



Welcome to the Best Week in Baking!

A decorative graphic featuring various baked goods and ingredients, including wheat stalks, a loaf of bread, a pie, a donut, and a cupcake, arranged in a circular pattern.

diversity

It's all in the mix!

BAKINGTECH'17

Final Program

BAKINGTECH 2017

Hilton Chicago • February 26 – February 28, 2017

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for partnering with ASB*

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Thank you to the
Bakers Courtesy
Club of Chicago
and its members
for volunteering their time
in assisting with making
BakingTech a success.

We would also like to extend
a heartfelt thanks to
Russ Bundy and the
Bundy Baking Museum for
the use of their artifacts
during BakingTech 2017.

2017 CONFERENCE APP

*Enhance your conference
experience with the BakingTech
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Access the conference schedule, session presentations,
and speaker profiles.

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Welcome to Chicago

What an honor it is to be part of the "Best Week in Baking". The American Society of Baking has been bringing the industry together for 93 years. The result is an industry with a family connection that is truly unique.

Under the leadership and direction of our ASB Chairman Mario Somoza, this year's theme of "DIVERSITY: It's all in the mix!" has built a program as unique as the industry itself. You will hear from 3 phenomenal keynotes, 3 powerful industry panels and numerous technical breakout speakers. All of which will help educate and inform from experts not only within our bread and bun industry, but from a diverse group of baking professionals across many platforms.

Make plans now to attend the ASB MarketPlace which is 4pm-6pm on Sunday, Monday & Tuesday. This is a one of a kind opportunity where you can catch up with all of the major suppliers of our industry.

Our first keynote on Monday morning is Dr. Nathan Myhrvold who will bring fascinating insights and perspectives from his very diverse background. From Chief Technology Officer at Microsoft to chef to author, Dr. Myhrvold has now become an expert on bread with his latest 5 volume book titled *Modernist Bread: The Art and Science*. Come hear about the future of bread!

Everyone is invited to attend the informal networking luncheons which will take place on Monday and Tuesday providing fantastic food and great networking opportunities

Monday afternoon you will have the choice of 9 different technical presentations that include categories of Training, Ingredients and Technology.

Diversity continues with an Industry Panel which will include companies such as Wheat Montana, Azteca Foods, Ellison Bakery and Flowers Foods. The panel will represent product categories of organic, farm-to-table, tortilla, biscuit and cracker as well as sweet goods.

A close-up, black and white photograph of a thick, braided rope, likely made of natural fibers, filling the top portion of the page.

for BakingTech 2017!

Our second keynote speaker is Sanjay Khosla who is currently a Senior Fellow at the Kellogg School of Management, Northwestern University. Khosla was the former President, Developing Markets at Kraft Foods (now Mondelez International) from 2007 to 2013 and had a transformational impact during his tenure. You won't want to miss the insights on focused growth that Sanjay will provide.

Tuesday afternoon you will have several options. There will be two panels which will cover topics of FSMA and Z50 Safety & Sanitation Standards. They will include industry experts that will dig into the history, current challenges and potential futures of each. Additional presentations will cover energy transfer in ovens and cannabis commercial baking. Last, but certainly not least, the Product Development Competition presentations will also take place on Tuesday afternoon. This will be a fun and competitive adventure with our future leaders of the next generation!

To conclude the 2017 BakingTech conference, our third keynote is a real American hero in US Army Master Sergeant Cedric King. This is a truly inspiring story of overcoming the most difficult odds and instilling faith and hope to persevere to achieve your goals. I can't think of a better way to wrap up **THE** "Best Week in Baking"!

We are proud of this year's program and are confident that each of you will find impactful takeaways that will help you both personally and professionally. I thank Kent Van Amburg, Tawnee Brydebell and Amanda Gonzalez for all their work! I would also like to thank the awesome group that made up this year's Program Committee; Lin Carson, Paul Rainey, Jay Hardy, Martin Zapata, Rosa Regalado, Lee Benton and Brandon Woods. Without their volunteer efforts and the leadership of Mario Somoza this program would not be possible.

Again welcome to BakingTech 2017 and we look forward to seeing you all!

Clay Miller
2017 Program Chair

AMERICAN SOCIETY OF BAKING

2016 – 2017 Executive Committee Officers



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Pan Pepín, Inc.
ASB Chairman



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TERESA RUDER

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of Baking
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BAKINGTECH 2017

Program Planning Committee



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Bundy Baking Solutions
Session Chair



LIN CARSON, PHD
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BRANDON WOODS
LeMatic, Inc.
Session Chair



MARTIN ZAPATA
Bimbo Bakeries USA
Session Chair

SCHEDULE-AT-A-GLANCE

SATURDAY • FEBRUARY 25, 2017

1:00 pm – 5:00 pm	ASB Registration & Information Desk Open
1:00 pm – 4:00 pm	BEMA-U Preview – Introduction to Insights Discovery
2:00 pm – 4:00 pm	BEMA Registration Open
5:00 pm – 5:30 pm	BEMA First Time Attendee Welcome
5:30 pm – 7:00 pm	BEMA Welcome Reception
7:00 pm – 9:00 pm	ASB BakingTech 2017 VIP Reception (invitation only)
7:00 pm – 10:30 pm	Society of Bakery Women Annual Dinner
7:30 pm – 9:30 pm	BEMA First Time Attendee Dinner & Activity (invitation only)

SUNDAY • FEBRUARY 26, 2017

7:30 am – 5:00 pm	ASB Registration & Information Desk Open
7:30 am – 9:30 am	BEMA Registration Desk Open
7:30 am – 8:00 am	BEMA Continental Breakfast
7:30 am – 8:30 am	ASB MarketPlace Committee Meeting
8:00 am – 8:45 am	BEMA Standing Committee Meetings
9:00 am – 9:45 am	BEMA Standing Committee Meetings
9:00 am – 10:00 am	ASB Finance Committee Meeting
9:00 am – 10:00 am	ASB Membership Committee Meeting
10:00 am – 11:00 am	ASB Young Professionals Committee Meeting
10:00 am – 11:00 am	ASB Baking Hall of Fame Evaluation Committee Meeting
10:00 am – 10:30 am	BEMA General Membership Meeting
10:30 am – 11:15 am	BEMA IBIE Exhibitor Update
11:00 am – 2:00 pm	ASB Board of Directors & Advisory Committee Meeting
11:25 am – 12:25 pm	BEMA: Sustainability for Equipment, Plant & Supply Chain
12:35 pm – 2:00 pm	BEMA Luncheon & Awards
2:00 pm – 3:30 pm	Z-50 Safety & ANSI Committee Meeting
2:00 pm – 4:00 pm	ASB Spouse/Guest Welcome Reception
2:30 pm – 4:00 pm	ASB Young Professionals Educational Session
3:00 pm – 4:00 pm	ASB Speaker/Session Chair Meeting
4:00 pm – 6:00 pm	ASB MarketPlace Table Tops
6:00 pm – 6:30 pm	ASB New Member & Student Welcome Orientation
6:30 pm – 8:00 pm	ASB Opening Reception
8:00 pm – 10:00 pm	ASB Young Professionals Networking Event

MONDAY • FEBRUARY 27, 2017

7:00 am – 5:00 pm	ASB Registration & Information Desk Open
7:00 am – 8:30 am	KSU/FSU Alumni Breakfast
7:00 am – 8:15 am	ASB Baking Hall of Fame Reception (Invitation only)
7:30 am – 8:15 am	Engineers Only Meeting
8:30 am – 11:45 am	ASB Opening General Session
11:45 am – 12:45 pm	ASB Networking Lunch
11:45 am – 12:45 pm	ASB Past Chair/President Luncheon
1:00 pm – 3:45 pm	ASB Technical Paper Presentations
4:00 pm – 6:00 pm	ASB MarketPlace Table Tops

TUESDAY • FEBRUARY 28, 2017

7:00 am – 5:00 pm	ASB Registration & Information Desk Open
7:30 am – 9:00 am	ATBI Early-Bird Breakfast
9:30 am – 11:30 am	ASB General Session
10:15 am – 2:00 pm	Spouse/Guest Tour and Lunch
11:45 am – 12:45 pm	ASB Networking Lunch
11:45 am – 12:45 pm	Book Signing by Sanjay Khosla
12:45 pm – 2:20 pm	ASB Technical Paper Presentations
2:30 pm – 4:00 pm	ASB Closing General Session
4:00 pm – 6:00 pm	ASB MarketPlace Table Tops

WEDNESDAY • MARCH 1, 2017

8:00 am – 9:30 am	ASB Board of Directors & Advisory Committee Meeting
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GENERAL INFORMATION

2017 Innovation Awardees

OPERATIONAL EXCELLENCE

- Biobake Enzymes & Taste Solution for Crackers BY KERRY (Table Top 519)
- ORBIS Pally BY ORBIS CORPORATION (Table Top 412)
- Hygienic Design Series “H” BY KOENIG BAKERY SYSTEMS (Table Top 609)

ECODESIGN & SUSTAINABLE TECHNOLOGIES

- InfraRed-Ribbon Combo Burner BY FLYNN BURNER (Table Top 309)
- Roto Passat SE BY KOENIG BAKERY SYSTEMS (Table Top 609)

Stop by the Innovation Networking Lounges in the MarketPlace to find out more about their winning product.

The Innovation Awards program celebrates industry leaders and companies in the grain-based foods industry for their innovative development and implementation of leading edge products, equipment design and advancements in ingredient technology.

Product Development Competition (PDC)

Finalists

- *La Loafette – A Chai-spiced breakfast loaf filled and topped with toasted quinoa* by Christina Chen, Colleen Deyo, Alina Kim & Nicholas Malchione, Cornell University
- *Sproutastix - Strawberry and Grape Snack Sticks* by Ying Fan, Chi Gao, Brittany Hubbard & Ruiqi Li, University of Florida
- *Bump’in – Pumpkin Flavored, Pumpkin Shaped Bread* by Joshua Nazareth, Monica Primacella & Kangzi Ren, Iowa State University
- *TriSprout Thins - A nutritive baked rosemary and garlic snack made with sprouted amaranth, spelt and whole wheat flours* by Ayna Arora, Jessica Miao & Morgan Whitecotton, The Ohio State University



GENERAL INFORMATION

PDC Poster Boards

Finalists will display their entry during poster sessions, which will be located in the MarketPlace on Sunday (2/26), Monday (2/27) and Tuesday (2/28) from 4pm - 6pm.

Board #1: La Loafette

Board #2: Sproutastix

Board #3: Bump'in

Board #4: TriSprout Thins

PDC Final Oral Presentations

All finalists will be presenting their final proposals on Tuesday, February 28 from 12:45 pm – 2:20 pm in Continental Ballroom C located on the lobby level as noted below:

12:45 PM La Loafette

1:10 PM Sproutastix

1:35 PM Bump'in

2:00 PM TriSprout Thins

Winners will be announced during the closing session Tuesday, February 28.

Spouse/Guest Information

Spouses and guests may register for the ASB BakingTech at the spouse/guest rate of \$100. This badge entitles spouses/guests to attend the Opening Reception, Spouse/Guest Welcome Reception and the Monday Luncheon.

A special Spouse/Guest Tour will take place on Tuesday, February 28 from 10:15 AM – 2:00 PM. The Spouse/Guest Tour is not included in the spouse/guest fee and is an additional \$100. Spouses and guests may register for the tour at the ASB Conference Registration & Information desk located at the 8th Street Lobby on the Lobby Level.

Spouse/Guest Welcome Reception will be on Sunday, February 26, from 2:00 PM – 4:00 PM in the Conrad Suite, which can be accessed by the guestroom elevators to T4.

BAKING TECH 2017

Quick Reference Guide

REGISTRATION & INFORMATION DESK

8th Street Lobby - Lobby Level

GENERAL SESSIONS

International Ballroom North – 2nd Floor

BREAKOUT SESSIONS

Continental Ballrooms A, B & C – Lobby Level

NEW MEMBER & STUDENT WELCOME ORIENTATION

Boulevard Room AB – 2nd Floor

OPENING RECEPTION

Grand Ballroom – 2nd Floor

MARKETPLACE TABLE TOPS

Salon A – Lower Level

NETWORKING COFFEE BREAKS

International Ballroom South – 2nd Floor

NETWORKING LUNCHEONS

Grand Ballroom – 2nd Floor (Monday)

International Ballroom South – 2nd Floor (Tuesday)

PRODUCT DEVELOPMENT COMPETITION PRESENTATIONS

Continental Ballroom C – Lobby Level

COMMITTEE MEETINGS

All committee meetings are located on the 4th floor unless otherwise noted.

HALL OF FAME EVALUATION COMMITTEE

Conference Room 4A

BOARD OF DIRECTORS & ADVISORY COMMITTEE

Marquette Room – 3rd Floor

FINANCE COMMITTEE

McCormick Place Boardroom

MEMBERSHIP COMMITTEE

Conference Room 4C

MARKETPLACE COMMITTEE

Conference Room 4A

SPEAKER/SESSION CHAIR MEETING

Conference Room 4F

YOUNG PROFESSIONALS COMMITTEE

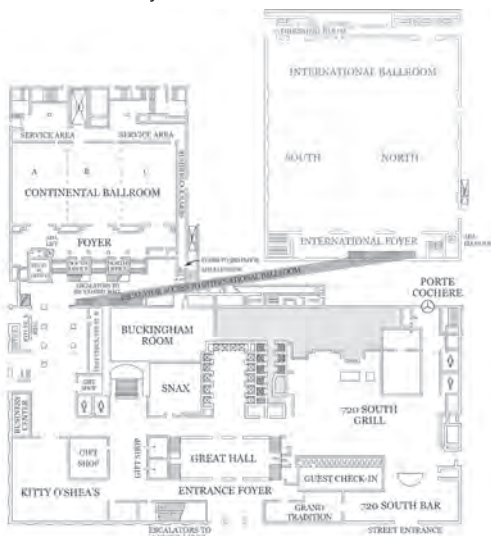
Conference Room 4B

Z50 SAFETY & ANSI COMMITTEE

Conference Room 4D

HOTEL FLOOR DIAGRAMS

Continental Ballroom (Breakouts) & International Ballroom (General Session) - Lobby Level

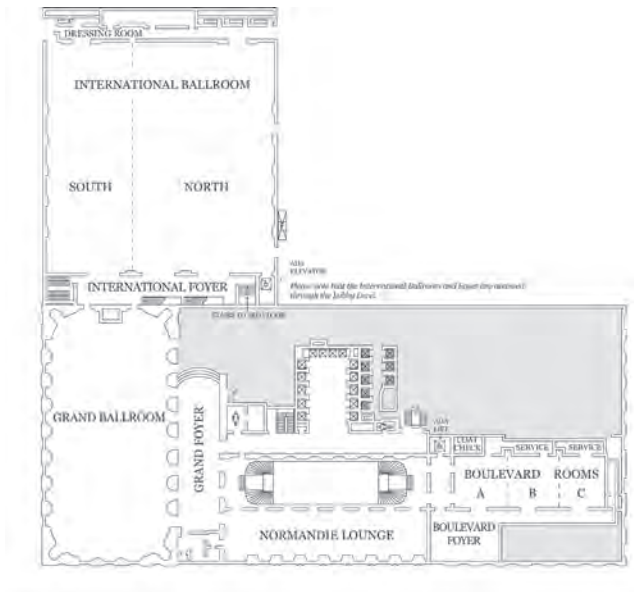


Salon A (MarketPlace) - Lower Level

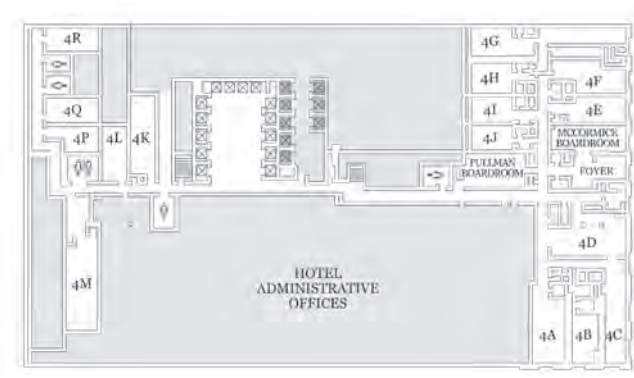


HOTEL FLOOR DIAGRAMS

Grand Ballroom (Opening Reception & Luncheons) - 2nd Floor



Conference Rooms (Committee Meetings) – 4th Floor





Event Information and Schedule

SATURDAY • FEBRUARY 25, 2017

- 1:00 PM – 5:00 PM **Registration & Information Desk Open**
8th Street Lobby, Lobby Level
- 7:00 PM – 10:30 PM **Annual Society of Bakery Women Dinner**
Pazzo's (23 East Jackson Boulevard)

SUNDAY • FEBRUARY 26, 2017

- 7:30 AM – 5:00 PM **Registration & Information Desk Open**
8th Street Lobby, Lobby Level
- 7:30 AM – 8:30 AM **ASB MarketPlace
Committee Meeting**
Conference Room 4A, 4th Floor
- 9:00 AM – 10:00 AM **ASB Finance Committee Meeting**
McCormick Place Boardroom, 4th Floor
- 9:00 AM – 10:00 AM **ASB Membership Committee Meeting**
Conference Room 4C, 4th Floor
- 10:00 AM – 11:00 AM **ASB Baking Hall of Fame
Evaluation Committee Meeting**
Conference Room 4A, 4th Floor
- 10:00 AM – 11:00 AM **ASB Young Professionals
Committee Meeting**
Conference Room 4B, 4th Floor
- 11:00 AM – 2:00 PM **ASB Board of Directors & Advisory
Committee Meeting**
(Committee Members Only)
Marquette Room, 3rd Floor
- 2:00 PM – 3:30 PM **Z-50 Safety & ANSI
Committee Meeting**
Conference Room 4D, 4th Floor
- 2:00 PM – 4:00 PM **Spouse/Guest Welcome Reception**
Conrad Suite – T4 (Take Guestroom Elevators
to T4)

EVENT INFORMATION

And Schedule

SUNDAY • FEBRUARY 26, 2017

- 2:30 PM – 4:00 PM **Young Professionals Educational Session** – You’re Talking – But is Anyone Listening? Dave Schwensen, Author & Talent Coordinator
Boulevard Room AB, 2nd Floor
In partnership with Mother Murphy’s & Southern Perfection Fabrication
- 3:00 PM – 4:00 PM **Speaker/Session Chair Meeting**
Conference Room 4F, 4th Floor
- 4:00 PM – 6:00 PM **ASB MarketPlace Table Tops**
Salon A, Lower Level
See a complete listing on exhibitors pages 30-39
- 6:00 PM – 6:30 PM **New Member & Student Welcome Orientation**
Boulevard Room AB, 2nd Floor
- 6:30 PM – 8:00 PM **Opening Reception**
Grand Ballroom, 2nd Floor
- 8:00 PM – 10:00 PM **Young Professionals Social Event**
Buddy Guy’s Legends
(700 South Wabash Avenue)

MONDAY • FEBRUARY 27, 2017

- 7:00 AM – 5:00 PM **Registration & Information Desk Open**
8th Street Lobby, Lobby Level
- 7:00 AM – 8:30 AM **KSU/FSU Alumni Breakfast**
Marquette Room, 3rd Floor
- 7:30 AM – 8:15 AM **Engineers Only Meeting – Putting the “E” Back in ASB**
Chair: Ken Schwenger
Bakery Concepts International, LLC
Continental Ballroom A, Lobby Level
- 7:30 AM – 8:15 AM **Baking Hall of Fame Reception**
Buckingham Room, Lobby Level

EVENT INFORMATION

And Schedule

MONDAY • FEBRUARY 27, 2017

8:30 AM – 11:45 AM	Opening General Session International Ballroom North, 2 nd Floor
➤ 8:30 am	Introduction
➤	Invocation <i>(Please Stand)</i> Campbell Williams, BCW Food Products
➤	Welcome Chairman, Mario Somoza Pan Pepín, Inc.
➤ 8:45 am	Baking Hall of Fame Induction of Joseph Schwebel John Del Campo & Theresa Cogswell
➤ 9:00 am	Keynote Address: Science & Bread Nathan Myhrvold, Chef, Author, Inventor <i>In partnership with Middleby Bakery Group & Bundy Baking Solutions</i>
➤ 10:00 am	Networking Coffee Break International Ballroom South, 2 nd Floor <i>In partnership with BCW Food Products</i>
➤ 10:15 am	Baking Hall of Fame Induction of Marvin & Murray Lender John Del Campo & Theresa Cogswell
➤ 10:30 am	The Workforce Gap in the US Commercial Baking: Trends, Challenges & Solutions Marjorie Troxel Hellmer, Cypress Research Associates, LLC
➤ 11:15 am	Engineering/Maintenance Scholarship Presentation
➤ 11:30 am	Baking Hall of Fame Induction of Albert “Bud” Cason John Del Campo & Theresa Cogswell
➤	Adjournment

EVENT INFORMATION

And Schedule

MONDAY • FEBRUARY 27, 2017

11:45 AM – 12:45 PM **Networking Luncheon**
 Grand Ballroom, 2nd Floor
*In partnership with AMF Bakery Systems,
 Bud's Best Cookies, Burford Corp.,
 Kwik Lok Corp. & Reading Bakery Systems*

11:45 AM – 12:45 PM **ASB Past Chair Luncheon**
 Conrad Suite, T4 (Take Guestroom Elevators to T4)

1:00 PM – 3:45 PM	Technical Paper Presentations Lobby Level
1:00 PM – 1:45 PM Training/HR: Chair: Martin Zapata Bimbo Bakeries USA Ingredients: Chair: Rosa Regalado Palsgaard, Inc. Technology: Chair: Paul Rainey Flowers Foods, Inc.	Presentations Stop the Churn: Insights to Motivating, Training & Retaining Talent Emily Bowers, BEMA Continental Ballroom A, Lobby Level Meeting the Clean Label with Enzymes Mark Cornthwaite, DuPont Industrial Biosciences Continental Ballroom B, Lobby Level Traceability for Bakeries Stuart Hunt, SG Systems, LLC Continental Ballroom C, Lobby Level
2:00 PM – 2:45 PM Training/HR: Chair: Martin Zapata Bimbo Bakeries USA Ingredients: Chair: Rosa Regalado Palsgaard, Inc. Technology: Chair: Paul Rainey Flowers Foods, Inc.	Presentations Building on Wisdom Kirk O'Donnell, Bakers Growth Continental Ballroom A, Lobby Level Sprouted Grains – Alive & Well Dr. Sumana Bell, Ardent Mills, LLC Dr. David Sheluga, Ardent Mills, LLC Continental Ballroom B, Lobby Level Recipe for Social Media Success Robin Blakely, American Society of Baking Continental Ballroom C, Lobby Level

EVENT INFORMATION

And Schedule

MONDAY • FEBRUARY 27, 2017

3:00 PM – 3:45 PM	Presentations
Training/HR: Chair: Martin Zapata Bimbo Bakeries USA	Work Visas in the US: Types, Benefits & Boundaries Ashin Soti, Bimbo Bakeries USA Continental Ballroom A, Lobby Level
Ingredients: Chair: Rosa Regalado Palsgaard, Inc.	Taste and Nutrition, the Future of Bakery Ryan Smith, Kerry Continental Ballroom B, Lobby Level
Technology: Chair: Paul Rainey Flowers Foods, Inc.	What is Internet of Things (IoT) and How can it Help Your Operations? Robert Burgh, Nexcor Technologies Paul Hilton, Zebra Technologies Continental Ballroom C, Lobby Level

4:00 PM – 6:00 PM **ASB MarketPlace Table Tops**
Salon A, Lower Level

5:00 PM – 6:00 PM **MarketPlace Networking Reception**
Salon A, Lower Level

TUESDAY • FEBRUARY 28, 2017

7:00 AM – 5:00 PM **Registration & Information Desk Open**
8th Street Lobby, Lobby Level

7:30 AM – 9:00 AM **ATBI Early Bird Breakfast**
Rex Hudler, Television Color Analyst
International Ballroom South, 2nd Floor

EVENT INFORMATION

And Schedule

TUESDAY • FEBRUARY 28, 2017

9:30 AM – 11:30 AM

General Session

International Ballroom North, 2nd Floor

➤ 9:30 am

Annual Business Meeting

Election of Officers

- **50 Year Member Recognition**
- **Robert A. Fischer Award Presentation**

➤ 10:00 am

Industry Panel Discussion

Moderator: Lin Carson, PhD, BAKERpedia
Panelists: Brent Bradshaw, Flowers Foods, Inc.; Dean Folkvord, Wheat Montana; Julie Nargang, Azteca Foods, Inc.; Todd Wallin, Ellison Bakery

➤ 10:45 am

Networking Coffee Break

International Ballroom South, 2nd Floor
In partnership with Shick Solutions

➤ 11:00 am

Keynote Address: Fewer Bigger Bolder – Mindless Expansion to Focused Growth

Sanjay Khosla, Northwestern University & Former President, Developing Markets, Kraft Foods (now Mondelez International)

10:15 AM – 2:00 PM

Spouse/Guest Tour

Spouses and guests signed up for the tour should meet at the ASB Registration & Information Desk (8th Street Lobby, Lobby Level) at 10:15 AM

11:45 AM – 12:45 PM

Networking Luncheon

International Ballroom South, 2nd Floor
In partnership with Bakery Concepts International, Flowers Foods, Inc., Pan Pepín & Rademaker USA, Inc.

11:45 AM – 12:45 PM

Sanjay Khosla Book Signing

International Ballroom South, 2nd Floor

EVENT INFORMATION

And Schedule

TUESDAY • FEBRUARY 28, 2017

12:45 PM – 2:20 PM	Technical Paper & Product Development Competition (PDC) Presentations Lobby Level
12:45 PM – 1:30 PM	Presentations
Safety & Regulatory: Chair: Lee Benton Bundy Baking Solutions	FSMA Implementation Panel Discussion Moderator: Rasma Zvaners, ABA Panelists: Arturo Carrillo, Bimbo Bakeries USA; Jesse Leal, AIB International; Priya Rathnam, FDA & Mary Tegomoh, AB Mauri Continental Ballroom A, Lobby Level
Breakout 5: Chair: Brandon Woods LeMatic, Inc.	Energy Transfer in Commercial Baking Ovens Richard Starke, Reading Thermal Continental Ballroom B, Lobby Level
PDC: 12:45 PM – 1:05 PM	La Loafette Christina Chen, Collen Deyo, Alina Kim & Nicholas Malchione, Cornell University Continental Ballroom C, Lobby Level
PDC: 1:10 PM – 1:30 PM	Sproutastix Ying Fan, Chi Gao, Brittany Hubbard & Ruiqi Li, University of Florida Continental Ballroom C, Lobby Level
1:35 PM – 2:20 PM	Presentations
Safety & Regulatory: Chair: Lee Benton Bundy Baking Solutions	Z50 Safety and Sanitation Standards Panel Discussion Moderator: Dave Hipenbecker, Hostess Brands, LLC Panelists: Jon Anderson, JRA Occupational Safety Consulting, LLC; Mike Day, Banner-Day; Toby Steward, TNA North America; Brian Strouts, AIB International Continental Ballroom A, Lobby Level

EVENT INFORMATION

And Schedule

TUESDAY • FEBRUARY 28, 2017

<p>Breakout 5: Chair: Brandon Woods LeMatic, Inc.</p> <p>PDC: 1:35 PM – 1:55 PM</p> <p>PDC: 2:00 PM – 2:20 PM</p>	<p>Commercial Cannabis Baking Hope Frahm, Love's Oven, LLC Peggy Moore, Love's Oven, LLC Continental Ballroom B, Lobby Level</p> <p>Bump'in Joshua Nazareth, Monica Primacella & Kangzi Ren, Iowa State University Continental Ballroom C, Lobby Level</p> <p>TriSprout Thins Ayna Arora, Jessica Miao & Morgan Whitecotton, The Ohio State University Continental Ballroom C, Lobby Level</p>
<p>2:30 PM – 4:00 PM</p> <p>➤ 2:30 pm</p> <p>➤ 3:00 pm</p> <p>4:00 PM – 6:00 PM</p> <p>5:00 PM – 6:00 PM</p>	<p>Closing General Session International Ballroom North, 2nd Floor</p> <p>PDC Winner Presentation <i>In partnership with Bimbo Bakeries USA & Kerry Inc.</i></p> <p>Closing Keynote Address Cedric King, US Army Master Sergeant <i>In partnership with DuPont Nutrition & Health</i></p> <p>ASB MarketPlace Table Tops Salon A, Lower Level</p> <p>ASB MarketPlace Networking Reception Salon A, Lower Level</p>

MISSION STATEMENT

AMERICAN SOCIETY OF BAKING



The American Society of Baking brings together individuals in the grain-based food industry for professional development, recognition, education, outreach, and leadership.

Creed Of The Bakery Engineer 1924

As a member of the American Society of Baking it is my desire and privilege

- To live the ideals of fellowship, inspiration, and education which prompted the forming of this organization.
- To further the interest and progress of the baking industry in whatever way a greater service may thereby be rendered to society.
- To be broad and free with the exchange of ideas and information among fellow ASB professionals.
- To promote and practice cleanliness in its highest principles; not alone cleanliness of person, shop and equipment, but also of mind and habit.
- To be ever alert to the advancement of the science of baking.
- To foster study and knowledge among those engaged with me in the manufacture of bakery foods, realizing always that in the enhancement of our profession in the public esteem each individual contributes an important part.
- To assist a fellow ASB professional at any time in his problems, upholding in word and deed the substance of the ASB professional's Creed and Golden Rule "All Thing Whatsoever Ye Would That Men Should Do Unto You, Do Ye Even Unto Them."
- To follow this simple Creed in heart and mind, being ever aware of the responsibility that falls upon me as a producer of one of, if not the most important of all foods, and to do honor to the ancient and honorable profession of Baking.

WELCOME NEW ASB MEMBERS!

NEW MEMBERS SINCE BAKINGTECH 2016 (as of 2/08/2017)

Miguel Aguilar	Blake Gunter	Bob Pim
Ijlal Akachouchou	Steen Hagensen	Matthew Pinton
Shadab Alam	Lee Hartman	Ken Pitak
Ed Albertson	Charles Harrison	Larry Porter
Robert Amacker	Angela M. Hawkins	Jeff Privatt
Perry Anakhu	John Hellman	Javier Pujol
Brigette Anderson	Ryan Hemingson	Robert Quigg
Terry Anderson	Don Hendley	Douglas A. Raeder
Adi Angel	James A. Hewlett	Mark Redmond
Joseph Angel	Waleska Hidalgo	Allison Reed
Lars Asferg	Daniel T. Hogerty, III	Benjamin S. Reusser
Jean Bacardi	Dean Hornsby	Robert Rice
Claudio Bauza	Joe Huebner	Terence Richards
Jules Beauchemin	Margaret Hughes	Alexander Robinson
Sumana Bell	Michael Iazzo	Antonio Rodrigues
Humberto Bello	Angela Ichwan	Marcelo Rodrigues
Fábio Benfatto	James J. Jasko	Justin Roe
David Benner	Dave Jimenez	Nico Roesler
Phil Blanchard	Delia Justable	Elizabeth Russell
Michael Bowman	Jeff Kaighn	Kevin Ryan
Nelson D. Boyd	Ben Kansakar	Matt Sabo
Shawn Brandt	Jeff Karigan	Michael Salazar
Chad M. Brightbill	Michael Kaufman	Doug Sampson
Seth Bryan	Ray Klim	Shrinivas Sawant
Todd A. Bruinsma	Arlene Kobos	Harold Schmelzle
John J. Buckley	Harry Koster	David J. Schmidt
David F. Busken	Jeffrey Kozloski	Lee Schwebel
Tom Canute	Alex Kuperman	Kevin Sebbby
Jim Caples	Joseph Layton	Rocky Shanahan
Arturo Carrillo	Tyler Lee	David Sheluga
Brook Carson	Keith Lee	Joshua Sidhu
Alfredo Chávez	Rhea Leimert	Brigham Sikora
Wanye Chase	Owen Lenander	Manuel Silva
Jerry Chasko	Grace Liu	Sharrann E. Simmons
Tracy Clark	Julio Llovet	Michael Simone
Crockett Cobble	Michael Lomas	Ashin Soti
Stephane Cochet	Jose Pedro Mancillas	Henrico Stam
Shane P. Collins	Teresa Martinez	Jill Stang
Robert S. Cooley, Jr.	Kornelija Matkovic	Greg Strickler
Bruce Cox	Ryan McConville	Sasha Subich
Thomas Cox	Martin McKinney	Ryan Svoboda
Rick Crema	Todd Mitchell	Bradley G Taylor
James Curry	Michael Monahan	Anh Thai
Danielle Cusumano	Anne Moyer	Mary E. Toerne
Christopher Donohue, Jr.	Don Mubanga	Ralf N. Tschenscher
Daniel Dooley	Sam Mudd	Liborio F. Villalobos
Donald Doty	Michael Newcome	Jessica Vogel
Tisa Drew	Mark Newcomer	Caleb Wagner
Sue Duffy	Chase Newman-Brewer	Jack Walker
Travis Eddy	Jen Nicholson	Kelley Wang
Eric Ellingson	Anna Nieznanski	Don Werfelmann
Jalile P. Colin Esparza	Zachary Norris	Alan Williams
Abbey Filson	Joe Nunez	Brad Winnaman
David Fliss	Julien Nuytten	Joseph E. Withrow
Dean Folkvord	Rick Oleshak	Jim Wolfe
Eric Fonstad	Maureen C. Olewnik	Jay Wright
Yves Forde	Grant Olmes	Christopher Darrel
Jim Fussell	Emmett O'Neal	Wynne
Don P. Gai	Mathew Orangkhadivi	Yin Yanling
Michael Galvanauskas	Sam Pallottini	James Yarborough
Timothy L. Gentry	Melissa Patasnick	Rhonda Yates
David Graham	Jose Dias Peres	Hugo Zavala
David P. Guilfoyle	Eric Peters	



MEMBER MILESTONES

55 Year Members

Member Since 1962

Martin I. Jarmel
John Van Laar

50 Year Members

Member Since 1967

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A.G. Oszlanyi
William Van Wagner

45 Year Members

Members Since 1972

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Roland S. LeComte
William T. McCurry
Ted Skwarczek

40 Year Members

Members Since 1977

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James J. Diver
Jerry King
Malcolm North
John N. Riesch
Roger T. Sarasin
Robert W. Schrader

35 Year Members

Members Since 1982

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Chris Botticella
John A. Fontana
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Ross Peterson
Neil B. Ross
Stephen R. Smith
Stanley C. Walulek
Robert A. Wells

30 Year Members

Members Since 1987

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Anthony M. Dalo
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Mario DeBenedetti
Randy L. Fielding
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Michael E. Kaufman
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Kenneth S. Krasowski
Jeff Reichel
Kevin N. Wilkinson

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Members Since 1992

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Michael J. Cornelis
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Don E. Kindstrand
Kevin Knott
Mark Kramer
James E. Makins
Plutarco C. Ng
Greg W. Nutial
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20 Year Members

Members Since 1997

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Mary E. Bare
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Jim Boniecki
James E. Bruce
Steven Effron
Matthew Feder
Dennis Gunnell
Jay Hardy
James C. Klein
Daniel J. Malovany
Ric Mercuri
Robert C. Meyer
Kurt Miller
Guy M. Moos
Ken Newsome
Joel Payne
Nicholas A. Pyle
Paul Sharp
Andreas W. Sigrist
Kenneth Skrzypiec
Michael J. Steur
Robert A. Sombke
Gerry Watson
Donald D. Wolfe
Matt Zielsdorf
William W. Zimmerman, Jr.

MEMBER MILESTONES

15 Year Members

Members Since 2002

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Matthew C. Butier
Russell Cook
Louis Doleac
Ali Elmusa
James Hankins
Mark Hotze
Dan Koch
Walter Kraus
Raffaella Malfara
John McIsaac
Scott Miller
Ron Mullins
Akinori Nakao
Jim Newcomm
Camilo Parris
Steven Schwartz
Steve Stormer
Allen Wright

10 Year Members

Members Since 2007

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Sarah Alcalde
Jim Blum
Richard M. Breeswine
Robert Bundy
Lin Carson
David Caudle
Jarrett W. Cook
Curtis Diel
Don Eckert
Thierry F. Etienne
Judie Giebel
Rich Grantham
Ashley Gurney
James J. Jackson
Kirk Lang
Chad Larson
Mike LaValle
Mike Lavallee
Andrew McGhie
Robert J. Ragusa
Steve Reiter
Glenn Rindfleisch
Wilfredo Rivera
Chad Roberts
Ken Schwenger
Thomas A. Sheffield
Bruce Sloan
Nathan Stockton
Joe Ungashick
Matt Ungashick
Patrick Wilkens
Scott Wise
Cesar I. Zelaya
Rasma I. Zvaners

5 Year Members

Members Since 2012

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Mark Adams
Mike Alexander
Deborah A. Babcock
Scott A. Baker
Terry Barsness
Michelle Birkey
Matt Bowers
Kent Burris
Brian J. Campbell
Steve Corinotis
Jim Dibble
James Ervin
Robert Francis
Hunter Freed
Pat Goche
John Graham
Matt Hernal
Josh Hughes
John Hunter
Sebastien Jollet
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William A. Rinks
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Peter Siegrist
Jeff Simmons
Matthew E. Spence
James W. Toole
Melanie Trujillo
Ryan M. Wall
Flint Williams
Michael J. Wolt
William Yllanes
David J. Young
Kimberly A. Zeldes

ASB PAST PRESIDENTS AND CHAIRS

Presidents

1924 – Richard Wahl
1925 – C. J. Patterson
1926 & 1927 – E. B. Price
1928 – George W. Tassie
1929 – Gordon H. Darnell
1930 – Louis E. Caster
1931 – Ross E. Anderson
1932 – Robert L. Gerdes
1933 – Carl S. Pickering
1934 – Edward M. Joy
1935 – F.B. Evers, Sr.
1936 – W. J. Ocken
1937 – John Roberts
1938 – Roger Brandenburg
1939 – William Hauck
1940 – Walter T. Molloy
1941 – Cecil C. Cadwell
1942 – Wm. F. Gossadge
1943 – Williard H. Geller
1944 & 1945 – Albert J. Faulhaber
1946 – Guy T. Shiverdecker
1947 – Jake M. Albright
1948 – Otto Richter
1949 – Harold T. Moody
1950 – Don F. Copell
1951 – Earl B. Cox
1952 – Fred Weberpals
1953 – M.J. Swortfiguer
1954 – Wallace K. Swanson
1955 – Martin Eisenstaedt
1956 – Arthur G. Hackett
1957 – Harold M. Freund
1958 – Andreas F. Reising
1959 – H. Alvin Meyer
1960 – Clayton C. Daley
1961 – Robert Nicolait
1962 – Robert G. Dibble
1963 – John A. Wagner
1964 – Walter T. Gase
1965 – Irwin O. Rohrbach
1966 – George H. Gugler
1967 – Lawrence E. Pile
1968 – William C. Kollman
1969 – Wm. H. Ziemke
1970 – Carl C. Hauswald, Jr.
1971 – Robert C. Brink
1972 – Louis J. Richter
1973 – Paul W. Kamman

1974 – Charles B. Clark
1975 – Eugene D. Swenson
1976 – Donald S. Noot
1977 – John L. DeKeizer
1978 – Byron R. Baird
1979 – Frank H. Otway
1980 – R. Richard Schlipf
1981 – Ernest T. Stevens

Past Chairs

1982 – Francis M. Covey
1983 – Frederick J. Bower
1984 – Frank R. Goley
1985 – Benjain A. Delorio
1986 – Norman F. Hirt
1987 – Frank J. Martin
1988 – John P. Del Campo
1989 – Richard T. Richter
1990 – John J. Rader
1991 – Thomas A. Shannon
1992 – Thomas E. Lewis
1993 – M.D. "Dave" Wood
1994 – Ronald C. Dunkelberger
1995 – Neil A. Bailey
1996 – Dennis L. LaBree
1997 – John C. Phillips
1998 – Thomas C. Boge
1999 – James M. Davis
2000 – Michael Stevens
2001 – Larry Marcucci
2002 – Gary Hoerner
2003 – William Zimmerman
2004 – Jeff Duus
2005 – Gary Brodsky
2006 – Theresa Cogswell
2007 – George Poulos
2008 – Robert Benton
2009 – John Khoury
2010 – Rowdy Brixey
2011 – Jeff Dearduff
2012 – Mike Elenz
2013 – David Hipenbecker
2014 – Anthony Turano
2015 – Ramon Rivera

PAST BAKINGTECH PROGRAM CHAIRS

- 
- | | |
|----------------------------------|---------------------------------------|
| 1929 – E. B. Nicolait | 1980 – A. Charles Roland, III |
| 1930 – G. Gullen Thomas | 1981 – F. Robt. Grant |
| 1931 – Peter G. Pirrie | 1982 – A. G. Oszlanyi |
| 1932 – W. E. Doty | 1983 – Edward A. Stigler |
| 1933 – C. A. McDuffee | 1984 – Anthony N. Inzerillo |
| 1934 – Ross E. Anderson | 1985 – William T. McCurry |
| 1935 – Charles P. Oliver | 1986 – Joseph W. Hickenbottom |
| 1936 – R. W. Brooks | 1987 – Nancy G. Stahel |
| 1937 – W. E. Doty | 1988 – Jack F. B. Burns, III |
| 1938 – Harold Hall | 1989 – Candida C. Taylor |
| 1939 – O.S. Otting | 1990 – Charles S. Rowe |
| 1940 – George T. Carlin | 1991 – Roger W. Masa |
| 1941 – G. Richard Ludlow | 1992 – James J. Diver |
| 1942 – F. J. Coughlin | 1993 – Winn V. Horn |
| 1943 – Arthur E. Grawert | 1994 – Glenn P. Campbell |
| 1944 – Henry P. Montminy | 1995 – James R. Loveless |
| 1945 & 1946 – Carl W. Steinhauer | 1996 – Norris F. Pratt |
| 1947 – J. H. Debs | 1997 – Stanton H. Diamond |
| 1948 – Tyler R. Stevens | 1998 – Patrick M. Shannon |
| 1949 – Glenn E. Hargrave | 1999 – William C. Zimmerman |
| 1950 – Charles E. Riley | 2000 – Donald Osborne |
| 1951 – Jack S. Devanny | 2001 – Kevin Knott |
| 1952 – Len P. Kenney | 2002 – Robert White |
| 1953 – Elmer F. Glabe | 2003 – Dave Pfefer |
| 1954 – John E. Mapes | 2004 – Tim Miller |
| 1955 – T. E. Lauder | 2005 – Eddie Perrou |
| 1956 – Len Franzen | 2006 – Kurt Miller |
| 1957 – Ray Thelen | 2007 – Bill Zimmerman, Jr. |
| 1958 – Clifton R. Scarborough | 2008 – Jeff Reichel |
| 1959 – Lewis P. MacAdams | 2009 – Mark Hotze |
| 1960 – Irwin O. Rohrbach | 2010 – Terry Bartsch |
| 1961 – James M. Doty | 2011 – Paul Lattan |
| 1962 – Harry D. Gardner | 2012 – Tom McCurry |
| 1963 – Ralph E. Manewal | 2013 – Mike Saulsberry |
| 1964 – Lloyd L. Fisher | 2014 – Steve Berne
& Scott Fischer |
| 1965 – Zenas Block | 2015 – Wendy Ebbing |
| 1966 – William F. Schroeder | 2016 – Mark Hotze |
| 1967 – Frank R. Schwain | |
| 1968 – Philip W. Orth | |
| 1969 – G.N. Bollenback | |
| 1970 – Gerald Reedl | |
| 1971 – Donald K. Dubois | |
| 1972 – Herman Saussele, Jr. | |
| 1973 – Richard M. Beaverson | |
| 1975 – Frank E. Johnson | |
| 1976 – Lyle E. Woods | |
| 1977 – Armand P. Cicciu | |
| 1978 – Frank J. Fischer | |
| 1979 – J. W. Doty | |

MARKETPLACE 2017 EXHIBITORS

(Listed by company alphabetically)

COMPANY	TABLE TOP #
A M KING	703
AB MAURI NORTH AMERICA	315
ABI LTD	109
ADM/MATSUTANI - FIBERSOL	321
ADVANTECH BAKERY TECHNOLOGY	306
AGROPUR INGREDIENTS	424
AIR FILTER ON DEMAND	219
AIR MANAGEMENT TECHNOLOGIES, INC.	204
ALLIED BAKERY EQUIPMENT & MACHINE CO. INC	419
AMERICAN PAN - BUNDY BAKING SOLUTIONS	402
AMF BAKERY SYSTEMS	504
ASB BAKING HALL OF FAME	626
ASB YOUNG PROFESSIONALS COMMITTEE	426
ASWORTH BROS., INC.	521
THE AUSTIN COMPANY	606
AUSTRALIA INC.	525
AZO, INC	716
B.C. WILLIAMS BAKERY SERVICE, INC.	104
THE BABB GROUP	305
BAKER PERKINS	320
BAKER THERMAL SOLUTIONS	101
BAKER'S EDUCATION FOUNDATION	221
BAKERPEDIA	712
BAKERS COURTESY CLUB OF CHICAGO	224
BAKERY CONCEPTS INTERNATIONAL, LLC	710
BAKERY SYSTEMS INC. (BSI)	721
BAKEWARE COATING SYSTEMS	522
BANNER-DAY	603
BAY STATE MILLING COMPANY	702
BEDFORD	505
BEMA - BAKERY EQUIPMENT MANUFACTURERS AND ALLIEDS	701
BENCHMARK AUTOMATION	418
BERNDORF BELT TECHNOLOGY	722
BEST COOKING PULSES, INC.	218
BETTENDORF STANFORD	205

MARKETPLACE 2017 EXHIBITORS

(Listed by company alphabetically)

BRABENDER TECHNOLOGIE INC.	425
BREAD PARTNERS, INC.	325
BRIESS MALT & INGREDIENTS CO	427
BROLITE PRODUCTS	600
BUHLER INC	100
BUNTING MAGNETICS CO.	514
BURFORD CORP	501
C-CELL	322
C.W. BRABENDER® INSTRUMENTS, INC.	209
CAIN FOOD INDUSTRIES, INC.	502
CALDIC	307
CALIFORNIA NATURAL PRODUCTS	110
CAPWAY AUTOMATION INC	527
CARMI FLAVORS & FRAGRANCES CO.	725
CEREAL INGREDIENTS INC	206
CHURCH & DWIGHT CO., INC.	723
CINCH BAKERY EQUIPMENT	417
CLOCK ASSOCIATES, LLC	513
COLBORNE FOODBOTICS	612
CORBION	605
CORRIGAN CORPORATION	105
CSM BAKERY SOLUTIONS	708
CSM WORLDWIDE, INC.	302
DAKOTA SPECIALTY MILLING, INC.	415
DAWN FOOD PRODUCTS	804
DELAVAL FOOD PARTNERS	102
DIOSNA GMBH	217
DORAN SCALES, INC	509
DSM FOOD SPECIALTIES USA, INC.	308
DUNBAR SYSTEMS, INC.	520
DUPONT NUTRITION & HEALTH	625
ENERVEX, INC	618
EPSTEIN	108
ESTERLE TUF-TRAY	614
EYEPRO SYSTEM USA INC.	616
FARINART	314

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(Listed by company alphabetically)

FINE ORGANICS	713
FLAVORCHEM	423
FLYNN BURNER CORPORATION	309
FME FOOD MACHINERY ENGINEERING LTD	512
FOCUS WORKS INC	711
FOODTOOLS CONSOLIDATED, INC.	316
FORMOST FUJI	405
FRANZ HAAS MACHINERY OF AMERICA, INC.	518
FRED D. PFENING COMPANY	508
FRITSCH USA, INC.	619
GEMINI BAKERY EQUIPMENT COMPANY	810
GOLD COAST INGREDIENTS	411
GRAIN MILLERS, INC.	812
GREAT WESTERN	111
HABASIT AMERICA	524
HANDTMANN, INC.	523
HANSALOY	516
HB SPECIALTY FOODS	220
THE HENRY GROUP	627
HORIZONPSI	222
IJ WHITE SYSTEMS	407
INTRALOX	709
J. RETTENMAIER USA	602
J&K INGREDIENTS	704
KAAC GROUP	404
KANSAS STATE UNIVERSITY	223
KB INGREDIENTS	421
KERRY	519
KOENIG BAKERY SYSTEMS	609
KUDOS BLENDS	215
KWIK LOK CORPORATION	416
LALLEMAND BAKING SOLUTIONS	726
LEMATIC, INC	604
LENEXA MFG. CO.	420
MACHINE SPECIALTIES, INC	210
MAGNA INDUSTRIES, INC.	319

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(Listed by company alphabetically)

MALLET AND COMPANY, INC.	624
MALT PRODUCTS CORPORATION	203
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MAVERIK OILS	718
MECATHERM S.A.	214
MICHAEL HOLM & ASSOCIATES	327
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NAEGELE, INC.	406
NEWSMITH STAINLESS LTD	303
NEXCOR TECHNOLOGIES, INC.	800
NIVERPLAST NA, INC.	324
ORBIS CORPORATION	412
PAK GROUP/BELLARISE	622
PALSGAARD	610
PAN AMERICAN EQUIPMENT LLC	403
PATTYN BAKERY DIVISION	216
PCDATA	515
PEERLESS FOOD EQUIPMENT	202
PROBLEND-EUROGERM, LLC	705
PS MAKO GMBH	611
PURATOS	208
QUEST SOLUTION	526
RADEMAKER USA, INC.	700
READING BAKERY SYSTEMS	408
READING THERMAL	410
RED STAR YEAST CO., LLC	715
REHRIG PACIFIC COMPANY	706
REISER	507
REPCO	615
REVENT INCORPORATED	413
REXFAB	510
RHEON USA	714
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RONDO INC.	414
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(Listed by company alphabetically)

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SELAS HEAT TECHNOLOGY	620
SENSORYEFFECTS, A DIVISION OF BALCHEM	300
SENSUS AMERICA	511
SG SYSTEMS, LLC	312
SHAFFER MIXERS - BUNDY BAKING SOLUTIONS	400
SHARP SEARCH, INC.	106
SHICK SOLUTIONS	201
SNACK FOOD & WHOLESALE BAKERY	727
SOCIETY OF BAKERY WOMEN	225
THE SOLA COMPANY	806
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SOMAX, INC	720
SOSLAND PUBLISHING	500
SOULANGES MILLS	621
SPF	313
SPOONER INDUSTRIES LTD	211
SPRAYING SYSTEMS CO.	517
STELLAR	304
STEWART SYSTEMS	200
SUNFLOWER PACKAGING EQUIPMENT & ENGINEERING, LLC	107
T&T CONSULTING AND ENGINEERING	826
TECNOPOOL SPA	310
THYMLY PRODUCTS, INC.	103
THE TONELLI GROUP	802
TOOLBOX SOFTWARE NORTH AMERICA INC	409
TOPOS MONDIAL CORPORATION	608
TROMP GROUP	506
UNITED BAKERY EQUIPMENT	717
VMI	613
WATSON INC.	601
WEBBER/SMITH ASSOCIATES, INC	227
WELDON SOLUTIONS	326
WORKHORSE AUTOMATION	503
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SUNFLOWER PACKAGING EQUIPMENT & ENGINEERING, LLC	107
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ABI LTD	109
CALIFORNIA NATURAL PRODUCTS	110
GREAT WESTERN	111
STEWART SYSTEMS	200
SHICK SOLUTIONS	201
PEERLESS FOOD EQUIPMENT	202
MALT PRODUCTS CORPORATION	203
AIR MANAGEMENT TECHNOLOGIES, INC.	204
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C.W. BRABENDER® INSTRUMENTS, INC.	209
MACHINE SPECIALTIES, INC	210
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BAKER'S EDUCATION FOUNDATION	221
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(Listed by table assignment)

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WEBBER/SMITH ASSOCIATES, INC	227
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CSM WORLDWIDE, INC.	302
NEWSMITH STAINLESS LTD	303
STELLAR	304
THE BABB GROUP	305
ADVANTECH BAKERY TECHNOLOGY	306
CALDIC	307
DSM FOOD SPECIALTIES USA, INC.	308
FLYNN BURNER CORPORATION	309
TECNOPOOL SPA	310
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AB MAURI NORTH AMERICA	315
FOODTOOLS CONSOLIDATED, INC.	316
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BREAD PARTNERS, INC.	325
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MICHAEL HOLM & ASSOCIATES	327
SHAFFER MIXERS - BUNDY BAKING SOLUTIONS	400
ZEPPELIN SYSTEMS USA	401
AMERICAN PAN - BUNDY BAKING SOLUTIONS	402
PAN AMERICAN EQUIPMENT LLC	403
KAAC GROUP	404
FORMOST FUJI	405
NAEGELE, INC.	406
IJ WHITE SYSTEMS	407

MARKETPLACE 2017 EXHIBITORS

(Listed by table assignment)

READING BAKERY SYSTEMS	408
TOOLBOX SOFTWARE NORTH AMERICA INC	409
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ORBIS CORPORATION	412
REVENT INCORPORATED	413
RONDO INC.	414
DAKOTA SPECIALTY MILLING, INC.	415
KWIK LOK CORPORATION	416
CINCH BAKERY EQUIPMENT	417
BENCHMARK AUTOMATION	418
ALLIED BAKERY EQUIPMENT & MACHINE CO. INC	419
LENEXA MFG. CO.	420
KB INGREDIENTS	421
YEAST SYSTEMS	422
FLAVORCHEM	423
AGROPUR INGREDIENTS	424
BRABENDER TECHNOLOGIE INC.	425
ASB YOUNG PROFESSIONALS COMMITTEE	426
BRIESS MALT & INGREDIENTS CO	427
SOSLAND PUBLISHING	500
BURFORD CORP	501
CAIN FOOD INDUSTRIES, INC.	502
WORKHORSE AUTOMATION	503
AMF BAKERY SYSTEMS	504
BEDFORD	505
TROMP GROUP	506
REISER	507
FRED D. PFENING COMPANY	508
DORAN SCALES, INC	509
REXFAB	510
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BAKEWARE COATING SYSTEMS	522
HANDTMANN, INC.	523
HABASIT AMERICA	524
AUSTRALIA INC.	525
QUEST SOLUTION	526
CAPWAY AUTOMATION INC	527
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WATSON INC.	601
J. RETTENMAIER USA	602
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LEMATIC, INC	604
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THE AUSTIN COMPANY	606
TOPOS MONDIAL CORPORATION	608
KOENIG BAKERY SYSTEMS	609
PALSGAARD	610
PS MAKO GMBH	611
COLBORNE FOODBOTICS	612
VMI	613
ESTERLE TUF-TRAY	614
REPCO	615
EYEPRO SYSTEM USA INC.	616
ENERVEX, INC	618
FRITSCH USA, INC.	619
SELAS HEAT TECHNOLOGY	620
SOULANGES MILLS	621
PAK GROUP/BELLARISE	622
MALLET AND COMPANY, INC.	624
DUPONT NUTRITION & HEALTH	625
ASB BAKING HALL OF FAME	626

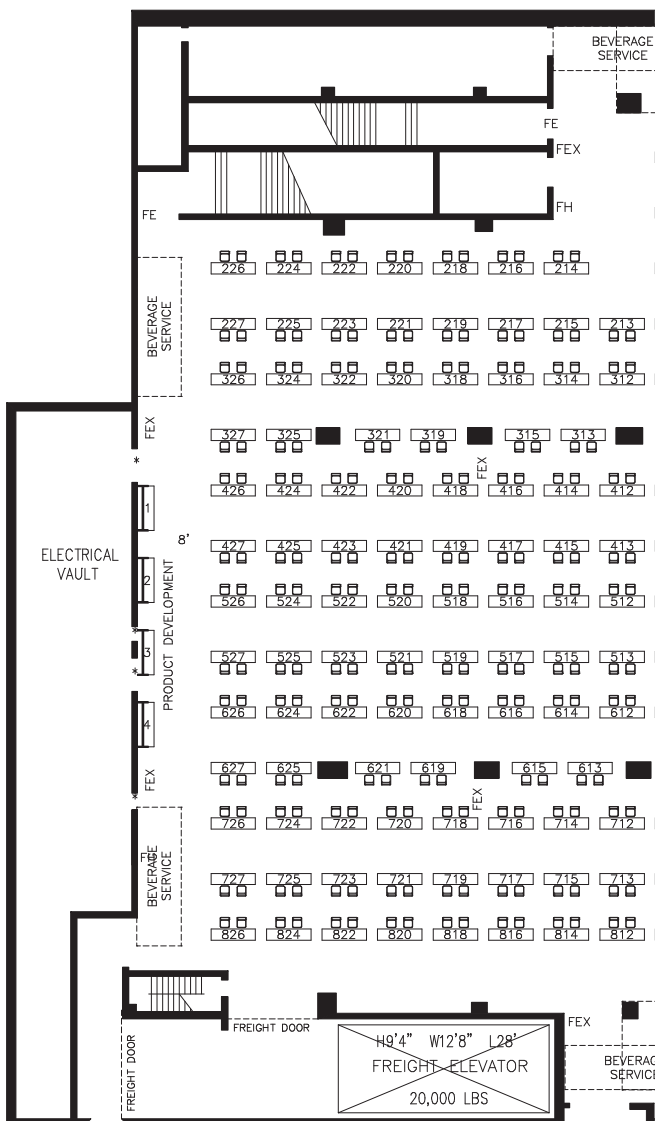
MARKETPLACE 2017 EXHIBITORS

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REHRIG PACIFIC COMPANY	706
MOLINE MACHINERY LLC	707
CSM BAKERY SOLUTIONS	708
INTRALOX	709
BAKERY CONCEPTS INTERNATIONAL, LLC	710
FOCUS WORKS INC	711
BAKERPEDIA	712
FINE ORGANICS	713
RHEON USA	714
RED STAR YEAST CO., LLC	715
AZO, INC	716
UNITED BAKERY EQUIPMENT	717
MAVERIK OILS	718
SOMAX, INC	720
BAKERY SYSTEMS, INC. (BSI)	721
BERNDORF BELT TECHNOLOGY	722
CHURCH & DWIGHT CO., INC.	723
CARMI FLAVORS & FRAGRANCES CO.	725
LALLEMAND BAKING SOLUTIONS	726
SNACK FOOD & WHOLESALE BAKERY	727
NEXCOR TECHNOLOGIES, INC.	800
THE TONELLI GROUP	802
DAWN FOOD PRODUCTS	804
THE SOLA COMPANY	806
MANILDRA GROUP USA	808
GEMINI BAKERY EQUIPMENT COMPANY	810
GRAIN MILLERS, INC.	812
SASA DEMARLE, INC.	814
T&T CONSULTING AND ENGINEERING	826

MARKETPLACE 2017 FLOORPLAN

Salon A – Lower Level



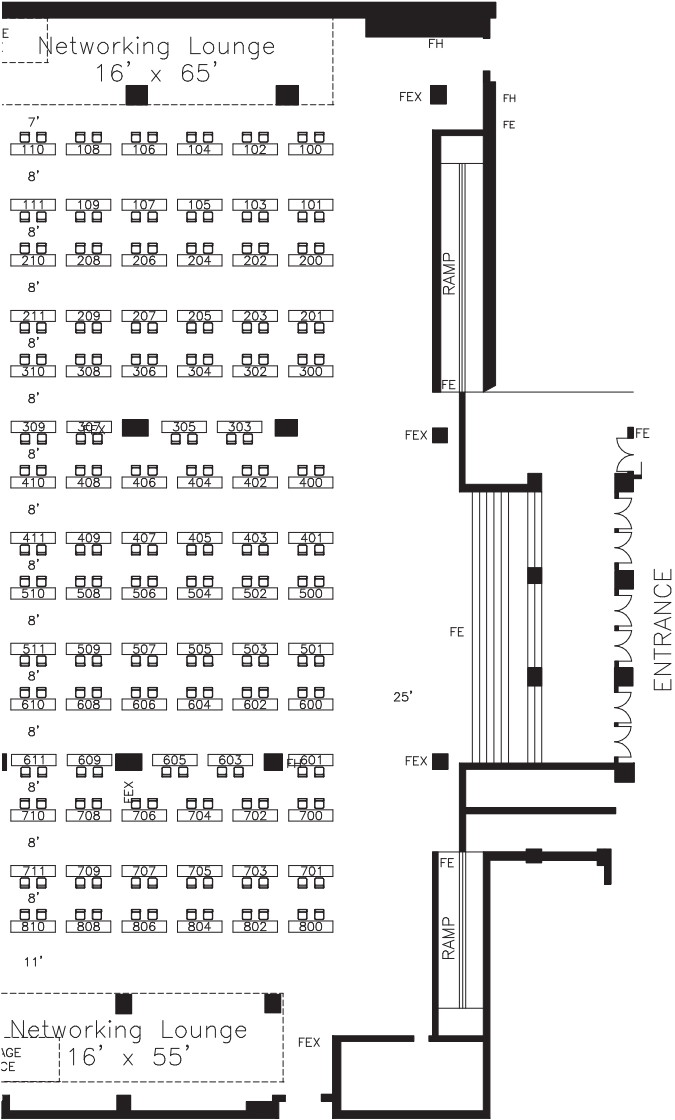
MARKETPLACE 2017 FLOORPLAN

Exhibit Hours

Sunday, February 26: 4:00 – 6:00 PM

Monday, February 27: 4:00 – 6:00 PM

Tuesday, February 28: 4:00 – 6:00 PM



SAVE THE DATE!

BAKINGTECH 2018

February 25 – February 27

BAKINGTECH 2019

February 24 – February 26

BAKINGTECH 2020

March 1 – March 3

BAKINGTECH 2021

February 28 – March 2



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THANK YOU TO OUR
PARTNER ORGANIZATIONS

The logo for Burford features the word "Burford" in a dark blue, cursive script font.The logo for The Long Co. features the words "THE LONG CO." in blue capital letters. The letter "O" in "LONG" is replaced by a circular emblem containing a stylized wheat stalk. Below the main text, the phrase "PREMIER CONSULTANTS TO THE BAKING INDUSTRY SINCE 1900" is written in a smaller, blue, sans-serif font.The logo for Mother Murphy's features the words "Mother Murphy's" in a green, cursive script font. Below it, the phrase "EXPERIENCE THE FLAVORS" is written in a smaller, red, sans-serif font.

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2017 INDUCTEES



Albert "Bud" Cason



Murray & Marvin Lender



Joseph Schwebel