



Dogwood IFT Educational Program & Suppliers Night

Thursday, September 11, 2025

Sheraton Greensboro Hotel at Four Seasons, Greensboro, NC

Educational Program: 1:30 – 3:30 pm – Auditorium II

Tabletop Displays & Reception – 3:30 – 6:30 pm

North Carolina – Hot Spot for Drivers of Innovation

MODERATOR: Erika Hinsdale – Glanbia Nutritionals

1:30 – 3:30 pm | Registration begins at 12:00 pm

1:30 pm Welcome by Dogwood IFT President Roberta Claro da Silva, NC A&T University

1:40 pm 2025 Dogwood IFT Food Olympics Awards – Sponsored by PepsiCo



2:00 pm Seminar Presentations



Industry Partners Advisory Council (NCSU)

Max Hagaman, Industry and Alumni Liaison



Fernanda Santos, Ph.D., Assistant Teaching Professor

2:00 – 2:15 PM

How Industry can Collaborate with NC State Food, Bioprocessing and Nutrition Sciences

At North Carolina State University, we Think and do the Extraordinary. In the Department of Food, Bioprocessing and Nutrition Sciences, we are committed to advancing that mission through partnerships and collaborations. We often partner with external organizations to enhance our research, teaching and extension. Current collaborations include our mutually beneficial Industry Partners Advisory Council (IPAC), partnering on directing student projects, speaking engagements with students, and more. Join us to learn how your organization can benefit through partnerships like these.

Dr. Fernanda Santos is an Assistant Teaching Professor and Co-Director of Undergraduate Programs in Food and Bioprocessing Science for NC State Food, Bioprocessing and Nutrition Sciences (FBNS). She is an alumna of NC State, completing a PhD in Poultry Science in 2006. Dr. Santos teaches a number of courses, including all of the project-based courses, many of which involve industry collaborations. **Max Hagaman** is the Industry and Alumni Liaison for FBNS. He is a 2022 alumni of NC State. Max manages industry partnerships for FBNS, including co-directing FBNS' Industry Partners Advisory Council (IPAC) with Dr. Santos. Both Max and Dr. Santos believe that student experiences are enhanced by real world-exposure, and are driven to develop university/industry collaborations that create those types of real-world experience.

Global Forum for Plant Based & Alternative Proteins

Tawanda Muzhingi, MS, PhD. Founder & Executive Director

2:20 – 2:35 PM



The Role and Importance of Food Standards and Foods Standards Bodies for the Alternative Proteins Industry

Tawanda Muzhingi, PhD, is a global leader in food systems innovation, nutrition, and sustainable agriculture with 15+ years of international experience. He is the Founder and Executive Director of the Global Forum for Plant-Based and Alternative Proteins, an Adjunct Professor at NC State University, Chair of IFT's International Division, and a board member and past president of Dogwood IFT. His career spans leadership at the Plant Based Foods Association/Institute, research with CGIAR centers, and collaborations with leading institutes on food safety, biofortification, and climate-resilient crops. He also consults for international organizations and advises startups, championing equitable, sustainable, and climate-resilient food systems.



Team Foods USA Inc.

Said Toro-Urbe, R&D Director

2:40 – 2:55 PM

Alianza: Nurturing a Better Tomorrow

Alianza has over 75 years of experience in fats, oils and lipids providing innovative solutions focused on healthy products and responsible nutrition. Our mission is to turn the world of fats into a joyful and healthy world that nurtures a better tomorrow. We are going to talk about chocolate, baked goods and plant based applications.

Said Toro Uribe is a Ph.D. in Chemical Engineering with a focus on food and biochemical processes and research and development. Said's career includes diverse roles in research and development and academia. He is the R&D Director for Alianza Team® Foods Inc USA & Canada, where he focuses on tailored solutions for fats, oils, and related applications.

Bezoz Center for Sustainable Protein at NCSU

Rohan A. Shirwaiker, Ph.D, Co-Director & Chief Scientific Officer

3:05 – 3:20 PM

Building the Future of Food: Inside the Bezoz Center for Sustainable Protein at NC State

The Bezoz Earth Fund awarded NC State University \$30 million over five years in 2024 to establish a center of excellence to advance the biomanufacturing science and technology for plant-based, fermentation-made, and cell cultivated meat products. This talk will highlight the Bezoz Center for Sustainable Protein's key research & innovation, workforce development, and industry and broader community engagement programs to help diversify consumer choices and strengthen our future food system.



Rohan A. Shirwaiker is the James T. Ryan Distinguished Professor in Industrial & Systems Engineering and Co-Director of the Bezoz Center for Sustainable Protein at NC State University. Shirwaiker's interdisciplinary research program focuses on biomanufacturing for medical and sustainable food applications. As a Co-director of the Bezoz Center, Shirwaiker leads a large team of researchers, educators, and trainees and industry collaborators on R&D, workforce development, and capacity building efforts to advance the biomanufacturing of sustainable proteins. Shirwaiker has co-authored over 175 technical articles, abstracts, reports, and patent applications, and is a recipient of honors including the IISE Fellow Award, SME Outstanding Young Manufacturing Engineer Award, and NSF CAREER Award. In 2024, he led the report on Diversifying Edible Protein Sources for a Sustainable Future as part of the CASA-Bio initiative to advance the US bioeconomy.

3:30 – 3:40 PM – Questions & Answers | Closing Remarks