

Food • Beverage • Safety • Sustainability

Gaining Visibility in the Food Supply Chain by Committing to Safety & Sustainability



Wednesday March 11, 2015

9:00 am - 9:30 am	Registration, Networking & Continental Breakfast	
9:30 am - 9:40 am	Welcome & Introduction Dr. Anahita Williamson- <i>Director</i> , New York State Pollution Prevention Institute (NYSP2I) Kinda Younes - <i>Executive Director</i> , Industrial + Technology Assistance Corporation (ITAC)	
9:40 am - 10:10 am	Keynote Address Ariel Hauptman, Greyston Bakery	
10:10 am - 10:20 am	Move to Breakout Sessions	
10:20 am - 11:00 am	Sustainable Supply Chain Engage with food and beverage companies to learn about their journey with “people, planet, profit,” commitments and how they are gaining customers. Learn how you can incorporate sustainability into your business and differentiate from the competition. Panel includes: John Cairns, Baldwin Richardson Foods Jim Kuhr, Saranac Matthew Thompson, Aramark Moderated by Trish Donohue, NYSP2I	Food Safety Certifications Safety Certifications get you noticed! Hear from Crepini about their success resulting from their commitment to safety and other standards. Learn how you can get noticed and gain more shelf space through certifications and awards. Eric Shkolnik, Crepini Moderated by Matt Goodman, ITAC
11:00 am - 11:10 am	Switch to Other Breakout Session	
11:10 am - 11:50 am	Sustainable Supply Chain	Food Safety Certifications
11:50 am - 12:00 pm	Closing & Networking Dr. Anahita Williamson	