

Agenda

All times listed are in China Standard Time

Tuesday, March 2, 2021

PRIVATE BUSINESS MEETINGS

9 a.m. – 1 p.m.

Wednesday, March 3, 2021

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

10 a.m. – 1 p.m.

Session Host

- Courtney Schuler, Trinidad Benham

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





Thursday, March 4, 2021

GENERAL SESSION: BEANS AROUND THE WORLD

10 a.m. – 1 p.m.

Session Host

- Tim Welsh, USDBC

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
- 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

Friday, March 5, 2021

GENERAL SESSION: BEANS FOR THE FUTURE

10 a.m. – 12:30 p.m.

Session Host

- Matt Stawowy, Steele & Company

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