

THURSDAY May 10th	DAY ONE
8:30 – 9:00 AM	Program Overview and TIA Overview <i>Joe Riley and Jim Kabbani of TIA</i>
9:00 – 9:15 AM	Program Introduction: Why Should We Gain a Better Understanding of How Water Interacts with Ingredients ? <i>by Charlie Kraut Mesa Foods</i>
9:15 – 10:15 AM	Commodities Price Forecast – Wheat and Corn <i>Dennis Toalson of ADM</i>
10:15–11:00 AM	Guar Gum Forecast & Alternatives <i>Dennis Seisun of IMR</i>
11:00am-Noon	Board Busses Drive to Allied Blending Facility in Bell, CA
Noon – 2pm	Lunch at Allied Blending and Plant Tour: <i>Sterling System- Tortilla Innovation Center- Production Areas- Liquid Blend Area- Warehouse- QC Lab</i>
2:00-3:00 pm	Water Energy Measurement & Its Influence on Shelf Life and Product Performance <i>By Brady Carter of Decagon Devices, Intro by Charlie Kraut</i>
3:00 – 4:00 pm	Gums And Their Role in Tortilla Properties <i>By Dan Grazaitis of TIC Gums</i>
4:00-5:00 pm	Board Busses & Return to Disney
5:00-5:30 pm	(break)
5:30-7:30 pm	Tabletops & Cocktails Reception

FRIDAY, May 11th	DAY TWO
8:30 –9:00 AM	Is Tortilla’s Water Energy Effected by Preservative, Salt, Fat, pH, and with or without Enzymes ? <i>By Charlie Kraut, Mesa Foods</i>
9:00 - 9:45 AM	Challenges of Low Sodium Formulation and its function with Water <i>By Steve Bright, AB Mauri</i>
9:45–10:30 AM	Low Trans Fat - Problems and Solutions <i>By Michelle Peitz ADM</i>
10:30-11:00 AM	Waste Water Treatment makes sense for All Producers <i>By Greg Sindt of Bolton and Menk</i>
11:00 to 12:00	Preservative Systems Selection <i>By Ann Rollow of Kemin Ingredients</i>
Noon – 1:00pm	Lunch Session: What Can You Expect From a 3 rd Party Audit? <i>By Nate Fisher of Don Julio’s and Judi Lazaro of AIB</i>
1:00 -2:00 PM	Track A: Water Activity and Its Impact on Tortilla Sticking <i>Dr. Billy Lloyd, Tyson Foods</i>
1:00 – 1:30 PM 1:30 – 2:00 PM	Track B: 1) Masa Flour in 2012: Creativity Using and Developing New Products with Masa <i>By Alan Davis, Azteca Milling</i> 2) Latest developments in Masa <i>By Rocio Arambura, MINSA</i>
2:00-2:45 PM	Track A: What Enzymes Can Do For You <i>By Steve McGyver of Allied Blending & John Fanon, regarding gums</i> Track B: Special Issues in Waste Water Treatment for Corn Cooking <i>By Greg Sindt of Bolton and Menk</i>
3:00 -3:15 PM	Conclusions And Questions For Further Study <i>By Charley Kraut of Mesa Foods</i>
3:15 – 3:45 PM	Helping You Understand And Prepare for The New Food Safety Modernization Act <i>By Judi Lazaro of AIB</i>
3:45 - 4:00 PM	End of Program, Evaluation Forms & Completion Certificates <i>Joe Riley and Jim Kabbani of TIA</i>