



Food Industry Forum 2013
 Preliminary Program
 Thursday, November 7th, 2013
 Sheraton Old San Juan Hotel and Casino

7:00 am	Registration
8:00 am	Opening Remarks – Food Industry Forum Executive Committee
Session #1 – FDA's Food Safety Modernization Act; What is new and where is it heading? Session Moderator: Damarys Del Castillo, Quality Control Director, Goya de Puerto Rico	
8:30 AM	Maridalia Torres; Director, FDA San Juan District Office What is FSMA and why should we care; Recalls and tools for alerting of contamination incidents, food defense update
9:20 am	Scott D. Cabes; TechniCAL Food Processing Validation
10:10 am	Morning Break
Session #2 – New Federal Regulations; Staying Current Session Moderator: Gualberto Rodríguez III, President, Caribbean Produce Exchange Inc.	
10:30 am	Paul Kurpe, American Spices Trade Association, Elite Spices New Regulations for the Safe Production of Spices
11:20 am	David Gombas, Senior Vice-president United Fresh Produce Association Food Safety Modernization Act-Produce Safety Rule. How is this going to help?
12:10 am	Lunch
Session #3 – The Science behind producing a safe and abundant food supply Session Moderator: Ángel O. Custodio, Ph.D., Assistant Professor, University of Puerto Rico at Utuado	
1:30 pm	Bob Gravani, Ph.D., Cornell University Good Agricultural Practices (GAP's) in Produce Production
2:20pm	Gladys M. González, Ph.D., Acting Dean, College of Agriculture, UPR-Mayagüez The Economics and Ethics of Managing our Natural Resources for Food Production
3:10 pm	Afternoon Break
3:30 pm	Jose C. Rodrigues, Ph.D.; UPR-Agricultural Experimental Station Invasive Pathogen and Pests Threatening Food Production and Natural Landscape: Perspective and Actions from Puerto Rico
4:20 pm	Robert C. Post, Ph.D., M.Ed., M.Sc., Associate Executive Director, Center for Nutrition Policy and Promotion The impact of the My Plate Program in the Nutrition for Hispanic Kids; What should we know?
5:10 pm	Mixer



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7:45 am	Opening Remarks
Session #4 – Behind the Scenes; Food Production and Marketing Challenges Session Moderator: Edna Negrón de Bravo, Ph.D., Professor, University of Puerto Rico at Mayagüez	
8:00 am	To be confirmed; FDA Foreign Suppliers, Repackaging, labeling and imports
8:50 am	To be confirmed; FDA Office of Criminal Investigations Food Counterfeiting, an FDA perspective
9:40 am	Fabrice Vaillant, Ph.D., CIRAD Nanofiltration Applications for the Production of Fruit Juices
10:30 AM	Morning Break
Session #5 – Food Safety Testing Technology Session Moderator: María de Lourdes Rivera, Quality Audit Consultant	
10:50 am	Christine Hiemer, U.S. Pharmacopeial Convention (USP) “Food Ingredients testing using analytical methods in the Food Chemical Codex (FCC)”
11:40 am	Robert Clifford, Ph.D., Shimadzu Scientific Instruments “Analysis of Multi-Residue Pesticides Using QuEChERS with GC/MS/MS and LC/MS/MS and other Advanced Food Safety Analysis Techniques”
12:30 pm	Lunch
Session #6 – A New Food Business Perspective; Collaborations and Adjustments Session Moderator: María L. Plaza, Ph.D., Assistant Professor, University of Puerto Rico-Mayagüez	
1:30 pm	Rosemarie Christopher, ASQ Food Drug & Cosmetic Division FDA Food Safety Modernization Act – ASQ’s perspective
2:20 pm	Marianela Cortés, Ph.D., National Center for Food Science and Technology, University of Costa Rica Development of New Food Products; Collaborations between Academia, Government and Industry
3:10 pm	Afternoon Break
Session #7 – Discussion Panel; Thinking Globally and Working Locally in a New Business Environment Session Moderator: María Félix, Sales Vice-president, Able Sales Company, Inc.	
3:30 pm	<i>Panelists from the food industry to be confirmed</i>
5:00 pm	Closing Remarks