



## Agenda

All times listed are in U.S. Eastern Standard Time

### Tuesday, March 2, 2021

#### GENERAL SESSION: AN UP-CLOSE LOOK AT U.S. BEAN PRODUCTION

10 a.m. – 1 p.m.

##### Session Host

- Joe Cramer, Michigan Bean Commission

##### Conference Welcome

- Deon Maasjo, USDBC President
- Rebecca Bratter, USDBC Executive Director

##### Back to the Future: Why Beans are the Next Big Thing

- Chef Brad Barnes, Culinary Institute of America

##### Made in the U.S.A.: The Dry Bean Value Proposition

A focus on the research and innovation that sets the U.S. apart.

*Moderator:* Alejandro Leloir, USDBC

- Brad Rose, Rose Research
- Dr. Juan Osorno, North Dakota State University
- Joel Woodward, USDBC

##### U.S. Beans: The Global Gold Standard

An in-depth look at how each step in the value chain contributes to the U.S. sustainably and consistently delivering high-quality dry beans to the world.

*Moderator:* Mitch Coulter, Northharvest Bean Growers

- Justin and Michael Ann Relka, Nebraska Growers
- Craig Kelley, Treasure Valley Seed
- John Berthold, Green Valley Bean

##### 2020 U.S. Dry Bean Harvest and Global Outlook

Hear the latest information on the U.S. and competitive demand and supply outlook.

*Moderator:* Sam Peck, Jack's Beans International

- Dr. Frayne Olson, U.S. and Canada
- Vicente Mendoza, Mexico
- Matias Macera, Argentina

##### 2020 U.S. Harvest Highlights

A behind-the-scenes video tour of U.S. bean harvest, storage, transportation, and sustainability.

##### The Buyer's Perspective

Buyers from around the world will share why they buy U.S. beans and what makes them stand out.

- Venu Kotamraju, RAM Foods, Philippines
- Ahmet Kiziltan, Marka Trading, Turkey
- Karen Alvarez, Gracol, Colombia
- Lucia Gonzalez de Siman, Eco Foods S.A. de C.V., El Salvador
- Ricardo San Miguel, Prosemex, Mexico
- Eiji Kono, Cargill Japan

#### PRIVATE BUSINESS MEETINGS

1 – 4 p.m.



## Wednesday, March 3, 2021

### GENERAL SESSION: BEANS AROUND THE WORLD

10 a.m. – 1 p.m.

#### Session Host

- Nathan Sano, California Beans

#### Culinary Inspiration from Around the World

From Panama to China, watch acclaimed chefs prepare inspiring dishes with U.S. beans.

#### Feeding the World

- Chef Juan Manuel Barrientos, ElCielo

#### Plant-Based Consumer Trends

Unpacking the consumer shopping trends that show significant increases in purchase of plant-based protein and food.

- Lynn Dornblaser, Mintel

#### Cool Beans: Innovation and Trends Around the World

Hear from the industry's innovators about the newest and coolest bean products and ingredients.

*Moderator:* Greg Ackerman, Ackerman & Sons

- Dr. Mehmet Tulbek, AGT Foods
- Maggie Sadowsky, 8 Track Foods
- Chef Barbara Alexander, Plant Forward Kitchen

#### Healthy Beans: Meeting Today's Consumer Nutrition Needs

Learn the science-backed bean health claims meeting today's consumer nutrition goals.

- Dr. Henry Thompson, Colorado State University

### PRIVATE BUSINESS MEETINGS

1 – 4 p.m.

## Thursday, March 4, 2021

### GENERAL SESSION: BEANS FOR THE FUTURE

10 a.m. – 12:30 p.m.

#### Session Host

- Scott Daniel, Bush Brothers

#### Beans for the Future

How bean-based products are being formulated and prepared to meet Millennial, Gen Z and all consumers' future wants and needs.

*Moderator:* Dave Weber, New Alliance

- Smitha Haneef, Princeton University
- Jessica Pastore, Food Strategy Development, Blue Zones
- Chef Michael Buononato, Creative Product Designs, LLC

#### Beans: A Sustainable Solution for a Hungry Planet

Learn why plant-based food is a sustainable solution here to stay.

*Moderator:* Dee Richmond, USDBC

- Dr. Henk Hoogenkamp, Future Foods BV
- Dr. Stacy Pyett, Wageningen University and Research

#### Keynote Address

- Remar Sutton, Blue Zones

#### Closing and Thank You

- Rebecca Bratter, USDBC Executive Director