2018 Tentative Agenda

Presenting author names appear in **bold**

Tuesday, September 18, 2018		
4:00pm - 7:00pm	Registration [Sand Key Room]	

Wednesday, September 19, 2018			
7:30am - 5:00pm	Registration [Sand Key Room]		
	Morning Refreshments [Island Ballroom]		
7:30am - 8:25am	Sponsored by:		
	Vincent Corporation		
GENERAL SESSION [Grand Ballroom]			
8:30am - 9:00am	Welcome and Introductory Remarks		
	- Renée Goodrich Schneider		
	UF/IFAS Food Science & Human Nutrition, Program Organizer		
	- Susan Percival		
	UF/IFAS Food Science & Human Nutrition		
	- Linda Staten		
	USDA-AMS, ICBC Program Chair		
Se	Session 1: The World of Fruit, Juices and Beverages – A Global Perspective		
	Moderator: Keith Schneide r, UF/IFAS Food Science & Human Nutrition		
0:00am	Dominican Republic: Creating New Value in Fruit Processing		
9:00am	- Horatio Lomba, Consorcio Citricos Dominicanos, S.A.		
9:40am	Citrus Production – A Global Perspective		
	- Fred Gmitter, UF/IFAS CREC		
10:20am	Beverage Break [Island Ballroom]		
10:40am	Current Situation and Outlook for the Chinese Juice Industry		
	- Russell Rouseff and Houjiu Wu, Southwest University, Citrus Research Institute of China		
11:20am	An Update on the Cuban Citrus Industry		
	- William Messina and Ariel Singerman, UF/IFAS FRE and UF/IFAS CREC		
12:00pm	Lunch Break (on your own)		

Wednesday, September 19, 2018 (continued)		
Session 2: Consumers, Markets and Trade		
Moderator: Nick Shields, The Coca-Cola Company		
1:30pm	Millennials and Orange Juice Consumption - Lisa House and Yan Heng, UF/IFAS FRE	
2:05pm	Orange Juice Flavor Balancing - Stephan Raeker, Symrise	
2:40pm	Break [Island Ballroom]	
3:10pm	How is Consumer Health & Wellness Driving Growth for Citrus Beverages? - Will Polese, MarketsandMarkets	
3:45pm	International Trade Policy 2018 Update: Challenges and Opportunities - Anthony Nogueras, Alliance Drawback Services	
4:20pm	Juice Products Association (JPA) Update - Carol Freysinger, JPA	
4:55pm	Announcements	
5:05pm	Session Concludes	
6:00pm - 7:00pm	Networking Reception [Poolside] Sponsored by: Alliance Drawback Services Astral Extracts, Ltd Brown International Corporation, LLC Chemical Systems CitraSource Citrus Oleo Doehler GmbH Ecolab FGF Trapani Firmenich Florida Chemical Company, Inc. Givaudan Flavors Corp. International Flavors & Fragrances Inc (IFF) Kerry Odyssey FoodTrans, LLC Quattro Citrus Products, LLC Separator Technology Solutions US Inc Sun Rapt Foods, Inc. Takasago International Corporation Treatt	

	Thursday, September 20, 2018		
7:30am - 5:00pm	Registration [Sand Key Room]		
7:30am - 8:25am	Morning Refreshments [Island Ballroom] Sponsored by: • Givaudan Flavors Corp		
	GENERAL SESSION [Grand Ballroom]		
	Session 3: Ideas for Industry: From Food Safety to Market Research		
	Moderator: Savy DiBenedetto, Savy Quality Review, Inc.		
8:30am	Electronic Record-keeping in the Era of FSMA - Bryan Banks, Kiptraq		
9:05am	FSVP Implementation – Notes from a Retailer - Angela Valadez, Publix		
9:40am	Using Scientific Nutrition Research to Reach Millennial Consumers - Rosa Walsh, FDOC		
10:15am	Break [Island Ballroom]		
10:45am	Marketing to Today's Millennial Mom - Samantha Lane, FDOC		
11:20am	Millennials: Disrupting Consumerism - Jennifer Zhou, Robertet		
11:55am	Lunch Break (on your own)		
	Session 4: Processing Technology and Strategies		
	Moderator: Greg Schrader , JBT Corporation		
1:30pm	Alignment of the FDA Office of Regulatory Affairs - Stewart Watson, U.S. FDA ORA		
2:05pm	Commercialization of HPP Food Products - Emmanuel Onuoha, JBT-Avure Technologies		
2:40pm	Coffee Break [Island Ballroom] Sponsored by: • Juice Products Association • Purkel Products Inc • Rio Grande Juice Company		
3:10pm	Citrus Fiber Technical Update - John Haen, Fiberstar		
3:45pm	Sustainability and 10-year Strategy of the Spanish Citrus Market - Jose Antonio García, Ailimpo		
4:20pm	Juice and By-Product Processing - Elizabeth Webb, Vincent Corporation		
4:55pm	Announcements		
5:05pm	Session Concludes		
5:30pm - 7:00pm	Poolside Reception Sponsored by: • Enerfab, Ltd • JBT Corporation • Vita-Pakt Citrus Products Co.		

Friday, September 21, 2018		
7:30am - 10:00am	Registration [Sand Key Room]	
7:30am - 10:00am 7:45am - 8:30am	Buffet Breakfast [Grand Ballroom] Sponsored by: Bell Chem Corp. BioSun Flavors & Food Ingredients D.L. Newslow & Associates Flavor Materials International Marc Neil Soudijn Research Foundation Renewable Citrus Products Association Safe Chem Inc. Symrise, Inc.	
	Winniczuk Family GENERAL SESSION [Grand Ballroom]	
Session 5: Hot Topics in the Industry		
Moderator: Doug Van Strijp , Southern Gardens Citrus		
8:30am	HLB R&D in the Commercial Sector - Tim Eyrich, Southern Gardens Citrus	
9:10am	CRISPR Technology – A Primer - Nian Wang, UF/IFAS CREC	
9:45am	Flavor and Consumer Science for Supply Security and Flexibility in the HLB Era - Yu Wang, UF/IFAS CREC	
10:20am	The Effect of HLB on Orange Oil Quality - Jinhe Bai, USDA-ARS	
10:55am	Huanglongbing (HLB) and Asian Citrus Psyllid (ACP): Detection, Monitoring and Control - Timothy Gottwald, USDA-ARS	
11:30am	Conference Concludes	