

FoodBIN Conference Agenda

Wednesday, September 13th



Registration & Networking

7:30 AM - 8:30 AM

Welcome Address, Announcements, and FoodBIN Overview

8:30 AM - 9:20 AM

Lou Cooperhouse, Executive Director, Rutgers Food Innovation Center

Peggy Brennan-Tonetta, Associate Vice President, Economic Development, Rutgers University

Robert Goodman, Executive Dean, Rutgers School of Environmental and Biological Sciences; Executive Director, Rutgers NJ Agricultural Experiment Station

Michele Brown, CEO, Choose New Jersey

Morning Keynote Address:

Food Innovation and the Future of Our Industry

Carlos Barroso, Senior Vice President, Global Research and Development and Quality, Campbell Soup Company

9:20 AM - 10:00 AM

AM Break

10:00 AM - 10:15 AM

University Incubator Bites

10:15 AM - 11:15 AM

Rutgers Food Innovation Center - Lou Cooperhouse, Executive Director

Cornell Food Venture Center - Chris Loss, Extension Associate and Process Authority

LSU AgCenter Food Incubator - Charles D'Agostino, Executive Director of Louisiana Business & Technology Center and LSU Innovation Park

OSU Food Innovation Center - Dave Stone, Director

University of Nebraska Lincoln Food Processing Center - Jill Gifford, National Entrepreneur Program Manager

University of Minnesota Food & Nutrition Innovation Institute, Kumar Mallikarjunan, Professor and Head, Food Science and Nutrition Department, University of Minnesota

University of Hawaii Maui College - Food Innovation Center Accelerator - Chris Speere, Food Innovation Specialist and Site Coordinator

20 Min Q&A

Community Incubator Bites

11:15 AM - 12:15 PM

La Cocina Community Kitchen - Caleb Zigas, Executive Director

The Hatchery Chicago - Natalie Shmulik, Food Business Consultant

Brooklyn FoodWorks - Nick Devane, CEO

Artisan's Exchange - Frank Baldassarre, Principal

Appalachian Center for Economic Networks (ACENet) - Larry Fisher, Executive Director

Union Kitchen - Cullen Gilchrist, CEO

20 Min Q&A

Lunch and Group Conversations

12:15 PM - 1:30 PM

Midday Keynote Address :

Trends and Growth Opportunities in the Specialty Food Industry

Phil Kafarakis, President & CEO, Specialty Food Association

1:30 PM - 2:00 PM

Venture, Social, and Publicly Funded Incubator and Accelerator Bites

2:00 PM - 3:00 PM

FoodFutureCo, Shen Tong, Managing Partner

SBDC EATS, Angela Janus, Consultant SBDC OCIE

World Bank Group, Anupta Pant, Private Sector Specialist

20 Min Q&A

PM Break

3:00 PM - 3:15 PM

Global Program Bites

3:15 PM - 4:30 PM

Canada - Canada's Smartest Kitchen - Tammy Wall, Operations Manager

Canada - Food Starter - Dana McCauley, Executive Director

Uganda - Makerere University Food Business Incubator - John Muyonga Dean, School of Food of Food Technology, Nutrition & BioEngineering

Australia - Wandering Cooks Angela Hirst, Director

Federal Republic of Nigeria - Ministry of Agriculture, Eniye Ambakederemo and Jimmy Bokoroh

Ireland - CAFRE Food Business Incubation Center, Joy Alexander, Head of Food Technology Development Branch

30 Min Q&A

Wrap Up

4:30 PM - 5:00 PM



inbia.org/foodbin

Rutgers University, New Brunswick, NJ
September 13, 2017

FoodBIN Incubator Tour Agenda

Thursday, September 14th



Food/Ag Industry and Clean Energy Business Incubators Tour (separate registration fee)

Visit to 2 leading industry-focused programs at Rutgers University NJAES

As the global economy evolves and competition increases, the need for new business creation throughout local communities has become ever more critical. Rutgers University has established two nationally recognized business incubators with its Rutgers Food Innovation Center focusing on the Food and agriculture sector, and its Rutgers EcoComplex focusing on clean energy and environmental technology. Both programs are also InBIA Soft Landings programs, that focus on international business attraction, as well as faculty collaboration, student experiential learning and an array of industry support services.

Depart from Rutgers Student Center, New Brunswick, NJ - Breakfast provided

8:30 AM

Tour the Rutgers Food Innovation Center

The Rutgers Food Innovation Center (FIC) is a globally-recognized food business incubation and economic development accelerator program that supports both domestic and international food companies with business and technical training; customized mentoring services; and two USDA and FDA - inspected facilities that enable design, development, analysis, commercialization and manufacture of value-added food products for sale to retail and foodservice markets. At the Rutgers Food Innovation Center, participants will tour the incubator facility which houses shared-use food processing space for a broad array of products and processes, marketing capabilities and technical laboratories, distance learning and educational programming, and administrative space for staff as well as clients. The facility is designed for use by farmers and cooperatives, startup food companies, existing small and mid-sized food companies, and retail and foodservice establishments who are assisted from concept to commercialization, and enabled to have new product prototypes tested and evaluated, and to have their products produced in a state-of-the-art food processing facility that meets the regulatory standards of local, state and federal (both FDA and USDA) agencies.

Tour the Rutgers EcoComplex

The Rutgers EcoComplex is New Jersey's clean energy and environmental research, outreach and business incubation center and is a multi-institutional, multidisciplinary environmental center that harnesses research and education resources towards the development, and industrial application of innovative environmental/agricultural technologies. At the Rutgers EcoComplex, tour participants will be able to tour the 32,000 sq. foot building that includes six laboratories designed as flexible lab space that provide benchspace for analytical equipment with computers, wet lab benchspace for biological experiments, chemical hoods, vented hoodspace, a clean room, separate labgas storage, laboratory refrigeration/ growth chamber space and glassware cleaning facilities. Attendees will also tour a 1900 sq. foot Technology Demonstration scale-up lab designed to allow adequate space for pilot scale demonstration units of new environmental technologies. Lastly, participants will tour a state-of-the-art Research and Demonstration Greenhouse that consists of a 3,000 sq. foot nursery, a 46,000 sq. foot production house and a 10,000 sq. foot pole barn (headhouse). The energy needs of the facility are provided through the utilization of landfill gas from the adjacent landfill. Research on year-round vegetable production and recirculating aquaculture are ongoing in this facility.

Arrive back at the Rutgers Student Center, New Brunswick, NJ

5:30 PM

**Tour location times are approximate and subject to change.*

***Breakfast and lunch will be provided.*

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