



IMPI FALL 2024 SEMINAR

OCTOBER 8-10, 2024

Presented by the International Microwave Power Institute
Hosted by SAIREM in Suburban Atlanta

6725-B Jimmy Carter Blvd
Peachtree Corners, Georgia, 30071



TOUR • MW TECHNOLOGY FUNDAMENTALS • EQUIPMENT • FOOD PROCESSING

PASTEURIZATION • MICROWAVE DRYING • BIOFUEL PRODUCTION USING SOLID STATE • NETWORKING

HANDS ON DEMONSTRATIONS • SURFACE HYDROPHILIZATION • STERILIZATION

INVITED SPEAKERS



Insects in North America - An Introduction

Aaron Hobbs, Executive Director, North American Coalition for Insect Agriculture (NACIA)

Aaron Hobbs is the Executive Director of the North American Coalition for Insect Agriculture. Previously, Aaron served in numerous capacities, including as President of RISE, a trade association based in Washington, DC. He has served as director of the National Assembly of Sportsmen's Caucuses for the Congressional Sportsmen's Foundation, International trade economist and presidential management fellow with the United States Department of Agriculture's (USDA) Foreign Agriculture Service, and as a resource economist with USDA's Natural Resource Conservation Service. Aaron lives in Arlington, VA with his wife and three children.



Reducing Risk and Cost of Innovation: offering a controlled environment for testing and validating new technologies

Joseph Hildebrand, Pilot Plant Manager, The North Carolina Food Innovation

Joseph Hildebrand serves NCFIL as its Pilot Plant Manager. Joe manages the 8,000 sqft pilot plant and its 90+ pieces of equipment, leading daily operations for production, planning and execution. After graduating from NC State with a biochemistry degree, he worked for Pfizer as a fermentation scientist focused on vaccine development, giving him a foundation in fundamental research and documentation requirements. Moving from biological to material science, Joe produced experimental LEDs in his next job with Cree, where he honed his management skills as shift lead. Joe returned to NC State where he earned his Master's Degree in Food Science with a focus on fermentation. He then joined PepsiCo's Brand Stewardship Group in New York and worked internationally, reformulating carbonated beverages. Team highlights include qualifying a new flavor facility in Singapore and conducting scale-up runs in Saudi Arabia. Transitioning to the Pepsi-Lipton partnership, Joe worked on Brisk, Lipton, Tazo and Pure Leaf products, including the Herbal and Cold Brew lines. He is currently pursuing his MBA degree at NC State and looks forward to helping others bring their products and processes from concept to market.



Adapting to Change: How Advanced Technologies are Solving Market Challenges

Réjean Drouin, Ph.D., Vice President of Research & Development, Cintech Agroalimentaire (virtual)

Réjean Drouin, Ph.D., is an expert in project management and agri-food development, with a career distinguished by innovation and leadership. Since 2021, he has served as Vice President of Research & Development at Cintech Agroalimentaire, where he has overseen rapid growth and established innovative technological platforms. His previous roles include leadership positions at Agropur and Advitech, where he led R&D projects and managed multidisciplinary teams. Dr. Drouin holds a Ph.D. from the University of Montreal and has contributed to several patents and scientific publications. His expertise encompasses innovation management, partnership development, and the implementation of effective processes in the agri-food sector.

INSTRUCTORS

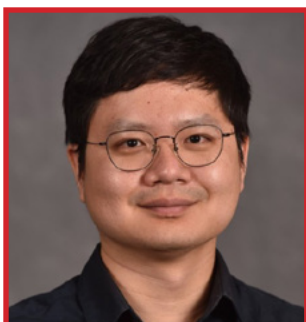


Ms. Anne-Sophie Dorey recently joined Sairem Corp as Business Development Manager. She is a seasoned professional with over 18 years of experience in international sales, business development, and management within the manufacturing industry. Prior to Sairem, Anne-Sophie started, developed and ran her own company during 10 years selling, installing and servicing rotary die cutting machinery for the automotive, electronics, battery, medical and packaging industries. She speaks four languages English, French, Spanish and Portugues and has a master's in international business and marketing from the European Business School of Paris.



Mr. Ben Ballart has joined SAIREM in 2021 as Managing Director of SAIREM CORPORATION located in Atlanta, GA, USA. At SAIREM, his main focus is to develop the operation of SAIREM in the Americas and help companies deploy successfully their microwave or RF based industrial processes.

Prior to SAIREM, Mr. Ben Ballart was employed by MVG, that is focused on developing Wireless Systems Measurement Solutions. His main area of expertise was business development and new products development. Some of his greatest achievements were to develop and launch cutting edge solutions for the aerospace, automotive and 5G markets. Ballart has earned his Master's Degree in Engineering from the University of Lille, France.



Dr. Yoonki Hong joined SAIREM in 2023 as an Applied Scientist based in the USA. With extensive scientific expertise and a practical approach, he provides optimal solutions for customers utilizing microwave and radio frequency technology in their products. He formerly worked in the R&D department at Just Inc. as a Food Scientist for plant-based food development. He earned his Ph.D. degree in Biological Systems Engineering from Washington State University, Washington, USA. He also holds a B.E. and M.S. in Food Science from Kangwon National University, South Korea. During his studies, he conducted research related to food processing and microwave systems.



Mr. Victor Guyot commenced his role with SAIREM France, in May 2020, as a Customer Service Engineer.

His role is to provide support to SAIREM customers throughout the entire life cycle of the machine, from the initial manufacturing stage until the end of its operational life. This includes validation according to customer specifications, factory acceptance tests, process improvements, site acceptance tests, relations between customers and design offices from a technical point of view, spare parts, and technical visits quotes as well. Mr. Guyot recently joined SAIREM USA as an experienced team member to support the growth of SAIREM USA's operation, train staff and customers.

Prior to joining SAIREM, Mr. Guyot held positions as a test and automation engineer and as an aftersales engineer in the automotive industry. His previous employers include JTEKT and Volvo groups. Mr. Guyot earned his Master's Degree in 2016 from INSA Engineering School in Lyon, France.

AGENDA

The Fall Seminar will allow groups of attendees to traverse through nine (9) unique sessions, including a lecture and eight theory and live experiment sessions, over one-and-a-half days. At the conclusion of the program on Thursday, attendees will have the opportunity to sign up for private sessions, or more in-depth discussions, with the host.

LECTURE

1. Microwave 101 – Understanding the benefits of Microwave Technology

THEORY AND LIVE EXPERIMENTS

2. Ready Meals Pasteurization and Temperature Distribution Analysis using a 2.45 GHz Microwave Tunnel System
3. Benefits of black soldier fly larvae Microwave Drying using a 2.45 GHz Microwave Batch System
4. Wheat Flour Sanitization using a 27 MHz High Frequency Tunnel System
5. Benefits of Herb Microwave Drying using a 2.45 GHz Microwave Batch System
6. Biofuel production using a 2.45 GHz Solid State Microwave Reactor.
7. Butter defrosting from -18°C to +4°C using a 915 MHz Microwave Batch System
8. Cheese puffing using a 2.45 GHz Microwave Tunnel System
9. Surface Hydrophilization using a 2.45 GHz Plasma Torch

TUESDAY, OCTOBER 8, 2024

4:00pm - 5:00pm **WELCOME, INTRODUCTIONS & TOUR OF SAIREM**

5:00pm - 6:00pm **WELCOME RECEPTION**

WEDNESDAY, OCTOBER 9, 2024

8:00am - 8:30am **CONTINENTAL BREAKFAST**

8:30am - 8:40am **WELCOME & OPENING REMARKS**

8:40am - 9:10am **INVITED SPEAKER: HILDEBRAND**

9:10am - 10:00am **ROTATION 1**

10:00am - 10:10am **COFFEE BREAK**

10:10am - 11:00am **ROTATION 2**

AGENDA

WEDNESDAY, OCTOBER 9, 2024, CONTINUED

11:00am - 11:10am	BREAK & WORKSTATION CHANGE
11:10am - 12:00pm	ROTATION 3
12:00pm - 1:00pm	NETWORKING LUNCHEON
1:00pm - 1:30pm	INVITED SPEAKER: HOBBS
1:30pm - 2:20pm	ROTATION 4
2:20pm - 2:30pm	BREAK & WORKSTATION CHANGE
2:30pm - 3:20pm	ROTATION 5
3:20pm - 3:40pm	COFFEE BREAK
3:40pm - 4:30pm	ROTATION 6
6:00pm - 8:00pm	GROUP DINNER AT LOCAL RESTAURANT

THURSDAY, OCTOBER 10, 2024

8:00am - 8:30am	CONTINENTAL BREAKFAST
8:30am - 9:00am	INVITED SPEAKER: DROUIN
9:00am - 9:50am	ROTATION 7
9:50am - 10:00am	BREAK & WORKSTATION CHANGE
10:00am - 10:50am	ROTATION 8
10:50am - 11:10am	COFFEE BREAK
11:10am - 12:00pm	ROTATION 9
12:00pm - 12:20pm	WRAP UP DISCUSSION
12:20pm - 1:20pm	NETWORKING LUNCHEON
1:20pm - 4:00pm	PRIVATE SESSION <i>(By Request)</i>

REGISTRATION

FALL SEMINAR (Circle one)	Registration Fee
IMPI Member	\$675
Non-Member	\$775
IMPI Student Members	\$300
Student Non-Members	\$400



SCAN OR CLICK
HERE TO REGISTER

Registration Fee Includes: Welcome Reception, all live demonstrations/lectures, 2 continental breakfasts and networking luncheons, 3 coffee breaks, PDF versions of presentations and unprecedented networking!

HOTEL & ACCOMODATIONS

Courtyard Atlanta Norcross/Peachtree Corners

9209 Holcomb Bridge Road, Norcross, GA
(1.4 miles from SAIREM)

[Book your room here](#)

Holiday Inn Express Peachtree Corners-Norcross

7035 Jimmy Carter Boulevard, Norcross, Georgia
(0.8 miles from SAIREM)

[Book your room here](#)

Hilton Atlanta Northeast

5993 Peachtree Industrial Blvd., Peachtree Corners, GA, 30092
(1.5 miles from SAIREM)

[Book your room here](#)

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Questions? Contact: molly.poisant@impi.org