over to your laboratory partner for testing?

In lieu of an in-person tour, this virtual laboratory tour will show a sample's journey through the lab, from the sample receiving team, through sample preparation, and into the microbiology, chemistry, analytical chemistry, molecular and forensics labs. Along the way, you will meet several dedicated technical team members responsible for the day-to-day operations and successful on-time delivery of your critical results. In addition, you will learn a bit about the almost century-long history of Certified Laboratories and come away with a better understanding of what a valuable trusted laboratory partner provides.

What the Process Looks Like:

- A sample is received and well documented to ensure timely testing.
- The sample is then processed for each lab and specific testing needed.
- Microbiology tests for organisms, toxins, environmental testing and quality assurance.
- Wet, analytical, instrumentation, and environmental testing occur in the chemistry lab.
- Molecular testing occurs in the protected pathogen lab.
- Specialized forensics lab tests for unwanted filth including entomology testing.
- Once all tests are concluded, results and reports can be accessed in the online portal.

SPONSORSHIP OPPORTUNITIES

The following is a list of sponsorship opportunities for RFA Manufacturer and Associate member companies to take advantage of during the 2021 Virtual Fall Symposium. Please review the following options and discover the extensive company exposure you can receive! Many thanks to all our members who have already signed up as sponsors.

- **BASIC SPONSOR (\$300)**
Company logo will be included in all promotional materials from the RFA (with a link to your website). Will also be mentioned in social media posts for the RFA event.
- **ENHANCED SPONSOR (\$500)**
Your company will receive everything a Basic Sponsor receives. In addition, you will also receive an Email Blast to the entire membership announcing your support.
- **PRESENTATION SPONSOR (6 opportunities @ \$1,000)**
Your company will receive everything an Enhanced Sponsor receives. In addition, you will also have an opportunity to present a 30-second “commercial” before your presentation OR just a “thank you” slide from the RFA prior to the presentation.

To take advantage of any of these sponsorship opportunities, please complete the information below and return with payment along with your registration. If you have any questions about sponsorship opportunities, call the RFA at (678) 426-8175 or email us at info@refrigeratedfoods.org. Thank you for your support!

We'd like to sponsor the following item(s):

- Basic Sponsor \$300
- Enhanced Sponsor \$500
- Presentation Sponsor \$1,000

Sponsorship Total: \$_____

- Please include the sponsorship payment with the registration transaction
- Please hold my spot and send me an invoice for the sponsorship

REGISTRATION INFORMATION

The cost for the Virtual Fall Symposium is as follows:

RFA Members:	Non-Members:
\$200/company by check	\$300/company by check
\$210/company by credit card	\$315/company by credit card

Registration: To register, please fill out the information below and return it to the RFA office along with your payment. Checks must be made payable to “Refrigerated Foods Association.” You can also register online by logging into the RFA website at www.refrigeratedfoods.org.

Note: All presentations can be accessed in real time on September 21 - 22 or at your convenience (all sessions will be recorded and sent to all registered contacts).

Cancellation: No refunds will be made for the Virtual Fall Symposium.

Refrigerated Foods Association

3823 Roswell Road • Suite 208 • Marietta, GA 30062

Phone: (678) 426-8175 • Fax: 678-550-4504 • E-mail: info@refrigeratedfoods.org

Contact: _____ Company: _____

Address: _____

City/State/Zip: _____

Phone: _____ E-mail: _____

Amount Enclosed: \$ _____

ACH: Bank Routing # (ABA) – 021052053 Account # 53374959

Card Type (circle one): VISA AMEX DISCOVER MASTERCARD

Card #: _____

Expiration: _____ Card security code: _____

Signature: _____ Print Name: _____

Billing Information for credit card if different from above:

Address: _____

City/State/Zip: _____

ATTENDEES

Attendee 1:

Name: _____ Email: _____
Job Title: _____

Attendee 2:

Name: _____ Email: _____
Job Title: _____

Attendee 3:

Name: _____ Email: _____
Job Title: _____

Attendee 4:

Name: _____ Email: _____
Job Title: _____

Attendee 5:

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Job Title: _____

Attendee 6:

Name: _____ Email: _____
Job Title: _____

Attendee 7:

Name: _____ Email: _____
Job Title: _____

Attendee 8:

Name: _____ Email: _____
Job Title: _____

Do you have any questions or suggested topics that you would like to see covered during Marty's "Hot Topics" presentation?

HOW IT WORKS

How to attend this meeting?

To register your company for the Virtual Fall Symposium, please fill out the registration information on page 10 and return it to the RFA office along with your payment. Checks must be made payable to "Refrigerated Foods Association".

Once your company has registered for the meeting, the contacts provided will receive an email message inviting them to attend the event with instructions on how to attend. Links for meetings will be sent each day to these contacts. It is the responsibility of these contacts to forward the link to other interested employees at their company. However, it is important to ensure that the invitation link is not forwarded to anyone outside of your company.

When prompted to do so, please enter your full name, so that other participants can see who is on the call.

If you have any questions about the Virtual Fall Symposium, please contact the RFA office at info@refrigeratedfoods.org.

SCHEDULE

Tuesday, September 21:

1:00-1:50 pm ET: Hot Topics - Martin Mitchell, Certified Laboratories

2:00-2:50 pm ET: Food Safety Focused Building Design - Mark Broomell, Providence Engineering

3:00-3:50 pm ET: Overview of Plant-Based Proteins - Mark Cornthwaite, IFF; Mariana Macovei, Ingredion Canada; & Pranita Solanki, Savoury of Caldic Canada

Wednesday, September 22:

1:00-1:50 pm ET: Succession Planning, ESOPs - Hillary Hughes, Prairie Capital Advisors & Tim Suter, The Suter Company

2:00-2:50 pm ET: Ransomware - Cohen Barnes, SundogIT & Tom Gaumont, G2 Insurance

3:00-3:50 pm ET: Virtual Tour of Certified Laboratories