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
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!

**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**

**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

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<tr>
<th>2021 Technical Meeting</th>
<th>2021 Annual Meeting</th>
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<tr>
<td>May 2-4</td>
<td>October 10-12</td>
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<tr>
<td>Currently scheduled to be held at the Hilton Salt Lake City Center, Salt Lake City, Utah</td>
<td>Currently scheduled to be held at the Scottsdale Plaza Resort, Scottsdale, Arizona</td>
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