

Northeast Section, Institute of Food Technologists

# Food Expo 2026

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Matthews, NC 28105

Shirley Barber Phone (207) 839-3064

Email: [shirleyatevents@gmail.com](mailto:shirleyatevents@gmail.com)

### Show at a Glance

<b>Seminar Sessions</b>	<b>11AM - 1:30PM</b>
<b>Supplier Exhibits</b>	<b>1:30 PM - 5 PM</b>
<b>Wind-down Reception</b> Cash Bar, Italian Buffet Peppercorns Tickets \$40 per person	<b>5:15 PM - 8:30 PM</b>

## Seminar Schedule

Level 3	11:00—11:45	11:45- 12:30	Break	12:45- 1:30
Room C	<i>Gut microbiome and infant health with implications for infant formula</i>	<i>New Trends</i>		<i>Formulating in a Changing Regulatory Landscape for Color and Flavor</i>
Room D	<i>Reliable Measurement in Food Production: pH What actually Matters</i>	<i>3D Food Printing</i>		<i>Understanding and controlling noroviruses, the leading foodborne pathogen</i>

### Formulating in a Changing Regulatory Landscape for Color and Flavor

**Monica Hashimoto**

Technical Business Development Manager, Flavors, IMCD

The US Food Industry has seen a number of regulatory changes, including in various state legislatures, in 2025 and 2026. We will cover current regulatory changes impacting FD&C certified dye use in school lunch, which has led to wider reformulations of food and beverages. We will discuss alternatives to these ingredients in food and beverage formulations, while relating this current landscape to the ongoing successful transition to natural flavor solutions.



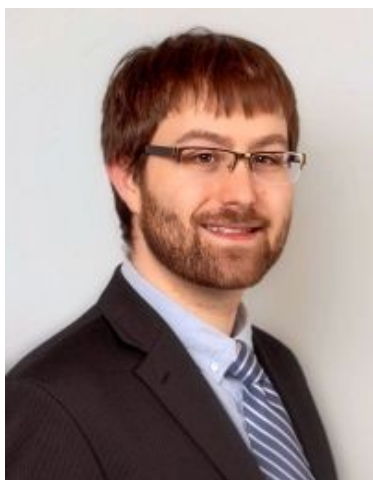
At IMCD, Monica Hashimoto serves as a Technical Business Development Manager specializing in Flavor and Caramel Color solutions for our East Coast clients. Monica previously spent 26 years in the flavor industry and loves to try new and different foods and beverages. Monica is a Certified Food Scientist, and she holds a B.S. in Food Science from Rutgers University, and MBA from Rider University.

### "Reliable pH Measurement in Food Production: What actually Matters"

**Ron Dumais**

New England Technical Account Manager, Hanna Instruments

We get it – there are lots of things you have to test for, but pH is still so common yet still throws many for a loop! How do you know when you're set up for a reliable reading? Come learn about how pH is tested, explore best practices, and focus on what matters so that you too can measure your samples with confidence.



Ron Dumais is the local New England representative for Hanna Instruments, where he spends his time speaking with Food and Beverage customers, helping them to find the right analytical tools for their needs. With over 11 years of experience at Hanna Instruments, he works with customers to ensure they can obtain quality measurements with confidence. Not everyone is technical, but everyone can learn to improve their quality testing practices. In his spare time, you can find him playing guitar and singing in a cover band.

## 3D Food Printing

**Rachael Enfield**  
PhD Program,  
University of Massachusetts

### Teaching about the basics of 3D printing food and the current trends in the industry



Rachael Enfield is a Ph.D. Candidate at UMass Amherst, focusing on 3D printing of food-safe materials and edible inks. Since Fall 2023, she has worked on projects like printing salmon from vegetable protein and examining food-safe 3D printing resin. With aspirations to start a food 3D printing company, she aims to create healthy, sustainable food options while tackling supply chain issues. Rachael holds a B.S. in Food Science with a minor in Computer Science from UMass, where she collaborated on food printing projects and published a review on 3D food printing applications during the COVID-19 pandemic.

## New Trends

**Sheila McWilliams**  
Sales and Technical Services Manager, Fiberstar Inc.  
s.mcwilliams@fiberstar.net

**Nathalie Buhler**  
Regional Sales Manager- Applications Liason, Butterbuds  
nbuhler@bbuds.com

### Citri-FI Citrus Fiber: Big Opportunity in Food Formulation



Sheila is a Regional Sales and Technical Service Manager for Fiberstar, Inc., working extensively in R&D/Product Development with a recent focus in Quality and Food Safety. Her career experience includes flavor development, concentrate and finished beverage design, fruit-based snack foods, baked and cold-formed bars, nutritional premix formulations for food and non-food applications and bakery sweet goods and bread. Sheila holds an M.S. degree in Food Science and a B.S. degree in Food Biochemistry from the University of California at Davis.

### Tasting Better with Butter Buds



This will be an introduction to Butter Buds products, Dairy and Non-Dairy concentrates and Specialty ingredients, highlighting the many ways Butter Buds' products can be used to enhance flavors, improve mouthfeel, round out harsh notes, mask off-notes, and save cost.

## Understanding and controlling noroviruses, the leading foodborne pathogen

### Matthew Moore

Associate Professor, Eric A. Decker Scholar, University of Massachusetts, Amherst  
mdmoore@umass.edu

This presentation will provide background about human noroviruses, the leading cause of foodborne illness in the US and globally. The talk will discuss the numerous properties that make them difficult to control and discuss some of the work being done at UMass to address these challenges.



Matthew Moore graduated with a B.Sc. in Food Science from Cornell University in 2010, doing undergraduate research in the lab of Dr. Kathryn Boor. He then received a Ph.D. in Food Science in 2016 from the Department of Food, Bioprocessing, and Nutrition Sciences at North Carolina State University under the direction of Dr. Lee-Ann Jaykus. After serving as a postdoctoral scholar in the Jaykus lab for one year, Dr. Moore joined the National Antimicrobial Resistance Surveillance Team at the US Centers for Disease Control and Prevention as an ORISE Postdoctoral Fellow in 2017 under supervision of Dr. Jason Folster. Dr. Moore then joined the Department of Food Science at the University of Massachusetts, Amherst in 2018, where he is currently an Associate Professor and Eric A. Decker Scholar. His lab does research on food safety and public health, with a particular focus on viruses. Matt has been a member of IFT since 2007, and is currently President-Elect of Phi Tau Sigma, the national food science honor society (please do not hesitate to ask him for more info).

### Tatiana Daza-Merchan

PhD candidate in Food Science, University of Massachusetts, Fulbright Scholar.



Tatiana Daza-Merchan is a PhD candidate in Food Science at the University of Massachusetts Amherst and a Fulbright Scholar. With over 15 years of experience in industrial microbiology and bioprocessing, she has led and supported microbial process optimization in the sugarcane industry. Her current work focuses on translating gut microbiome science into actionable insights for the design of next-generation nutritional strategies.

# Show Map

Garage Door



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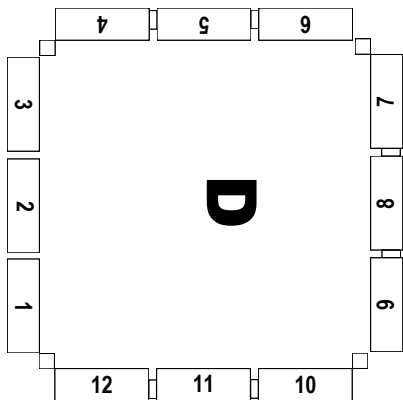
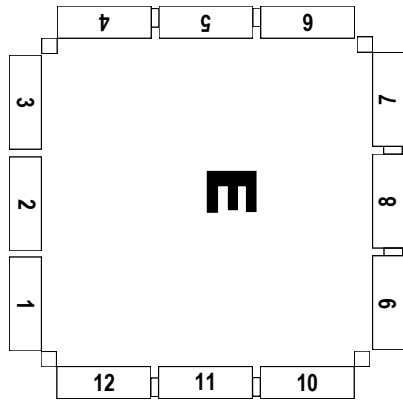
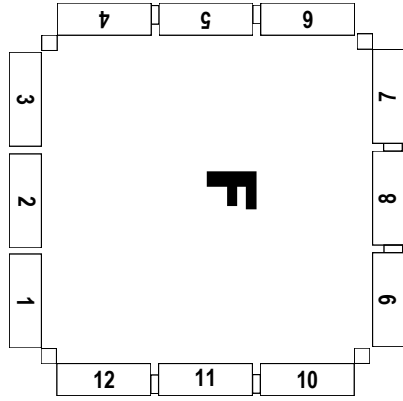
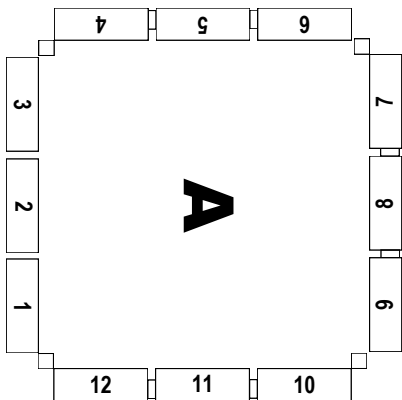
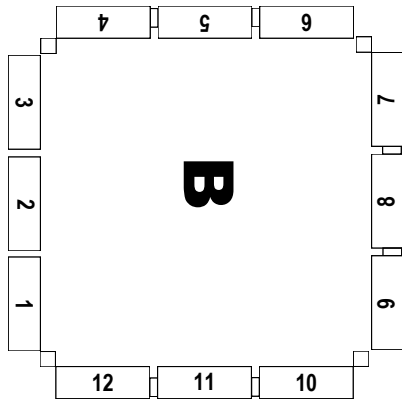
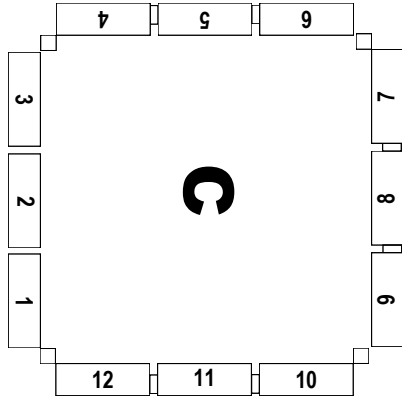
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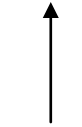
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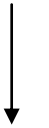
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Entrance



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## And Congratulations to our 2024 Scholarship Recipients!

<b>First Year</b>	Undergraduate School	
Libby Murphy	UMass Amherst	Shirley Barber Award
<b>Undergraduate</b>	Undergraduate School	
Alex Pierce	University of Maine	Mel Darack Award
Lauren Ho	UMass Amherst	
Kentaro Kawata	UMass Amherst	
Lily Saad	UMass Amherst	
<b>Graduate</b>	Graduate School	
Haknyeong Hong	UMass Amherst	Suppliers Award
Christina Allingham	UMass Amherst	
Rachael Enfield	UMass Amherst	
Meetha James	University of Maine	
Sloane Stoufer	UMass Amherst	