

Agenda

UCDAVIS



CIFAR NEAT Forum* **New ways of looking at sustainability and safety** **University of California, Davis**

October 4, 2011

8:00-12:30

Part 1: Presentations
Sensory Theater-RMI Sensory

12:30-13:30,

Lunch
RMI Sensory foyer and outside

13:30-15:00

Part II: Technical Breakout Sessions
various rooms in RMI complex

15:15-15:45

Part III: Wrap Up
Room 1207, RMI South

Part I (morning) will provide a forum for listening and engaging with industry. It will bring out new and different approaches being pursued by the food industry, to ensure a safe, nutritious and sustainable food system. Change is happening in the way food is grown, processed and delivered because of our diminishing natural resources, our overall poor state of health, our growing and crowded population and our different views on how we should live. There is no one approach or solution. For discussions of organics vs. conventional agricultural practices, of conventional plant breeding vs. modern biotechnology, of hand labor vs. mechanization, of fresh vs. processed, the answer is not simply an “or” but rather a balanced and thoughtful “and”.

Part II and III (afternoon)

Part II: Based on CIFAR’s network of 39 companies, a series of topics for discussion have been identified. This part of the day will provide you with an opportunity to choose and engage in deeper discussions on specific technologies being researched and applied. Technical briefs will be available upon request.

Part III: Wrap Up

The desired outcome for the day is to expand the mind, to identify and appreciate the challenges, and to respect differences of opinion. It is expected that some productive collaborations will be initiated.

*NEAT = New and Exciting Advances in Technology

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Part 1

8:00 Welcome. Sharon Shoemaker, Executive Director, California Institute of Food and Agricultural Research, UC Davis

8:05 Consumers and sustainability. Do they get it? *David Schmidt, President and CEO, International Food Information Council, Washington, DC*

8:20 The elephants in the room – Achieving coexistence of organic, conventional and biotech foods in the marketplace. *John Ashby, General Manager, Ingredient Division, California Natural Products, Lathrop, CA*

8:50 Sustainable business contributions from food safety and organic integrity programs. *John Foster, Director of Compliance - Quality, Food Safety and Organic Integrity, San Juan Bautista, CA*

9:20 Biopesticide advantages to the sustainable food chain. Russell Blair, Marketing Manager, Marrone Bio Innovations, Inc., Davis, CA

9:50 BREAK

10:15 New strategies and advances in on-farm mechanization. Kelly Taylor-Bhagat, Strategic Marketing, Region 4, John Deere Ag & Turf Division, Lenexa, KS

10:45 Sustainable management of the agricultural supply chain: Case study. Mark Stowers, Ph.D., *Deputy Head, Global Research and Breeding, HM Clause, Davis, CA*

11:15 The SonomaCeuticals Story: A new, holistic approach to value creation in grape growing and wine making. *Paul Novak, General Manager, SonomaCeuticals, Santa Rosa, CA*

11:45 Sustainable partnerships - From farm to market. Marie Fenn, President and Managing Director, National Peanut Board, Atlanta Georgia

12:00 Making informed decisions to actively manage your strategy. *Robin Bacon, Founder and CEO, Food Stock Exchange, Petaluma, CA*

12:30: Lunch

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Part II

13:30-15:15 Technology Breakouts

Several technology areas will be selected from list below, based on the expressed interest of CIFAR affiliates. Participants will be invited to present problems statements and technology briefs. Each breakout session will be at a separate location. The breakouts will be finalized by September 23rd

Potential Candidate Breakouts Topics are

- I. Production Engineering: Mechanization, Sensors, Precision Agriculture
- II. Post-harvest Engineering: Heating, Cooling, advanced processing and separations (HPP, PEF, RI, plasma, electrofield, etc.). Includes capabilities of Pilot facilities.
- III. Analytics and Food Chemistry, including new capabilities through Agilent Food Safety and Measurement Facility.
- IV. Microbiology, Probiotics, Food Safety.
- V. Nutrigenomics, Metabolomics, Proteomics.
- V. Packaging/Encapsulation/Nanostructures/Nanomaterials.
- VI. "Waste" processing (Fermentation, Enzymatic and Microbial Conversion, Pyrolysis, Gasification)
- VII. Additional Candidate Breakouts (write in)

Part III

15:15-15:45 Wrap Up, Room 1207, RMI South

***Driving Directions:** From Interstate 80, take the UC Davis exit and go north towards the campus. After the road winds around the corner, you will see the information booth on your left (in middle of road) and the Robert Mondavi Institute for Wine and Food Science (RMI) on your right (burnt orange buildings). Turn right just after the buildings (onto Hilgard Lane) and park in the parking garage located on the left. The RMI Sensory Building is shown on the map available on the sidewalk next to the opening of the RMI complex. If questions, contact S. Shoemaker, 530.848.6733. For map, http://www.cevs.ucdavis.edu/map/map_detail.cfm?centerTile=11_11*