

TUESDAY
SEPTEMBER
24, 2024
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IFT
Philadelphia Section
Institute of Food Technologists

2024 SUPPLIERS EXPOSOCIAL

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TECHNICAL SESSION

1:00 – 3:15 PM

ExpoSocial: 3:30 – 6:30 PM



Chocolate, Compound, and Cocoa Butter Equivalents in Today's Confectionery Environment

Eric Schmoyer, Senior R&D Manager, Technical Services – Barry Callebaut

Today's chocolate market is in constant change, and customers are asking for more economically stable solutions for their applications. We will illustrate the differences in processing parameters of chocolate, compound coatings, and CBE 'super compounds' in applications and cover some basic handling questions.



Controlled Environment Agriculture (CEA) and its Role in the Future of Farming

Stacy Kimmel, Ph.D., R&D Leader, Strategist & Innovator

Dr. Stacy A. Kimmel will explore the transformative potential of CEA in modern agriculture. She will highlight how CEA, which involves growing crops in controlled environments such as greenhouses and vertical farms, can significantly enhance food production efficiency, reduce resource usage, and minimize environmental impact. She will also discuss the technological advancements driving CEA, including automation, data analytics, and sustainable practices, and emphasize its crucial role in addressing global food security challenges and promoting a resilient and sustainable agricultural future.



Unlocking Opportunities: The Benefits of IFT Membership, Strategic Insights, and Networking Tips for Success

Joseph M. Light, Founder of Food Loving Ventures, LLC & IFT Board Member

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ABOUT OUR SPEAKERS



ERIC SCHMOYER, Senior R&D Manager, Technical Services – Barry Callebaut

Mr. Eric Schmoyer has been with Barry Callebaut (BC) since 2007, when he started as an R&D Manager, managing non-corporate customer projects. He has also managed the R&D start up for the Mona Lisa decorations facility in Hendersonville, NC and the BC chocolate factory in Robinson, IL as well as many aspects of the pilot facility in Pennsauken, NJ. Mr. Schmoyer is currently the Senior R&D Manager, Technical Services, where he works with internal and external customers, solving their development and production issues. Prior to joining Barry Callebaut, Mr. Schmoyer was with the R.M. Palmer Company for almost 20 years.

Mr. Schmoyer attended the National Confectioners Association Residency course in Madison, WI and has attended and taught several Professional Manufacturing Confectioners Association (PMCA) courses. A member of PMCA for a very long time, he is chair of the PMCA Research Committee and is active on the Long Range Planning, Student Outreach, and Beyond the Basics Planning Committees. He is also past president of the American Association of Candy Technologists and current Chairperson of its Pennsylvania Regional Chapter.

When not traveling, Eric enjoys bourbon, cigars, and spending time with his two smelly old hounds. Learn more about Eric at <https://www.linkedin.com/in/eric-schmoyer-5746578/>



STACY KIMMEL, Ph.D., R&D Leader, Strategist, Innovator

Stacy A. Kimmel, Ph.D., is a distinguished technical leader, strategist, and innovator with over 25 years of experience in Fortune 500 companies and startups. She specializes in new product innovation, commercialization, strategic planning, and new technology development and implementation. Currently an independent consultant, Dr. Kimmel provides expert guidance to clients in the agrifoodtech and consumer packaged goods sectors. Her impressive career includes senior roles at AeroFarms, where she led a global team responsible for innovation and platform technology advancements, and at Campbell's Soup Company, where she led R&D for strategic product categories, spearheaded innovation initiatives, and built successful external partnerships.

With a Ph.D. in Food Science from The Pennsylvania State University and additional certifications in brewing science and culinary arts, Dr. Kimmel is known for leveraging scientific insights to drive business results and solve complex problems. She is actively involved in professional activities, serving as an expert advisor and board director in various organizations. Dr. Kimmel's contributions to agrifoodtech and consumer packaged goods sectors demonstrate her commitment to advancing technology and fostering industry growth. Learn more about Stacy at:

<https://www.linkedin.com/in/stacykimmelphd/>



JOSEPH M. (JOE) LIGHT, Founder of Food Loving Ventures, LLC & IFT Board Member

Mr. Joe Light is a career veteran at finding and developing innovative food ingredients and solving complex food formulation problems. With more than 35 years of experience, he has helped teams develop hundreds of innovative solutions which have been launched to the market. He has served on multiple technology steering teams with industry partners and built an extensive global network. Mr. Light is the retired VP of Global Development, Ingredient Technology, and Co-Creation at Ingredion Incorporated where he built and leveraged food formulation capabilities across an extensive global laboratory network. He is now the Founder of Food Loving Ventures, LLC, advising food tech start-ups in the commercialization of their technologies. He is a member of the IFT Board of Directors and active with both the IFT's Feeding Tomorrow Fund and Seeding the Future Global Food System Challenge. He has served previously on the IFT NEXT Think Tank and the Annual Meeting Scientific Program Task Force. Mr. Light has a BS degree in Food Science & Chemistry Education from Penn State University and received a 2020 College of Agricultural Sciences Outstanding Alumni award. He studied for his MS at Rutgers University. Learn more about Mr. Joe Light at <https://www.linkedin.com/in/joelightfoodlovingventures/>