

Come And Get It!

Learn, Touch and Taste at Process Expo

October 8–11, McCormick Place, Chicago, IL

Pardon our quibble, but in these crazy times of one new weight-loss and health-conscious diet after another, perhaps “Process Expo” (www.myprocessexpo.com; fpsa.org) may not be the best possible name for a trade show about food and how it ends up on your table.

Given the evidence that ingesting “processed food” in large quantities is not good for us, maybe simply Food Expo would be a better choice.

Moving on, “Process Expo—the Global Food Equipment and Technology Show—represents the pinnacle of food technology, bringing together the world’s most successful food and beverage processors, packaging professionals, equipment manufacturers, and leaders in the field of academia.”

And there is no denying it—this show looks like a very comprehensive learning experience—and loads of fun.

The show is conceived, owned and organized by the Food Processing Suppliers Association (FPSA)—a global trade association serving suppliers in the food and beverage industries. Walking this show has to be one of the more enjoyable trade show experiences out there. In real time, exhibitors are cooking up a storm—right in their own booths.

The FPSA recently released the demonstration schedule for the five live (food) production lines that will be served up at this year’s Process Expo. The FPSA states that no other show offers this unique experience to see technology in action—from creation to the final packaged product.

At this show you will see in-the-moment examples of how machinery blends seamlessly into your operations and envision how to solve your production challenges.

Live Demonstrations Schedule

Foodstuffs used for the live demonstrations include (date and time):

1. Sliced Pepperoni. This complete line moves from raw ingredients through the smokehouse and then slicing and packaging for the consumer.

	11:00 am
Tuesday, October 8–Thursday, October 10	1:00 pm
	3:00 pm
Friday, October 11	11:00 am

2. Ground Beef Patties. This automated line starts with cuts of beef and ends with the convenient packaged product you see in the supermarket.

	11:00 am
Tuesday, October 8–Thursday, October 10	1:00 pm
	3:00 pm
Friday, October 11	11:00 am

3. Frozen Pizza. This complete line moves from the creation of the crust through the depositing of sauces and toppings and the packaging of the finished product.

	11:15 am
Tuesday, October 8–Thursday, October 10	1:30 pm
	3:30 pm
Friday, October 11	11:00 am

4. Sliced Cheese. From the separator and HTST, all the way through to post-packaging inspection, the line will produce a variety pack of cheese (sponsored by Dairy Farmers of America).

	10:00 am
Tuesday, October 8–Thursday, October 10	12:00 pm
	2:00 pm
Friday, October 11	10:00 am

5. Pet Food Kibble. See how your pets’ dry kibble is produced and packaged in one of the fastest growing segments of the food industry today.

	10:15 am
Tuesday, October 8–Thursday, October 10	12:30 pm
	2:30 pm
Friday, October 11	10:00 am

Process Expo Summed Up in Three Words: Process—Pack—Profit

According to the FPSA, Process Expo is “the nation’s largest trade show dedicated to bringing the latest technology and integrated solutions to all segments of the food and beverage processing and packaging industry. Indeed: it is a food show, a beverage show, and a mechanical engineering and motion control show. Processors can gain a competitive advantage and increase their profits with the innovative technology being demonstrated on the show floor, where food processing and packaging experts present their machines and products. Both veterans and those new to food-and-beverage processing and packaging get training on food safety, trends, leadership, and more.

Who attends Process Expo?

As the show online site puts it: Whether you bake it, bottle it, grill it, slice it, package it, sanitize it, pasteurize it, or treat it—you’ll profit from time spent at Process Expo learning of practical, proven advances for your plant and company—directly from experts who know your business.

Food-and-beverage processors and packaging professionals from small-to-large companies across the globe attend Process Expo. Attendees come from a wide spectrum of food production and manufacturing responsibilities, including CEOs; owners; corporate management; sales and marketing; production; operations; sanitation; maintenance; research and development; quality assurance; engineering; chefs; contract manufacturers; and just about anyone else involved in helping get product to the marketplace.

Attendees also represent a cross-section of vertical markets in addition to manufacturers thought to be outside the food industry that can actually benefit from the machines, products, and safety issues covered at Process Expo. These vertical markets include sectors such as: Bakery, Grains, Nuts, Seeds, and Snacks; Meat, Poultry, and Seafood; Beverage, Coffee Blends, and Juices, and more (see show site for complete details).

And, *cannabis*—yes, cannabis—manufacturers as well as professionals who work in food processing for convenience stores and commissaries will find value and insights from the suppliers and other attendees. (No mention whether a cannabis brownies demonstration is on the menu.)

Where the Action is — on the Trade Show Floor

More than 500 food processing and packaging exhibitors will display machines, products, and services specific to your needs as a food and beverage processor or packaging professional. See new technology in action, visit with current suppliers, find new partners to work with, and strategize for the year ahead.

Training and Education

What's more, the Process Expo "University" sessions will keep you abreast of the latest food industry trends, data, and regulations; a special food safety program is also available to help you learn best practices. For instance, HACCP (Hazard Analysis Critical Control Point) certification training is available. Also, a two-day Dairy Processing 101 course and a pet food certification course have been added to the 2019 program.

Networking. At Process Expo, some 15,000 attendees exchange insights and get to know colleagues from all the food and beverage sectors during events throughout the show. These include receptions, private meetings, one-on-one time with suppliers and exchanges in the education sessions.

Industry Sectors Represented

What industry sectors are at the show? Simply *all of them*.

One of the advantages of attending Process Expo is the decidedly horizontal make-up of the exhibit hall. Here you will get exposure by meeting with attendees and suppliers who have ideas and technology that span the entire food and beverage processing and packaging industry.

Co-packers (or contract manufacturing companies) can find partners in processing as well as new manufacturing and packaging equipment and products for their plants.

Learn about the benefits of each market sector and how Process Expo can benefit you and your company. You never know what a supplier in one area could offer that could be implemented in your own plant. At this show you'll see it all and may see demonstrations first hand of solutions you've never thought of before.

Educational Presentations Schedule

Tuesday, October 8, 10:00 am–10:30 am

From Field to Fork — What is Your Data Telling You?

Theater II — Booth 4568

Speaker: Michael Simms, Columbus

Rate of Return for Hygienic Design with Liquid Desiccant Dehumidification Systems (LDDS)

Theater I — Booth 1677

Speaker: Pat Leach, Alfa Laval

Where is Your Automation Goldilocks Zone?

Food Safety Summit Theater — Booth 468

Speaker: Matt Hartman, Blentech Corporation

11:00 am–11:30 am

Industry 4.0 and Smart Data Analytics: Increase the Potential of All Production Plants with Data

Theater I — Booth 1677

Speaker: Jagjit Singh, ProLeiT Corporation

Latest Trends in High Pressure Processing (HPP) Including Pet Food

Theater II — Booth 4568

Speaker: Kevin Kennedy, Avure Technologies

State and Local Inspections and Investigations: From Relationships to the CSI of Food Safety

Food Safety Summit Theater — Booth 468

Speaker: Steven Mandernach, Association of Food & Drug Officials

12:00 pm–12:30 pm

Wastewater in a Circular Economy: Impacts and Opportunities

Food Safety Summit Theater — Booth 468

Speaker: Christopher Dooley, DMP Corporation

12:00 pm–12:45 pm

Cannabinoids as Functional Ingredients

Theater I — Booth 1677

Speaker: Justin Singer, Stillwater Foods

Marketing and Rebranding for the Small and Mid-Sized Meat Processor

Theater II — Booth 4568

Speaker: Tia Harrison, The Butcher's Guild

1:00 pm–1:30 pm

How Valve Automation Improves Productivity — from Product to Process Time Savings

Theater II — Booth 4568

Speaker: Jim LeClair, Alfa Laval

Premiumization in Pet Care: An Evolving Industry Trend Profitable Food Production: How to Unlock the Potential of Your Plant with Technology and Automation

Theater I — Booth 1677

Speaker: Jim Wilson, Matrix Control Systems and Dave Detweiler, SafetyChain Software

1:00 pm–1:45 pm

How to Break into Legal Cannabis Edibles and Beverages Product Development

Food Safety Summit Theater — Booth 468

Speaker: Mike Hennesy, Wana Brands

2:00 pm–2:30 pm

Contracting with an Experienced Design-Build Firm Early in an Automation Project Will Improve Your Bottom Line

Theater I — Booth 1677

Speaker: Mark Livesay and Andrew Nelson, ESI Group

2:00 pm–2:45 pm

The Future of USDA, FSIS Appendix A & B for Lethality and Stabilization

Theater II — Booth 4568

Speaker: Dr. Jeff Sindelar, University of Wisconsin

2:00 pm–3:00 pm

Food Safety Tips for Produce Processors

Food Safety Summit Theater — Booth 468

Speaker: Will Daniels, President, Produce Division at IEH Laboratories and Consulting Group

3:00 pm–3:30 pm

Put the Heat from Your Air Compressor System to Work for You

Food Safety Summit Theater — Booth 468

Speaker: Wayne Perry, Kaeser Compressors

3:00 pm–3:45 pm

The Need for New Leaders in the Food and Beverage Industry

Theater II — Booth 4568

Speaker: Jennifer van de Ligt, Director of Integrated Food Systems Leadership Program, University of Minnesota

3:00 pm–4:00 pm

Challenges in Improving Cleanability and Hygienic Design in Today's Food Packaging Equipment

Theater I — Booth 1677

Speaker: TBD

Other Industry Learning Opportunities:**Dairy Processing 101****Monday, October 7–Tuesday, October 8**

This year Process Expo will feature a dairy workshop — Dairy Processing 101. Process Expo has teamed up with EAS Consulting Group, LLC (EAS), which specializes in Food and Drug Administration (FDA) regulatory matters, to offer a comprehensive two-day course that will cover critical industry topics.

The course is being held on Monday, October 7 from 8:00 am–4:00 pm and Tuesday, October 8 from 8:00 am–3:00 pm, giving attendees the opportunity to visit the Process Expo show floor. The cost to attend is \$550 and when you sign up, you'll receive access to the show floor and all Process Expo U sessions for free.

Attendees will:

- Learn an overview of the US dairy industry.
- Understand the impact of dairy farm practices on the quality and composition of raw milk.
- Take home a working knowledge of how raw milk and dairy product prices are established.
- Acquire an appreciation of government requirements for dairy plants including FSMA'S PCHF regulation.
- Gain exposure to milk chemistry and microbiology (including dairy cultures).
- Get an in-depth overview of dairy processing technologies related to milk beverages, cheese, yogurt, ice cream, and concentration including membrane processing and drying technology.
- Get hands-on practical knowledge of dairy laboratory testing systems and capabilities.

Food Safety Training Courses (all courses will be held from Monday, October 7, to Wednesday, October 9, from 9:00 am–3:00 pm, giving attendees time to visit the Process Expo show floor.)

The food safety preventive controls regulations were issued by the U.S. Food and Drug Administration (FDA) requiring facilities that manufacture, process, pack, or hold food for humans and animals put measures in place to help prevent foodborne illness by implementing preventive controls for hazards. The FDA training helps the industry, particularly small- and medium-sized companies, to comply with the new preventive controls rules.



The cost to attend each of these courses is \$650. These rates are significantly less for the same programs offered elsewhere as they are subsidized by Process Expo. Plus, when you sign up, you'll receive access to the show floor and all Process Expo U sessions for free.

The three courses being offered at Process Expo include:

1. HACCP Training

Hazard analysis and critical control points (HACCP) is a systematic preventive approach to food safety from biological, chemical and physical hazards in production processes that can cause the finished product to be unsafe and designs measures to reduce these risks to a safe level. This two-day course is recognized by GFSI and meets the GFSI requirements. Course topics include:

Professionals representing all industry segments — bakery, beverage, dairy, meat, pet food, and prepared foods — should take advantage of this opportunity. This course is a certified course based on Global Codex and meeting GFSI Certification requirement with certificates issued for those passing the course attendance/participation requirements.

2. Foreign Supplier Verification Programs (FSVP) Course
This 2-and-a-half-day course will provide participants with the knowledge to implement the requirements of the "Foreign Supplier Verification Programs (FSVP) for Importers of Food for Humans and Animals" regulation of the U.S. Food and Drug Administration (FDA). This regulation is one of a number of regulations and guidance that implement the provisions of the 2011 Food Safety Modernization Act (FSMA), which focuses on safe food practices. The Foreign Supplier Verification course meets FSMA compliance and FSPCA certificates will be issued upon successful completion of the course.

3. New in 2019: FSMA Preventive Controls for Animal Food Course

Process Expo is offering the 2-and-one-half-day Preventive Controls course for all pet food and treat processors. Developed by the Food Safety Preventive Controls Alliance (FSPCA), the Preventive Controls for Animal Food Course is being made available in response to the Food and Drug Administration's final rule issued for Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Food for Animals. **PTE**

For Related Articles Search

food & beverage

at www.powertransmission.com