ROI REPORT
American Bakers Association
2015–2016
WHAT IS... THE POWER OF BAKING?

#1 RETAIL DRIVER

$102+ B Direct economic impact of the baking industry

40% PERCENTAGE OF FIBER Provided from grain foods in daily diet

GROWTH CATEGORY

20 NUTRIENTS Daily contribution from grain foods

$38.5 B Taxes generated by the baking industry

706,870 Number of skilled employees in the baking industry

Continues...

GRAIN FACTS

People who consume a medium to high percentage of carbohydrates in their diet have a reduced risk of obesity.

The complex carbohydrates in bread and other grain-based foods provide essential fuels the body needs.

Fortification of enriched products was one of the CDC’s “10 Great Public Health Achievements 2001-2010.”

The HHS-USDA Dietary Guidelines for Americans recommends six to eight servings of grains per day.
REFLECTIONS

ADVOCACY, NETWORKING, SOLUTIONS...

ABA BRINGS THESE PRIORITIES AND MORE TO YOUR COMPANY EVERY DAY. READ MORE ABOUT THE RETURN ON INVESTMENT FOR YOUR ABA MEMBERSHIP.

As you shared in the past few membership surveys, priorities important to you are: advocacy, networking, and solutions. This report illu strates how the American Bakers Association (ABA) delivers on these important membership benefits and more.

Thanks to the strong support and active engagement of ABA members, the industry saw many victories this year that will ultimately be a positive reflection on your bottom line. ABA’s visits with key members of Congress paid off with the inclusion of several important priorities for bakers in the Omnibus bill. The $1.15 trillion funding bill addressed many issues, including:

- **COOL Repeal** – Protecting U.S. bakers from a 100 percent retaliatory tariff on baked goods and ingredients sold in Canada and Mexico.
- **PHO Liability Protection** – Guarding bakers from frivolous class action lawsuits during the three-year phase-out of PHOs.
- **Hours of Service** – Shielding bakers from unworkable rules, pending additional research that demonstrates a significant safety benefit.
- **Dietary Guidelines for Americans** – Requiring the guidelines to be based on significant scientific agreement and limited in scope to nutritional and dietary information.
- **FSMA Funding** – Providing adequate funding for FSMA-related programs, eliminating possible user fees for bakers.

Despite these wins, ABA still has much work to do with the many legislative and regulatory battles ahead and will continue to diligently work on behalf of the baking industry. The list of issues continues to grow in the areas of food safety, nutrition and labeling policy, health care, labor, worker safety, environmental policy, commodities, logistics, and many others.

It was only by the power of one voice for the industry, and the power of the collective strength of its members, that we were able to push these policy priorities in the right direction, ultimately saving the industry billions of dollars. The more members at the table, the more powerful our voice will be with policy influencers on Capitol Hill.

Thank you for your continued membership and confidence in ABA and its mission.

Best wishes for a happy and productive year,

Fred Penny
ABA Chairman
President, Bimbo Bakeries USA

Robb MacKie
President & CEO
American Bakers Association
ABA Hosts Senior Leadership from Bimbo Bakeries USA in Washington, D.C., for a GR Briefing and Congressional Visits

USDA Opens Doors to Egg Imports Following Baker Response

ABA News
FOR IMMEDIATE RELEASE
July 30, 2023
Contact: Video Genovese, Manager, Government Relations & Public Affairs
E-mail: video.g@americanbakers.org
Phone: 202-393-4000

Bakers Commend House on Passage of the Safe and Accurate Food Labeling Act

The American Bakers Association (ABA) thanks members of the U.S. House of Representatives, in today’s passage of H.R. 1597 – the Safe and Accurate Food Labeling Act.

House Passes Baker-Backed GMO Labeling Bill

ABA Staff Visits the “Home of the Philly Cheesesteak” and Amoroso’s Baking Company

ABA Opposes User Fees to Pay for Food Safety

ABA Opposes FDA Added Sugar Proposal

ABA Board Visits Mount Vernon to Meet and Discuss ABA Priorities

ABA’s Air Permitting Guide for Commercial Bakeries Becomes Available!
ABA Tours Pepperidge Farm Plant in Denver, Pa., with FDA Labeling Staff; Educates Group on Bakery Processes and Food Safety Procedures

ABA’s 2015 Policy Conference Brings More than 150 Industry Executives to Washington

ABA Joins Field to Market to Advance Sustainable Outcomes in Agriculture

Sen. Cory Gardner (R-CO) — Keynote Speaker for NextGenBaker Dinner

Bakers’ Dozen Reception on Capitol Hill Draws More than 400 Congressional Staff

ABA PAC Hosts Reception for Sen. Richard Burr (R-NC)
ABA Hosts Pepperidge Farm's Senior Leadership in Washington, D.C., for Policy Briefing and Capitol Hill Visits

ABA Opposes EPA’s Refrigerant Proposal Not Economical for Bakers

ABA Opposes EPA’s Refrigerant Proposal Not Economical for Bakers

ABA Launches Safety Recognition Program

ABA Apphuds HHS & USDA on Recognizing Importance of Grains Foods in Diet

ABA Caps Off Successful 2015: Industry Priorities Included in Spending Bill

Opah’s “I Love Bread” Tweet Creates Positive Opportunities for Baking Industry!

Savings for Bakers in Tax Package Impacting Alternative Fuels, Healthcare Plans, and Cap Ex

ABA Members Meeting with Senate Committee Ranking Member Deb Stabenow's (D-MI) Office During in Washington
ABA Members Visit Members of Congress to Advocate for GMO Labeling Preemption

American Bakers PAC Hosts Luncheon for Sen. Rob Portman (R-OH) at the Bundy Baking Museum in Urbana, Ohio

The Power of Baking Continues at the 2016 ABA Convention

Inaugural Front Line Leadership Training Program Exceeds Expectations

FDA Recognizes ABA for Food Safety Initiatives — ABA’s Allergen Resources Document
PRESERVED ROLE OF GRAINS IN THE 2015 DIETARY GUIDELINES

Leading a farm-to-fork coalition of grain industry organizations, ABA coordinated unified comments to the Dietary Guidelines Advisory Committee (DGAC) reinforcing the vital role of both enriched and whole-grain products. The final recommendation for grain foods in the 2015 Dietary Guidelines was six one-ounce servings of grain foods daily, with half of those servings coming from whole grains and the remainder from enriched grains.

NEW LABEL / WHAT’S DIFFERENT

- Servings: larger, bolder type
- New: added sugars
- Change in nutrients required

SERVINGS & CALORIES

<table>
<thead>
<tr>
<th>Nutrition Facts</th>
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<tr>
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<td>Vitamin C: 0%</td>
</tr>
<tr>
<td>Calcium: 1%</td>
</tr>
<tr>
<td>Iron: 2%</td>
</tr>
</tbody>
</table>

- Servings sizes updated
- Calories: larger type
- Updated daily values
- Actual amounts declared
- New footnote

MITIGATING IMPACT OF NUTRITION FACTS LABEL AND SERVING SIZE RULES

In 2015-2016, ABA took several measures to educate regulatory authorities on the impact of the new FDA Nutrition Facts Label and Serving Size rules.

- ABA reinforced the need for strong, sound science as the basis for any changes to the current nutrition facts label.
- ABA provided survey data to FDA to demonstrate the need for more than two years to make compliance changes.
- ABA engaged with other industry partners to conduct independent consumer research on the supplemental added-sugar labeling proposal; the results indicated that FDA’s proposal confused consumers.
- ABA partnered with a small group of food trade organizations to sponsor an independent regulatory and benefit analysis that revealed a number of material defects in FDA’s regulatory analysis.

Since the final rule was released, ABA has worked to prepare ABA members for the July 26, 2018 compliance deadline.

ABA ADDED FLEXIBILITY FOR BAKED GOODS IN SCHOOL MEALS PROGRAM

ABA worked with key influencers to include language in the Child Nutrition Reauthorization legislation ensuring that school districts can seek an exemption from the 100 percent whole grain-rich standards, significantly increasing the variety of products that bakers are able to sell to schools under the current School Meals Program.

DID YOU KNOW?

81.2%

Increase in the amount of food being thrown away by students since the new school meal nutrition standards went into effect two years ago.
PARTNERING WITH AIB INTERNATIONAL ON KILL STEP VALIDATION PROJECT = MILLIONS IN SAVINGS TO BAKERS’ BOTTOM LINES

ABA has partnered with AIB International and Kansas State University to produce a food safety preventative control validating baking as a pathogen kill step, preventing companies from spending $25,000 per category to develop their own testing. Additionally, a baking calculator has been developed as an additional tool for bakers. FDA noted that the ABA-AIB International joint project is the only association-sponsored, sector-wide approach that the agency has seen to date and encouraged continued efforts in this area.

$25K
Savings per Product Category

$333 MILLIONS
Saved Using Kill Step Calculator

6 Major Product Categories
For Kill Step Validation

SODIUM POLICY — ADVOCATING FOR SOUND SCIENCE

On June 1, 2016, FDA announced its draft voluntary guidance on targeted sodium reduction. Since 2012, ABA has continued to advocate for the FDA to have a sodium policy based on sound science and relevant data. ABA’s benchmarking exercises have revealed that over the past three years, bakers have generally lowered sodium in bread by six percent, and in sweet goods by four percent. ABA members will continue to be receptive to the desires of the American consumer.

FIGHTING FOR GMO LABELING UNIFORMITY

ABA launched a grassroots campaign that generated more than 4,300 emails from ABA members to elected officials urging the passage of a uniform federal GMO labeling standard. This show of support resulted in ABA declaring this a key vote for the industry.

A uniform standard is critical for the baking industry to prevent a state-by-state patchwork of GMO labeling laws, as well as provide for a voluntary labeling standard that will allow bakers to best communicate ingredient information to consumers.

Chairman of the Senate Agriculture Committee Pat Roberts (R-KA) and Ranking Member Debbie Stabenow (D-MI) agreed that federal preemption was imperative and worked together to develop a compromise for a common-sense, national labeling approach.

On July 7, 2016, the Senate passed the GMO Labeling Requirements bill—the federal preemption to Vermont’s GMO labeling requirement. The Senate bill now moves to the House for final consideration; ABA will continue to push for final passage of this vote.

Industry Benefits:

- Greater Food Safety Assurance
- FSMA Compliance
- Meeting Regulatory Agency Standards
- Avoiding Costly Independent Research

“A state-by-state patchwork would cripple a bakery’s finely tuned distribution system. The bakery would ultimately be forced to pass the costs on to the consumer.”

— Fred Penny, Bimbo Bakeries USA
FOOD SAFETY

ABA PREPARES BAKERS FOR FOOD SAFETY DEADLINES
ABA continues its education outreach to prepare members for FDA’s Food Safety Modernization Act (FSMA), including Preventative Control Requirements and their upcoming compliance dates.

ABA hosted a webinar series with Dr. David Acheson, a former FDA official and known authority in the area of food safety policy. Acheson focused on FSMA’s Preventative Controls Program Requirements and its implications for the baking industry and provided key insights on developing compliance programs.

ABA PROTECTS BAKERS FROM FSMA USER FEES
Working with the Alliance for a Stronger FDA, ABA was able to secure adequate funding for FSMA-related programs, eliminating possible user fees. This additional funding will help FDA undertake important new responsibilities to reduce foodborne illness, improve consumer confidence, and make our food supply as safe as possible.

Additionally, ABA again eliminated expensive registration fees from the President’s FY 2016 Budget, saving bakers $185,000 every two years, or $92,500/year, to fund FSMA. ABA continues to advocate against such taxes on the baking industry.

WORKPLACE SAFETY

ABA RECOGNIZES BAKERS FOR SAFETY EFFORTS
The goal of ABA’s Safety Recognition Program is to recognize members that achieve a high level of safety performance while increasing workplace safety awareness and emphasizing the importance of employee safety in the baking industry. This program allows ABA members to showcase their safety and health management systems.

“I would like to measure our safety performance against similar size bakeries in other states. Benchmarking is the most helpful aspect.”
— ABA Safety Committee Chair
Matt Gabris, ARYZTA

ABA continues to oppose FDA user and registration fees in the federal budget.

Former FDA official Dr. David Acheson has given bakers direction on FSMA implementation as part of an ABA-hosted webinar series.
ABA JOINS FIELD TO MARKET TO ADVANCE SUSTAINABLE OUTCOMES IN AGRICULTURE

This past year, ABA joined Field to Market: The Alliance for Sustainable Agriculture, a multi-stakeholder initiative working to unite the agricultural supply chain in defining, measuring, and advancing the sustainability of food, fiber, and fuel production, creating unparalleled opportunities for collaboration.

By providing a common framework to measure the sustainability of U.S. commodity crop production, Field to Market minimizes duplication of efforts and reduces the supplier burden of responding to a proliferation of supply chain surveys.

ABA HELPS BAKERS REDUCE CARBON FOOTPRINT

Several companies have now crossed the Bakers ENERGY STAR® Challenge finish line by reducing their bakery’s energy intensity by 10 percent in less than five years. Promoting the agency’s ENERGY STAR® program works towards ABA’s goal of member collaboration and provides members with valuable energy management tools to help promote increased energy efficiency for the U.S. baking industry.

119 Bakeries taking the Energy Star® Challenge

4 Bakers that have accomplished the Energy Star® Challenge

10% Energy intensity bakers have committed to decrease over the course of five years or less by taking the Energy Star® Challenge

“Sustainability is key to bakers’ interactions with their customers and consumers. By joining Field to Market, we hope to advance our industry’s commitment to continuous improvement of its collective sustainability practices, ensuring positive impacts on the environment and communities we serve and where we operate.”

— Energy & Environment Committee Co-Chair Jerry Hancock, Flowers Foods
MEMBERS ENGAGED IN THE ADVOCACY PROCESS MAKE A DIFFERENCE

- >200 Elected Officials Contacted by ABA Members
- 100 ABA Member Hill Visits
- 4,300 Rise to Action Emails Sent to Members of Congress

WHY FLY-INS AND FACE-TO-FACE CONGRESSIONAL VISITS ARE EFFECTIVE

- Meet with members of Congress that represent your facilities
- Opportunity to discuss issues of concern specific to your company
- Develop strong relationships
- Lets you share your story

ABA ADVOCACY EFFORTS

- 5 Total Fly-Ins on GMO Labeling
- 30 Number of Touches with Regulators by ABA’s GR Team
- 300 Number of Hill Visits by ABA’s GR Team
- +60 Number of Policy Issues on which ABA Works

PLAYING TO FEEL THE POWER OF ADVOCACY
“When you can’t make them see the light, make them feel the heat.” — Ronald Reagan
Hot off the campaign trail, keynote speaker Carly Fiorina was a huge draw, raising over $182,000 in one evening alone. This was the largest amount of PAC dollars contributed to a single event in ABA history — with 225 baking industry leaders gathered in support of the American Bakers Political Action Committee’s primary fundraiser of the year.

Fiorina also met with VIP contributors for a semiprivate industry roundtable. National security, opportunities to repeal and replace the Affordable Care Act, and economic policy were topics of discussion at the sold-out event.

“The voices count — more citizens need to stand up and participate.”
AMERICAN BAKERS PAC — A LEADER IN THE FOOD INDUSTRY POLITICAL ARENA

Thanks to the generous support of ABA baker and allied members, and the leadership of PAC Chairman Steve Avera, American Bakers PAC has raised more than $350,000 in the 2016 election cycle.

RiseToAction: ABA’S GRASSROOTS ACTION CENTER = EFFECTIVE RESULTS

ABA’s grassroots action center generated more than 4,300 letters to Congress on one issue alone. ABA’s RiseToAction tool allows you to write your member of Congress, access key voting records, and stay on top of the latest political news all in one place.

THE ABA PLANT VISITATION PROGRAM — IS YOUR COMPANY ENGAGED?

ABA arranges for members of Congress, or candidates, to visit ABA members at their bakeries or allied facilities. This is a critically important opportunity to network and educate current and potential policy makers on what it means to operate a successful bakery or allied operation.

FUNDRAISING — 2016 CYCLE TO DATE

2016 ELECTION CYCLE

Over $100,000 has been invested in pro-business candidates so far, and more than $225,000 is set to be invested between now and Election Day.

PAC contributed more than $300,000 in the 2014 election cycle to federal candidates, leadership, and party committees.

The American Bakers PAC is one of the few national trade associations that sends PAC contributions directly to ABA members to present to candidates.

Pictured below: Sen. Candidate Heather Wilson (R-NM) visits Bimbo Bakeries USA, Albuquerque, N.M.

Pictured left and above: House Candidate Jackie Walorski (R-IN-2) visits Hearthside Foods, Michigan City, Ind.
ABA AIMS TO FILL WORKFORCE GAP WITH A FOCUS ON TALENT MANAGEMENT

Over the past year, ABA’s Human Resources Committee has focused on talent management strategies and worked to address concerns regarding the industry workforce gap.

In 2015-2016, ABA and the American Society of Baking (ASB) have led the charge to help understand the current and expected industry workforce gap and what can be done to fill it. Working with Cypress Research, ABA conducted a study — The Workforce Gap in U.S. Commercial Baking: Trends, Challenges and Solutions — revealing that 78 percent of the baking industry indicated that they are facing a high or severe shortage of people with maintenance and engineering skills.

ABA and ASB are building out tools and resources to help “fill the gap.”

ABA LAUNCHES LEADERSHIP TRAINING PROGRAM

In an effort to develop solutions to address the industry’s workforce gap, ABA launched a world-class training program, “Leadership Development for Front Line Professionals.” Produced in cooperation with Hearthside University, this program is designed to equip front line supervisors with leadership principles, tools, and techniques to improve quality, safety, and productivity throughout an organization. The first session took place in early June 2016 in Chicago.

“The best part about this training program was that the teaching/practice ratio was perfect. We learned how to engage and motivate our associates, then we were given ample opportunities to put these techniques into practice. I thoroughly enjoyed the training program.”

— Crystal Saporito, Turano Baking Company
ENSURING INDUSTRY LEADERSHIP

ABA’S NEXTGENBAKER — DEVELOPING THE INDUSTRY’S FUTURE LEADERS

NextGenBaker (NGB) encourages ABA members to actively participate in public policy discussions, educates members on the role of ABA, and fosters personal leadership and management skills. NextGenBaker is chaired by Jesse Amoroso, Amoroso’s Baking Co., and Morgan Murphy, Mother Murphy’s Labs, and staffed by Kelly Knowles, ABA Senior Director of Political Affairs.

NEXTGENBAKERS GET A TASTE OF WASHINGTON; STORM CAPITOL HILL

NextGenBakers participated in ABA’s Fall Policy Conference in Washington, D.C., featuring sessions on executive leadership, the workforce gap, and the “how tos” of communicating with members of Congress. These sessions prepared the group for lobbying visits on Capitol Hill to discuss baking issues.

NEXTGENBAKERS ASK, “WHAT KEEPS INDUSTRY LEADERS UP AT NIGHT?”

The key benefit of NextGenBaker is the multiple opportunities to network and learn from the industry’s best. In a leadership panel session, NGB Co-Chairs Jesse Amoroso, Amoroso’s Baking Co., and Morgan Murphy, Mother Murphy’s Flavors, asked seasoned leaders what keeps them up at night. Larry Marcucci, Alpha Baking Company, and Rich Scalise, Hearthside Food Solutions, provided insight into what it takes to be a leader in the baking industry and the issues they face every day.

INDUSTRY’S “RISING STARS” TACKLE THE WORKFORCE GAP ISSUE AT 2015 POLCON

In another panel session, NGB Co-Chairs led industry workforce experts Laurie Graves, The Bama Companies, and Rowdy Brixey with Bimbo Bakeries USA, in a dialogue on innovative solutions to filling the current workforce gap in the baking industry. The panel discussed the need to find new sources for talent recruitment and tools used to build needed skills that will help fill the gap.
The ABA Logistics Committee works to address issues that impact bakers from the warehouse to the roadways. By building consensus among fleet and distribution executives, the Logistics Committee works to ensure the baking industry has a voice when it comes to legislation and regulations that affect our finely-tuned DSD systems.

Those issues include:

- Alternative Fuel Tax Credits
- Tray Loss and Prevention
- Hours of Service Rules
- Highway and Infrastructure Funding
- Driver Shortage

ABA Logistics Committee Chairman Bob McGuire, Alpha Baking Co.

Must include two periods from 1 a.m. to 5 a.m. home terminal time, and may be used once per week within 168 hours, measured from the beginning of the previous restart.

COMPROMISE:

- 60-hour/7-day week
- 70-hour/8-day week
- 73.5-hour-capped 7-day week with 34-hour restart

ABA has successfully advocated for reinstatement of the expired 50 cent per gallon tax credit for users of liquefied natural gas and liquefied propane until 2017. ABA is working with the Propane Gas Association to seek a five-year extension.

Tray losses costs bakers millions of dollars each year. ABA is developing an industry-wide, multi-state solution to the theft of plastic trays and pallets through a three-pronged approach: technology, education and awareness, and federal legislation.
IBIE 2016 — SHAPING UP TO BE THE BEST BAKING EXPO® TO DATE

IBIE 2016 is your chance to attend the largest, most comprehensive baking event in the United States, discover the latest trends and innovations, connect with colleagues, and learn from top baking and business professionals. This event only comes around once every three years, so be sure to seize the opportunity and make sure that you’re a part of it all. Plan now to join fellow industry leaders in Las Vegas, October 8-11, 2016. Register today at www.IBIE2016.com!

**Top 10 Reasons to Attend IBIE**

#1 Check Out What’s New
#2 Shop & Compare Your Options
#3 Elevate Your Career
#4 Get a Fresh Take on Baking
#5 Connect with Baking Pros from Around the World
#6 Mix Business with Pleasure
#7 Get All the Tools in One Place
#8 Support the Industry
#9 Enjoy Las Vegas
#10 Get Great Value!

www.IBIE2016.com

KICK OFF IBIE 2016 AT THE ALL-AMERICAN TAILGATE PARTY!

Kick off IBIE 2016 at the All-American Tailgate party! Held right on the show floor on opening night, from 4:30PM, this new networking reception is a full contact, action-packed, high-stakes affair.

**SCORE BIG:** For just $45 you get unlimited tailgate fare, drinks, live music, interactive games, and networking with key colleagues and suppliers from around the world!

Buy tickets when you register or add tickets to your existing registration.

For more information, go to: www.IBIE2016.com/all-american-tailgate

TAKE ADVANTAGE OF THE CORPORATE MEETING PROGRAM

Kick two birds with one stone! Holding your company’s annual meeting in conjunction with IBIE allows you to:

- Save travel time and expenses!
- Enjoy free or discounted meeting space.
- Give your staff the opportunity to participate in IBIE.

For more information, contact Samantha Moore at ABA — smoore@americanbakers.org.
ABA MEETINGS — CONNECTING INDUSTRY

IDEAS & INSIGHT

FINDING SOLUTIONS

NETWORKING & RELATIONSHIP BUILDING

DEVELOPING CONSENSUS

“ABA is education, ABA is friendships, ABA is fun.”
— Cordia Harrington, The Bun Cos.

CONVENTION SPEAKERS PROVIDE LEADERSHIP AND INDUSTRY INSIGHT

American Bakers Association
WHAT ABA MEMBERS ARE SAYING...

“Meetings are an opportunity to interact with colleagues and talk about issues that are relevant.”

“You can’t get this kind of exposure or learning from a book.”

“ABA provides great networking opportunities and is a phenomenal resource to the industry.”

“This is the future of the baking industry. Whatever you want to know, someone in this room knows it.”
ABA PROFESSIONAL STAFF

Robb MacKie
President and CEO
Lauren Alm
Operations Assistant
Amy-Gabrielle Bartolucci
Marketing & Communications Coordinator
Christina Donnelly
Assistant Director of Executive Office & Strategic Initiatives
Mike Goscinski
Deputy Director, Advocacy
Teresa Grant
Director of Finance
Kelyn Knowles
Senior Director, Political Affairs
Key Kotche
Director, Membership and Marketing, and IBIE Registration Manager
Cory Martin
Director of Government Relations
Samantha Moore, CMP
Director, Meetings & Education, and IBIE Housing and Transportation Manager
Lee Sanders, CAE
Senior Vice President, Government Relations and Public Affairs, and Corporate Secretary
Chuck Welborn, CAE
Senior Vice President, Operations
IBIE Assistant Secretary/Treasurer
Rasma Zvaners
Policy Director

ABA PROFESSIONAL STAFF

ROB MACKIE
President & CEO

HONORING LEADERS

Rasma Zvaners, ABA Safety Committee Staff Liaison, and Robb MacKie, honoring Max Waagner, Dawn Food Products, for his many years of service to the ABA Safety Committee.

CONGRATULATIONS TO BAKERY HALL OF FAME INDUCTEES

Patrick Callaghan (above), Pepperidge Farm Inc., and Bob Albers (left), U.S. Bakery, were inducted into American Society of Baking’s Bakery Hall of Fame this past year. Honorees pictured with members of the Bakery Hall of Fame Advisory Committee.

Mark Sabo was recognized for his 30 years with Sosland Publishing Company and his dedication to the baking industry at 2016 ABA Convention.

Upon his retirement, Al Bachman, The Long Company, was recognized for his many years of service on ABA’s FTRAC and his dedication to the baking industry.
INDUSTRY LEADERSHIP

CHAIRMAN
Fred Penny
President
Bimbo Bakeries USA

FIRST VICE CHAIRMAN
Brad Alexander
Executive Vice President and COO
Fb wers Foods

SECOND VICE CHAIR
Cordia Harrington
CEO
The Bun Cos.

TREASURER
Erin Sharp
Group Vice President, Manufacturing
The Kroger Co.

IMMEDIATE PAST CHAIRMAN
Rich Scal se
President & CEO
Hearthside Food Solutions

PRESIDENT & CEO
Robb Mackie
American Bakers Association

CORPORATE SECRETARY
Lee Sanders
American Bakers Association

COUNSEL
James Hamilton, Esq.
Morgan Lewis & Bockius LLP

Marc Ab ers
President & COO
United States Bakery

Howard R. “Robin” Aæ on
President/CEO
Pan-O-Gold Baking Company

John Campbell III
Vice President
Chattanooga Bakery

Chris Foey
SVP & Chief Marketing Officer
Pepperidge Farm, Inc.

Brian LeComte
Treasurer
GoB! Medal Bakery

Peggy Lewis
Executive Vice President
Lewis Bakeries, Inc.

Larry Marcucci
President
Ap ha Baking Company

Paul Marshall
CEO/President
The Bama Companies, Inc.

James A. Martin
President
Martin’s Famous Pastry Shoppe, Inc.

Kevin McDonough
President
Weston Foods Frozen and Biscuit Divisions

Bill Paterakis
President & CEO
Northeast Foods, Inc.

Audrey St. Onge
Regional CA Director
Ab ertsons Companies Inc.

Joe Turano
President
Turano Baking Company

Allied at Large Representative
Mib s Jones
Co-Chairman
Dawn Food Products, Inc.

AIB Chairman
John Riesch
President, CEO
Lesaffre Yeast Corporation/
Red Star Yeast Company, LLC

ATBI President
Thomas McCurry
Managing Director/COO
Cain Food Industries, Inc.

BEMA Representative
Dan J. “D.J.” LeCrone
President
LeMatic, Inc.

Outgoing ABA Chairman Rich Scalise, Hearthside Food Solutions, being honored for his service as ABA Chairman at the 2016 ABA Convention.

Don Thriffiley, SPR, KAT Management Group LLC, being honored for his service on the ABA Board of Directors.
2015-2016 ABA RETURN ON INVESTMENT REPORT — Find out what ABA is doing to protect your bottom line