A black and white photograph of the New York City skyline, featuring numerous skyscrapers and buildings. The skyline is reflected in a body of water in the foreground, creating a symmetrical effect. The text is overlaid on the upper portion of the image.

**New York Section IFT
Annual Suppliers' Expo &
Technical Seminar**

Buyer's Guide

Tuesday, April 15, 2025

New Jersey Convention and Exhibition Center

2025 Suppliers' Day Schedule

2025 New York IFT Expo

TECHNICAL SESSIONS

9 AM - 2 PM

NEW YORK SECTION IFT ANNUAL

Suppliers Day

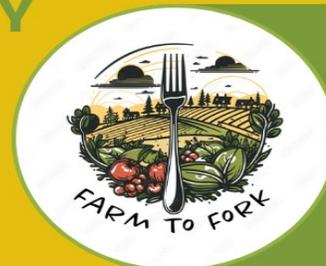
2 PM—6 PM

Happy Hour & Cash Bar 4:30 PM—6 PM

Technical Sessions

SUSTAINABILITY IN THE FOOD INDUSTRY FROM FARM TO FORK

New York IFT
Annual Expo -
Technical Sessions



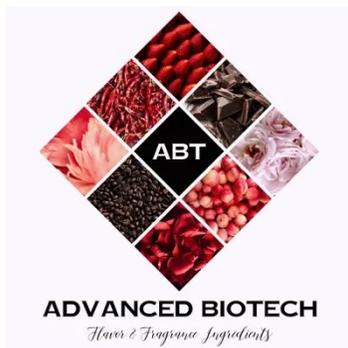
New Jersey Convention & Exposition Center - Edison, New Jersey

TUESDAY, APRIL 15, 2025 9:00 AM - 2:00 PM

NYIFT.org

Topic	Presenter
9:00 AM Welcome & Introductions	Debbie Levine, Director Global Scientific & Regulatory Affairs, Ingredion
9:25 AM Evolution of Sustainability Initiatives in the Food & Beverage Space	Brian Nash, Vice President of Corporate Sustainability, Ingredion
9:55 AM Leveraging the Power of Product Innovation for Net Zero Carbon Goals	Cate Battery, Director of Growth and Innovation, HowGood
10:50 AM Navigating the Regulatory Landscape of Sustainability and ESG Claims	Kevin C. Kenny, J.D., LL.M., Senior Advisor, FoodChain ID
11:20 AM Current State of Circular Packaging: Drivers and Solutions	Colin Preston, Ph.D. Managing Consultant, Circular Economy & Resource Management Practice, Ramboll
12:20 PM AI Tools for Sustainability in Food Systems	Vinay Indragati, Founder and CEO of BCD iLabs (innov8 NXT) and Ravi Karkara, Co-Founder, The AI for Food Global Initiative
12:50 PM The Sustainable Future for the US Consumer	Wei Qin, Global Director of Insights Center of Excellence, Ingredion
1:20 PM Green Cuisine: The Future of Sustainable Cooking	Taylor May, Senior Culinologist, Ingredion
1:40 PM Wrap-Up	

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10 Taft Road, Totowa, NJ, 07516,
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Sal Mastriani, smastriani@adv-bio.com,
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Kai Kobayashi, kai.kobayashi@amano-enzyme.com,

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www.amerikoa.com, 847-707-1439
James Giblin, jgiblin@amerikoa.com

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Jacquelyn Wagner,
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<https://www.baf.com/our-markets/ingredients/>

Marit Allen, info@baf.com, 1-800-227-4050

Basic American Foods is a leading supplier of premium dehydrated potato and legume ingredients. Founded in 1933, our ingredients bring flavor, texture, and functionality to manufacturers producing snacks, frozen or prepared meals, pasta, soups, sauces, baked goods, breadings/coatings, beef, poultry, and seafood around the world.

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 Ming Xu, beveragehill@yahoo.com,
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Jade See, info@briess.com,
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customerservice@everfreshfruit.com,
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www.purleeinc.com, 734-864-2769
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Arpit Gandhi, america.sales@revelationsbio.com,

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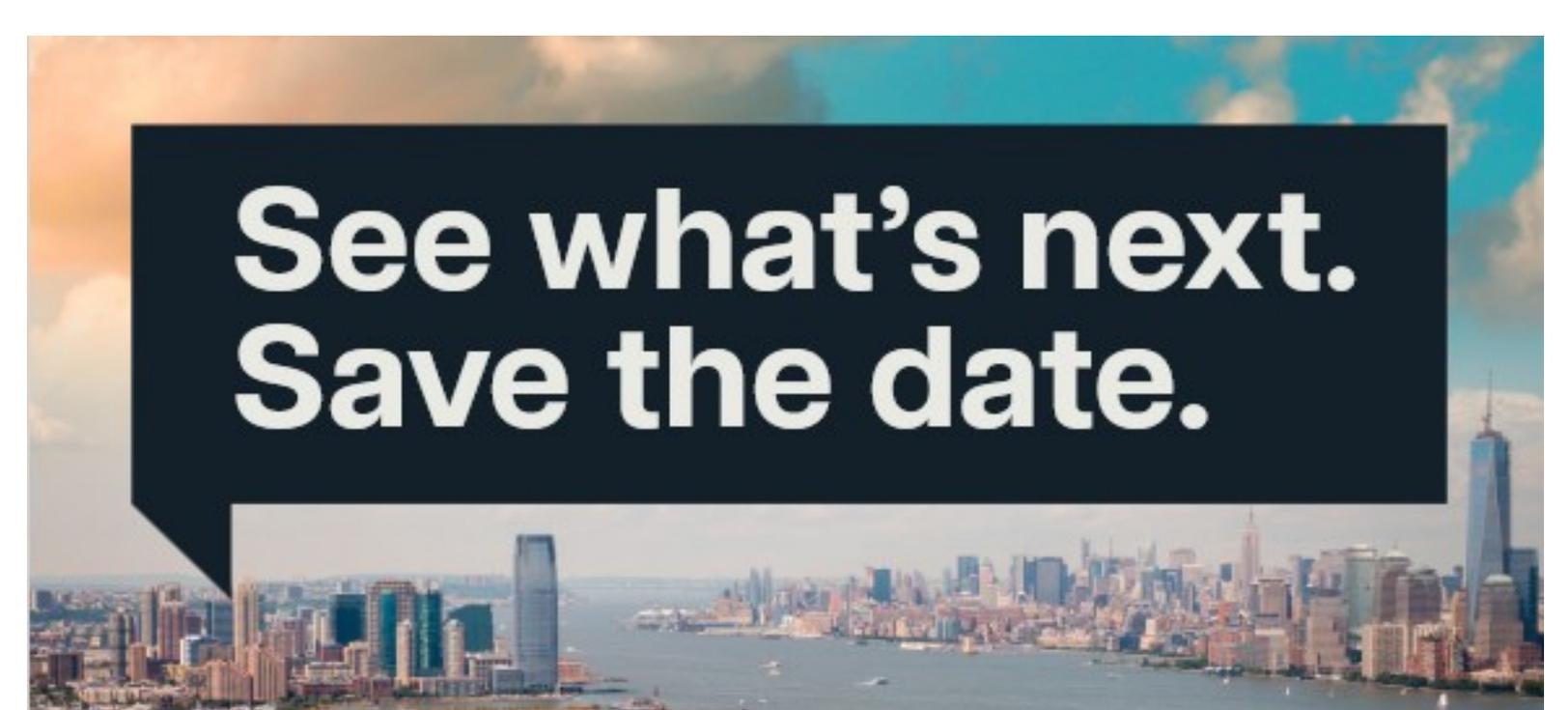
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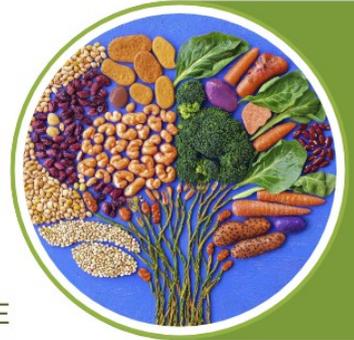
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