





The Association for Dressings & Sauces held their 2020 Virtual Technical Meeting, October 5-7, bringing over 200 attendees **Face2Face**. This year's information-packed agenda provided know-how and solutions, from COVID-19 to crisis management and social media challenges to culinary topics.

THANK YOU!

ADS offers a sincere "thank you" to all our Meeting Sponsors:



MONDAY, OCTOBER 5

Tom McGirty of the T. Marzetti Company kicked off Monday's General Session announcing ADS' Technical Award winners.

Recipient of the 2020 Technical Service Award was given to: Charlie Wind of Brooks' Bottling Co., LLC



Recipient of the 2020 Technical Achievement Award was given to:

Dr. Fred Breidt of the United States Department of Agriculture at North Carolina State University



The **General Session** included the following presentations:

Note: Recorded sessions (when allowed by the presenter) are available on the Virtual Meeting platform until October 2021. *If you were not able to participate in the Virtual Meeting, a package of the recorded sessions can be purchased for \$350.* Contact Headquarters for details.

Food Regulatory Update

Dr. Jeannie Perron of Covington & Burling, ADS' Legal Counsel

Concurrent Sessions A:

Predictive Food Modeling for the Food Industry

Dr. Donald Schaffner, Rutgers University

Shelf Life Testing

Dr. Dawn Chapman, The Clorox Company

Monday's General Session ended with the 2020 **Board Nominations** provided by Ron Emonet of Reily Foods Company. Congratulations to the newly elected and returning Board members!

Officers:

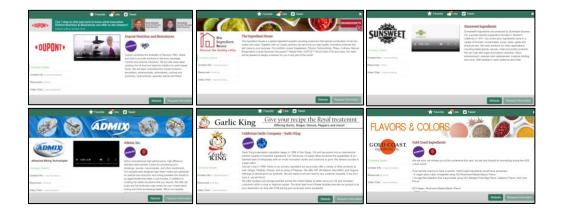
Chair of the Board: Brian Dick, Golden State Foods Corp.

Vice Chair: **Ron Emonet**, Reily Foods Company Treasurer: **Ryan Brooks**, Brooks Bottling Co., LLC Secretary: **Paul Pratt**, T. Marzetti Company

Directors:

Rob Beauseau, Ventura Foods
Jason Chesney, Sauer Brands
Jason Dabrow, Chelten House Food Products
Doug Hawkins, Litehouse, Inc.
Paula Klassen, TreeHouse Foods
Joe McShane, The Clorox Company
Bob Merchant, Ken's Foods, Inc.
Dave Nicholson, GFF, Inc.
Lou Belmont, Sonoco

43 ADS Suppliers exhibited at the Virtual Information Open House. Members showed their creativity and ingenuity in setting up their virtual booths where visitors were able to browse the booth, read company descriptions, view pdf's of product information and company literature, visually chat with company representatives and some booths included a video or offered a giveaway!



Remember that the booths and their information will be available on the Meeting platform until October 2021 (Lead Retrieval will be available until January 5)! Virtual chat will not be available but you will have the option to request a follow-up from a company representative.

Manufacturers who visited virtual booths were entered into a random drawing to donate \$200 to the charity of their choice. Congratulations to **Adriana Aguero of Litehouse**, **Inc.** as the lucky recipient of the Information Open House drawing! Her charity of choice was **St. Jude's Children's Hospital for Cancer**.

TUESDAY, OCTOBER 6

Tuesday morning started off with the announcement of the ADS 2020 **Dressing**, **Package** and **Sauce of the Year** winners!



DRESSING OF THE YEAR

The Clorox Company

Hidden Valley Honey Mustard Flavored Packet

PACKAGE OF THE YEAR

The Clorox Company

Hidden Valley The Original Ranch Christmas Stocking





SAUCE OF THE YEAR

Golden State Foods Corp.

Zaxby's Caribbean Jerk Sauce

Congratulations to the winners! For more information, visit the ADS website.

Tuesday's General Session presentations included:

COVID-19 Management Practices for the Food Industry: How Did We Get Here and Where Do We Need to Go?

Dr. Martin Wiedmann, Cornell University

Concurrent Session B

Crisis Management & Social Media Challenges

Robin Applebaum, Kellen and Alexandra Smith Ozerkis, Kellen

Manufacturer and Supplier Partnerships

Allen Sass, Wisconsin Spice, Inc., and Al Slingluff, Ken's Foods, Inc.

Concurrent Session C

Recycling Flexible Packaging: Today and Tomorrow

Dr. Rebecca Mick, Amcor-Bemis North America

Considerations for Building an Emulsion

Wanda Jurlina, IMCD US Food and Paul Pratt, T. Marzetti Company

WEDNESDAY, OCTOBER 7

Wednesday morning's **General Session** was kicked off with the following presentations:

Workplace Safety: Utilizing Food Defense Measures to Assist with COVID-19 Safety Practices Rod Wheeler, The Global Food Defense Institute

Concurrent Session D

National Bioengineered Food Disclosure Standard

Dr. Lakshmanan Ramamoorthi, Agricultural Marketing Service, United States Department of Agriculture (USDA)

New Applications for Dressings & Sauces

Moderated by Dorrie Francis, Litehouse, Inc. Chef Fred Heurtin, Golden State Foods

Concurrent Session E

New Dressing & Sauce Formulations Using Fermentation

Moderated by Suzanne Mailman, Golden State Foods Corp. Chef Robert Danhi, Flavor360 Solutions

Technical Committee Presentations

Moderated by Eric Esterline, TreeHouse Foods

Impact of Algae Oil, Avocado Oil, Coconut Oil and Sunflower Oil on Full Fat Mayonnaise Colm Swan, Admix, Inc.

Followed by

Abuse of Mayonnaise Emulsion During Transportation

Daryan Johnson, Kagome USA, Inc. and Alysha Kane, Ken's Foods, Inc.

IN ADDITION

Congratulations to ADS Buck Recipients!

The following were awarded ADS Bucks for their referrals of new ADS members:

- Pete Leitner, Admix, Inc. and Tom McGirty, T. Marzetti Company for their collective efforts in recruiting InLine Engineers
- Mark Griffin, Winpak for his referral of Saratoga Food Specialties

Also recognized for upcoming retirements were:

- Peggy Iler of Kalsec, Inc.
- Paul Pratt of the T. Marzetti Company, and
- Charlie Wind of Mullins Food Products

Future Meetings

2021 Technical Meeting

May 2-4

Currently scheduled to be held at the Hilton Salt Lake City Center, Salt Lake City, Utah

2021 Annual Meeting

October 10-12

Currently scheduled to be held at the Scottsdale Plaza Resort, Scottsdale, Arizona