Industry Impact

The Ozark Food Processors Association (OFPA), founded in 1906, represents the food industries of the Ozark region of the United States. OFPA, a nonprofit, regional organization with national representation, works to:

- Provide a platform where regional food processors, suppliers and associated industries can discuss, plan and implement programs relevant to their needs;
- Provide an effective voice to allow members to participate in legislative and governmental decision making;
- Design technical and educational programs to serve the needs of members; and
- Offer the opportunity for food industry personnel to network, solve problems, share valuable experiences and plan for the future.

111th Annual Convention & Exposition
April 11-12, 2017

THE EVOLVING FOOD INDUSTRY

Convention Location
Holiday Inn
1500 South 48th Street, Springdale, AR 72762
Phone: (479) 751-8300
Website: http://springdaleholidayinn.com

Registration
Register and pay for convention activities online at http://ofpa.uark.edu. Preregistration for the convention is $125/person and includes the breakfast, lunch, reception, exhibits, educational sessions and workshops. Onsite registration is $175/person.

Win Gift Cards
Gift cards sponsored by OFPA member companies will be given away during the convention events.

Silent Auction
Attendees can bid on items at the silent auction to raise funds for scholarships.
TUESDAY, APRIL 11

GOLF TOURNAMENT
SHADOW VALLEY COUNTRY CLUB, ROGERS, AR

The 38th annual golf tournament will have an entry fee of $110/person ($440/team), and prizes will be awarded in two flights determined by score. Entry fee includes range balls, ½ cart, greens fees and lunch. Other features of the tournament will include a Long Drive Contest, Closest to Pin and a Putting Contest. Hole sponsorships are available for $100/hole. Proceeds from the tournament support OFPA scholarships.

WEDNESDAY, APRIL 12

HOLIDAY INN

The convention will include the breakfast, lunch, exposition, educational sessions, workshops and reception located in the Holiday Inn! Convention registrants can visit the exhibits during breaks, meals and the reception.

EXPOSITION
HOLIDAY INN ATRIUM

Explore 20 exhibits showcasing innovations in products, services and equipment for food processors.

BUSINESS BREAKFAST
HOLIDAY INN SALONS ABC

Join us for a hearty buffet-style breakfast. The annual business meeting includes brief reports from OFPA, and announcements of the OFPA scholarship recipients and poster competition winners.

EDUCATIONAL SESSIONS
HOLIDAY INN SALONS ABC

Presentations by invited speakers are open to all registered attendees. Exhibitors will give one minute flash talks during the educational sessions to introduce their company products, services or equipment to convention registrants. During the break, registrants can visit with Poster Competition participants.

WELCOME AND REMARKS

Jean-Francois Meullenet, Head, Department of Food Science, University of Arkansas

FMSA IS A JOURNEY-NOT A DESTINATION

Steven Gendel, Vice President, Division of Food Allergens
IEH Laboratories and Consulting Group

EXHIBITOR FLASH TALKS

BREAK TO VISIT EXHIBITS & POSTERS

EXHIBITOR FLASH TALKS

EMERGING ISSUES IN FOOD LABELING

Amy White, Food Safety and Health-Compliance, Walmart
WEDNESDAY, APRIL 12

ALL INDUSTRY LUNCH
HOLIDAY INN RESTAURANT 12:00-1:30 PM
The lunch will feature products from OFPA member companies. Lunch is sponsored by Del Monte Foods, Inc., ConAgra Foods, Riceland, Inc., Sargento Foods, Inc. and Tyson Foods.

WORKSHOPS
HOLIDAY INN 1:00-5:00 PM
Workshops are offered on current topics in the food industry and are included in the registration.

RAW PRODUCTS AND CROP PROTECTION
HOLIDAY INN OZARK ROOM 1:00-5:00 PM
MEDITATED BY BOYCE WOFFORD, DEL MONTE FOODS INC
Discussion on Integrated Pest Management and sustainable agriculture

CONTINUING EDUCATION CREDIT WORKSHOPS*
HOLIDAY INN SALONS ABC
MEDITATED BY ANDREA DUNIGAN, CONAGRA FOODS
*Documentation for continuing education credits will be provided

THE SECRET TO ALLERGEN CONTROL
1:30-2:30 PM
Steven Gendel, Vice President, Division of Food Allergens, IEH Laboratories and Consulting Group
Allergen control is an important part of all food safety systems; including HACCP, Preventive Controls, ISO, etc. Despite the complexity of each of these schemes, developing an effective allergen control program depends on a few simple tools. Once you understand and use these tools, allergen control can be integrated into any food safety system.

BREAK TO VISIT EXHIBITS
2:30-3:00 PM

THE EVOLUTION OF THE TACO FROM TRADITIONAL TO CONTEMPORARY
3:00-4:00 PM
Leslie Serrano, Applications Chef, Kerry
Learn about the origin of the taco, how the taco became a cultural identity for Mexican cuisine and how tacos became part of other cultures.

ALL INDUSTRY RECEPTION
HOLIDAY INN ATRIUM 4:00-6:00 PM
Join us for a Reception during the Exposition. New this year! Attendees can bid on items at the silent auction to raise funds for scholarships. Appetizers will be served, and a limited open bar will be available.

POSTER COMPETITION VIEWING
HOLIDAY INN SALONS ABC 4:30-5:30 PM
View posters submitted by graduate students from the Food Science Department, University of Arkansas students for the Poster Competition.

GIFT CARD SPONSORS 2017
Ball Corporation; Butter Buds, Inc.; Del Monte Foods; F & H Food Equipment Company; Pepper Source; Pure Line Seeds. Contact OFPA if interested in donating gift cards or other items!
OFPA SCHOLARSHIP PROGRAM

Through individual as well as collective contributions of its members, the Ozark Food Processors Association (OFPA) is a strong supporter of research and education programs at the University of Arkansas Division of Agriculture. The OFPA annually awards scholarships to students majoring in Food Science at the University of Arkansas. The OFPA has a special fund for these scholarships and encourages its member companies to designate contributions to this valuable investment in the future of the food industry.

To date, the Association has awarded 514 scholarships in Food Science.

<table>
<thead>
<tr>
<th>SCHOLARSHIPS</th>
<th>2016-2017 SCHOLARSHIP RECIPIENTS</th>
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<tbody>
<tr>
<td>JIM “J.B.” BROOKS</td>
<td>SOPHOMORE</td>
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<tr>
<td>JERRY DICKSON*</td>
<td>Aubrey Dunteman, Chesterfield, MO (Dickson and Sharp)</td>
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<tr>
<td>F&amp;H FOOD EQUIPMENT COMPANY*</td>
<td>Samantha Findley, Woodlands, TX (Carolyn Sharp)</td>
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<tr>
<td>PAT &amp; MARY-CLAIRE HEILMAN**</td>
<td>Michiyo Nishiwaki, Japan (Heilman)</td>
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<td>OFPA - AHMED A. &amp; ANNA KATTAN</td>
<td>Mary Siebenmorgen, Scranton, AR (Todd)</td>
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<tr>
<td>JUSTIN R. MORRIS*</td>
<td>Emily Wong, Cave Springs, AR (Kattan)</td>
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<tr>
<td>ROY &amp; CAROLYN SHARP</td>
<td>JUNIOR</td>
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<tr>
<td>CAROLYN S.Q. SHARP*</td>
<td>Rachael Browder, Frisco, TX (F&amp;H)</td>
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<tr>
<td>JOE &amp; GRETCHEN STEELE</td>
<td>Lauren Ince, Nashville, AR (Heilman)</td>
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<tr>
<td>CLAUBE &amp; PATTY TODD*</td>
<td>Chuqiao Mai, China (Morris and Kattan)</td>
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*administered by OFPA
** donated by P. Mike Heilman

Other scholarships administered by the Department of Food Science, University of Arkansas

OFFICERS & BOARD OF DIRECTORS

President: Jason Hayward, Ball Corporation
Vice President: Andrea Dunigan, ConAgra Foods
Director of Operations and Industry Relations and Interim Treasurer: Renee Threlfall, University of Arkansas
Ex-officio Member: Jean-Francois Meullenet, University of Arkansas

2017

Danny Bolstad, Del Monte Foods, Inc.; Phillip Bryant, Bryant Preserving Company; Beverly Fischer Kent, ConAgra Foods; Andy Jester, F&H Food Equipment Company

2018

Jared Brooks, Razorback Farms; Steve Crider, Nestle Infant Nutrition; Kristen Kastrup, Alchemy Systems; Stewart Higgins, Del Monte Foods, Inc.

2019

Dean Oliver, Riceland Foods, Inc.; Gary Owens, H.C. Schmieding, Inc.; Mark Hunter, Del Monte Foods, Inc.; Cinda Stricklen, Sam’s Club