Dear Food Industry Stakeholder,

Thank you for your interest in the IFT - EFFoST 2017 International Nonthermal Processing Conference / Workshop and Short Course titled: “Applications and Commercialization of Novel and Nonthermal Food Processing” on May 23-26, 2017. Given the interest level for the subject and the outstanding speaker line-up, it will be a very well attended event. Please see the attached conference details.

I am inviting you to consider being a sponsor or sending this information on to someone in your organization that you think might be interested in sponsoring this exciting event! There are a number of options detailed in the attached sponsor prospectus. The metal level sponsorships can include a podium speaking slot on a first come basis. A sponsorship can be selected on line at the symposium registration site given below. When a sponsorship is selected on line, please note that the included complimentary registrations will require a code which we will provide.

Please visit this link directly for attendee registration and a sponsorship enrollment: http://bit.ly/2oZPgWG

For additional information about this event please visit the official event website: http://bit.ly/2l87AeL

Call me anytime if you have questions.

Best Regards,

Armand Paradis
Director Business Development
Institute for Food Safety and Health
6502 South Archer Road
Bedford Park, IL 60501-1957
Office: 708-563-8175
Cell: 708-821-8615
Email: aparadi2@iit.edu
FAX: 708-563-1873
Short Course, Conference / Workshop and Field Trip Overview
Applications and Commercialization of Nonthermal Food Processing Technologies
May 23-26, 2017
IFSH and Chicago Marriott Southwest at Burr Ridge, IL, USA

MAY 23, 2017: SHORT COURSE
The short course (May 23, 2017) will be held at the “Institute for Food Safety and Health” (IFSH), the organizer of the short course and conference / workshop. “The Institute for Food Safety and Health (IFSH) is a one-of-a-kind applied food science research consortium comprised of the Illinois Institute of Technology (IIT), the U.S. Food and Drug Administration (FDA), and the food industry. In collaboration with the FDA, we provide stakeholders with the opportunity to develop and exchange knowledge, experience, and expertise in the areas of food safety, food defense, food processing, and nutrition.” To know more about IFSH, visit www.ifsh.iit.edu.
IFSH works on various nonthermal and advanced thermal technologies such as high pressure processing, pulsed light processing, cold plasma treatment, ultrasound treatment, and microwave processing.

Address of Institute for Food Safety and Health: 6502 South Archer Road
Bedford Park, IL 60501

MAY 24, 2017: CONFERENCE / WORKSHOP
The conference / workshop (May 24 to 25, 2017) will be held at the Chicago Marriott Southwest at Burr Ridge. The hotel is about 21 miles from the O’Hare international airport and 13 miles from the Midway international airport. To make a reservation at the hotel at a discounted rate, please visit the hotel reservations link.

Address of Chicago Marriott Southwest at Burr Ridge: 1200 Burr Ridge Pkwy
Burr Ridge, IL 60527-0869

MAY 26, 2017: FIELD TRIP (OPTIONAL)
On Friday, May 26, 2017, an optional field trip (separate registration is required) will be organized to visit the various nonthermal food processing facilities at IFSH and a commercial high pressure processing toll facility. Transportation will be provided to the registrants of the field trip.
Program Synopsis: Today’s consumer wants it all: great taste, clean label, convenient, healthy and safe food. This conference / workshop will explore the applications of nonthermal and novel technologies to meet all these demands. In this conference, researchers, subject matter experts, and stakeholders from government, academia, research institutions, food industry, food service groups and consumer/community groups will discuss the opportunities and issues associated with novel and nonthermal food processing technologies as well as the research findings at various stages of the development chain. Speakers and sponsors will showcase best practices in commercializing these technologies and how they address key issues of new food formulations with selection of the best fit processes and packaging for the marketplace. The conference will identify the gaps in assessing and meeting regulatory requirements for process validation and product labeling as well communicating the benefits of these technologies to both retail buyers and consumers to ensure marketplace acceptance.

Continuing with the tradition, the 2017 nonthermal processing conference / workshop will highlight the latest advancements, challenges and opportunities in the nonthermal processing field. The conference / workshop and short course will cover the following technologies:

<table>
<thead>
<tr>
<th>Cold plasma</th>
<th>Membrane processing</th>
</tr>
</thead>
<tbody>
<tr>
<td>Electrolyzed oxidizing water</td>
<td>Microwave Assisted Thermal Sterilization</td>
</tr>
<tr>
<td>High pressure carbon dioxide</td>
<td>Ozone</td>
</tr>
<tr>
<td>High pressure homogenization</td>
<td>Pulsed electric field</td>
</tr>
<tr>
<td>High pressure processing</td>
<td>Pulsed light</td>
</tr>
<tr>
<td>Irradiation</td>
<td>Ultrasound</td>
</tr>
</tbody>
</table>

What to expect: The workshop sessions will feature speakers from the government, academia, consumer groups, food service industry, extension services, and the food industry covering four important areas: 1) Overview of novel and nonthermal food processing technologies 2) Best Practices for process validation 3) Resources and approaches for commercializing these technologies into the global marketplace and 4) Presentations on case studies. Sponsor exhibits will be held during the program providing an informative and rich networking experience among attendees. Based on prior successful programs we expect up to 200 highly motivated registrants for this event.

Who will attend: Stakeholders from the industry, government, education, research institutions, consulting laboratories and service providers, community groups, and consumers are expected to attend.

Location: The Short Course will be held on May 23, 2017 at the Institute for Food Safety and Health, Moffett Campus, Bedford Park IL, just a few miles from the conference / workshop venue. The conference / workshop
will be held on May 24 and 25, 2017 at the Chicago Marriott Southwest at Burr Ridge, Burr Ridge, IL, a location that is convenient to all major highways and airports serving the US.

**Attendee and Sponsor Registration:** Sponsor registration is available online at: [http://nonthermal2017.org/](http://nonthermal2017.org/) or at this address: [http://bit.ly/2k0u9h8](http://bit.ly/2k0u9h8)

**SUMMARY OF SPONSORSHIP OPPORTUNITIES**

**Platinum Sponsor: $10,000**
- Six (6) free attendee/guest registrations
- Table-top exhibit space in presentation hall with electrical connection
- Company logo, description and contacts in attendee packets
- Company logo and hotlinks to organization’s website on the IFSH website
- Placement of company literature or giveaways at sponsors-only table
- Recognition signage in registration area, meeting room, all tables, PPT appreciation slide
- Podium recognition at welcoming and concluding addresses
- Company logo and recognition in joint IFSH/IFT/EFFoST e-promotions
- Opportunity for Sponsor to provide choice of one premium item (with sponsor logo)
  - Memory Stick
  - Conference Bag/Tote
  - Padfolio /Notepads
  - Other

**Gold Sponsor: $6,000**
- Four (4) free attendee registrations
- Table-top exhibit space in presentation hall with electrical connection
- Company logo, description and contacts in attendee packets
- Company logo and hotlinks to organization’s website on the IFSH website
- Recognition signage in registration area and meeting room, PPT appreciation slide
- Podium recognition at welcoming and concluding addresses
- Company logo and recognition in joint IFSH/IFT/EFFoST e-promotions

**Silver Sponsor: $3,000**
- Two (2) free attendee registration
- Table-top exhibit space in presentation hall with electrical connection
- Company logo, description and contacts in attendee packets
- Company logo and hotlinks to organization’s website on the IFSH website
- Recognition signage in registration area and meeting room, PPT appreciation slide

**Technology Showcase Sponsor: $900**
- One (1) free attendee registration
- Table-top exhibit space in pre-function space with electrical connection
- Company logo, description and contacts in attendee packets

**Contact:** Armand Paradis, IFSH Director Business Development

708.563.8175, aparadi2@iit.edu or visit: [http://nonthermal2017.org/](http://nonthermal2017.org/)
2017 INTERNATIONAL NONTHERMAL PROCESSING CONFERENCE AND SHORT COURSE

Applications and Commercialization of Novel and Nonthermal Food Processing Technologies

MAY 24-25, 2017
CHICAGO, ILLINOIS
2017 IFT-EFFoST International Nonthermal Processing Conference / Workshop & Short Course
Applications and Commercialization of Nonthermal Food Processing Technologies
May 23-26, 2017
IFSH and Chicago Marriott Southwest at Burr Ridge, IL, USA

On behalf of the Conference / Workshop Organizing Committee, it is my great pleasure to welcome you to the 2017 International Nonthermal Processing Conference / Workshop to be hosted by the Institute for Food Safety and Health, Illinois Institute of Technology, May 24-25, 2017, at the Chicago Marriott Southwest, Burr Ridge, IL, USA.

The International Nonthermal Processing Conference / Workshop is a yearly event organized by the Nonthermal Processing Division of the Institute of Food Technologists (IFT) and the European Federation of Food Science and Technology (EFFoST). The Conference / Workshop is the leading international forum for professionals from academia, industry and government agencies to share the latest development of nonthermal processing technologies and their applications in the food industry. The Conference / Workshop attracts a strong worldwide audience from the industry, government, education, research institutions, consulting laboratories and service providers.

The 2017 Conference / Workshop will highlight the theme of Applications and Commercialization of Nonthermal Food Processing Technologies. The Conference / Workshop will feature presentations from government, academia, and the food industry, providing the audience with the latest development of nonthermal and innovative food processing technologies, best practices for process validation, and approaches and case studies for commercializing these technologies in the global marketplace. In addition, a Nonthermal Processing Technology Short Course will be held on May 23, 2017 at the Institute for Food Safety and Health.

We look forward to seeing you at the 2017 International Nonthermal Processing Conference / Workshop and Short Course.

Jason Wan, Ph.D., Professor, IIT Department Food Science and Nutrition
Chair – 2017 Conference / Workshop Organizing Committee
Associate Director – Institute for Food Safety and Health
Short Course Program Outline
Institute for Food Safety and Health, Moffett Campus
Bedford Park, IL

TUESDAY, MAY 23, 2017

8:00 am – 9:00 am  Registration

9:00 am – 9:30 am  Introductory and Housekeeping Remarks
Jason Wan, Associate Director, Institute for Food Safety and Health

9:30 am – 10:00 am  Overview of Nonthermal Processing
TBD

10:00 am – 10:30 am  Coffee Break

10:30 am – 11:00 am  High Pressure Processing
Bala Balasubramaniam, Professor, Ohio State University

11:00 am – 11:30 am  Pulsed Electric Field Processing
Howard Zhang, Center Director, Beltsville Agricultural Research Center, United States Department of Agriculture

11:30 am – 12:00 pm  Microwave Processing
Greg Fleischman, FDA CFSAN Division of Food Processing Science and Technology

12:00 pm – 1:00 pm  Lunch

1:00 pm – 1:30 pm  UV and LED Light Processing
Carmen Moraru, Associate Professor, Cornell University

1:30 pm – 2:00 pm  Pulsed Light Processing
Kathiravan Krishnamurthy, Assistant Professor, Institute for Food Safety and Health

2:00 pm – 2:30 pm  Cold Plasma
Nate Anderson, FDA CFSAN Division of Food Processing Science and Technology

2:30 pm – 3:00 pm  Coffee Break

3:00 pm – 3:30 pm  Ultrasound Processing
Hao Feng, Professor, University of Illinois – Urbana-Champaign

3:30 pm – 4:00 pm  Other Nonthermal Processing Technologies
TBD

4:00 pm – 4:30 pm  Industrial Applications of Nonthermal Processing
Carole Tonello, Applications & Process Development Manager, Hiperbaric

4:30 pm – 5:30 pm  Tour of the Nonthermal Processing Laboratories and Pilot Plant Facilities at IFSH
CONFIRMED LIST OF SHORT COURSE SPEAKERS

Bala Balasubramaniam, Professor, Ohio State University

Carmen Moraru, Associate Professor, Cornell University

Carole Tonello, Applications & Process Development Manager, Hiperbaric

Greg Fleischman, FDA CFSAN Division of Food Processing Science and Technology

Hao Feng, Professor, University of Illinois – Urbana-Champaign

Howard Zhang, Center Director, Beltsville Agricultural Research Center, United States Department of Agriculture

Jason Wan, Associate Director, Institute for Food Safety and Health

Kathiravan Krishnamurthy, Assistant Professor, Institute for Food Safety and Health

Nate Anderson, FDA CFSAN Division of Food Processing Science and Technology
WEDNESDAY, MAY 24, 2017 (CONFERENCE / WORKSHOP DAY 1)

7:00 am – 8:00 am  Registration

8:00 am – 8:15 am  Welcome Address
                    Robert Brackett, Vice President, Illinois Institute of Technology and Director, Institute for Food Safety and Health

Workshop Session 1
Keynote Addresses: Latest Developments and Needs for Nonthermal Processing Technologies

Session Chairs: Jason Wan and Glenn Black

8:15 am – 8:40 am  Keynote Presentation 1: Industry Perspective
                    TBC

8:40 am – 9:05 am  Keynote Presentation 2: Regulatory Perspective
                    Mickey Parish, Senior Science Advisor, FDA CFSAN, USA

9:05 am – 9:30 am  Keynote Presentation 3: Academic Perspective
                    TBC

9:30 am – 10:00 am  Coffee Break/Poster Viewing/Vendor Interactions
                    TBC

Workshop Session 2
Food Safety Application of Nonthermal Processing Technologies

Session Chair: Mickey Parish

10:00 am – 10:30 am  Keynote Presentation 4: Latest Development and Challenges in Microbial Inactivation Using Nonthermal Processing Technologies
                        Jason Wan, Associate Director, Institute for Food Safety and Health

10:30 am – 10:50 am  Invited presentation
                        Engineering Advances in Combined Nonthermal and Thermal Technologies for Inactivation of Foodborne Pathogens
                        Bala Balasubramaniam, Professor, Ohio State University
10:50 am – 11:10 am  
Invited presentation  
Recent Advancements in Membrane Processing Technologies  
Carmen Moraru, Associate Professor, Cornell University

11:10 am – 11:30 am  
Invited presentation  
Recent Advancements in Light-based Technologies  
Kathiravan Krishnamurthy, Assistant Professor, Institute for Food Safety and Health

11:30 am – 11:45 am  
Presentation TBC

11:45 am – 12:00 pm  
Presentation TBC

12:00 pm – 1:00 PM  
Lunch/Poster Viewing/Vendor Interactions

**Workshop Session 3**  
Nonthermal Technologies for Texture, Extraction and Functionality Applications

Session Chair: Christopher Doona

1:00 pm – 1:30 pm  
Keynote Presentation 5  
Enhancing Functionality of Plant-Based Products Through Nonthermal Technologies  
Olga Martin-Belloso, Professor, Universidad de Lleida

1:30 pm – 1:50 pm  
Invited presentation  
Tomato Juice Processing Using Thermal, PEF and HPP Technologies  
Kemal Aganovic, German Food Research Institute

1:50 pm – 2:10 pm  
Invited presentation  
Nonthermal Technologies for Texture, Extraction and Functionality Applications  
Hao Feng, Professor, University of Illinois – Urbana-Champaign

2:10 pm – 2:30 pm  
High Pressure Processing as a New Method for Creating Food Protein Gels  
Shaun Sim¹, Lee Cadesky¹, Mukund Karwe² and Carmen I. Moraru¹*  
¹ Department of Food Science, Cornell University, Ithaca, NY 14853  
² Department of Food Science, Rutgers University, New Brunswick, NJ  
* Presenting author

2:30 pm – 2:45 pm  
Presentation TBC

2:45 pm – 3:00 pm  
Presentation TBC

3:00 pm – 3:15 pm  
Coffee Break

**Workshop Session 4**  
Breakout Session I

3:15 pm – 4:15 pm  
4 Concurrent Breakout Sessions on Key Nonthermal Technologies
• High pressure processing
• Pulsed electric field processing
• Cold plasma
• Other technologies

4:15 pm – 4:45 pm Break – Assemble in front of the hotel by 4:40 pm. Buses will leave hotel by 4:45 pm sharp.

4:45 pm – 5:45 pm Bus ride to the dinner venue

5:45 pm – 6:30 pm Navy Pier

6:30 pm – 9:30 pm Dinner and networking reception
Workshop Session 5
Validation Considerations for Nonthermal Technologies

Session Chairs: Olga Martin-Belloso and Carmen Moraru

8:30 am – 9:00 am Keynote Presentation 6
Regulatory Considerations for Novel Processing Technologies
Glenn Black, Associate Director for Research, FDA CFSAN Division of Food Processing Science and Technology

9:00 am – 9:20 am Invited presentation
Case Studies in Validation of High Pressure Processing for Commercialization
Marcia Walker, Director of Food Innovation, 915 Labs

9:20 am – 9:40 am Invited presentation
Quasi-chemical Modeling of Spore Germination by High Pressure Processing
Christopher Doona, Senior Research Chemist, US Army Natick Soldier RD&E Center

9:40 am – 10:00 am Presentation TBC

10:00 am – 10:15 am Presentation TBC

10:15 am – 10:30 am Presentation TBC

10:30 am – 11:00 am Coffee Break/ Poster Viewing/ Vendor Interactions

Workshop Session 6
Breakout Session II

11:00 am – 12:00 PM 4 Concurrent Breakout Sessions on Key Nonthermal Technologies
- High pressure processing
- Pulsed electric field processing
- Cold plasma
- Other technologies

12:00 – 1:00 PM Lunch/Poster Viewing/Vendor Interactions

Workshop Session 7
Commercialization and Industrial Applications

Session Chairs: Marcia Walker and Bala Balasubramaniam

1:00 pm – 1:30 pm Keynote Presentation 7
Experiences in Filing Nonthermal Processes for Regulatory Acceptance and Commercialization
Larry Keener, President, International Product Safety Consultant

1:30 pm – 1:50 pm  Invited presentation  
Commercialization of HPP Juices and Beverages  
Carole Tonello, Applications & Process Development Manager, Hiperbaric

1:50 pm – 2:10 pm  Invited presentation  
Successes and Lessons Learned in Adoption of Nonthermal Technologies  
Patrick Dunne, Retired, US Army Natick

2:10 pm – 2:30 pm  Presentation TBC

**Workshop Session 8**
Student presentations

Session Chairs: Carole Tonello and Kathiravan Krishnamurthy

2:30 pm – 3:00 pm  Student oral Presentations and Judging

3:00 pm - 3:30 pm  Coffee Break/ Poster Viewing/ Vendor Interactions

**Workshop Session 9**
Future Prospects of Nonthermal Technologies

Session Chairs: Howard Zhang and Larry Keener

3:30 pm – 4:00 pm  Keynote Presentation 8  
Future Prospects of Nonthermal Technologies  
Howard Zhang, Center Director, Beltsville Agricultural Research Center, United States Department of Agriculture

4:00 pm – 4:40 pm  Panel Discussion on Future Prospects of Nonthermal Technologies  
Chair: Howard Zhang  
Invited Panelists: Mickey Parish, Regulatory considerations  
Carole Tonello, High pressure Equipment  
Larry Keener, Process validation and Filing  
Patrick Dunne, Federal research programs  
Carmen Moraru, Academic research capabilities  
Olga Martin-Belloso, European perspective

**Workshop Session 10**
Workshop Summary

4:40 pm – 4:50 pm  Summary of Workshop  
Student Presentation Awards

4:50 pm – 5:00 pm  Presentation on 2018 Nonthermal Processing Workshop & the Symposium at Cornell University
CONFIRMED CONFERENCE / WORKSHOP SPEAKERS

Bala Balasubramaniam, Professor, Ohio State University

Carmen Moraru, Associate Professor, Cornell University

Carole Tonello, Applications & Process Development Manager, Hiperbaric

Christopher Doona, Senior Research Chemist, US Army Natick Soldier RD&E Center

Glenn Black, Associate Director for Research, FDA CFSAN Division of Food Processing Science and Technology

Hao Feng, Professor, University of Illinois – Urbana-Champaign

Howard Zhang, Center Director, Beltsville Agricultural Research Center, United States Department of Agriculture

Jason Wan, Associate Director, Institute for Food Safety and Health

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Larry Keener, President, International Product Safety Consultant

Marcia Walker, Director of Food Innovation, 915 Labs

Mickey Parish, Senior Science Advisor, FDA CFSAN

Olga Martin-Belloso, Professor, Universidad de Lleida

Patrick Dunne, Retired, US Army Natick

Robert Brackett, Vice President, Illinois Institute of Technology and Director, Institute for Food Safety and Health
**FRIDAY, MAY 26, 2017 (OPTIONAL FIELD TRIP TO LIBERTY COLD)**

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
</tr>
</thead>
<tbody>
<tr>
<td>7:00 am – 8:00 am</td>
<td>Registration</td>
</tr>
<tr>
<td>8:00 am – 8:30 am</td>
<td>Shuttle to the Institute for Food Safety and Health (IFSH)</td>
</tr>
<tr>
<td>8:30 am – 10:30 am</td>
<td>Tour of the Nonthermal Processing Facilities at IFSH</td>
</tr>
<tr>
<td>10:30 am – 11:30 am</td>
<td>Shuttle to Liberty Cold – High Pressure Processing Toll Facility</td>
</tr>
<tr>
<td>11:30 am – 1:30 pm</td>
<td>Tour of the Facility</td>
</tr>
<tr>
<td>1:30 pm – 2:15 pm</td>
<td>Debriefing, Questions &amp; Answers</td>
</tr>
<tr>
<td></td>
<td>Boxed Lunch (Sponsored by Chicagoland Food and Beverage Network)</td>
</tr>
<tr>
<td>2:15 pm – 3:00 pm</td>
<td>Shuttle to Marriot, Burr Ridge</td>
</tr>
</tbody>
</table>

**Field Trip Event Sponsors**

![Liberty Cold](image)

![Chicagoland Food and Beverage Network](image)

**Field Trip Event Organizers**

![IFT](image)

![NPD](image)

![EFFoST](image)
We invite you and your colleagues to attend the 2017 IFT-EFFoST International Nonthermal Processing Conference / Workshop and short course. You can register for the event online using our secure Eventbrite site by clicking the link: REGISTER via Eventbrite.

### REGISTRATION INFORMATION FOR CONFERENCE / WORKSHOP, SHORT COURSE AND EVENTS

<table>
<thead>
<tr>
<th>Registration Type and Deadline</th>
<th>Conference / Workshop</th>
<th>Short Course</th>
<th>Optional Field Trip</th>
<th>May 24th Reception</th>
</tr>
</thead>
<tbody>
<tr>
<td>Early Bird (April 21, 2017)</td>
<td>$499</td>
<td>$199</td>
<td>$50</td>
<td>Included in the conference / workshop registration</td>
</tr>
<tr>
<td>Online (May 15, 2017)</td>
<td>$599</td>
<td>$249</td>
<td>$75</td>
<td>Included in the conference / workshop registration</td>
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<tr>
<td>Onsite (May 23-25, 2017)</td>
<td>$649</td>
<td>$299</td>
<td>$100</td>
<td>Included in the conference / workshop registration</td>
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<td>$249</td>
<td>$99</td>
<td>$30</td>
<td>Included in the conference / workshop registration</td>
</tr>
<tr>
<td>Online (May 15, 2017)</td>
<td>$349</td>
<td>$149</td>
<td>$50</td>
<td>Included in the conference / workshop registration</td>
</tr>
<tr>
<td>Onsite (May 23-25, 2017)</td>
<td>$399</td>
<td>$199</td>
<td>$75</td>
<td>Included in the conference / workshop registration</td>
</tr>
<tr>
<td>Early Bird (April 21, 2017)</td>
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</thead>
<tbody>
<tr>
<td>Early Bird (April 21, 2017)</td>
<td>N/A</td>
<td>N/A</td>
<td>$50</td>
<td>$130</td>
</tr>
<tr>
<td>Online (May 15, 2017)</td>
<td>N/A</td>
<td>N/A</td>
<td>$75</td>
<td>$150</td>
</tr>
<tr>
<td>Onsite (May 23-25, 2017)</td>
<td>N/A</td>
<td>N/A</td>
<td>$100</td>
<td>$175</td>
</tr>
<tr>
<td>Early Bird (April 21, 2017)</td>
<td>N/A</td>
<td>N/A</td>
<td>$50</td>
<td>$130</td>
</tr>
</tbody>
</table>

1. Registration for the short course will be limited to 40 registrants. Therefore, we urge you to register for the short course ASAP.

2. The optional industry tour to high pressure processing toll facility and nonthermal processing laboratories of the Institute for Food Safety and Health will take place on Friday, May 25, 2017. The fees cover the transportation costs and boxed lunch.

3. The cruise dinner will be held on Wednesday, May 24, 2017. Dinner with light music will be served onboard of Spirit of Chicago cruise line in Lake Michigan. The fees covers the actual cost of the dinner, soft drinks, and transportation (cash bar will be available). Conference / Workshop registration fee includes the dinner. **Spouses/guests need to purchase their dinner ticket to attend the event.**
Nonthermal Conference / Workshop Venue
May 24-25, 2017
Chicago Marriott Southwest at Burr Ridge, IL, USA

CHICAGO MARRIOTT SOUTHWEST AT BURR RIDGE

The conference / workshop will be held at Chicago Marriott Southwest at Burr Ridge. This category 4 hotel is located at 1200 Burr Ridge Parkway, Burr Ridge, IL 60527, which is just 21 miles south of the O’Hare International Airport and 13 miles west of the Midway International Airport. The hotel offers over 130 rooms.

We secured a special discounted rate ($182 to $212 per night based on the type of room) at the hotel. To take advantage of the discounted price, please use the link below.

The discounted rate will be available until May 1, 2017. Therefore, we encourage you to make the reservations ASAP.

To learn more about the hotel, please visit:

- [https://www.tripadvisor.com/Hotel_Review-g35742-d483292-Reviews-Chicago_Marriott_Southwest_at_Burr_Ridge-Burr_Ridge_DuPage_County_Illinois.html](https://www.tripadvisor.com/Hotel_Review-g35742-d483292-Reviews-Chicago_Marriott_Southwest_at_Burr_Ridge-Burr_Ridge_DuPage_County_Illinois.html)

Conference / Workshop and Short Course Event Organizers
On Wednesday, May 24, 2017 night, we will take a dinner cruise (Spirit of Chicago cruises) on Lake Michigan. You will get an opportunity to enjoy the Chicago skyline while enjoying a delicious dinner. DJ Music and interactive games will be provided. The cruise is estimated to last for two and half hours.

We will assemble in front of the hotel (Chicago Burr Ridge Marriott) by 4:30 pm and the buses will leave the hotel sharply at 4:45 pm. The boarding time for the cruise is 6:30 pm at Navy Pier. The cruise will depart at 7:00 pm. We are expected to be back in Navy Pier at 9:30 pm.

To know more details about the cruise, please visit https://www.spiritcruises.com/chicago.