



CALL FOR PRESENTATIONS AND POSTERS

The 2017 Food & Beverage Environmental Conference (FBEC) presents the 47th gathering of food and beverage industry environmental professionals, their environmental consultants and vendors, and the academic community to share environmental engineering knowledge and experiences. There are no published conference proceedings and no sales pitches so that the presentations, posters and subsequent discussions can be more candid and enlightening. Presentations are delivered in a single-track, general session format to allow the greatest participation possible. Posters receive maximum interaction and exposure during scheduled networking sessions.

With the above in mind, we are pleased to issue this **Call for Presentations** and **Call for Posters** to the food and beverage processing and academic communities and their environmental consultant and vendor partners.

The theme of the 47th Food & Beverage Environmental Conference is:

Food & Beverage Environmental Operations, Gettin' it Done.

Attached is a list of the Session Topics, along with a brief description of the purpose and objective of each session. The presentations should focus on actual case examples from the food and beverage industry. We encourage examples of successes, failures, and lessons learned.

To ensure proper and timely consideration, interested parties must complete the attached Presentation Proposal Form and/or Poster Proposal Form and return it to the Conference Chair, Josh Milleson, by **November 1, 2016**. Accepted posters and papers will be notified December 1, 2016. Additional applications will be considered after those dates subject to availability.

We look forward to your participation in this valuable and worthwhile food and beverage industry event.

Josh Milleson, Conference Chair, FBEC 2017
Phone: (651) 375-3734
Email: jmilleson@landolakes.com

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47th FOOD + BEVERAGE
**ENVIRONMENTAL
CONFERENCE**
March 26-30, 2017

SESSION DESCRIPTIONS

1. Refrigerants and Disinfectants: Process Safety/Risk Management and Homeland Security

Chair: TBD, Dairy Farmers of America

Co-chair: Steve Nelson, Coal Creek Environmental Association

Description: Food Processors with refrigeration operations must deal with a variety of regulatory obligations. EPA is currently making significant revisions to its rules involving accidental chemical releases of ammonia and chlorine, and changes in OSHA regulations are likely to follow. Significant time is devoted by EPA on their enforcement attention to commercial refrigeration operations under both the PSM rules and stratospheric ozone requirements. Facilities with ammonia and chlorine must also address the Department of Homeland Security issues related to management of chemicals and facility security. This session is intended to provide real life case studies related to complying with these requirements.

2. Regulatory Trends and How They Affects You

Chair: Raffaella Malfara, Weston Foods

Co-chair: Steve Venner, Cascade Earth Sciences

Description: This session will provide you will front-burner news on changes in the regulatory and legal landscape that affect food and beverage processors.

3. Enforcement and Compliance Horror Stories

Chair: John Meyer, Smithfield Foods

Co-chair: Jeff VanVoorhis, Symbiont

Description: Environmental case studies which result in unique interaction with regulators. This session can be used as lessons learned or what not to do for other manufacturers.

4. Career Path of an Environmental Professional in a Changing Business and Regulatory Environment

Chair: Matt Gabris, Aryzta

Co-chair: Janet Goodfellow, Geosyntec Consultants

Description: Environmental professionals are required to wear multiple hats and be responsible for programs that extend well beyond environmental compliance. New responsibilities within the environmental field may seem unrelated to existing roles, but often have common themes and require shared skills. This session will include real-life examples of how our members got their start in the environmental field and where their career paths have taken them. Presentations will also focus on the next generation

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of environmental responsibilities and discuss what technical and soft skills will help with the transition into new and emerging roles.

5. Recruiting and Education – Attracting Newbies into the EHS Field

Chair: Patrick Teig, Johnsonville Sausages

Co-chair: Ann-Marie Gathright, Environmental Standards

Description: This session will focus on public and private tools and resources at your disposal to start using today to build your company's employee pipeline.

6. Effective Community Consultation

Chair: John Kirkpatrick, Basic American Foods

Co-chair: Anne Tennier, Anne Tennier Consulting

Description: Increasingly communities want to be involved in decisions that have the potential to impact their quality of life, with environmental issues often being front and center. Similarly, regulators expect companies to effectively communicate with plant neighbors prior to issuing permits for new facilities or expanded operations. Consultants are often called upon to support consultation efforts. This session will focus on the role that community consultation plays in the permitting process, and how to do it effectively to ensure a successful outcome for both the facility and the community at large.

7. The Other End of the Supply Chain

Chair: Michael Boese, PepsiCo

Co-chair: Josh Reed, J4 Engineering

Description: Managing environmental risks in the supply chain for the food and beverage industry, from manufacturing to warehouse to delivery.

8. Demystifying Air

Chair: Mark Koch, MillerCoors

Co-chair: Jasmine Sodemann, Gannett Fleming

Description: There is an enemy that you cannot see. It threatens you, your staff, and your company's bottom line. This session will clear up the mysteries of air requirements and make it easier to understand air permitting and regulatory issues currently facing food and beverage processors. Review commonly applicable regulations and requirements and hear how other facilities comply with complicated federal, state and local rules. Particular case studies will provide food and beverage industry experiences and solutions.

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9. Wastewater Why and How?

Chair: Steve Muilenburg, Jack Links

Co-chair: Steph Richardson, Dontech Industries; Brian Mulinix, HDR

Description: This session will focus on conditions leading to actions being taken with regard to wastewater treatment – the why. Then it will go into the how. The steps taken to resolve the issue, i.e. were audits performed, were multiple approaches taken such as improved operations, etc. This will be the science behind the scene (data), NOT we had a problem and installed a piece of equipment and viola it is fixed.

10. Sustainable Solutions – Sustainability, the Real Deal

Chair: Chris Wolfe, Bimbo Bakeries

Co-chair: Mark Johnson, Gannett Fleming; Brian Arntsen, GE

Description: This session will provide case studies of sustainability programs various companies have taken on and the successes and failures they have experienced. The session will expand on sustainability objectives published data companies have been responsible for.

11. Sustainable Agriculture and Beyond

Chair: Rob Meyers, PepsiCo

Co-chair: Dan Burgard, Cascade Earth Sciences

Description: The food and beverage industry relies on continued access to the key agricultural raw materials necessary to supply growing consumer needs while respecting the environment and communities involved in producing those raw materials. The Sustainable Agriculture session will include examples of sustainability efforts in agricultural supply chains aimed at making farming more profitable while caring for farm animals, preservice natural resources, contributing to developing communities and reducing environmental impact and risk.

12. Processing Residuals and Food Waste

Chair: Joel Grant, Maple Leaf Foods; Patrick Huynh, Maple Leaf Foods

Co-chair: David Drew, Gannett Fleming; Bernie Sheff, ES Engineering

Description: This session is focused on the reduction and reuse of food processing residuals. Overall, papers should focus on the reduction of residuals and the use of residuals and destruction in accordance with the EPA food waste hierarchy <https://www.epa.gov/sustainable-management-food/food-recovery-hierarchy>. Of specific interest are industrial uses of residuals and destruction including oil recovery and digestion for the generation of energy and/or composting where the use as animal feed is not feasible. Of specific interest is the recovery of energy and nutrients while avoiding landfilling. Where feasible, co-engagement with local communities

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for food waste-to-resources initiatives may be explored. Papers should provide a thorough understanding of the current status of the project and recent operating information.

13. Landfill Free and Zero Waste to Landfill Strategies

Chair: Bob Braun, Amalgamated Sugar Company

Co-chair: Houston Flippin, Brown and Caldwell; TBD, Waste Management

Description: The definitions and certifications around "landfill free" and "zero waste to landfill" will be considered. Presentations will focus on materials selection and processor operations that are designed to generate wastes which had a pre-planned designated reuse or beneficial use. This will include, but not be limited to, waste prevention, alternative packaging, alternative use, recycling and waste to energy.

POSTER SESSION

Chair: TBD

Co-Chair: Lloyd Snyder, Woodard & Curran

INTRODUCTION

The Food & Beverage Environmental Conference (FBEC) Poster Session held both Monday and Wednesday evenings of the conference, provides a socially-conducive forum for presentations of a broad array of technical subjects to conference attendees. A poster is a presentation that conveys a technical topic, with the authors present to guide the viewer and answer questions. Posters can be traditional documents mounted on freestanding bulletin boards, or can be information displayed via alternative media.

As with all technical sessions at this conference, the poster session is not a direct sales opportunity. The poster session allows conference attendees to review numerous topics quickly and to select key areas to focus upon. Lively, informal interaction between presenters and attendees should promote mutual learning and help in developing professional contacts.

Posters are welcome that address the theme or any of the session topics of this year's conference. Also welcome are posters that broadly explore environmental and sustainability activities and programs at food and beverage companies.

Suggested categories are:

- Innovative Technologies
- Air Pollution Strategies
- Leveraging Information Technology
- Globalization Impact
- Water Reuse
- Public/Private Partnerships

Posters work best when they address a specific situation and are divided into sections such as problem definition, goals, activities undertaken and results. Graphical material such as diagrams, photographs and charts can aid in effective communication. Posters should be sponsored by a food/beverage processor. Attendance by that processor at the poster session is strongly encouraged.

All poster proposals must be accepted by the poster session chair and co-chair. Additional guidelines will be provided to accepted posters.



PRESENTATION PROPOSAL

Date Submitted: _____

Presenter Name	Company	Phone	Email

NOTE: Lead Presenter must be from a Food or Beverage Company or from Academia. Presentation Guidelines will be issued for all presentations that are accepted.

Please ✓ the session where you believe your presentation will fit:

<input type="checkbox"/>	RMP Ruling	<input type="checkbox"/>	Air
<input type="checkbox"/>	Continuation of Regulation Changes	<input type="checkbox"/>	Wastewater
<input type="checkbox"/>	Enforcement Horror Stories	<input type="checkbox"/>	Sustainability
<input type="checkbox"/>	Life as a Processor	<input type="checkbox"/>	Sustainable Agriculture
<input type="checkbox"/>	Recruiting and Education	<input type="checkbox"/>	Food Waste
<input type="checkbox"/>	Effective Community Consultation	<input type="checkbox"/>	Landfill Free and Zero Waste to Landfill
<input type="checkbox"/>	The Other End of the Supply Chain	<input type="checkbox"/>	

Presentation

Title: _____

Presentation Abstract: (continue on additional page if necessary)

NOTE: There may be an opportunity to deliver a presentation as a poster in the Poster Session.

Submit to:

Josh Milleson, Conference Chair, FBEC 2017

Email: jmilleson@landolakes.com



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POSTER PROPOSAL

Conference Theme: *Food & Beverage Environmental Operations, Getting it Done.*

Date Submitted: _____

Presenter Name	Company	Phone Number	Email

NOTE: *Poster Guidelines will be issued for all presentations that are accepted.*

Poster Title: _____

Poster Abstract: (continue on additional page if necessary)

NOTE: *There may be an opportunity to deliver a poster as a presentation in the General Session.*

Submit to:

Josh Milleson, Conference Chair, FBEC 2017

Email: jmilleson@landolakes.com