



## ASB Conference, February 23-26

Saturday, February 23		
1:00 pm - 5:00 pm	ASB Registration	
Sunday, February 24		
7:30 am - 5:00 pm	ASB Registration	
8:00 am - 9:30 am	BEMA Breakfast with Bakers <i>(to see entire BEMA schedule click here)</i>	
9:30 am - 4:30 pm	ASB Committee Meetings	
2:00 pm - 4:00 pm	Spouse/Guest Welcome Reception	
2:30 pm - 3:30 pm	Young Professional Educational Session: Advocacy Marketing - Developing Your Brand Story through the Power of Advocacy Danielle Benjamin, <i>Canyon Bakehouse</i>	
3:30 pm - 4:00 pm	New Member & First Time Attendee Welcome Orientation	
4:00 pm - 6:00 pm	MarketPlace Table Tops	
6:00 pm - 7:30 pm	Opening Reception	
7:30 pm - 8:30 pm	Young Professionals Social Event at Buddy Guy's Legends	
Monday, February 25		
7:00 am - 5:00 pm	ASB Registration	
7:00 am - 8:30 am	KSU/FSU Alumni Breakfast	
8:30 am - 12:20 pm	<b>OPENING GENERAL SESSION</b> <ul style="list-style-type: none"> <li>Baking Hall of Fame Ceremony</li> <li><b>Keynote Address: Future of Food Dr. Morgaine Gaye, Food Futurologist</b></li> <li>Product Development Competition Presentations</li> </ul>	
12:30 pm - 1:30 pm	Networking Lunch	
Technical Breakout Sessions 1:30 pm - 3:30 pm		
Session 1 Session Chair: Todd Oeschlager, <i>Corbion</i>	Session 2 Session Chair: Sherrill Cropper, <i>Lesaffre Yeast Corporation</i>	Session 3: Session Chair: Vance Lamb, <i>ADM Milling Company</i>
1:30 pm - 2:05 pm Presentations		
Enhancing the Business Value of ERP with Manufacturing Execution Systems (MES) Stuart Hunt, <i>SG Systems</i>	Pushing the Boundaries of Freshness Through Hurdle Technology David Guilfoyle, <i>DuPont Nutrition &amp; Health</i>	The New Age of Wheat Research Aaron Harries, <i>Kansas Wheat Commission</i>
2:10 pm - 2:45 pm Presentations		
Food Safety Disruptors - Emerging Technologies and the Baking Industry Robert Burgh, <i>Nexcor Food Safety Technologies</i>	Inhibiting Mold Naturally Jabin Olds, <i>Corbion</i> ; Ashley Robertson, <i>Corbion</i>	Addressing Emerging Concerns Related to Safety of Wheat-Based Products Dr. Andrea Bianchini, <i>University of Nebraska - Lincoln</i>
2:50 pm - 3:30 pm Presentations		
How IoT is Changing Bakery Maintenance Brian Mitchell, <i>SOMAX, Inc.</i>	Getting Smart with Lipases in Baked Goods Dilek Austin, <i>Novozymes</i>	New Products Delivering Environmental, Social and Financial Impact. A Triple Bottom Line, Carole Widmayer, <i>The Coffee Cherry Co.</i> ; Dan Kurzrock, <i>ReGrained</i>
Product Development Competition 1:30 pm - 3:30 pm		
1:30 pm - 1:50 pm	Presentation #1	
2:00 pm - 2:20 pm	Presentation #2	
2:30 pm - 2:50 pm	Presentation #3	
3:00 pm - 3:20 pm	Presentation #4	
4:00 pm - 6:00 pm	MarketPlace Table Tops with Networking Reception at 5:00 pm	

Tuesday, February 26		
7:30 am - 5:00 pm	ASB Registration	
7:30 am - 9:00 am	ATBI Early Bird Breakfast Presentation by Linda Lindquist - Bishop	
9:30 am - 11:40 am	<b>GENERAL SESSION</b>  Robert A. Fischer Award Presentation 50+ Member Recognition Annual Business Meeting  <b>Keynote Presentation: Future Bread Innovation, Tom Gumpel, MDJ Baking Inc.</b>  <b>Keynote Presentation: Negative Engagement - The Rise of the Hiring and Retention Crisis, John Frehse, Ankura Consulting, LLC</b>	
10:00 am - 2:00 pm	Spouse/Guest Tour and Luncheon	
11:45 am - 12:45 pm	Networking Lunch with roundtable discussions	
Technical Breakout Sessions 12:45 pm - 2:00 pm		
Session 4 Session Chair: Sarah Moore, <i>Pepperidge Farm Inc.</i>	Session 5 Session Chair: Sam Scott, <i>DuPont Nutrition &amp; Health</i>	Session 6 Session Chair: Campbell Williams, <i>BCW Food Products</i>
12:45 pm - 1:20 pm Presentations		
The Future of Bread: Takeaways from the 2017 and 2018 International Symposium on Bread Peter Reinhart, <i>Johnson &amp; Wales University</i>	Far Side Sensing: The Latest NFPA 86 Safety Requirements for Your High Capacity Ovens Edward Baldwin, <i>Banner-Day</i>	Robotics-based Packaging Systems are Simpler than You Think Craig Souser, <i>JLS Automation</i>
1:25 pm - 2:00 pm Presentations		
"Countertop Science": Sourdough as a Scalable System for Citizen Science Erin McKenney, <i>North Carolina State University</i>	The Truth Behind Phosphate Chemical Leavening Dinnie Jordan, <i>Kudos Blends</i>	Efficiency, Food Safety and Sanitation Through Sustainability Anthony Wood, <i>Spraying Systems</i> , Josh DeVoll, <i>Spraying Systems</i>
2:15 pm - 4:00 pm	<b>CLOSING GENERAL SESSION</b>  Product Development Competition Awards Presentation  Changing of the Guard  <b>BREAD TALKS</b> <i>Bake in Space - To Boldly Bake Where Nobody Baked Before, Sebastian Marcu, Bake In Space</i>  3D Printing, TBA	
4:00 pm - 6:00 pm	MarketPlace Table Tops with Networking Reception at 5:00 pm.	





## High Speed Splitter

The Burford High Speed Splitter utilizes low pressure water to provide split top bakery products. Increase your throughput, eliminate your pan stop and add flexibility to your bakery by adding the HX1000 to your bun or roll line.

Practical

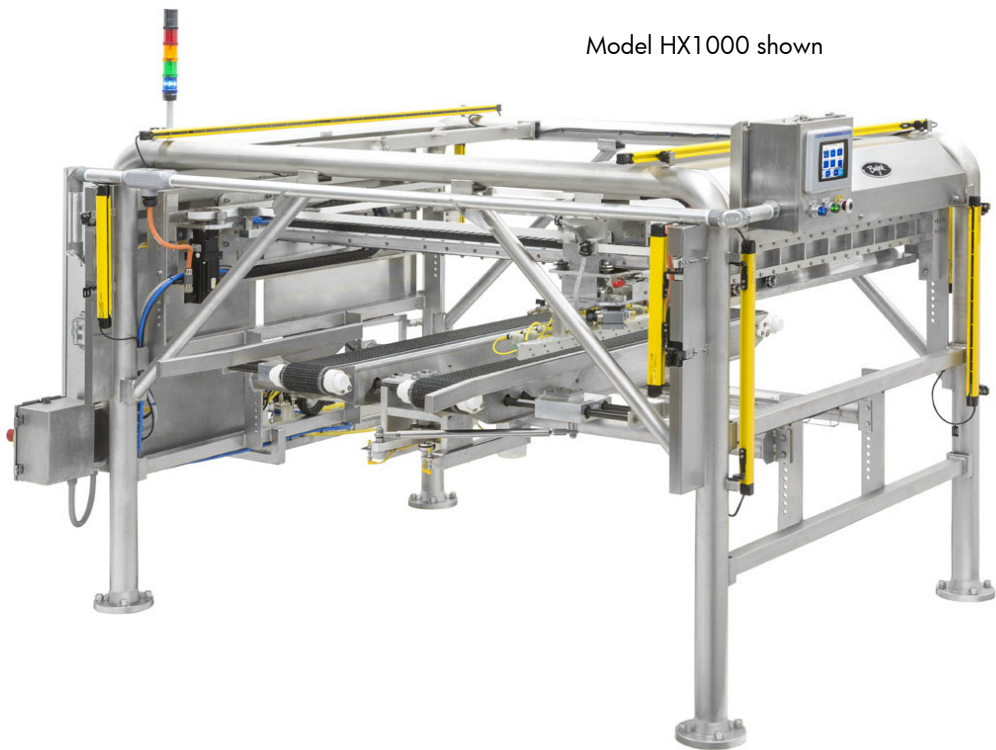
Solutions

Through

Innovative

Technologies

Model HX1000 shown



- High speed water splitting
- Variety of split patterns
- Dual servo control
- Quick change manifold
- Pressure control system

***I hope to see you in Chicago!  
Enjoy your Black Book,  
Teresa J. Ruder***