Culinary & Scientific Solutions for Food Innovation
Speaker Profiles

Chef's Demo

Chef**: Noah Whitmore**



Noah Whitmore is a Senior Culinologist at Ingredion with extensive experience spanning bakery, dairy, savory, and breading applications.

Having built his expertise through technical service and customer-driven product development, he now focuses on advancing foodservice innovation through culinary insights, ingredient technology, and differentiated texture solutions.

Food Scientists: **Annika Madler**



Dr. Annika Madler is an Associate on the Protein Fortification Team at Ingredion Incorporated, where she works closely with customers to develop solutions using plant-based proteins and by-products to address formulation challenges while enhancing nutrition, functionality, and consumer appeal across various applications.

Previously, she earned her Ph.D. in Food Science & Technology from Cornell University and brings experience spanning protein characterization and modifications. Drawing from her time leading product development competitions and startup-focused innovation programs, she enjoys working collaboratively to explore new ideas and help translate ingredient science into practical solutions for customers.

Christopher Zhang



Christopher Zhang is a Rutgers graduate food scientist with experience in CPG and the B2B industry. His focus is in the savory applications category and has worked on both protein fortification and emulsion stabilization.

Panel Discussion

Moderator: Marc Meyers

Chef Panelists

Ari Schaffel



Ari Schaffel is an R&D professional in CPG product development, focused on health and wellness and better-for-you categories. With a background in Culinology, he specializes in culinary innovation and commercialization across snacks, plant-based protein, and savory foods, with experience at Boulder Brands, Conagra, and Unilever Food Solutions. He currently leads kitchen technology innovation at CookUnity.

Connor Thompson



With a decade at Ingredion, Connor Thompson leads foodservice innovation through a Culinology-driven approach that blends culinary creativity and technical expertise. He partners with customers to develop differentiated products, identify growth opportunities, and bring consumer-focused innovations to market across a rapidly evolving food landscape.

Food Scientist Panelists

Tiffany Sepanski



Tiffany Sepanski is a Principal Scientist and Global Flour & Grains Subject Matter Expert at Mondelēz International, where she leads technical strategy across the company's global biscuit and baked snacks portfolio.

With more than 20 years of experience in the food industry, her expertise spans ingredient science, formulation development, process optimization, and cross-functional technical leadership — partnering across R&D, Procurement, and Commercial teams to advance ingredient functionality, product quality, innovation, and productivity at scale.

Tiffany led the formulation development and North American market launch of belVita Breakfast Biscuits, creating more than 15 product formulations and driving technical programs in sugar reduction, sodium reduction, protein fortification, low-glycemic-index formulation, and refined/whole grain flour optimization for iconic brands including Honey Maid, Oreo, Ritz, and Wheat Thins. She is a named inventor on intellectual property related to slowly available glucose in breakfast biscuits and has authored peer-reviewed publications on thermal processing and ingredient characterization in baked snacks.

Earlier in her career, she developed condensed soups and organic broths for brands including Campbell's and Swanson's.

Tiffany was recognized by Forbes as one of its "10 Rising Stars at the Most Innovative Companies" and received the Outstanding Young Alumnus Award from North Carolina State University. She holds an M.S. and B.S. in Food Science and Technology and a B.S. in Business Administration from NC State. When she's not solving the next technical challenge in flour, you'll find her cheering from the dance studio or experimenting in her home kitchen — proof that her creativity and passion for food science doesn't clock out.

Matthew Katz



Matthew Katz is a food scientist working in beverage applications at ADM, where he develops beverage prototypes across categories including dairy, carbonated, sports, juice, functional, and alcoholic beverages. His work combines ingredient functionality, formulation, processing, and sensory evaluation to address practical product-development challenges and translate consumer trends into viable beverage concepts.

Matthew holds a Master of Food Science from Cornell University and has a culinary background from the Culinary Institute of America. Prior to joining ADM, he gained R&D experience at Cargill, where he worked on starch functionality, rheology, texture, and food applications. His culinary and scientific training gives him a particular interest in the intersection of sensory quality, ingredient functionality, and practical formulation.

Panel Moderator



Dr. Marc A. Meyers is Managing Principal of Meyers Consulting, LLC. He is an IFT Certified Food Scientist with a Ph.D. in Food Science from Rutgers University.

He has over 30 years' experience helping top multinational companies in food, pharmaceuticals, and dietary supplements drive meaningful innovation.

He has over 35 patents in ingredient technology and applications in the food industry. He has worked for companies like Wrigley, Mars, Mondelez, Balchem, Firmenich, Natrol and other CPG and Ingredient companies at the Senior Director, VP and Chief Science Officer levels.