

**LONGHORN SECTION
INSTITUTE OF FOOD TECHNOLOGISTS (LIFT)**

TECHNICAL PROGRAM

Thursday, September 14, 2017

9:00 AM	Electron Beam Technology- a newer Approach for Pasteurization of Food	Suresh Pillai, Ph.D. Professor & Director National Center for Electron Beam Research Texas A&M University
10:00 AM	Opportunities and challenges in formulating high protein products	Hasmukh Patel, Ph.D. Technical Director and R&D Fellow, Land O' Lakes
11:00 AM	Matcha and its functional benefits	Kevin Benensohn Sales Manager Aiya America
12:00 PM	LUNCH - ON YOUR OWN	
1:00 PM	Emerging Applications for NIR Spectroscopy to Enhance Process/Quality Control in Food Manufacturing.	Rachel Glenister Account manager Unity Scientific
2:00 PM	Enzyme Modification Technology related to cheese and dairy products	Farshid Eftekhari Technical Director Gamay Foods

Attend and Earn Certified Food Scientist (CFS) Continuing Education Contact Hours

DON'T FORGET TO VISIT THE SUPPLIERS NIGHT EXHIBITS - Hours 3-8 pm

If you have any question feel free to contact Nitin Joshi: nitin.joshi@yum.com