Northeast Section, Institute of Food Technologists

Food Expo

2025

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Events With Attitude
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Show at a Glance:

Seminar Sessions	11am – 1:30pm
Supplier Exhibits	1:30pm – 5pm
Wind-down Buffet Reception: Cash Bar Peppercorn's Grille & Tavern (ticket required)	5:30pm – 9pm $40

	11:00 – 11:45	11:45 – 12:30	12:30 – 1:30
Room C	Hands-On Sanitation Programming Development for Food Processors	Predicting Shelf-life in a flash with Surfaced-enhanced Raman Spectroscopy and Machine Learning	
Room D	Unlock the Future of Savory Natural Flavor Solutions from Biofermentation	Hemp: Formulation, Nutrition, and Supply Chain Dynamics	From Tank to Barrel: Fermenting and Texturizing Novel Proteins

From Tank to Barrel: Fermenting and Texturizing Novel Proteins

Lutz Grossman
University of Massachusetts

Proteins can be produced through various emerging technologies, including gas fermentation. While interest in non-traditional fermentation methods for protein production is growing, uncertainty remains about their applications as food ingredients. This talk will explore gas fermentation as a novel protein supply chain and provide new insights into the anisotropic structuring of new protein sources.

Lutz Grossman is an Assistant Professor in the Food Science Department at UMass Amherst since 2021. He graduated with a Ph.D. in food science from the University of Hohenheim in Germany. His research focuses on facilitating a sustainable food system transition by designing holistic approaches to increase the consumption of plant and microbial protein-rich foods. His research was awarded the Nestlé Young Scientist Award (2019), the FOSS Young Talent Award (2023), and the IUFoST Young Researcher Award (2024). He currently has a publication record of 56 peer-reviewed publications, has published 3 books, and has an h-index of 24.

Hemp Heart Ingredients: Formulation, Nutrition, and Supply Chain Dynamics

Chad Rosen
Victory Hemp Foods | Founder & CEO

Victory's presentation will cover highlights of hemp nutrition including details on the amino acids, poly unsaturated fats, and minerals. Chad will also cover our capacity upgrades, technology, and supply chain overview. The remainder of the time will be used to cover ideal applications where our customers are finding success using our ingredients including Ready-to-Mix gluten free baked goods, nutritional bars, and more!

In 2014 Chad put down roots in Northern Kentucky, where his company Victory Hemp Foods is based. Victory Hemp Foods processes Hemp Hearts into Hemp Heart Oil, and Hemp Heart Protein at their facilities in Kentucky. Chad is an entrepreneur passionate about developing impact-based businesses with sustainable supply chains. A graduate of the Village Capital Agricultural Accelerator, his network in the food system is far reaching high levels in the private and public sectors. The White House invited Chad to represent Kentucky and Victory Hemp Foods at the Global Entrepreneurship Summit in Palo Alto, where he met with POTUS's Entrepreneurial Ambassadors and 700 other entrepreneurs from 170 countries to work on solving for some of the world most pressing issues here at home and abroad, including food security. He's dedicated to bringing hemp into the rural economy where sustainable economic development is a priority.

Predicting Shelf-life in a Flash with Surface-enhanced

Raman Spectroscopy and Machine Learning

Bezalel Adainoo
PhD candidate, University of Massachusetts

This research focuses on developing a rapid, cost-effective method for monitoring food freshness/spoilage using a patented surface-enhanced Raman spectroscopy (SERS)-active fiber combined with machine learning. By analyzing volatile organic compounds. (VOCs) in food headspace, the technique enables real-time quality monitoring, reducing food wastes and enhancing consumer safety.

Bezalel Adainoo is a dedicated food scientist whose research is focused on using advanced analytical techniques and machine learning for food quality monitoring. He holds a B.Sc. in Nutrition and Food Science from the University of Ghana and an M.Sc. in Food Science from the University of Missouri-Columbia. At PreScouter, he contributed to over 140 projects, translating academic research into actionable insights for global food manufacturers. He is now a Ph.D. candidate in Food Science at the University of Massachusetts Amherst.

Hands-on Sanitation Programming Development for Food Processors

Christina Allingham
PhD Candidate and NIFA Predoctoral Fellow, UMASS

Though research indicates that current food sanitation training positively impacts knowledge of food handlers, industry experts report that it does not significantly impact prolonged sanitary practices. This project identified relevant sanitation job-tasks that small food processors are expected to perform in the field, which informed our practical, hands-on sanitation training. This program used the show, do, and apply model to provide food processors with a chance to practice and establish confidence with sanitation job skills.

Christina Allingham is a PhD Candidate and NIFA Predoctoral Fellow at UMass Amherst. She earned her Bachelor's degree from UMASS in 2020. Christina's research focuses on providing technical support to the food industry, with focuses on sanitation, Preventative Controls, and foodborne viruses.

Unlock the Future of Savory Natural Flavor Solutions

with NAMINO® and Dsavory™

Peter Kyung, Director | John Tenorio, Sales Manager
Daesang America

Discover how NAMINO® and Dsavory™ revolutionize savory flavor creations with clean-label, umami-enhancing, and sodium-reducing benefits. Perfect for sauces, soups, seasonings, plant-based meats, snacks, and more. These next-gen ingredients align with global trends for healthier, natural, and sustainable options in foods.

Peter Kyung joined Daesang Corporation in 2009 and has dedicated over a decade to the global marketing of traditional savory ingredients such as MSG and Nucleotides. Through his extensive network and experience, Peter developed a deep understanding of the true needs of customers in the savory industry. He played a pivotal role in launching groundbreaking savory ingredients that can be labeled solely as "natural flavors," a category that previously didn't exist in the market. Three years ago, Peter joined Daesang America, where he has been focused on introducing these innovative savory solutions to customers in the U.S., delivering exceptional value and creating new opportunities. In March, Peter presented at the Natural Products Expo West, where his insights were met with great enthusiasm, further establishing his expertise and leadership in the field.

John Tenorio, Sales Manager at Daesang America, has overseen sales and marketing efforts in the nutraceutical space for the past decade. He has an International Business background and specializes in understanding consumer behavior, market trends and creating effective go-to-market strategies. In his spare time John enjoys surfing and mastering recipes in the kitchen.