



## Food waste and sustainability: strategies to improve food safety, food security, and nutrition

# September 27, 2018 Program

7:30 a.m. Registration with continental networking breakfast

8:15 a.m. Welcome and Introduction – Chuck Czuprynski, Director UW - Madison

#### **Session moderator:**

## Overview - Chuck Czuprynski, UW-Madison

8:30 a.m. New carrots & better sticks – can we be optimistic about addressing big global food

challenges? - David McInnes, DMci

9:00 a.m. Using accelerated genetics to improve food: biological and social realities –

Caitilyn Allen, UW-Madison

9:30 a.m. Water sustainability in food production – Elisabetti Lambertini, RTI International

10:00 a.m. Networking Break

#### **Session moderator:**

### Sustainability initiatives for specific food sectors - Jason Wan, IFSH

10:30 a.m. Waste and sustainability in fresh produce, farm to fork – Will Daniels, IEH Laboratories

11:00 a.m. Old is new – rendering utilizes all by-products from the meat industry – David Meeker,

National Renderers Association (NRA)

11:30 a.m. Initiatives in the dairy industry to reduce waste/energy and utilize by products creatively

- Rohit Kapoor - National Dairy Council

12:00 p.m. Networking Lunch

#### **Session moderator:**

## Sustainability for general food production and distribution - Kathy Glass, UW-Madison

1:15 p.m. Water sustainability in processing facilities – Scott Burnett, Ecolab

1:45 p.m. Designing the cold chair for safety and sustainability – Rob Celin, Tilia Holdings

2:15 p.m. Sustainable packaging initiatives to reduce food waste – Eva Almenar, Michigan State

University

## 2:45 p.m. Networking Break





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## Retail, restaurants, consumer and social issues - Armand Paradis, IFSH

3:15 p.m. Initiatives to use food waste productively (supply chain management) –

Cole Doolittle, Revelation Waste Partners

3:45 p.m. Date labeling: quality vs safety; how much food is discarded unnecessarily –

David Fikes FMI Food Marketing Institute

#### **Panel Discussion:**

Economics, consumer perspective, other initiatives in animal and crop production; path to future; government perspective - Adam Borger, UW Madison and Bob Brackett, IFSH 4:15 p.m.

- Susan Backus, NAMI
- Craig Wilson, Costco
- Herman Carni, Greater Chicago Food Depository
- Kevin Smith, Senior Advisor, FDA
- Kayta Hantel, ConAgra

5:00 pm Concluding remarks; adjourn