PROGRAM

Sustainable Protein Forum

October 4–6, 2022

Millennium Knickerbocker Hotel Chicago
Chicago, Illinois, USA | Online

sustainableprotein.aocs.org

Join the conversation!
#AOCSprotein
The Program Committee is responsible for developing the structure and content of the Sustainable Protein Forum. Representing experts and thought-leaders from academia, industry, and government, the Committee creates a unique environment to educate and inspire principal researchers, strategic leaders, and industry executives in the rapidly evolving protein landscape.

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Mehmet C. Tulbek  
Saskatchewan Food Industry Development Centre  
Canada

Janitha Wanasundara  
Agriculture and Agri-Food Canada  
Canada
Welcome!

As we face an uncertain future with a growing global population placing stress on traditional protein sources, we also have an opportunity to drive change for generations to come. Created by scientists for scientists, the Sustainable Protein Forum brings together a community working to make a real difference. Together we are making scientific and technological advancements in alternative protein sources that will address our global food crisis, provide equitable access to basic nutrition, and reduce pollution and waste. As part of this dynamic community, you bring an innovative perspective to the table that will enrich the lives of people everywhere — and we are just getting started.

Conference Organizer
Since 1909, AOCS has embraced innovation — bringing together an international community dedicated to advancing the science and technology of oils, fats, lipids, proteins, surfactants and related materials. In addition to 2,500+ members from more than 107 countries worldwide, we work with partner organizations and collaborators who share a common thread: enriching lives by supporting industry and developing products that are expertly validated, safe, and sustainable. Over the past century, our focus has evolved to address changing needs while considering the latest research, as we embrace a multidisciplinary approach to promote science and methods across 10 specialty divisions that will benefit people across the globe.

Learn more at aocs.org.

Contents
Program Committee .................. Inside Front Cover
General Information .................. 2
Schedule of Events
  Tuesday, October 4 .................. 4
  Wednesday, October 5 .............. 6
  Thursday, October 6 ............... 8
Poster Presentations .................. 9
Pre Meeting Events
  Upcoming Industry Talent Showcase:  Student ePoster Pitch Competition ... 10
  Successful Alternative Protein Startups .. 11
  Exploring Global Fermentation Ecosystems .................. 11
AOCS Code of Conduct ................ 12
Antitrust Policy ...................... 12
Sponsors ........................... Back Cover

Index to Advertisers
Schrödinger ........................... 3
Sustainable Food Proteins Journal ............... Inside Back Cover
General Information

Abstracts
Abstracts are published as submitted. Abstracts are available online at eventscribe.net/2022/sustainableprotein through November 7, 2022. Registered AOCS members receive extended access to on-demand content through December 31, 2022.

Emergency Contacts
Please provide emergency contact information to AOCS so we can assist you in the event of an emergency. Please see the registrar for assistance with logging in to your AOCS account to make the appropriate updates to your record.

Health and Safety Plan
AOCS is committed to the safety of our members and conference attendees and being good stewards of public health. The current health and safety plan is outlined at https://sustainableprotein.aocs.org/attend/covid-19-safety-plan.

Lost and Found
Items may be turned in or recovered at the registration desk.

Mobile Phones, Photography, and Recording
Please turn off your mobile phone (or set it to vibrate) during sessions. No video recording, tape recording, or still photography is allowed in the session rooms, except by registered media.

Name Badges
Name badges must be worn at all times.

Oral Presentations
All oral presentations will be recorded and made available on demand at eventscribe.net/2022/sustainableprotein three days after they are presented live. On-demand access will be available to all attendees through November 7, 2022. Registered AOCS members receive extended access to on-demand content through December 31, 2022.

Poster Presentations
ePosters are available to view online at eventscribe.net/2022/sustainableprotein through November 7, 2022. Registered AOCS members receive extended access to on-demand content through December 31, 2022. See more on page 9.

Program Changes
The most accurate program can be viewed at eventscribe.net/2022/sustainableprotein.
Registration
The registration desk in the Knickerbocker lobby is open from 5–8 p.m. on Monday, 7:30 a.m.–6 p.m. on Tuesday, 8 a.m.–5:30 p.m. on Wednesday, and 8 a.m.–noon on Thursday.

Social Media
Share your conference experience online! Post what you are learning, your photos with new and old contacts, or your protein-inspired ideas with #AOCSprotein, and tag AOCS on your social media of choice.

[Social Media Icons]

Molecular modeling for sustainable food design
Accelerate food R&D with digital chemistry

Develop the next innovative plant-based protein product
Optimize food formulation and processing
Extend your product’s shelf-life

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All events take place in the Crystal Ballroom at the Millennium Knickerbocker Hotel Chicago unless otherwise noted. View presentation descriptions and access speaker biographies at eventscribe.net/2022/sustainableprotein.

8:45–8:55 a.m.  Welcome and Opening Remarks  
Phillip S. Kerr, Chief Technology Officer, Prairie AquaTech, USA

Food Proteins, Sustainability and the Circular Economy

Session Chairpersons: Milena Corredig, Professor, Aarhus University, Denmark; Patrick Donnelly, CEO, AOCS, USA; Elaine Krul, President, EKSci, LLC, USA; and Chris Marinangeli, Director, Protein Industries Canada, Canada

8:55–9 a.m.  Session Introduction

9–9:30 a.m.  Sustainability and Processed Foods  
Eric A. Decker, Professor, University of Massachusetts Amherst, USA

9:30–10 a.m.  Insect, Microalgae and Cell-Farmed Proteins: The Impact of Digestibility on the Balance Between Sustainability and Health  
Vincenzo Fogliano, Professor, Wageningen University & Research, Netherlands

10–10:30 a.m.  Foundational Data and Models for Sustainability Measurement and Management in the Canadian Pulse Protein Sector  
Nathan Pelletier, Egg Farmers of Canada Research Chair in Sustainability, University of British Columbia, Canada

10:30–10:55 a.m.  Networking Break  
Sponsored by ARTISAN INDUSTRIES INC.

Food Proteins, Sustainability and the Circular Economy

10:55–11:25 a.m.  Upcycled Barley Protein – Where Sustainability, Nutrition & Consumer Expectations Meet  
Rosa Sanchez, Global Senior Director R&D Applications, Evergrain LLC, USA

11:25–11:55 a.m.  Role of the Food Industry in Promoting Healthy, Sustainable Diets  
Kevin B. Miller, Principal Scientist – Scientific and Regulatory Affairs, Bell Institute of Health & Nutrition, General Mills, USA

11:55 a.m.–1:25 p.m.  Luncheon in Continental and Prince of Wales (Mezzanine Level)  
Sponsored by desmet
Structure Function Relationships of Food Proteins

Session Chairpersons: Patrick Donnelly, CEO, AOCS, USA; James D. House, Professor, University of Manitoba, Canada; and Poulson Joseph, Director, Food Protection and Protein Innovation, Kalsec Inc, USA

1:25–1:30 p.m.  Session Introduction

1:30–2 p.m.  Next-Generation Plant-Based Foods: The Science Behind the Creation of Healthier and More Sustainable Foods
David J. McClements, Professor, University of Massachusetts Amherst, USA

2–2:30 p.m.  Plant Proteins as Structuring Elements in Complex Food Matrices
Christophe Schmitt, Expert, Group Leader Proteins, Nestlé Research, Switzerland

2:30–3 p.m.  Protein Structure-Function Relationships: What it Means for Industrial Processes and Applications
Jennifer Kimmel, Protein Chemistry Manager, Roquette, USA

3–3:30 p.m.  Networking Break

3:30–4 p.m.  Special Session: Canadian Opportunities in Alternative Protein
Christina Connelly, Trade Commissioner, Consulate General of Canada in Minneapolis, Foreign Affairs, Trade & Development Canada, Canada; Karen McAthys, Founder and CEO, Lumi Foods, Canada; Blair Bullus, President, Top Tier Foods Inc., Canada

4-4:30 p.m.  Technology and Production of Fermented Proteins and Designing High Protein Foods
Baljit Ghotra, Co-Founder and CTO, Cella Farms, USA

4:30–5 p.m.  Demo and Tasting Experience with Cella Farms
Baljit Ghotra, Co-Founder and CTO, Cella Farms, USA

5–6 p.m.  Happy Hour Reception
Wednesday, October 5  |  Schedule

All events take place in the Crystal Ballroom at the Millennium Knickerbocker Hotel Chicago unless otherwise noted. View presentation descriptions and access speaker biographies at eventscribe.net/2022/sustainableprotein.

### Structure Function Relationships of Food Proteins (Continued)

8:30–9 a.m.  **Functionality of Plant Proteins: The Impact of Origin and Processing**  
Fred van de Velde, Principal Scientist Protein functionality, NIZO, Netherlands

9–9:30 a.m.  **Changes in Protein Functionality in Proteins Extracted with Deep Eutectic Solvents**  
Nandika Bandara, Assistant Professor and Canada Research Chair in Food Proteins and Bioproducts, University of Manitoba, Canada

9:30–10 a.m.  **Ultrasound and pH Shifting as Structure Modifying Tools to Exploit Plant Protein Functionality**  
Youling Xiong, Professor, Department of Animal and Food Sciences, University of Kentucky, USA

10–10:30 a.m.  **Structures and Interactions of Plant Proteins in Food Systems**  
Harjinder Singh, Distinguished Professor, Massey University, New Zealand

10:30–10:55 a.m.  **Networking Break**  |  Sponsored by PLUS GROUP

### Emerging Perspectives for Product Design

Session Chairpersons: Anthony Clark, CTO, Helaina Inc., USA; Baljit Ghotra, Co-Founder and CTO, Cella Farms, USA; Poulson Joseph, Director, Food Protection and Protein Innovation, Kalsec Inc, USA; and Phillip S. Kerr, Chief Technology Officer, Prairie AquaTech, USA

10:55–11 a.m.  **Session Introduction**

11–11:30 a.m.  **Down the Garden Path with Plant Based Alternatives: Flavor Still Rules**  
MaryAnne Drake, WNR Professor, North Carolina State University, USA

11:30 a.m.–Noon  **Innovative New Plant Proteins—Global Regulatory and Labeling Considerations**  
Sue Potter, Senior Director, Global Regulatory Affairs, MycoTechnology, Inc., USA

Noon–12:30 p.m.  **Engineering Processes for Food Product Innovations**  
Syed S. H Rizvi, International Professor of Food Process Engineering, Cornell University, USA

12:30–2 p.m.  **Luncheon in Continental and Prince of Wales (Mezzanine Level)**
Emerging Perspectives for Product Design

2–2:30 p.m. **Industrial Considerations for Product Design and Future Opportunities**
Gilad Kaufman, Vice President of R&D, Tofurky, USA

2:30–3 p.m. **Novel Processing Technologies for Plant Proteins**
Nesli Sozer, Research Professor, VTT Technical Research Centre of Finland, Finland

3–3:30 p.m. **Food Products Design: Emerging Trends & Opportunities for Protein-based Applications**
Poulson Joseph, Director, Food Protection and Protein Innovation, Kalsec Inc, USA

3:30–3:55 p.m. **Networking Break**

Fermentation and Cellular Technologies: Promises & Challenges

Patrick Donnelly, CEO, AOCS, USA; Anthony Clark, CTO, Helaina Inc., USA; and Phillip S. Kerr, Chief Technology Officer, Prairie AquaTech, USA

3:55–4 p.m. **Session Introduction**

4–4:30 p.m. **Fermentation's Emerging Role Within the Alternative Protein Sector**
Liz Specht, Vice President of Science & Technology, The Good Food Institute, USA

4:30–5 p.m. **Adaptation of Bio-tech Technologies to the Food Industry**
Birgitte Andersen, Head of Science and Technology, Advanced Protein Solutions, Novozymes A/S, Denmark

5–5:30 p.m. **The EVERY Company: Alternative Proteins for Everyone, Everywhere**
Ranjan Patnaik, CTO, The EVERY Company, USA
Thursday, October 6  |  Schedule

All events take place in the Crystal Ballroom at the Millennium Knickerbocker Hotel Chicago unless otherwise noted. View presentation descriptions and access speaker biographies at eventscribe.net/2022/sustainableprotein.

Fermentation and Cellular Technologies: Promises & Challenges

8:30–9 a.m.  **Harnessing Microbes for Food Protein Production**  
Emilia Norlund, Research Manager, Industrial Biotechnology and Food, VTT Ltd, Finland

9–9:30 a.m.  **Going Vegan: Challenges and Opportunities for Quorn in the 21st Century**  
Stewart Radford, Lead Research Scientist, Marlow Foods Ltd., United Kingdom

9:30–10 a.m.  **Not Plants, Not Animals. Recreating the Meat Experience with Fungi!**  
Paul Shapiro, CEO, The Better Meat Co., USA

10–10:25 a.m.  **Networking Break**

Fermentation and Cellular Technologies: Promises & Challenges

10:25–10:55 a.m.  **Impossible Foods on Scaling Fermentation Technology: Heme as a Strategic Ingredient in Plant-based Meat**  
Innu Chaudhary, Senior Scientist, Impossible Foods, USA

10:55–11:25 a.m.  **Technological Trends, Challenges, and Opportunities in Fermentation Farming**  
Bruno Xavier, Sr. Extension Associate, Cornell University, USA

11:25–11:55 a.m.  **Engineering Microbial Consortia to Upcycle Polyethylene Terephthalate**  
Ting Lu, Professor of Bioengineering, University of Illinois Urbana-Champaign, USA

11:55 a.m.–Noon  **Concluding Remarks**  
Phillip S. Kerr, Chief Technology Officer, Prairie AquaTech, USA
Poster Presentations

The presenting author is identified with an asterisk (*). Presentation information current as of September 15. ePosters are available to view online at eventscribe.net/2022/sustainableprotein through November 7, 2022. Registered AOCS members receive extended access to on-demand content through December 31, 2022.

Designates a finalist in the Student ePoster Pitch Competition. Learn more about the competition on page 10.

Sponsored by

1  Assessment and prediction of protein quality in field peas (Pisum sativum) by near-infrared reflectance spectroscopy (NIRS). Zhongyang Wan*, University of Manitoba, Canada

2  Clean label antimicrobials for plant-based meat analogues. Daniel Ryan*, Gokila Thangavel1, Cody Dakan1, Joan Randall1. 1Kemin Food Technologies, USA

3  Dry bean flour – A sustainable ally. Navneet Navneet1, Mario M. Martinez2, Iris J. Joye1. 1Department of Food Science, University of Guelph, Canada; 2Department of Food Science, Aarhus University, Denmark

4  Exome-informed protein balancing for maximizing efficiency of essential amino acid bioavailability in food. Minoli Aponso1, Andreas Ernst1, Matthew Piper1, Tong Wu12, Louise Bennett1, 1Monash University, Australia

5  Exploration of microbial amylase enzymes as an alternative source of plant protein. Fatiha Tissouras1, Rachid Djibaoui1. 1University of Mostaganem, Algérie

6  Extraction of alternative biomolecules through Daphnia and marine microalgae co-culture. Chayma Louati1, 1National Institute of Applied Sciences and Technology (INSAT), Tunisia

7  Functionalization of rapeseed protein using membrane filtration. Simone Alpiger1, Milena Corredig1. Aarhus University, Denmark

8  Generation and characterization of protein and co-products from cold-pressed canola meal. Dipika Majumder1, Michale Nickerson2, Janitha Wanasundara2, 1University of Saskatchewan, Canada; 2Agriculture and Agri-Food Canada, Canada

9  Identifying the core regions of legume seed storage protein amyloid fibrils. Yuran Zhang1, Derek R. Dee1, 1University of British Columbia, Canada

10 Impact of almond roasting and particle size on proteins extracted using aqueous- and enzyme-assisted methods for almond milk production. Jessica L Hallstrom1, Fernanda Furlan Goncalves Dias1, Juliana Maria Leite Nobrega de Moura Bell1, 1University of California Davis, USA

11 Impact of extruder die temperature and nitrogen gas injection on the physical quality of soy protein meat analogues. Neeraj Ghanghas1, Jitendra Paliwal1, Filiz Koksel1, 1University of Manitoba, Canada
12 Impact of pH readjustment on gel properties of alkaline pH-shift-processed protein isolate from farm-raised hybrid catfish (Clarias macrocephalus × Clarias gariepinus). Hatairad Phetsang*, Worawan Panpipat, Ingrid Undeland, Manat Chaijan. Walailak University, Thailand

13 Keratin derived sustainable and green bio-adsorbents for heavy metal ions remediation from polluted water. Muhammad Zubair*, University of Alberta, Canada

14 Optimization of protein extraction conditions and its impact on the optimum pH of bambara protein-gum arabic complexes. Abiola Adenike Ojesanmi*, Eric Amonsou, Durban University of Technology, South Africa

15 Preparation of transparent and thermo-reversible pea protein gels and their potential applications as gelatin alternatives. Peineng Zhu*, Lingyun Chen, University of Alberta, Canada

16 Toward an integrated framework of process optimization based on technical, economic, and environmental performance criteria: A case study on pulse protein processing. Jannatul Ferdous*, Farid Bensebaa, Nathan Pelletier, University of British Columbia, Canada; National Research Council, Canada

17 Tribo-electrostatic separation (TES) behavior of starch-rich yellow pea flour in response to TES processing parameters and milling procedure. Sama Ghadiri Gargari*, Jamaka Thomas, Solmaz Tabtabaei, Howard University, USA

18 Using fermentation techniques to advance the use of sunflower screens. Reagan M Schaeffer*, Bishnu Karki, South Dakota State University, USA

19 Using molecular modeling workflows to accelerate development of plant-based products. Francesca Moraca*, Jeffrey Sanders, Schrödinger, USA

PRE-CONFERENCE EVENT

Upcoming Industry Talent Showcase: Student ePoster Pitch Competition

Sponsored by Good Food Institute, Kalsec

The Student ePoster Pitch Competition is an opportunity for student researchers to highlight their work, gain visibility, and have access to feedback and mentoring from industry leaders. Seven finalists, selected from posters accepted into the 2022 Sustainable Protein Forum program, gave live 5-minute oral presentations on September 27 and 28.

The full list of ePosters begins on page 9.

View the ePosters, competition, and more online at eventscribe.net/2022/sustainableprotein.
Successful Alternative Protein Startups

As demand for alternative proteins continues to increase, startups across the world have entered the space to meet these needs. Substantial growth in the sector projected over the next decade presents new opportunities as well as considerations for adapting to rapid market expansion.

In this online session, founders and executive leaders from alternative protein startups shared insights into their success, how they have faced challenges, and highlighted ways their company’s vision contributes to the future of sustainable proteins – and how you can succeed too.

**Moderator:** Phillip S. Kerr, Chief Technology Officer, Prairie AquaTech, USA, and AOCS Past President

**Speakers:**
- Mark Luecke, CEO, Prairie AquaTech, USA
- Tyler Lorensen, CEO, PURIS Foods, USA
- Baljit Ghotra, Co-Founder and Chief Technology Officer, Cella Farms, USA

Exploring Global Fermentation Ecosystems

While fermentation is an age-old food processing method, the rapidly expanding alternative protein market represents a new frontier for this proven approach. To ensure a sustainable global food system that meets the needs of a growing population, expanding partnerships across sectors will be vital.

In this new session, leaders in the space discussed opportunities for industry and academic collaborations that will spark technological innovations, address new challenges placed on current methods, and lead to more efficient solutions.

**Speakers:**
- Phillip S. Kerr, Chief Technology Officer, Prairie AquaTech, USA
- Jussi Jäntti, Principal Scientist, SynBio Powerhouse, Finland
- Dorit Rosner, Chief Technology Officer, The Kitchen Hub, Israel
- Bruno Xavier, Associate Director of the Cornell Food Venture Center, Cornell AgriTech Senior Extension Associate, Food Science, Cornell University, USA
- Elaine Corbett, Director, Sector Innovation & Programs, Ontario Genomics, Canada
- Mehmet Tulbek, President, Saskatchewan Food Industry Development Centre, Canada

View these sessions on demand at [eventscribe.net/2022/sustainableprotein](http://eventscribe.net/2022/sustainableprotein).
AOCs Code of Conduct for Conferences and Events

By attending any AOCs event, you agree voluntarily to abide by the following Code of Conduct.

Photography: AOCs requests that attendees not take photographs or videos during sessions because they are disruptive to the presenters. If you wish to take photographs of a presentation or poster, please contact the presenter for permission.

AOCs reserves the right to use photographs and videos taken and testimonials given during any AOCs event for informational and promotional purposes.

Expected Behavior:
- Communicate openly with respect and consideration for others, valuing a diversity of views and opinions.
- Avoid personal attacks or criticism directed toward speakers, attendees, guests, staff, volunteers, exhibitors, and service suppliers.
- Turn off any ringers or otherwise disrupting devices during oral or poster sessions.
- Respect the rules and policies of AOCs, the convention center, hotels, contracted facility, and any other venue.
- Be mindful of our surroundings and your fellow participants.
- Alert staff if you notice a dangerous situation or someone in distress.

Unacceptable Behavior, Harassment, and Safety:
AOCs is dedicated to providing a safe, hospitable, and productive environment for everyone attending our events, regardless of ethnicity, religion, disability, physical appearance, gender, gender identity, or sexual orientation. It is important to remember that a community where people feel uncomfortable or threatened is neither healthy nor productive. Accordingly, AOCs strictly prohibits intimidating, threatening, or harassing conduct during our conferences. This policy applies to all conference participants, including speakers, attendees, guests, staff, volunteers, exhibitors, and service suppliers. Violations of this policy should be immediately reported to the Chief Staff Executive and the AOCs Secretary.

Harassment of AOCs participants will not be tolerated in any form. Harassment includes, but is not limited to: offensive gestures or verbal comments related to ethnicity, religion, disability, physical appearance, gender, gender identity, or sexual orientation. It is important to remember that a community where people feel uncomfortable or threatened is neither healthy nor productive. Accordingly, AOCs strictly prohibits intimidating, threatening, or harassing conduct during our conferences. This policy applies to all conference participants, including speakers, attendees, guests, staff, volunteers, exhibitors, and service suppliers. Violations of this policy should be immediately reported to the Chief Staff Executive and the AOCs Secretary.

If any conference participant engages in intimidating, threatening, or harassing behavior, the AOCs Governing Board may take any action they deem appropriate, including but not limited to, a verbal warning, expulsion from this and/or future conferences, suspension and termination of membership as provided for in Article III, Section 6 of the AOCs Bylaws.

If you are intimidated, threatened, or harassed, notice that someone else is being intimidated, threatened, or harassed, or have any other concerns, please do not hesitate to contact AOCs staff who can work with appropriate AOCs leadership to resolve the situation.

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AOCs will not allow retaliation against anyone who in good faith reports or assists in the investigation of intimidating, threatening, or harassing behavior.

We value your attendance, and want to make your experience as productive and professionally stimulating as possible.

Please contact Patrick Donnelly, patrick.donnelly@aocs.org, +1 217-377-4384 if you have any questions.

Approved by the AOCs Governing Board, May 9, 2018

Antitrust Policy

The American Oil Chemists’ Society (the “Society”) intends to strictly comply with the antitrust laws of the United States, all state governments, and any other relevant governing authority (the “Antitrust Laws”), and in furtherance of this intention, proclaims the following Antitrust Policy:

I. The Society shall not be used in a manner which violates the Antitrust Laws, and members of the Society, in their capacity as representatives of the Society, shall not tolerate, encourage or participate in any activity which could reasonably be expected to result in a violation of the Antitrust Laws.

II. This policy shall apply to all membership, board, committee and other meetings of the Society, and all events attended by individual members of the Society in their capacity as representatives of the Society.

III. The Society recognizes that the Antitrust Laws make certain activities between industry participants unlawful, and the Society expressly prohibits participation in such activities at any event which the Society holds or sponsors, or by any member of the Society at any event in which such member participates as a representative of the Society. Such prohibited activities include the following:

a. Non-competition, territorial division, or operationally restrictive agreements;

b. Boycotting, blacklisting, or unfavorable reporting; or

c. Discussion of these and other prohibited matters, including the following:
   i. Price, price fixing, price calculation, or price changes;
   ii. Costs;
   iii. Terms or conditions of sales;
   iv. Quote decisions;
   v. Discounts;
   vi. Product or service offerings; or
   vii. Production or sales volume, capacity or plans.

IV. In the course of any event in which activities or discussion threatens to border on a prohibited matter, any member, officer, director, employee, or representative of the Society present at such event in such capacity shall request that the activity or discussion be terminated immediately, and if such termination does not immediately occur, such person shall seek recordation of the problem if appropriate, shall cease all participation in the event, and shall report the matter to the Society at the earliest possible opportunity.

V. A copy of this Antitrust Policy shall be given at least annually to each officer, director, member, representative, or employee of the Society, or any other party participating in the Society, and the Antitrust Policy shall be readily available at all membership meetings.
Now accepting papers!

Sustainable Food Proteins
A new international, open-access journal from AOCS

The expanding population will soon stress traditional protein supplies, and all areas of food industry must work together – from agriculture and ingredients to product development and consumer marketing – to solve this global problem.

Sustainable Food Proteins is dedicated to publishing high-quality, peer-reviewed original research articles, reviews, and opinion pieces that support the development and consumption of sustainably derived protein foods.

Research focus areas include:
• Structures and functionality of alternative proteins
• Recombinant technologies for protein production (in bacteria, yeast, or plants)
• Cell culture-based production of animal protein
• Novel analytical techniques for protein characterization and functionality
• Food product formulations and product development with alternative protein ingredients
• Sensory and consumer aspects of protein foods
• Digestion and nutritional quality of alternative proteins and protein-based foods
• Sustainable protein-based ingredients that enable health and wellness in livestock, pets, and farmed fish

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AOCS greatly appreciates the generous contributions from the following organizations. Without their support, the success of the Sustainable Protein Forum would not be possible.

Be sure to peruse the tabletop displays in the ballroom and connect with many of these key players in the sustainable protein industry!