AIB International Will Facilitate 14 Sessions at IBIE
Topics Range from Auditing and Doughnuts to FSMA and Nutrition Labeling

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Manhattan, Kan. (Aug. 28, 2019) – Tapping into the organization’s 100 years in the food industry, experts from AIB International will facilitate 14 sessions at IBIE in Las Vegas. AIB International’s sessions will take place starting Saturday, Sept. 7 through Wednesday, Sept. 11.

Saturday, Sept. 7

- **IBIE Educate Saturday Sessions: Food Safety Best Practices for Operations, Engineers and Sanitarians**, 8 a.m.-5 p.m., N257. This session will help your plant managers, operations leaders and sanitarians as well as your leadership understand how your food safety programs compare to the rest of the baking industry. This benchmarking session begins with an overview of how the food safety bar continues to be raised. Gary Burgess, General Manager Food Safety – North America; Stephanie Lopez, Vice President of Operations – Americas; Len Steed, Manager for HAACP and Quality Assurance – North America; Earl Arnold, Manager for Food Defense/FSMA and Quality Assurance – North America; Alfonso Capuchino, General Manager Certification Services

Sunday, Sept. 8

- **Hazard Analysis: The Key Ingredient for Making Safe Food**, 8:30-9:30 a.m., N254, Len Steed, Manager for HAACP and Quality Assurance – North America and Earl Arnold, Manager for Food Defense/FSMA and Quality Assurance – North America
- **TIA Tech Conference Presentation – Clean Label Strategies for Tortillas**, 8:30-9:15 a.m., Luis Belozerco, Bakery Professional
- **TIA Tech Conference Presentation – FSMA Update for the Tortilla Industry**, 10-10:45 a.m., Len Steed, Manager for HAACP and Quality Assurance – North America
- **The Do’s and Don’ts of Doughnuts**, 9:45-10:45 a.m., N259, Toby Moore, Baking Professional
- **FSMA Compliance – A Wholistic Approach**, 11 a.m.-noon, N254, Earl Arnold, Manager for Food Defense/FSMA and Quality Assurance – North America

Monday, Sept. 9

- **Power Up! Is Your Internal Audit Program Rigorous Enough?**, 8:30-9:30 a.m., N253, Len Steed, Manager for HAACP and Quality Assurance – North America
- **Clean Ingredients Panel**, 8:30-9:30 a.m., N252, facilitated by Elaine Meloan, Manager of Food Labeling
- **Food Safety in the Flour Industry**, 8:30-9:30 a.m., N257, facilitated by Stephanie Lopez, Vice President of Operations - Americas
• **Moving Beyond Bench Top: Scaling Up Bakery Products**, 11 a.m.-noon, N252, Toby Moore, Baking Professional

Tuesday, Sept. 10

• **The Sweet Life: Troubleshooting Sweet Goods**, 9:45-10:45 a.m., N257, Toby Moore, Baking Professional
• **Flour Power: Managing Flour Quality**, 11 a.m.-noon, N257, Steve Sollner, Bakery Professional
• **Trends in Nutrition Labeling**, 11 a.m.-noon, N256, moderated by Elaine Meloan, Manager of Food Labeling

Wednesday, Sept. 11

• **Here’s the Proof: Troubleshooting Bread Products**, 8:30-9:30 a.m., N257, Dave Bauman, Baking Professional


### About AIB International

For 100 years, AIB International has partnered with our clients to bring the enjoyment of safe, high-quality food to consumers everywhere. Through customized Training, Inspections & Consulting, Regulatory and Certification services, our global team of food safety and quality professionals in 120 countries is committed to helping our customers address virtually every link in their supply chains. Visit [www.aibinternational.com](http://www.aibinternational.com) for more information.