South Eastern Section
Institute of Food Technologists

REgenerative, Sustainable, Emerging Technologies (RESET)

Thursday, February 23, 2023

1:00 – 4:30 pm

Southern Exchange Ballroom, 200 Peachtree SW, Atlanta, GA

MODERATOR:
Susan Mungai, Governance Manager II, NAOU & fairlife QSE Integration Management – Coca Cola North America Technical Innovation & Stewardship
President - SEIFT

1:00 PM **Evolution of Regenerative Agriculture*:***
***Mindset and Process for the Culinarian*e**
Mark Serice, Griffith Foods – **Sponsored by:** Research Chefs Association

*An introductory look at the evolution of **Sustainability** methodologies toward a regenerative approach. We will discuss the mindset and process used as a monitoring system along with guiding principles, Market landscape and the role of the Culinarian in bringing these thought processes to life through our craft.*

1:45 PM **Sustainability of Stevia**
Hank Wang, Technical Director - Howtian

The definition of sustainability has evolved through the years and Mr. Hank Wang will review some consumer insights on their perception on the subject. The presentation will compare farming data against other natural sweeteners. The presentation will also compare the full supply chain sustainability of stevia leaf extract against bio-converted stevia, fermented stevia, cane sugar, beet sugar and high fructose corn syrup. Howtian's sustainability program has a goal to increase the sustainability of extracts, particularly Reb M, to make it more similar to bio-converted.

2:30 PM **Sustainable Nutrition**
Rafaela G. Fersein, Ph.D., Assistant Professor, Director of Doctoral program in Chemistry with concentration in Nutritional Science, Department of Nutrition, Georgia State University

3:15 PM **Emerging Technologies - Valorizing Carbon and Nutrient-Containing Waste Streams within the Food and Agricultural Sector**
Joseph Usack, Ph.D., Assistant Professor, Food Science & Technology
University of Georgia

In this presentation, Dr. Joseph Usack will describe how bioengineering and biotechnology researchers exploit anaerobic microbial systems to transform industrial waste streams into bioenergy, high-value platform chemicals, and microbial food commodities. He will show that conventional anaerobic digestion, though robust and versatile, is less economically attractive than other emerging waste-to-product technologies, including microbial chain elongation and CO2-to-food. A large and mature market exists for these platform chemicals, while there is a growing demand for microbial food products.

4:00 PM **Meet & Greet the Speakers**

ABOUT THE SPEAKERS

Mark Serice, Vice President of Global Culinary – Griffith Foods

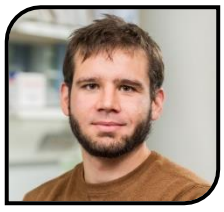
Mark Serice is the **Vice President of Global Culinary** for Griffith Foods. In his role at Griffith Foods, Mark seeks to elevate culinary for the entire organization, while complementing the business development activities of the company's regional and local chefs. A native of New Orleans, Mark was heavily influenced by Cajun and creole cuisine, as well as his family's shared passion for cooking. He has spent 35 years working in the food industry, with roles as Chef de Cuisine and Corporate Executive Chef for Brennan's Restaurant in New Orleans. He is a Grand Rotisseure for Chaine de Rotisseurs, a member of the American Chefs Association, and a pending member for both the Research Chef Association and the World Academy of Chefs Societies.

Hank Wang, Technical Director – Howtian | Formerly Nascent Health Sciences llc

Mr. Hank Wang has led the technical development and customer support for Howtian for 6 years. His expertise in the sweetener world helps accelerate development timing, and ensures both product quality and value are integrated early in the formulation process. He has traveled around the globe to train developers how to best formulate with stevia and make the products taste great. Previously, Hank spent over 15 years with Kraft Heinz as a product developer/engineer on multiple applications including powdered, liquid concentrate, ready-to-drink and coffee beverages, as well as cereal/nutrition bars, spray-dried flavors, nuts, powdered and ready-to-eat desserts.

Rafaela G. Feresin, Ph.D., Assistant Professor, Director of Doctoral Program in Chemistry with concentration in Nutritional Science, Department of Nutrition, Georgia State University

Dr. Feresin's research expertise spans from molecular to human trials and aims to identify nutritional strategies to prevent and treat cardiometabolic and musculoskeletal diseases. Her overall goal is to better understand the mechanisms by which a certain diet, functional food, dietary supplement, or phytonutrient prevent and/or improve disease conditions and evaluate their safety and efficacy in clinical trials. Dr. Feresin is currently funded by the USDA to investigate the antihypertensive effects of blackberry and raspberry polyphenols in an animal model of hypertension.



Joseph G. Usack, Ph.D., Assistant Professor, Food Science & Technology - University of Georgia

Dr. Joseph G. Usack joined the UGA Food Science & Technology (UGA-FST) faculty in January 2023. He does bioprocess engineering research with open-culture microbiomes to facilitate the recovery of resources (food, water, energy, and nutrients) within the food and agricultural sectors. He earned his M.Sc. & Ph.D. from Cornell University, Department of Biological and Environmental Engineering, in the Bioenergy and Integrated Energy Systems field with a concentration in Systems Engineering and Environmental Processes. Before arriving at UGA-FST, Prof. Usack was a Junior Research Group Leader at Eberhard Karls Universität Tübingen, in Tübingen, Germany.