

Welcome to
Global Food Forums, Inc.'s
2019



CLEAN LABEL CONFERENCE



Information in the Program Booklet



Hashtags & Handles

- ❖ **Username (aka handle) @globalfoodforum (no “s”)**

A tweet with @globalfoodforum links that tweet to our twitter profile and I also receive a text message that we've been tweeted about.

- Recommended hashtag: #cleanlabel**

- ❖ If you search (“google”) online for #cleanlabel or #natural or #globalfoodforum, you'll be able to see tweets on this subject. Not exclusive to a company.

Clean Label Conference Library

www.globalfoodforums.com/store/clean-label-conferences



- **Post-conference Magazines**
- **General Session Presentations ***
- **Technology Snapshot Presentations ***

* Where permitted by speakers



Technology Snapshot Jury Process

Microsite at:

www.globalfoodforums.com/technology-snapshots



- Home
- Purpose/How Chosen
- Judging Criteria
- Advisory Panel
- Submission Forms
- FAQs

Clean Label Trends & Unintended Consequences

2019 Protein Trends & Technologies Seminar
May 21-22, Itasca, IL (HERE)



Trend: Refrigerated Bars



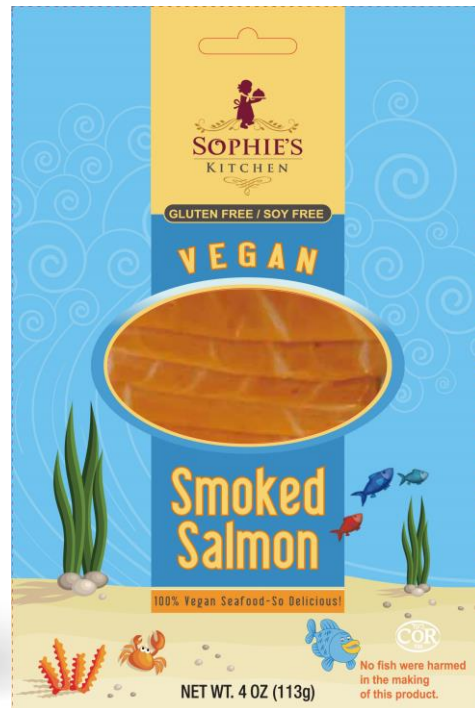
- No preservatives
- Fewer ingredients
- Microbially safe

WITHOUT REFRIGERATION

- Fat separation
- Texture deterioration

Clean Label Trends & Unintended Consequences

Trends: Plant-based / Allergen Free



- Sustainable Food Source
- Reduced Allergenicity

NUTRITION EQUIVALENCY

- Transparent to consumers?

Clean Label Trends & Unintended Consequences

Trends: Plant-based / Allergen Free

