NUTRITION

Executive Study Group

2016 MEETING

MARCH 16-17 | SCOTTSDALE

PROTEIN SUPPLY
SODIUM
DIETARY GUIDELINES
NUTRITION FACTS PANEL
NUTRITION

EXECUTIVE STUDY

GROUP MEETING

March 16-17, 2016

SCOTTSDALE
DAY 1: THE LANDSCAPE, OPPORTUNITIES, AND INGREDIENTS

Location: La Valencia Ballroom unless otherwise noted

8 a.m.-9 a.m. Breakfast and Registration Open

9 a.m.-9:30 a.m. Welcome and Introductions

9:30 a.m.-10:30 a.m. Antibiotics, Animal Welfare and Sustainability in the Protein Supply
Roxi Beck, Director, The Center for Food Integrity

Consumers want proteins with “free from” claims, and pressure is growing to reduce antibiotics while improving animal welfare and sustainability. Find out what those claims mean ... how companies can take steps to meet consumer needs ... and what’s being done to improve restaurant options. Plus, discover approaches taken to address consumer desires.

10:30 a.m.-11 a.m. Antibiotic Follow-Up Discussion
Katie Bengston, Manager, Nutrition, Panera, LLC

• How do you communicate about what you’re doing?
• How do you talk to suppliers about antibiotics?
• How do you talk to your suppliers and customers about hormones?

11 a.m.-11:15 a.m. Networking Break

11:15 a.m.-12:15 p.m. Partially Hydrogenated Oil: GRAS list removal and its impact on the restaurant industry
Ellen Anderson, Consumer Safety Officer, Department of Health and Human Services, Food and Drug Administration
Diane B. McColl, Director, Hyman, Phelps & McNamara, P.C.

The Food and Drug Administration has removed partially hydrogenated oil from its list of food generally recognized as safe. Get a better understanding of the
GRAS process and how the decision was made. Learn how and why restaurants must declare low levels of PHOs if they successfully petition to use them as food additives.

12:15 p.m.-12:45 p.m.  PHOs Follow-Up Discussion

*Regena Gerth, Corporate Nutritionist, Yum! Brands*

- How are companies working to remove PHOs by 2018?
- How are companies talking to their suppliers about PHOs elimination?
- What are the legal risks associated with PHOs use before 2018?
- What alternatives are companies using instead of PHOs? What are the sustainability implications of palm oil?
- What else is the FDA looking at? How can we better plan for ingredient removal?

12:45 p.m.-2 p.m.  Lunch

Survey: What can the Nutrition Executive Study Group do to better meet your needs?

*John Lehmann, Director, Engagement Programs, National Restaurant Association*

*Award Recognition, Maria Caranfa, Nutrition Program Manager, Bloomin’ Brands Inc.*

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2 p.m.-3 p.m.  Sodium: Changing science, pending regulation and opportunities for reformulation

*Helena Bottemiller Evich, Senior Food and Agriculture Reporter, POLITICO*

For years, Americans with high blood pressure have been told salt is bad for their health, but a growing chorus of experts are pushing back on that claim. While the science continues to evolve, political pressure remains high to reduce sodium in restaurant food. Explore the changing science and current and anticipated regulatory threats.
3 p.m.-3:30 p.m.  Sodium Follow-Up Discussion  
Akenya Colbert-Melendez, Associate Manager, Nutrition & Allergen, Darden Restaurants
- How are you reducing sodium in your restaurant?
- What alternatives are viable?
- What unintended consequences have you encountered?
- How has adherence to the NYC DHMH program worked?
- What is the experience in Canada and the UK for international companies?
- Considering menu labeling, ingredient-avoidance and dietary guideline challenges — as well as our business priorities — how much should we push for sodium reduction?
- If your organization hasn’t made a move, should you wait until voluntary FDA targets?
- Do you know FDA’s methodology to create voluntary targets?

3:30 p.m.-3:45 p.m.  Networking Break  
Location: La Valencia Patio
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3:45 p.m.-4:45 p.m.  Nutrition Facts Panel Reform: How Can Changes Affect You?  
Cheryl Dolven, MS, RD, CLD Nutrition, LLC
The FDA is proposing changes to the 20-year-old nutrition facts panel. Learn how proposed changes could affect the restaurant industry. Plus, discuss the proposal’s most controversial element, the addition of added sugar.

4:45 p.m-5:15 p.m.  Nutrition Facts Panel Follow-Up Discussion  
Katie Bunstein LeClair, Director, Innovation Management, Dunkin’ Brands
- What types of sugar are companies working to reduce?
- Are you hearing from customers on added vs. natural sugar?
THURSDAY MARCH 17

DAY 2: LABELING AND COMMUNICATING TO CONSUMERS

8 a.m.-8:30 a.m.  Breakfast and Welcome

8:30 a.m.-9:30 a.m.  Dietary Guidelines Changes and Challenges
   Speakers: Mary K. Young, MS, RD, Sr. Food and Nutrition Strategist, Edelman Public Relations
   Gain a better understanding of the challenges related to the 2015 Dietary Guidelines. This presentation will cover the process, challenges and opportunities facing your company. Find out what could change in the next five years.

9:30 a.m.-10 a.m.  Dietary Guidelines Follow-Up Discussion
   Joan McGlockton, Vice President, Industry Affairs and Food Policy, National Restaurant Association
   • What can the National Restaurant Association do now to affect the 2020 guidelines process?
   • Did comments submitted by the National Restaurant Association and casual dining industry affect the 2015 DGA?
   • Which DGAC members should the National Restaurant Association support for 2020?

10 a.m.-10:15 a.m.  Networking Break

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Dinner on your own

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Dow AgroSciences
10:15 a.m.-11:15 a.m.  
**Clean Label: Avoidance Lists and Ingredient Safety**  
*Catherine Adams Hutt, President, RdR Solutions*  
*Erin Gilgan, Nutrition, Health and Wellness Champion, Global, Nestle Professional*  

The “clean label” movement has moved from packaged food to restaurant purchases. Find out what consumers are looking for and what’s next on regulatory and advocate radar screens.

11:15 a.m.-12:15 p.m.  
**Clean Label Follow-Up Discussion**  
*Missy Nelson, Associate Manager, Nutrition Strategy and Menu Innovation, Taco Bell*  
- What ingredients are restaurant companies avoiding?  
- What ingredients are companies saying “yes” to, and how are they telling their “good food stories?”  
- What are the roadblocks?  
- What are the best resources?

12:15 p.m.-12:45 p.m.  
**The United Soybean Board/QUALISOY Presentation**  
*Joy Blakeslee, Culinary Studio Director, The United Soybean Board*  
*Lisa Kelly, MPH, RDN, Communications Director, The United Soybean Board*  

Discover a newly published Advances in Nutrition review on high oleic oils, and learn about a recent clinical trial on the in-vivo impact of high oleic oils on blood markers.

12:45 p.m.-1:45 p.m.  
**Lunch**

1:45 p.m.-2:45 p.m.  
**“Chefticians” and the Evolving Cross-Functional Landscape**  
*Marie Molde, Senior Account Executive, CSSI Marketing + Culinary*  
*Thomas Talbert, Vice President, Culinary Research and Development, CSSI Marketing + Culinary*  

Where chefs and dietitians once occupied separate places in corporate foodservice, they’re morphing and merging in response to shifts in nutritional regulation, flavor trends and consumer demand.
Find out what experts say about the changes ahead — and what foodservice professionals should be doing to prepare themselves.

2:45 p.m.-3:15 p.m.  “Chefticians” Follow-Up Discussion  
Maggie Sommers Gentile, Senior Director, Food and Nutrition Policy, Food Directions LLC  
• What hurdles exist to implement menu labeling?  
• What are the remaining questions on menu labeling?  
• How do you communicate with guests about GMO labeling?

3:15 p.m.-4:15 p.m.  Generation Z: Who Are They and What Appeals to Them?  
David Grotto, Senior Nutrition Marketing Business Partner, Specialty Channels, Kellogg’s  
We’ve seen how millennials’ changing tastes affected our business. Who is Generation Z, and how will they influence restaurant offerings?

4:15 p.m.  Closing Remarks