

3 DAYS | 15 EDUCATIONAL SESSIONS
INTERACTIVE | WORKSHOPS | BAKERY TOUR

American Bakers Association

TECHNICAL CONFERENCE

October 20-23, 2019
Marriott Marquis, Atlanta, GA

Workforce education, industry processes, and operational solutions
for cookie, cracker, and manufacturing professionals.



WWW.AMERICANBAKERS.ORG

This year's program agenda features more opportunity than ever before!

ABA has raised the bar and put the power back in the conference schedule.

Bakery Tour:

Sponsored by The Bakery Cos.

The Bakery Cos. is a family owned and operated company that focuses their operation on People, Process and Prosperity—in that order! Their facilities are world-wide and include state-of-the-art, high-speed bun and biscuit bakeries, artisan and organic bakeries, frozen dough lines and English muffin griddles!



ABOUT #ABATECHCON

ABA Technical Conference, #ABATechCon - THE cookie and cracker operations conference.

The American Bakers Association (ABA) is the voice of the baking industry, since 1897, ABA events bring business colleagues and industry leaders from around the world together in a forum for consensus building, developing solutions, and educating industry professionals.

The Technical Conference is the only event like it in the baking industry: a three-day intensive technical education conference specifically for operations and manufacturing professionals from around the world. The annual conference, in its 93rd year, solves today's cookie and cracker manufacturing issues through an interactive exchange of ideas, best practice sharing, and a hands-on workshops.

During the conference's 15 sessions - including the popular IncuBAKER - industry experts help baker and suppliers address baker-specific education and identify solutions to common manufacturing challenges and processes. The Bakery Tour, a past favorite, returns again: this year's host is The Bakery Cos. Masada Facility. Attendees will also find many returning features, including table-top exhibits, awards ceremony, keynote speakers, and the Monday Night Event.

***NEW* this year: College credits and Cookie & Cracker Manufacturing Course Work Project credit opportunities.**

HOUSING

Atlanta Marriott Marquis - Atlanta, GA

Room Rate: \$169 +tax

Hotel Room Cut-Off: September 27, 2019

[Click here for Online Reservations](#)

Phone Reservations: (404) 586-6330 Mention that you are part of the ABA Tech Conference room block

Please note if you choose to NOT stay at the HQ hotel, an \$150 charge will be added to your registration to cover the savings lost by not staying in the block.

TRAVEL

Air Travel: Airport is the Hartsfield-Jackson Atlanta International Airport (ATL).

Ground Transportation: Atlanta offers affordable shuttle services to and from downtown and the airport, visit the registration website for more info.

Onsite Parking Available

REGISTER

Rates:

\$595.00 - Baker/International Members

\$695.00 - Allied Members

[Click here to visit the website for additional member/non-member rates.](#)

CONFERENCE SUNDAY, OCTOBER 20TH

SCHEDULE MONDAY, OCTOBER 21ST

PROGRAM TUESDAY, OCTOBER 22ND

KEY WEDNESDAY, OCTOBER 23RD

For the full conference schedule that includes the general session, golf, welcome reception, plus more, visit the Technical Conference registration website.

EDUCATIONAL BREAKOUT SESSIONS

Time	Session	Topics	Experts	Scholar Credits
2:00 - 5:00 pm	Workshop	Hands-On Interactive Experience: The Power of Flour	ABA Technical Advisors	
6:30 - 8:00 pm	Opening Reception with Exhibits	<i>Meet attendees, get to know the venue, and get a sneak peek of exhibits</i>		
9:00 - 10:30 am	General Session	Education Awards & Keynote Address	Cordia Harrington, CEO, The Bakery Cos.	
11:15 am - 12:00 pm	Clean Labels: From Bench Top to Full Scale Production	Regulatory Perspectives on Clean Label	Elaine Meloan, AIB International	
		Order of Operations	Len Heflich, Innovations for Success, LLC	
11:15 am- 12:00 pm	Oven Panel	Cracker Type Products and How to Obtain the Proper Moisture	Tim Clark, Radio Frequency	
			Kevin Knott, Franz Haas	
			Rich McFeaters, ABA	
			Joe Zaleski, Reading Bakery Systems	
11:15 am- 12:00 pm	Workshop	Risks and Rewards of AD for Baking Industry WW Treatment	Jim McKeown, EMG International Manaf Farhan, EMG International	
12:45 - 2:00 pm	Table Top Exhibits & Luncheon	<i>Visit a showcase of the Allied members latest innovations and services during the Table Top Exhibit & Luncheon.</i>		
2:30 - 4:00 pm	Keeping your Facility Clean	Understanding your Bulk Ingredients and Managing your Combustible Dusts	Raymond Smith, ADF Engineering	
		Cleaning: When it Hurts more than it Helps	Nathan Mirdamadi, Commercial Food Sanitation/Intralox	
2:30 - 4:00 pm	Disruptive Ingredients Panel	Trending Hemp Products	Joe Bisogno, KMC Brand	
		Cricket Protein Powder	Kelly Hagen, Entomo Farms	
		Coffee Cherry Flour	Carole Widmayer, The Coffee Cherry Company	
2:30 - 4:00 pm	How Blockchain Will Become the Basis for an Integrated Food Safety System	Unlocking New Value, Trust and Transparency with Blockchain	Jason Kelley, IBM	
		Blockchain in Baking - A Changing Marketplace	Howard Popoola, Kroger Company	
4:15 - 5:45 pm	Uses for Additives in Baking	Cocoa Powder and Baking - Insights and Innovations	Laura Kalaras, Barry Callebaut USA	
4:15 - 5:45 pm	Multi-Generational Scramble	Oxidative Stability Consideration & Impacts of Oil Options in Cracker Formulation & Processing	Michelle Peitz, Archer Daniels Midland Company	
4:15 - 5:45 pm	Mixing: Continuous vs. Batch	#GenerationalGap	Emily Bowers, BEMA	
4:15 - 5:45 pm		Continuous Mixing in Today's Bakery	Jim Warren, Reading Bakery Systems	
		Batch Mixing in the Industry	Damian Morabito, Topos Mondial Corporation	
9:00 am- 12:30 pm	Baking Solutions Experience		Jamie Murdock, Experient & Panel of Industry Experts	
12:45 - 1:45 pm	Motivational Speaker	The Science of Taking Action	Steve Garguilo, Action Surge	
2:00 - 3:30 pm	Fillings, and Filling Technology	Future of Sandwiching - Capper Technology	Marcus Pickart, Houdijk Holland	
		Critical to Quality Parameters for Bakery Fillings	Joseph Petho, Zentis	
2:00 - 3:30 pm	Workshop	Front Line Leadership Workshop	Pat Richards, Hearthside Food Solutions	
2:00 - 3:30 pm	Workshop	Action Surge Workshop	Steve Garguilo, Action Surge	
3:45 - 5:15 pm	Packaging Innovation and Challenges	Sustainable is Attainable: Advances in Flexible Packaging	Wes Porter, Berry Global	
		Single Serve Packaging & Challenges	Eric Jordan, Campbell Snacks	
3:45 - 5:15 pm	Workshop	Front Line Leadership Workshop - Repeat Session	Pat Richards, Hearthside Food Solutions	
3:45 - 5:15 pm	Workshop	Sanitation Optimization Workshop	Karl Thorson, General Mills	

TOP 5 REASONS TO ATTEND

1. Workforce Skills

Technical and interactive sessions across 15 sessions with a focus on latest developments in manufacturing solutions, front line leadership, collective workshops, in-plant challenges, and more.

2. Attendee Tools

Attendees will engage in both interactive audience experiences and hands-on workshops to bring back to the facility.

3. Learn Solutions

Don't miss new ideas and trends that can affect your plant's future. Learn new industry processes and discover new manufacturing solutions.

4. Expand Network

Technical Conference is an industry-specific "meeting of the minds," fostering a friendly atmosphere for organic interaction, sharing perspectives, and sparking innovative ideas.

5. Return on Investment

This three day intensive educational conference will give attendees immediate impact when they go back to work. Participants will be able to help their facilities improve performance, increase productivity, and grow revenue.



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