

IAFNS 2021 Annual Meeting: Advancing Science for Impact

June 15-17, 2021

Nutrition Keynote Address (Wednesday at 11:30am ET)



Barbara Schneeman, PhD

Barbara O. Schneeman, Ph.D. is Emeritus Professor of Nutrition at the University of California, Davis. From 2004 to 2013 she was the Director of the Office of Nutrition, Labeling, and Dietary Supplements at the Food and Drug Administration (FDA). In 1990 and 1995 she served on the Dietary Guidelines Advisory Committee and chaired the 2020 Committee. She is currently a member of 2 nutrition advisory committees for WHO and a member of the NASEM Food and

Nutrition Board. Over her career she has received several awards and has been recognized for her work on dietary fiber, gastro-intestinal function, development and use of food-based dietary guidelines, and policy development in food and nutrition.

Food Safety Keynote Address (Thursday at 10:00am ET)



Mindy Brashears, PhD

Mindy Brashears is the Associate Vice President of Research at Texas Tech University. She is a Professor of Food Safety and Public Health and holds the Roth and Letch family Endowed Chair of Food Safety and serves as the Director of the International Center for Food Industry Excellence at Texas Tech University. She is the former Under Secretary of Agriculture in Food Safety where she served the USDA from 2019-2021. She is a fellow of the National Academy of Inventors having 3 companies based on her research. She holds a B.S. in food technology from Texas Tech (magna cum laude) and M.S. and Ph.D. degrees in food science from Oklahoma State University. She is married to Dr. Todd Brashears who is a professor of agricultural education and has three daughters, Bailey, Reagan and Presley. Her research focuses on mitigation strategies in pre-and post-harvest environments and on the emergence of antimicrobial drug

resistance. Her interests are primarily in meat, poultry and vegetable products. Her work has resulted in the commercialization of pre-harvest feed additives that reduce E. coli and Salmonella in cattle and she has 27 patents/patents pending. She also has a passion for food security and leads international research teams to Mexico Belize and Argentina to improve food safety and security in those sectors and to set up sustainable agriculture systems in impoverished areas. She teaches courses in food microbiology and food safety and offers industry training in food sanitation, recalls and food security. She has received multiple awards including the IAFP Laboratorian Award, The AMSA Research and Industry/Extension Award and was named as a Future Icon in the Meat Industry by the National Provisioner Magazine.

Opening Reception (Tuesday at 6:00pm ET)



Mary Long, MBA

Mary Long is the Managing Director of Global Supply Chain Institute's Supply Chain Forum at the University of Tennessee, Knoxville's Haslam College of Business. Mary is a board advisor, lecturer, writer, and international speaker. She has built an extensive supply chain career, most recently, as the Vice President of Logistics and Network Planning at Domino's. Her responsibilities have spanned global end to end supply chain and her areas of interest include advancing digital supply chain agility and accelerating humanitarian supply chain relief. She serves on the editorial board for Supply Chain Management Quarterly and was named by the Bio Supply Management Alliance (BSMA) to "Who's Who Women in Life Sciences." Mary has co-authored two whitepapers, "Future Trends Shaping

Transportation" (2020) and "Young Women's Perspectives on Supply Chain Diversity and Inclusion" (2019).

Moderator - Nutrition Keynote Address (Wednesday at 11:30am ET)



Amy Preston, PhD, RDN

Dr. Amy Preston is a Senior Manager of R&D Regulatory & Nutrition and Agile Innovation at The Hershey Company. In this role Amy provides leadership for the regulatory assessment and nutrition science-based guidance for the advancement of new and emerging technologies, the launch of new products, the development of nutrition communication materials and the evaluation of the implications of regulatory and nutrition policy changes. Amy is also working cross-functionally with her colleagues to develop and establish a flexible and agile innovation process for the development of confectionery and snacks, enabling iterative learning and speed to market.

Dr. Preston received her B.S. in Kinesiology at The Pennsylvania State University and her M.Ed. in Exercise Physiology at The University of Virginia. Dr. Preston earned her Ph.D. in Nutritional Sciences at The Pennsylvania State University and subsequently completed her dietetic internship at The Pennsylvania State University.

Perspectives Roundtable - What's On Our Plates? The Role of Food in Maintaining Health and Managing Disease (Wednesday at 12:30pm ET)



Jamy Ard, MD

Dr. Jamy Ard is a clinical researcher focused on studying strategies to treat obesity in adults. He co-directs the Wake Forest Baptist Health Weight Management Center, where he oversees the medical weight management programs. In this center, the healthcare teams use a variety of state-of-the-art approaches to treat obesity, ranging from surgery and medications to lifestyle therapy with remote monitoring. Dr. Ard's clinical work and research are highly integrated—research informs the approach to treatment, and the work with patients helps the healthcare team ask relevant research questions that expand how obesity is treated. Dr. Ard has particular interests in working with specific populations of adults who either suffer from obesity disparities or where obesity treatment is particularly challenging. This includes individuals from ethnic minority groups like African Americans, older adults, and those with severe obesity. Dr. Ard and his team are also conducting research to explore how to use new obesity treatments to improve the control or bring about the resolution of chronic diseases like type 2 diabetes. Dr. Ard was a member of the 2020-2025 Dietary Guidelines Advisor Committee, has served on several committees for the National Academies of Sciences, Engineering, and Medicine, including on the current Standing Committee on Evidence Synthesis and Communications in Diet and Chronic Disease Relationships, and serves as an advisor to the IAFNS Sodium Committee.



Sharon Donovan, PhD, RD

Dr. Donovan received her B.S. and Ph.D. in Nutrition at the University of California at Davis. She then completed a post-doctoral fellowship in Pediatric Endocrinology at the Stanford University School of Medicine, before joining the faculty in the Department of Food Science and Human Nutrition at the University of Illinois, where she is currently Professor and Melissa M. Noel Endowed Chair in Nutrition and Health. In July 2020, she was named the inaugural Director of the Personalized Nutrition Initiative at the University of Illinois. Her laboratory conducts research in the area of pediatric nutrition with a focus on nutrition and gut microbiome, immune and cognitive development in infants. She also conducts multidisciplinary research on the prevention of childhood obesity and picky eating in children. Dr. Donovan has ~ 240 peer- publications and has garnered over \$35M in grant support from the NIH, USDA, Foundations, and the food and pharmaceutical industry. She has served as President of the American Society for Nutrition (ASN; 2011-2012) and the International Society for Research on Human Milk and Lactation (ISRHML; 2018-2020). In 2017, Dr. Donovan was elected to the National Academy of Medicine. She served on the 2020-2025 Dietary Guidelines for Americans Advisory Committee.



Bridget Wojciak, RDN, LD

Bridget graduated from the Ohio State University's Medical Dietetics program, launching her Registered Dietitian career in high acuity long term care and skilled rehabilitation. She provided nutrition care to patients with diagnosis from stroke and cancer, to chronic kidney disease, dementia, and those requiring enteral nutrition. She also served as the contract dietitian for the Epilepsy Foundation. In these roles, she learned the value of building trust and rapport with patients and the significance of preventative care through food and nutrition. Bridget brought these values to her role as an outpatient retail dietitian providing medical nutrition therapy where nutrition destiny is made, inside the grocery store. She then moved on to lead the Retail Clinical Dietitian program at a fortune 20 grocery chain. In her current role as Director of Nutrition for

The Kroger Co. she continues to elevate a dedication, educated, and personalized approach to eating and enjoying food to help people live healthier lives.

She sets nutrition strategy, serves as the subject matter expert for OptUP, a food scoring app to simplify healthier shopping. Bridget also manages the company's in-store and corporate dietitian teams, and leads Telenutrition services. She is a writer for The Upside Blog and has been featured across Kroger's social media channels including Twitter, Instagram, and YouTube. In 2018 Bridget received the Supermarket Dietitian of the Year award from the Produce for Better Health Foundation and in 2019 she was honored to receive the Recognized Young Dietitian Award from the Academy of Nutrition and Dietetics.



Allison Yoder, MA, RDN, LD

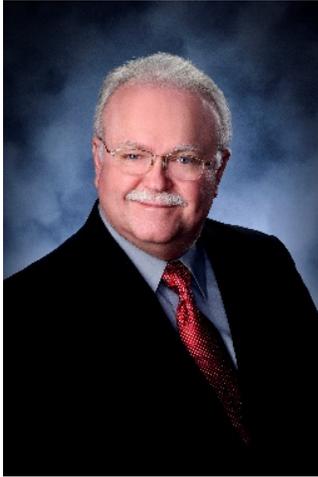
Allison Yoder, MA, RDN, LD is the Nutrition in Food Retail Program Development Fellow through the Academy of Nutrition and Dietetics Foundation, leading the "Leveraging RDNs in the Food Retail Environment to Improve Public Health" project.

Allison is a Registered Dietitian Nutritionist and leader in the retail health and wellness industry, with over 16 years specializing in business development and health and well-being strategy. Allison has a passion for improving the health of individuals and communities and utilizes data analytics and an extensive background in health promotion and retail nutrition to produce cost-effective and results-driven wellness strategies to improve business performance indicators and health outcomes. Previously,

Allison served in many capacities at Hy-Vee, Inc. She started her career as an in-store Registered Dietitian and HealthMarket manager, where she worked directly with customers to implement health and wellness strategies. She also spent many years at Hy-Vee's corporate office, supervising the retail dietitian program as well as HealthMarket departments.

Allison received a Bachelor's degree in Dietetics from Iowa State University, and has a Master's degree in Health Promotion from the University of Alabama. She is certified in adult weight management and a trained lifestyle coach through the National Diabetes Prevention and Recognition program.

Environmental Controls for Food Safety: Managing Outside the Box (Wednesday at 2:30pm ET)



John Butts, PhD

Land O' Frost is a privately held company and is the 3rd largest sliced lunchmeat brand in the US. Dr. Butts was been in the primary technical role for over 40 years. In 2010 Food Safety By Design, LLC. was founded to help producers of high-risk products learn how to prevent and manage food safety risks. Risk identification and management by FoodSafetyByDesign incorporates root cause identification and development of preventive methodology. Root cause identification using the Seek and Destroy Strategy enables visualization of need. The Seek and Destroy Environmental Pathogen Control Process has been taught in all NAMI Lm Workshops for over 20 years.



Virginia Deibel, PhD

Virginia Deibel is the Chief Scientific Officer for Deibel Laboratories. She has a Ph.D. in Microbiology and a minor in Bacteriology from the University of Wisconsin-Madison. Virginia has 30+ years' experience delivering food safety services and working within a contract laboratory environment. Virginia is a certified consultant for the British Retail Consortium (BRC), Lead Instructor with the International HACCP Alliance and a Lead Instructor for FDA Food Safety Preventive Controls for Human Food. Virginia provides regulatory guidance including assistance with responding to Notice of Intended Enforcements, Notice of Suspensions for USDA regulated products and 483's for FDA regulated products. Within this work, she has been a lead investigator in microbial harborage site investigations specializing in the pathogens *Listeria monocytogenes* and *Salmonella* along with coliforms, yeast and lactic acid bacterial in product spoilage cases. Virginia has participated in legal cases

such as consent degrees and serving as an expert witness. She is a member of industry trade groups and serves as a technical author and member of the editorial board for trade publications such as Food Safety and Quality Magazine.



Haley Oliver, PhD

Dr. Oliver is a Professor of Food Science and Director of the USAID Feed the Future Food Safety Innovation Lab at Purdue University. She completed her Bachelor of Science degrees in Molecular Biology and in Microbiology at the University of Wyoming and received her PhD in Food Science, with minors in Epidemiology and Microbiology, at Cornell University. Dr. Oliver's research focuses on prevalence, persistence, and transmission of *L. monocytogenes* and *Salmonella* in retail food systems as well as development of practical and feasible control strategies aimed to reduce cross-contamination. As Director of the Food Safety Innovation Lab, she develops and oversees USAID's food safety research portfolio currently implemented in Senegal, Kenya, Bangladesh, Cambodia, Tanzania and Nepal. She received the Purdue University Carine Alexander Spirit of the Land-Grant award, the USDA Food and Agriculture Science Excellence in Teaching Award for New Teachers, Purdue University's highest teaching honor the Charles B. Murphy Teaching Award, the International Association for Food Protection Young Scientist Award, and is a AAAS Leshner Fellow.



Joe Stout

Joe Stout is known in the industry for his work in sanitation and hygienic design as the Director of Global Product Protection, Sanitation and Hygienic Design for Kraft Foods. Joe was with Kraft for 30 years and during that time held a variety of positions in quality, and sanitation. While at Kraft in his Product Protection role, he had responsibility for global plant cleaning controls and processes, including allergen / pathogen control programs and pest control. Also in his scope was the responsibility for hygienic design for facilities and equipment used in Kraft plants to assure the equipment and facilities were cleanable and effectively cleaned. Most recently in 2020 he served as Vice Chair for the GFSI Hygienic Design Technical Working Group.

Following retirement from Kraft in 2010 Joe founded Commercial Food Sanitation (CFS) and began consulting for the food industry – essentially doing for the Food Industry what he did for Kraft. The company has grown to 36 members and has merged into the Intralox Company. Commercial Food Sanitation also offers Sanitation Essentials Training, Hygienic Design Training, and a Professional Course. In 2019 700 students participated in the sessions. IAFP Recognized Joe with the Sanitarian of the Year award in 2015 in recognition of exceptional service to the profession of sanitarian, serving the public and the food industry. In 2020 IAFP awarded Joe with the Food Safety Award, in recognition of Outstanding contributions to Food Safety Research and Education.



Jeremy Travis, MBA

Jeremy Travis joined Hilmar Cheese Company, Inc. in 1998. He is currently serving as the Vice President of Quality & Technical Services responsible for all aspects of Product Research, Technical Services, Food Safety and Quality Assurance. During his tenure at Hilmar Cheese Company, Jeremy has served in a string of VP roles including Quality, Manufacturing, Procurement, Food Safety, Process Technology, and Asset & Project Management. Jeremy holds a Bachelor's degree in Dairy Science concentrated in Technology from California Polytechnic State University, San Luis Obispo; and a Master of Business Administration concentrated in Operations Management from California State University Stanislaus. Jeremy is a long standing member and currently Chair of the Food Safety and Traceability Operating Committees of the Innovation

Center for US Dairy. He also serves as Vice Chair of the Food Safety Committee within IDFA, and participates in various Industry committees, working groups, and the like.

Coffee Chat: Power of Diversity (Thursday at 8:30am ET)



Sarah Crulcich, MPH, RD, LD

Sarah Crulcich, MPH, RD, LD is a public health dietitian with experience in health promotions, behavioral science research, and public policy. Sarah is the Community Health Supervisor at the Houston Food Bank where she supports programming and strategic distribution methods. She served on the Academy of Nutrition and Dietetics' Diversity and Inclusion Advisory Group, created the Houston Food Bank's health and body inclusivity initiative, and integrated teams across the food bank to launch new technology to match culturally relevant foods to Houston's diverse communities. As a Ukombozi Fellow, Sarah strives to lift and amplify the voices of historically oppressed communities with grace, respect and humility.

New Frontiers in Food Allergy Testing and Patient Care (Wednesday at 4:30pm ET)



Jason Hlywka, PhD

Dr. Jason Hlywka is the Corporate Toxicologist and Global Lead for Regulatory and Scientific Affairs at The Kraft Heinz Company. In this capacity, Dr. Hlywka provides scientific and regulatory leadership and expertise as a member of the Global Quality organization. Broadly speaking, Dr. Hlywka has responsibility for oversight and development of positions, recommendations, and strategies in areas related to chemical food safety and toxicology, and regarding topics associated with regulatory compliance and scientific affairs relevant to Kraft Heinz. Dr. Hlywka has dedicated his career to the applied field of food toxicology as it relates to human health and assessing the safety of dietary constituents. Dr. Hlywka completed his B.Sc. and M.Sc. degrees in toxicology

at the University of Guelph in Ontario, Canada. He received his Ph.D. in food science and toxicology from the University of Nebraska, Lincoln, USA and completed post-doctoral training at the Food Allergy Research and Resource Program at Nebraska under the guidance of Drs. Steve Taylor and Sue Hefle. Prior to Kraft Heinz, Dr. Hlywka has held industry positions with Kraft Foods, Cargill, and Cantox Health Sciences International. He has authored numerous peer-reviewed articles and participates in various industry, academic, and scientific associations and committees.



Paul Kearney, PhD

Dr. Paul Kearney received his PhD from the U of Toronto in mathematics and bioinformatics. After 6 years as a professor, he was recruited into industry and has since started 5 biotech companies, launched numerous commercial tests, raised over \$200M in funding, published over 100 papers and received 12 patents. His focus now is on breakthrough tests in food allergy and the application of Data Science to important clinical problems.



Stefano Luccioli, MD

Dr. Stefano Luccioli is a medical officer specialized in allergy/immunology who is currently the Food Allergen Program Coordinator in the Center for Food Safety and Applied Nutrition (CFSAN) of the US Food and Drug Administration (FDA). He is also on the clinical teaching faculty at Georgetown University Hospital in Washington, D.C. His responsibilities include assisting and coordinating FDA activities and scientific policies to manage food allergens in regulated food products and providing subject matter expertise on health hazard and other risk assessments. His research interests are aimed at understanding the epidemiology of consumer adverse events to food allergens and assessing the health impact of allergen thresholds.

Dr. Luccioli completed his medical school and residency training in internal medicine at Georgetown University medical school and his fellowship in allergy & immunology at the National Institute of Allergy and Infectious Diseases (NIAID) of the National Institutes of Health (NIH).



Bruce Roberts, PhD

Bruce Roberts serves as Research Strategy and Innovation Officer (RSIO) where he leads FARE's scientific research initiatives, leveraging his decades of experience in the biomedical industry. Bruce oversees clinical research efforts and championed the launch of FARE's major initiatives in areas of treatment, prevention, diagnostics and disease biology.

Roberts joined FARE following his tenure at Vedanta Biosciences where he served as Chief Scientific Officer establishing therapeutic area strategy, streamlining drug discovery efforts and pushing forward multiple translational medicine collaborations in the areas of infectious diseases, cancer immunotherapy, autoimmune diseases and food allergy. Previously Bruce served as Group Vice President responsible for Immune Mediated Disease and Multiple Sclerosis research and played a key role in securing FDA approval for Lemtrada and Aubagio.

Bruce is a regularly published author in distinguished journals and is the holder of multiple issued patents. He earned a Ph.D. in Protein Chemistry and trained at the National Institute for Medical Research in Mill Hill, London.

Happy Hour: Connecting Food and Agriculture (Wednesday at 7:00pm ET)



Megan Boyanton

Megan Ulu-Lani Boyanton reports on the agriculture policy beat for Bloomberg Government. She is a Beltz Award for Editorial Excellence winner and White House Correspondents' Association scholar. Previously, she covered the social justice and borderlands beats for Arizona PBS. Megan has bylines in USA TODAY, The Washington Times, The Arizona Republic and PinkNews, among others. She has reported abroad in England, Peru and Mexico. Megan earned two degrees in mass communication: a master's from Arizona State University and a bachelor's from Northwestern State University of Louisiana. She is a member of the Overseas Press Club and North American

Agricultural Journalists.

Low- and No-Calorie Sweeteners: How much is too much? (Thursday at 11:30am ET)



Njwen Anyangwe, PhD

Dr. Njwen Anyangwe is a Regulatory Toxicologist with the U.S. Food and Drug Administration (FDA). As a Regulatory Toxicologist, Dr. Anyangwe has substantial experience in the safety evaluation and risk assessment of food ingredients, dietary ingredients and color additives. She has several years of experience as a Toxicology and Food Safety Consultant, where she provided regulatory and technical support to clients including: strategy; advice; toxicology guidance; reviewed study protocols; evaluated toxicology data packages, identified data gaps, and made recommendations; bioinformatics analysis; molecular biology review; allergenicity analysis; and product characterization. She is also an Adjunct Assistant Professor in the

Department of Nutritional Sciences at Howard University, where she teaches graduate students nutritional biochemistry courses. She has over 20 years of higher education teaching experience, teaching biochemistry, biology, food science, organic chemistry, or nutrition and health courses to undergraduate students at the University of Buea (Buea, Cameroon), Wayne State University (Detroit, Michigan), and Madonna University (Livonia, Michigan).

She is a multidisciplinary scientist with education and experience in biochemistry, cancer biology, molecular biology, nutrition, and regulatory toxicology. She holds a Ph.D. in Nutrition and Food Science with emphasis in Cancer Biology and Molecular Biology from Wayne State University, Detroit Michigan in 2005. She holds an M.S. degree in Medical Biochemistry and a B.S. degree in Biochemistry (First Class Honors) from the University of Port Harcourt in Nigeria.



Danika Martyn, PhD

Danika Martyn heads Intertek Health Science's European office. Based in the UK, she has considerable experience in the authorisation of novel foods, food additives and enzymes in the European Union. Working alongside regulatory authorities, she has active role in stewarding applications through the approval process. She is a recognized expert in dietary exposure assessment and has extensive experience in modeling dietary intake data to estimate human exposure to food chemicals, ingredients and nutrients. She has authored numerous original research and review publications in the area of intake assessment. Danika works with clients to develop global regulatory strategies for new ingredients. She works within the group to critically review, evaluate and interpret analytical and scientific data as part of safety assessments for substances added to food.

Dr. Martyn received her Hon. B. AgrSc in Food Science and Ph.D. in Public Health Nutrition, focusing on dietary intakes of sugars and sweeteners by Irish pre-school children, from University College Dublin.



Robert D. Murray, MD

Dr. Robert Murray spent over 20 years in the field of Pediatric Gastroenterology and Nutrition in the Ohio State University School of Medicine. For 5 years, he served as the director of the Center for Healthy Weight and Nutrition, offering medical and surgical treatments for child and adolescent obesity. Dr. Murray also was the pediatric medical director for Abbott Nutrition from 2003-2006. For over a decade Dr. Murray was an executive committee member of the American Academy of Pediatrics' Council on School Health, serving as chair in the final 4 years. He is a Board member of Action for Healthy Kids as well as of the Children's Hunger Alliance, and previously served on the Board of the Academy of Nutrition and Dietetics Foundation. Dr Murray is the immediate past President of the Ohio Chapter of the American Academy of Pediatrics.



Hope Warshaw, MMSc, RD, CDCES, BC-ADM, FADCES

Hope Warshaw is a nationally recognized dietitian and diabetes educator with years of experience and expertise as an author, freelance writer, media spokesperson and consultant. She has served as a contributing editor for Diabetic Living Magazine, wrote the Nutrition Q&A column in The Washington Post and in 2017 served as the Immediate Past President of the American Association of Diabetes Educators. Hope offers practical and realistic solutions for healthier eating – to individuals in counseling sessions and to millions through her best-selling books, magazine articles, social media and TV or radio interviews. Hope is a go-to interviewee on weight control tips, diabetes management and meal planning, healthier restaurant eating, low calorie sweeteners and general nutrition guidance. She has been interviewed on Good Morning America, CNN, TV Food Network,

ABC Live, The Diane Rehm Show and many local TV and radio shows. Hope has been quoted in USA Today, US News, HEALTH, Shape, Diabetes Forecast, Eat This Not That, Los Angeles Times, The Washington Post, Today's Dietitian, Men's Fitness, and more. She has experience with satellite TV and radio media tours, taping VNRs, ANRs and other promotional footage.

Avoiding Health Flip Flops in a Changing Food Supply (Thursday at 2:00pm ET)



Sarah Berry, PhD

Since commencing her research career at King's in 2000, she has been the academic leader for more than 30 human nutrition studies in cardio-metabolic health. Sarah has made a leading contribution to the knowledge-base on the influence of interesterification of triacylglycerols on postprandial metabolism. Her research also focuses on the influence of manipulation of food structure and subsequent effects on lipid and carbohydrate bioaccessibility and changes in postprandial metabolism.

Ongoing research involves human and mechanistic studies to elucidate how markers of cardiometabolic health can be modulated following acute and chronic intakes of different fatty acids and interesterified fats, as well as studies to investigate the influence of cell wall integrity on macronutrient and micronutrient release from different plant-based foods.

Sarah is also the lead nutritional scientist on the PREDICT programme, assessing the genetic, metabolic, metagenomic, and meal-dependent effects on metabolic responses to food in >3,000 individuals in the UK and US. This research is at the forefront of developments in personalised nutrition and is forging a new way forward in the design and implementation of large-scale remote nutrition research studies integrating novel technologies, citizen science and AI.



Bryan Delaney, PhD

Bryan Delaney earned a Bachelor's degree in Chemistry from the University of Nebraska, a Doctorate in Pharmacology and Toxicology from the Medical College of Virginia, and conducted a postdoctoral fellowship with Dr. Henry Pitot at McArdle Laboratory for Cancer Research at the University of Wisconsin. He then spent two-and-a-half years working with the Wisconsin Bureau of Public Health before leaving to work at Frito-Lay, Inc. in Plano, Texas in the safety assessment of food ingredients. In 2000, he moved to Wayzata, Minnesota to work for Cargill in the safety assessment of food ingredients. From there, he moved to Delaware to work for DuPont in the safety assessment of foods

produced using agricultural biotechnology and was transferred to the Pioneer Hi-Bred business in Des Moines, Iowa (now Corteva) and promoted to Research Fellow where he remained for 16 years. While there, he authored more than fifty peer reviewed publications and lectured about safety assessment of foods produced with agricultural biotechnology at many national and international meetings. Since 2019, he has been working for the Swiss company Firmenich, SA in the safety assessment of flavorings and fragrances. He has also been an Editor for the Elsevier journal Food and Chemical Toxicology since 2011. He became a Diplomate with the American Board of Toxicology in 1997 and was voted into the Academy of Toxicological Sciences in 2011.



DeAnn Liska, PhD

DeAnn Liska, PhD, is the Associate Vice Chancellor for Strategic Affairs at Texas A&M AgriLife, a role she began in Jan. 2020 after spending more than 25 years in strategic leadership roles across the food and nutrition industry. The prior 5 years, Dr. Liska led the scientific strategy, clinical science and biostatistics teams at Biofortis, a CRO division of Mérieux NutriSciences. Past roles for Dr. Liska also include leading the U.S. and global nutrition science teams at Kellogg's, managing analytical and research sciences at Ocean Spray, and heading clinical and scientific affairs at Metagenics, a medical foods company serving the healthcare industry. Dr. Liska has authored over 50 peer-reviewed primary publications and is co-inventor on 17 patents. She has served as a Trustee for the International Life Science Institute-NA (ILSI-NA),

and on Advisory Panels for the Council for Responsible Nutrition (CRN) and Cornell University Nutritional Sciences Division. Dr. Liska received her B.S. (chemistry) from Portland State University, Ph.D. (biochemistry) from the University of Wisconsin, and was a Research Assistant Professor at the University of Washington prior to joining industry.



Maya Villeneuve

Ms. Maya Villeneuve holds a degree from the Université de Montréal in nutrition and is a registered dietitian. She joined the Bureau of Nutritional Sciences of Health Canada as a Nutrition Research Officer in 2000 where she worked on several Provincial Nutrition Surveys. She then headed the Nutrition Survey Section in the same Bureau where she led the Health Canada team responsible for the development of nutrition content for the Canadian Community Health Survey – Nutrition (CCHS 2.2) and the Canadian Health Measures Survey. In 2010, she became the Associate Director in the Bureau of Nutritional Sciences where she

provides scientific, strategic and policy advice on initiatives under the Healthy Eating Strategy and the Regulatory Modernization as well as lead international files such as the Codex Alimentarius.



William Yan, PhD

Dr. William Yan obtained his Masters degree in Microbiology and his Ph.D. in Medical Microbiology and Infectious Diseases from the University of Alberta. He completed his post-doctoral training at Tufts University Medical School, Boston, MA before beginning his career at Health Canada as a Research Scientist in 1995. He subsequently took on the roles as Head of the Office of Biotechnology, Chief of the Evaluation Division, Bureau of Microbial Hazards and Director of the Health Effects Division of the Pest Management Regulatory Agency. He headed Canadian delegations for Codex Ad Hoc Intergovernmental Task Force on Foods Derived from Biotechnologies as well as the Organization

for Economic Co-operation and Development Task Force for the Safety of Novel Foods and Feeds. From 2010 to 2020, Dr. Yan was Director of the Bureau of Nutritional Sciences in the Food Directorate where he provided leadership in the Bureau's work on developing nutritional standards and regulations as well as pre-market assessment of novel foods, novel fibres, health claims and infant formulas. Since 2020, Dr. Yan has been Special Advisor to the Director General of the Food Directorate and is leading the Directorate's work on developing new regulations for Supplemented Foods in Canada.

Establishing in vitro Protein Digestibility as an Alternative to Animal Testing (Thursday at 4:30pm ET)



Kathy Greaves, PhD

Kathy is a Principal Nutrition Scientist for the Kellogg Company with technical expertise in the areas of dietary protein, strength/fitness, appetite, energy and nutrient metabolism and energy balance. She serves as the lead Nutrition Scientist in the Plant-based Protein platform, providing direction for food development, guidance for claims substantiation and clinical trial management. Kathy has also taught undergraduate and graduate level Nutrient Metabolism and Research Methods courses at the local university. Kathy completed her undergraduate studies at Hiram College with a degree in Psychology. After graduating, she went on to complete her master's degree at the Ohio State University in Exercise Physiology and doctoral degree at the University of Arizona in Nutritional Sciences. Her post-doctoral work was done in the Department of Pathology at Wake Forest University. Kathy uses her Nutrition and Exercise expertise to drive strategic opportunities to formulate with plant proteins to improve the nutrient density of Kellogg foods and deliver health benefits in new and existing foods and brands. She enjoys the opportunity to steer the Nutrition vision for innovation, development and realization of new platform ideas. Kathy enjoys working cross-functionally to identify the space where Nutrition, Consumer and Food Science converge and healthy, great tasting foods emerge.



James House, PhD

Dr. House is a Professor in the Department of Food and Human Nutritional Sciences, University of Manitoba. He completed his Ph.D. in amino acid nutrition and metabolism from the University of Guelph, Ontario, Canada in 1996. Since arriving at the University of Manitoba in 1998, he has maintained research programs in 3 primary areas: 1) understanding factors regulating sulphur amino acid metabolism in animals; 2) sustainable egg production systems, including novel value-added egg products; and 3) determining factors influencing the quality of dietary proteins. His research program has trained 40 graduate students and 15 post-doctoral fellows, as well as over 40 undergraduate research assistants. His research program has advanced our understanding of factors affecting the utilization of plant- and animal-based protein sources in the human diet. He has received awards from the Canadian Society of Animal Science, the Canadian Society of Nutritional Sciences (now the Canadian Nutrition Society), as well as awards for merit and administrative service from the University of Manitoba. In 2018, Dr. House was elected as President for the Canadian Nutrition Society, and currently serves as Past-President. He was also elected (2021) as a member of the Board of Trustees for the newly established Institute for the Advancement of Food and Nutrition Sciences (IAFNS). His research program is funded via NSERC Discovery Grants, as well as numerous tripartite funding programs involving industry and government partners.



Elaine Krul, PhD

Elaine Krul has over 40 years of research experience in both academia and industry and is President and founder of EKSci, LLC, providing consulting services in nutrition and pharmaceutical sciences. Elaine retired from DuPont Nutrition and Health (Solae) where she was a Senior Technical Fellow, leading preclinical and clinical research focused on identifying the molecular mechanisms of how food ingredients exert their nutritional and health benefits and providing scientific substantiation for health claims and regulatory documents. Before joining Solae, Elaine led various projects at the Nutrition Sector at Monsanto, applying high-throughput cell-based screens to identify novel bioactivities in compounds isolated from a wide variety of foods that were collected from global sources and compiled into a novel food library. Elaine has also experience in the pharmaceutical industry leading project teams at Pfizer developing high throughput screening assays and novel animal models to identify drug candidates and novel bioactivities of existing drugs. Elaine has served on an Expert Panel in Nutrition for the WHO/FAO, is a Fellow of the American Heart Association and is an adjunct Research Associate Professor, Department of Internal Medicine at Washington University in St. Louis where she conducted research for 12 years on the genetics and molecular aspects contributing to cardiovascular disease risk. Elaine received her PhD in Biochemistry with honours from McGill University, Montreal, Canada.

Happy Hour: Food Innovation: 10 Year Futurecasting (Thursday at 6:30pm ET)



Lynn Dornblaser

Lynn Dornblaser brings more than 30 years of product trend knowledge to her work at Mintel, which she joined in 1998. She applies her unique perspective on the market and new product development to tailored client research and to extensive public speaking.

Prior to joining Mintel, Dornblaser covered new product trends at several trade magazine publishing companies, as editor and editorial director of publication New Product News. She has been quoted by major US news organizations, including The Wall Street Journal, USA Today, The New York Times, and CNN. In addition, Dornblaser has also served as keynote lecturer and speaker for numerous industry groups and sales forums.

Dornblaser holds a BS in Journalism from the University of Illinois and has also contributed to a textbook on new product development. She can usually be found in the aisles of a supermarket somewhere in the world.