

**LONGHORN SECTION  
INSTITUTE OF FOOD TECHNOLOGISTS (LIFT)**

**TECHNICAL PROGRAM**

**Thursday, November 20, 2025**

<b>9:00 AM</b>	<b>Delivering Umami Naturally with Fermentation-Derived Flavor Systems</b>	<b>Peter Kyung and Dave Josephson Daesang America</b>
<b>10:00 AM</b>	<b>Pill Fatigue and Novel delivery to bridge the gap</b>	<b>Dean Mosca Infusd Nutrition</b>
<b>11:00 AM</b>	<b>The Science of Scaling and Commercializing a Proprietary Food Process</b>	<b>Snehee Chaplot CEO &amp; Founder Food Shop, LLC</b>
<b>12:00 PM</b>	<b>LUNCH - ON YOUR OWN</b>	
<b>1:00 PM</b>	<b>Fusion Flavors, Experiential Eating, Trends &amp; Solutions</b>	<b>Peter Losee VP Marketing Bluegrass Ingredients</b>
<b>2:00 PM</b>	<b>What do you know about GLP-1 ?</b>	<b>Chris Zhang Global applications Ingredion</b>

**Attend and Earn Certified Food Scientist (CFS) Continuing Education Contact Hours**

**DON'T FORGET TO VISIT THE SUPPLIERS' NIGHT EXHIBITS - Hours 3-8 pm**

If you have any question, feel free to contact **Dr. Nitin Joshi:** [nitin.joshi@pepsico.com](mailto:nitin.joshi@pepsico.com)