



## Media Advisory

**Who** The Research Chefs Association (RCA)

**What** The Research Chefs Association Annual Conference & Culinology® Expo

**When** Tuesday, March 24, 2015–Friday, March 27, 2015

**Where** **Morial Convention Center**  
900 Convention Center Blvd.  
New Orleans, LA 70130

**So What?** The event will bring more than 1,200 research chefs and food scientists together. This is the largest gathering of research chefs and food scientists in the nation.

RCA members are creating the future of food. They are the chefs and food scientists that create some of our favorite snacks, restaurant dishes and food ingredients. Come see where they learn and become inspired year after year.

## Available Interviews



**Charles Hayes**  
RCA President



**Suzanne Bohle**  
RCA Executive Director

## Top Educational Sessions

### **The Kitchen Moves Into the Bar – Ingredients That Are Joining the Cocktail Party**

Wednesday, March 25, 2015 | 9:30–10:45 a.m. | Convention Center 245

**Suzy Badaracco**, President, Culinary Tides, Inc. | **Rick Zambrano**, Food Research Editor, Packaged Facts

### **Keynote Address: John Besh**

Thursday, March 26, 2015 | 8:40–9:30 a.m. | Convention Center La Nouvelle Ballroom

**Chef John Besh**, Chef/Restaurant Owner

### **The Changing Face of Casual Dining: An expert panel of top chain chefs**

Thursday, March 26, 2015 | 11:10 a.m.–12:25 p.m. | Convention Center La Nouvelle Ballroom

**Josh Evans**, Executive Chef, Longhorn Steakhouse | **Marie Grimm**, VP Culinary & Innovation, DineEquity, Inc. | **Tom Sadler**, Director Product Development, Panera Bread | **Wiley Bates**, Executive Chef, Pizza Hut

## Other Can't-Miss Action

### **Student Culinology® Competition**

Thursday, March 26, 2015 | 6:30–1:00 p.m. | Convention Center Exhibit Hall D

Six University teams will compete in a top-chef inspired competition where they will replicate a proposal to replicate a Louisiana regional dish, Emeril Lagasse's recipe for Barbecued Shrimp and Rosemary Biscuits. This would be a great opportunity to see "Culinology in Action," feature college students and interview our RCA President or some of the judges.

### **Professional Culinology® Competition**

Thursday, March 26, 2015 | 11:30–4:30 p.m. | Convention Center Exhibit Hall D

Five professional teams will compete in an American Culinary Federation sanctioned competition where they will execute a Pacific Northwest inspired, food truck meal featuring seafood and including a healthy dessert using fruit for school foodservice, all while addressing sodium concerns. This would be a great opportunity to see "Culinology in Action," feature and interview incredible chefs and industry-leading judges.

### **The Culinology® Expo**

Thursday, March 26, 2015 | 12:30–5:00 p.m. | Convention Center Exhibit Hall D

The event will bring more than 1,200 research chefs and food scientists together. This is the largest gathering of research chefs and food scientists in the nation. More than 130 exhibitors will unveil new products and innovations that consumers can expect to see on grocery store shelves and in restaurants this year. You have the opportunity to unveil leading food trends and products.

## Press-Worthy Expo Booths

<b>The Beef Checkoff</b>	<b>708</b>
Beef industry new product and culinary efforts are funded by beef producers and importers through their \$1-per head beef checkoff program.	
<b>Darifair Foods, Inc.</b>	<b>512</b>
For over 25 years, Darifair Foods, Inc. has supplied the highest quality dairy and culinary products to America's smartest chefs. Trust Darifair for innovative solutions, great service and real value.	
<b>Eatem Foods Company</b>	<b>508</b>
Eatem Foods is an industrial leader and quality supplier of Flavor Systems. Built on a rich, culinary heritage we provide the foundation for many of the county's most recognizable savory brands.	
<b>Butter Buds Inc.</b>	<b>612</b>
Natural dairy concentrates made from butter, cream and cheese. These natural dairy concentrates deliver rich flavor, mask off flavors, enhance other flavors, enhance mouth feel, and reduce fat content allowing the production of better tasting more economical foods.	
<b>SupHerb Farms</b>	<b>600</b>
SupHerb Farms is the leader in ready to use IQF culinary herbs and specialty vegetables.	
<b>UL</b>	<b>513</b>
UL is building the world's largest industry-focused search engine that connects product developers with ingredient suppliers.	
<b>Tate &amp; Lyle</b>	<b>302</b>
Tate and Lyle is a global provider of distinctive, high quality ingredients and solutions to the food and beverage industry.	
<b>Bell Flavors and Fragrances</b>	<b>409</b>
Since 1912 our passion at Bell Flavors and Fragrances has been to create and deliver flavors, fragrances, botanical extracts and specialty ingredients that captivate the world's taste buds and stimulate the senses.	
<b>California Walnut Board and Commission</b>	<b>908</b>
The California Walnut Board represents over 4,000 growers and 100 handlers, producing 99% of U.S. walnuts and three-quarters of the global supply.	
<b>Cryovac – Sealed Air Corporation</b>	<b>713/715</b>
Taste, Flavor, Quality. All traits of what Cryovac packaging can bring to your food.	
<b>DuPont Pioneer</b>	<b>607/609</b>
DuPont Pioneer will be featuring Plenish high oleic soybean oil.	
<b>Gum Technology Corporation</b>	<b>601</b>
Think of Gum Technology's hydrocolloid lab as your lab. Talk with our stabilizer specialists and tap into the power of our problem solving experts.	
<b>Lactalis Culinary</b>	<b>822</b>
Lactalis Culinary is home to President, Galbani and Sorrento Cheeses.	
<b>Park 100 Foods</b>	<b>700</b>
Park 100 Foods is a manufacturer of soups, chili, sauces and sides for national restaurants.	

# RESEARCH CHEFS ASSOCIATION ANNUAL CONFERENCE

MARCH 10-14, 2014  
OREGON CONVENTION CENTER - EXHIBIT HALL A&1  
PORTLAND, OR

