Alternative Protein Sources: Balancing Food Innovation, Sustainability, Nutrition, and Health

Speaker, Moderator, and Planning Committee Biographical Sketches

Illeme Amegatcher, Ph.D., M.S.
General Mills
Invited Speaker

Illeme Amegatcher is Co-Founder and Technical Manager in GWorks, an internal venture studio within General Mills' Disruptive Growth Office, where she is leveraging an entrepreneurial approach to build new businesses in high-growth spaces that solve big consumer problems related to food. Most recently, she was an Associate Manager in the Bell Institute of Health and Nutrition at General Mills, where she had accountability for Nutrition, Scientific, and Regulatory Affairs for the Convenience and Food Service Business Segment, as well as Omnichannel Acceleration through Child Nutrition Programs. In her 13-year tenure at General Mills, she has held various positions, including roles in Product Development and External Innovation. Dr. Amegatcher has a B.S. in food science, with a minor in chemistry, from Alabama A&M University, and an M.S. and a Ph.D. in food science from Cornell University.

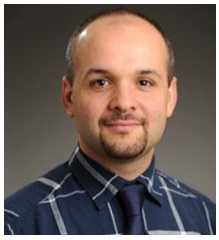
Douglas Balentine, Ph.D.
U.S. Food and Drug Administration
Planning Committee Member and Invited Speaker

Douglas Balentine holds the position of Senior Science Advisor for Global Nutrition Policy at the United States Food and Drug Administration's (FDA) Center for Food Safety and Applied Nutrition (CFSAN). In this role, Dr. Balentine supports the critical work of the Codex Alimentarius as the U.S. Delegate to both the Codex Committee on Nutrition and Foods for Special Dietary Use (CCNFSDU) and the Codex Committee on Food Labeling (CCFL). In addition, he leads international activities and multilateral issues related to FDA's nutrition and food labelling programs. This includes authoritative scientific and policy advice and guidance, and recommendations on international nutrition activities and programs, considering input from U.S. stakeholders while advancing FDA's science-based public health mission. Formerly, Dr. Balentine served as the Director of the Office of Nutrition and Food Labeling at CFSAN from 2015-2019 and in that role, he provided leadership and scientific direction to a multidisciplinary staff that managed the regulatory programs relating to food labeling, nutrition, infant formula, and medical foods. Prior to joining FDA, he served as the Director of Nutrition and Health for Unilever North America and was a member of Unilever's Global Nutrition Leadership Team. He has worked closely with many organizations and served on a number of committees with goals of improving public health. Dr. Balentine holds 10 U.S. patents and has over 40 publications in scientific literature. He has a Ph.D. in food science and nutrition from Rutgers University.

Rodolphe Barrangou, Ph.D., M.S., M.B.A.
North Carolina State University
Planning Committee Chair and Food Forum Member
Rodolphe Barrangou is the T. R. Klaenhammer Distinguished Professor in Probiotics Research in the Department of Food, Bioprocessing and Nutrition Sciences at North Carolina State University, focusing on the evolution and functions of CRISPR-Cas systems, and their applications in bacteria used in food manufacturing. He spent 9 years in research and development (R&D) and mergers and acquisitions (M&A) at Danisco and DuPont in the Food Industry. Recently, for his work establishing the biological function of CRISPR, he received the 2016 Warren Alpert Prize, the 2016 Canada Gairdner International Award, the 2017 NAS Award in Molecular Biology, and the 2018 NAS Prize in Food and Agriculture Sciences. Dr. Barrangou was elected into the National Academy of Sciences in 2018 and the National Academy of Engineering in 2019. He is also the former Chairman of the Board of Directors of Caribou Biosciences, a co-founder and member of the Scientific Advisory Board of Intellia Therapeutics, a co-founder of Locus Biosciences, an advisor to Inari Ag, and the Editor in Chief of the CRISPR Journal. Dr. Barrangou holds a B.S. in biological sciences from Rene Descartes University in Paris, France, an M.B.A. from the University of Wisconsin-Madison, an M.S. in biological engineering from the University of Technology in Compiegne, France, an M.S. in food science from NC State, and a Ph.D. in genomics from NC State.

Dennis M. Bier, M.D.
Baylor College of Medicine; U.S. Department of Agriculture/Agricultural Research Service (USDA/ARS) Children's Nutrition Research Center
Invited Speaker
Dennis M. Bier is Professor of Pediatrics and Director of the USDA/ARS Children's Nutrition Research Center at Baylor College of Medicine. He is a Member of the National Academy of Medicine, a Fellow of the American Association for the Advancement of Science, and a Fellow of the American Society for Nutrition. He has served as Editor of *The American Journal of Clinical Nutrition,* Editor of *Pediatric Research,* and as Associate Editor of *The Annual Review of Nutrition*. Additionally, Dr. Bier was Chair of the Food and Nutrition Board of the National Academies of Sciences, Engineering, and Medicine. He has served as President of the American Society for Nutrition (with Dr. Naomi Fukagawa), the American Society for Nutritional Sciences, the American Society of Clinical Nutrition, and the National Institutes of Health General Clinical Research Centers Programs Directors Association. In addition, he has been a Councilor of the American Pediatric Society, a member of the Food and Drug Administration (FDA) Pediatric Advisory Committee, the FDA Food Advisory Committee, and the Dietary Guidelines for Americans Advisory Committee. Dr. Bier has authored nearly 300 scientific publications. For his scholarly contributions, he has received numerous awards from professional societies, academic institutions and the federal government. He earned his M.D. at the University of Medicine and Dentistry of New Jersey and completed his residency in pediatrics at the University of California San Francisco.

Nicole Tichenor Blackstone, Ph.D., M.S.
Tufts University
Planning Committee Member and Moderator
Nicole Tichenor Blackstone is an Assistant Professor in the Division of Agriculture, Food, and Environment at the Friedman School of Nutrition Science and Policy at Tufts University. Her research focuses on developing and evaluating strategies to improve food system sustainability. Her work fuses industrial ecology, nutrition, and social science methods. Dr. Blackstone's prior research has explored the environmental and social implications of livestock agriculture, human diets, and regional food systems. In addition to currently leading projects focused on sustainable diets and forced labor in food systems, she is Co-Principal Investigator on a large, interdisciplinary cellular agriculture project funded by the U.S. Department of Agriculture. She leads the project's environmental sustainability assessment team. Dr. Blackstone is the recipient of multiple fellowships, including the Switzer Environmental Leadership Fellowship. She has experience in food policy spanning the local to national levels, through previous positions with the Douglas County Food Policy Council in Kansas and National Family Farm Coalition. Dr. Blackstone holds a B.A. in philosophy and religious studies from the University of Kansas, and an M.S. and Ph.D. in nutrition from Tufts University.



Garrett Broad, Ph.D.
Fordham University (until September 2022); Rowan University (starting September 2022)
Invited Speaker
Garrett Broad has served as a faculty member at Fordham University since 2015, and he begins a new position as Associate Professor of Communication Studies and Catalyst for Sustainability at Rowan University in the fall of 2022. Dr. Broad's research explores the relationship between 21st century social movements, innovations in media and technology, and the contemporary food system. He is the author of *More Than Just Food: Food Justice and Community Change*, as well as a variety of articles on food's relationship to environmental sustainability, economic equity, and the health of humans and nonhumans alike. As an engaged scholar, Dr. Broad writes for both academic and public audiences, and works to develop collaborative research projects with a variety of social change-focused organizations. His teaching experience includes courses on environmental communication, communication and the food system, persuasion and public opinion, public interest media, communication theory and research methods. Dr. Broad holds a Ph.D. from the University of Southern California Annenberg School for Communication and Journalism.

Patrick O. Brown, M.D., Ph.D.
Impossible Foods
Invited Speaker
Patrick (Pat) O. Brown is the Founder of Impossible Foods and Professor Emeritus of biochemistry at Stanford University School of Medicine. In 2010, he concluded that the only way to avert catastrophic climate change and a global collapse of biodiversity was to replace the use of animals as a food technology. He left his dream job at Stanford to found Impossible Foods with the mission of inventing and scaling a new technology platform to completely replace animals in the global food system by transforming plant ingredients into the world's most delicious, nutritious, affordable and sustainable meat, fish and dairy foods. At Stanford, Dr. Brown and colleagues invented a new technology (DNA microarrays) that made it possible to monitor the activity of all the genes in a genome and developed the first methods for analyzing, visualizing and interpreting global gene expression programs. This technology opened a window on the genetic programs that specify the characteristics and behaviors of cells and tissues, both normal and cancerous, enabling improved classification of cancers and prediction of their clinical course. With Harold Varmus, then Director of the National Institutes of Health, and Berkeley professor Michael Eisen, he founded the Public Library of Science, a nonprofit scientific publisher that has transformed the publishing industry by making scientific and medical research results freely available to the public. Dr. Brown is a member of the National Academy of Sciences and the National Academy of Medicine, and recipient of the American Cancer Society Medal of Honor. After receiving his B.A., M.D., and Ph.D. (in biochemistry) at the University of Chicago, Dr. Brown completed a residency in pediatrics at Chicago's Children's Memorial Hospital.

Robert M. Chiles, Ph.D., M.S.
Penn State University
Invited Speaker
Robert M. Chiles is an Associate Professor of Rural Sociology at Penn State University. He holds a minor appointment in the Department of Food Science and also serves as a Senior Research Associate at the Rock Ethics Institute. His scholarship explores social change and ethical controversies in the global food system. His key area of focus include: rural/urban dynamics, participatory governance, meat and meat alternatives, and inclusive innovation. Dr. Chiles earned his M.S. and Ph.D. in sociology from the University of Wisconsin-Madison.

Zach Conrad, Ph.D., M.S., M.P.H.
William & Mary
Invited Speaker
Zach Conrad is an Assistant Professor in the Department of Kinesiology and a Faculty Affiliate at the Global Research Institute at William & Mary. He is a nutritional epidemiologist and food systems scientist whose research utilizes large datasets and modeling techniques to examine the complex interactions between food choice, diet quality, and environmental sustainability. Specifically, his research focuses on how population-level dietary changes affect health outcomes, natural resource use, and sustainable food production. He is the author of more than 40 peer-reviewed scientific publications and his work has been featured or cited by the National Academies of Sciences, Engineering, and Medicine, the United Nations Food and Agriculture Organization, the U.S. Environmental Protection Agency, and more. His research is currently supported by grants from the Institute for the Advancement of Food and Nutrition Science, the Commonwealth Center for Energy and the Environment, and The Jeffress Trust. Before joining William & Mary, Dr. Conrad was a Postdoctoral Scientist at the U.S. Department of Agriculture (2016-2019) and a Postdoctoral Scholar at the Friedman School of Nutrition Science and Policy at Tufts University (2015-2016). He earned his B.A. in biology and anthropology from Trent University in Ontario, Canada, his M.P.H. in nutrition from Tufts University's School of Medicine, his M.S. in food systems from the Friedman School, and his Ph.D. in nutrition from the Friedman School.

Jeremiah Fasano, Ph.D.
U.S. Food and Drug Administration
Invited Speaker
Jeremiah Fasano is a Senior Policy Advisor in the Office of Food Additive Safety's Regulatory Review Branch at the Center for Food Safety and Applied Nutrition in the U.S. Food and Drug Administration (FDA). He has worked on a variety of issues during his time at FDA, including premarket safety evaluation of new food ingredients, assessment of genetically engineered new plant varieties, sodium reduction, and development of risk assessment frameworks for new food technologies and functionalities. He is the current designated point of contact at FDA for the Formal Agreement Between FDA and U.S. Department of Agriculture (USDA) Regarding Oversight of Human Food Produced Using Animal Cell Technology Derived from Cell Lines of USDA-amenable Species. He received his Ph.D. in plant cell physiology and molecular biology from the Pennsylvania State University.

Mario G. Ferruzzi, Ph.D.
University of Arkansas for Medical Sciences
Invited Speaker
Mario G. Ferruzzi is a Professor and Chief of the Section of Developmental Nutrition in the Department of Pediatrics at the University of Arkansas for Medical Sciences. He serves as the Director of the Arkansas Children's Nutrition Center, a partnership between U.S. Department of Agriculture's Agricultural Research Service and the Arkansas Children's Research Institute with a research focus on the roles of maternal-child nutrition and physical activity in optimizing health and development. Dr. Ferruzzi has previously served on the faculty of North Carolina State University (2016-2021) and Purdue University (2004-2016). His research interest interface of agriculture, food, and nutrition sciences in the study of micronutrient and phytochemical bioavailability, metabolism and impact to human health. He has a particular focus on strategies that can be leveraged to improve the nutritional and functional quality of food products for at risk populations. Dr. Ferruzzi received his B.S. (1996) in chemistry from Duke University and Ph.D. (2001) in food science and nutrition from The Ohio State University.

Sherry Frey
Nielsen IQ
Invited Speaker
Sherry Frey serves as Vice President, Total Wellness at NielsenIQ, and brings more than two decades of industry experience. With a background in market research, innovation and consulting, she has elevated clients across the fresh, consumer packaged goods, and wellness industries, providing forward-thinking insights, combined with practical strategies. In addition to leading NielsenIQ's Total Wellness team and industry engagement, Ms. Frey has been a featured speaker at many national and international industry events, and is often sought as a media and analyst resource on topics related to consumer health, wellness and environmental issues. Her view of health and wellness spans beyond personal health and wellness, encompassing how we collectively think about the health of the planet. She holds a B.S. in agribusiness and agriculture journalism from the University of Nebraska-Lincoln.

Naomi K. Fukagawa, M.D., Ph.D.
U.S. Department of Agriculture
Planning Committee Member, Moderator, and Food Forum Member
Naomi K. Fukagawa is Director of the U.S. Department of Agriculture (USDA) Beltsville Human Nutrition Research Center. Dr. Fukagawa previously served as Professor of Medicine and Acting Director of the Gerontology Unit at the University of Vermont. Dr. Fukagawa is a board-certified pediatrician and an expert in nutritional biochemistry and metabolism, including protein and energy metabolism, oxidants and antioxidants, and the role of diet in aging and chronic diseases. She has served on numerous National Institutes of Health (NIH) review panels, served as Chairman of the NIH study section for General Clinical Research Centers and completed a 5-year term on the NIH Integrated Physiology of Obesity and Diabetes Study Section. Her membership in the American Society for Clinical Investigation, election as President of the American Society for Clinical Nutrition (American Society for Nutrition), and service as an Associate Editor for the *American Journal of Clinical Nutrition*, as Editor-in-Chief of *Nutrition Reviews*, and as Vice-Chair of the 2010 Dietary Guidelines Advisory Committee of the USDA and Department of Health and Human Services speak to her national and international recognition. Her clinical training included residency at the Children's Hospital of Philadelphia, University of Pennsylvania, chief residency at the University of Vermont, and nutrition/gerontology fellowships at the Children's Hospital and Beth Israel Hospital, Harvard Medical School. Dr. Fukagawa has maintained an active research laboratory where her work ranges from cells and animals to in vivo studies in human volunteers. Her present work focuses on the impact of environmental stressors (metabolic or physical) on human health, specifically the health effects of exposure to petrodiesel and biodiesel exhaust. Dr. Fukagawa received her M.D. degree from Northwestern University and her Ph.D. from the Massachusetts Institute of Technology in Cambridge.

Paul Hanlon, Ph.D.
Abbott Nutrition
Invited Speaker
Paul Hanlon is a Director of Regulatory Affairs at Abbott Nutrition, where his primary roles are overseeing the regulatory approvals of novel food ingredients as well as providing guidance to food safety programs that govern the control of chemical contaminants. He has developed, managed, and interpreted the toxicology studies conducted in support novel food approvals in multiple countries, including the United States, Canada, Taiwan, and Malaysia. He has also participated in the creation of regulatory guidance and maximum levels with regulatory agencies, including serving as a delegate to the Codex Alimentarius committees managing chemical contaminants and food additives. Dr. Hanlon is active in the food toxicology community and over the past years has published multiple papers on the risk assessment of food substance, as well as given presentations on these topics to audiences around the world. He earned a Ph.D. in molecular toxicology from the University of Wisconsin-Madison.

James D. House, Ph.D.
University of Manitoba
Invited Speaker
Jim House is a Professor in the Department of Food and Human Nutritional Sciences at the University of Manitoba. Since arriving at the University of Manitoba in 1998, he has maintained research programs in 3 primary areas: 1) understanding factors regulating sulfur amino acid metabolism in animals; 2) sustainable egg production systems, including novel value-added egg products; and 3) determining factors influencing the quality of dietary proteins. To date, he has published 146 peer-reviewed manuscripts, and has an h-factor of 34 (Scopus). His research program has trained 40 graduate students and 15 post-doctoral fellows, as well as over 40 undergraduate research assistants. His research program has advanced our understanding of factors affecting the utilization of plant- and animal-based protein sources in the human diet. He has received awards from the Canadian Society of Animal Science, the Canadian Society of Nutritional Sciences (now the Canadian Nutrition Society), as well as awards for merit and administrative service from the University of Manitoba. Dr. House has served as President for the Canadian Nutrition Society (2018) and was recently elected (2021) as a member of the Board of Trustees for the newly established Institute for the Advancement of Food and Nutrition Sciences (IAFNS). His research program is funded via NSERC Discovery Grants, as well as numerous tripartite funding programs involving industry and government partners. He is the program lead for the Manitoba Protein Research Strategy. Dr. House completed his Ph.D. in amino acid nutrition and metabolism from the University of Guelph, Ontario, Canada in 1996.

Frank Hu, M.D., Ph.D., M.P.H.
Harvard University
Invited Speaker
Frank Hu is Chair of Department of Nutrition, Fredrick J. Stare Professor of Nutrition and Epidemiology at Harvard T.H. Chan School of Public Health, and Professor of Medicine, Harvard Medical School and Brigham and Women's Hospital. He serves as Co-Director of the Program in Obesity Epidemiology and Prevention at Harvard and Director of Boston Nutrition and Obesity Research Center Epidemiology and Genetics Core. His major research interests include epidemiology and prevention of cardiometabolic diseases through diet and lifestyle; gene-environment interactions; nutritional metabolomics; and nutrition transitions and cardiometabolic diseases in low- and middle-income countries. He served on the Institute of Medicine Committee on Preventing the Global Epidemic of Cardiovascular Disease, the American College of Cardiology and American Heart Association's Obesity Guideline Expert Panel, and the U.S. Department of Agriculture and Department of Human Health and Services' 2015 Dietary Guidelines Advisory Committee. He has served on the editorial boards of *Lancet Diabetes & Endocrinology*, *Diabetes Care*, and *Clinical Chemistry*. Dr. Hu was elected to the National Academy of Medicine in 2015. He holds an M.P.H. and Ph.D. from the University of Illinois at Chicago, and an M.D. from Tongji Medical University, China.

David Kaplan, Ph.D.
Tufts University
Invited Speaker
David Kaplan is the Stern Family Endowed Professor of Engineering at Tufts University, a Distinguished University Professor, and Professor and Chair of the Department of Biomedical Engineering. He also holds faculty appointments in the departments of Chemical and Biological Engineering, Chemistry, Biology and in the School of Medicine. His research focus is on biopolymer engineering, tissue engineering, regenerative medicine and cellular agriculture. He has published over 1,000 peer-reviewed papers, is Editor-in-Chief of *ACS Biomaterials Science and Engineering*, and he serves on many editorial boards and programs for journals and universities. Dr. Kaplan has received awards for his research and teaching and is an elected Fellow of the American Institute of Medical and Biological Engineering and the National Academy of Engineering. He holds a Ph.D. from SUNY Syracuse.

Andrea Liceaga, Ph.D., M.S.
Purdue University
Invited Speaker
Andrea Liceaga is an Associate Professor of Food Science and the Director of the Sensory Evaluation Laboratory at Purdue University. Her research program aims to develop approaches for the application of alternative protein sources, such as insects, novel crops, and agriculture by-products. Her research includes extraction methods, protein structure-function interactions, bioactive peptides, protein allergenicity, sensory evaluation and consumer attitudes towards alternative proteins. Dr. Liceaga earned her Bachelor of Science in Biochemical Engineering and Food Processing Management at the Instituto Tecnologico de Estudios Superiores de Monterrey (ITESM), Mexico, and Master of Science in food microbiology and Ph.D. in food chemistry from The University of British Columbia, Canada.

Jayson Lusk, Ph.D.
Purdue University
Planning Committee Member and Invited Speaker
Jayson Lusk is Distinguished Professor and Head of the Agricultural Economics Department at Purdue University, and is also the Founder and Director of the Center for Food Demand Analysis and Sustainability at Purdue. He held previous appointments at Mississippi State and Oklahoma State Universities and the French National Institute for Agricultural Research. Dr. Lusk is a food and agricultural economist who studies what we eat and why we eat it. He has been interviewed and published editorials in outlets such as the *New York Times*, *Wall Street Journal*, *USA Today*, and the *Washington Post*, and has appeared on numerous network and national cable television shows. He has published more than 260 articles in peer reviewed journals, including several of the most cited papers in the agricultural economics profession. He has authored five books, the latest being *Unnaturally Delicious*. Dr. Lusk has received numerous awards including the Borlaug Communication Award from the Council for Agricultural Science and Technology and the Lou Ann Aday award, Purdue University's most prestigious research award in the humanities and social sciences. He previously served on the executive committee of the U.S. Department of Agriculture's National Agricultural Research, Extension, Education, and Economics (NAREEE) Advisory Board. He is a fellow and past President of the Agricultural and Applied Economics Association. He earned a B.S. in food technology from Texas Tech and a Ph.D. in agricultural economics from Kansas State.

David Julian McClements, Ph.D.
University of Massachusetts Amherst
Planning Committee Member and Invited Speaker
David Julian McClements is a Distinguished Professor at the Department of Food Science at the University of Massachusetts Amherst, an Adjunct Professor at Zhejiang Gongshang University (Hangzhou, China), and visiting scientist at Harvard University. He specializes in food biopolymers and colloids, with a special emphasis on using structural design principles to improve the quality, safety, shelf-life and nutritional attributes of foods, including plant-based foods. He has published 14 books, >1,300 scientific articles, 12 patents, and numerous book chapters (H-index 168, >120,000 citations, Google Scholar). Dr. McClements recently published a book on plant-based foods with Lutz Grossmann: *Next-generation Plant-based Foods: Design, Production, and Properties*. He has received awards from the American Chemical Society, American Oil Chemists Society, Society of Chemical Industry, International Union of Food Science and Technology, Institute of Food Technologists, Foss Electronics, and University of Massachusetts. Dr. McClements is a fellow of the Royal Society of Chemistry, American Chemical Society, and Institute of Food Technologists. He is Editor of Annual Reviews in Food Science and Technology, and a member of the editorial boards of several other journals. Dr. McClements holds a Ph.D. in food science from the University of Leeds.

Mark Messina, Ph.D., M.S.
Soy Nutrition Institute
Invited Speaker
Mark Messina is Executive Director of the Soy Nutrition Institute and an internationally recognized expert on the health effects of soy. He has appeared on *CNN* and is regularly quoted by the media in publications including the *New York Times*, *Newsweek*, and *USA Today*. Dr. Messina has presented to both consumer and professional audiences in 44 countries on topics including soy and cancer risk, heart health, menopause and men's health. He is the co-author of *The Simple Soybean and Your Health*. His research has appeared in numerous professional journals including the *American Journal of Clinical Nutrition*, *Journal of Nutrition*, *Lancet*, and the *Journal of the National Cancer Institute*. Dr. Messina is a former program director in the Diet and Cancer Branch, National Cancer Institute, National Institutes of Health, where he initiated a multi-million dollar research program investigating the role of soy in cancer prevention. He co-owns Nutrition Matters, Inc., a nutrition consulting company, and is an adjunct associate professor in the Department of Nutrition, School of Public Health, Loma Linda University.

Liz Specht, Ph.D.
The Good Food Institute
Invited Speaker
Liz Specht is Vice President of Science & Technology at The Good Food Institute (GFI). She works to identify and forecast areas of technological need within the alternative protein field. Her efforts also catalyze research to address these needs while supporting researchers in academia and industry to move the field forward. Prior to joining GFI in 2016, she had accumulated a decade of academic research experience in synthetic biology, recombinant protein expression, and development of genetic tools. She is a firm believer in the power of technology to enable us to meet growing food demands in a sustainable way. Dr. Specht has a bachelor's degree in chemical and biomolecular engineering from Johns Hopkins University, a doctorate in biological sciences from the University of California San Diego, and postdoctoral research experience from the University of Colorado Boulder.

D'Ann L. Williams, Dr.P.H., M.S.
Johns Hopkins Bloomberg School of Public Health
Planning Committee Member
D'Ann Williams is an Assistant Scientist in the Department of Environmental Health and Engineering at the Bloomberg School of Public Health, Johns Hopkins University. Her work at the Center for a Livable Future focuses on the implications of industrial scale animal production and current food systems on the environment and public health. Her work investigating community environmental exposures associated with dairies in the Yakima Valley Washington indicate that industrial scale dairies are significant emitters of airborne chemical and biological agents of health concern. At the Maryland Department of Health as Chief of the Center for Food Emergency Response and Defense she led investigative teams in response to foodborne illness outbreaks resulting in national and international recalls of products to prevent continued human illness. Dr. Williams' educational background in natural and environmental science enhances her understanding of environmental exposures and their impact on public health. Her expertise in exposure assessment, the environmental determinants of health, policy, climate change and the food system give her a unique perspective to help inform this committee and workshop. She holds an M.S. and Dr.P.H. in environmental health sciences from Johns Hopkins University.

Patricia Williamson, Ph.D., M.S.
Cargill
Planning Committee Member and Moderator
Patricia Williamson is Principal Scientist, Scientific and Regulatory Affairs at Cargill. In this role, she supports many different business areas including dietary fiber ingredients, global edible oil solutions, caloric and non-caloric sweeteners, and plant-based proteins. She has a passion for innovation and has supported health and wellness ingredients through her career. Her core responsibilities include the review and conduct of basic scientific research, pre-clinical research, and human clinical research as well as the design and support of business strategy development with attention to policy and regulatory horizon. She currently serves on the Institute for the Advancement of Food and Nutrition Sciences' Carbohydrate Committee as Chair and on the Soy Nutrition Institute Global board. Dr. Williamson holds an M.S. and Ph.D. in nutritional sciences from the University of Missouri-Columbia.

Sally S. Wong, Ph.D., M.S., R.D., C.D.N., FAHA
American Heart Association
Planning Committee Member

Sally S. Wong is Senior Science and Medicine Advisor, Lead at the American Heart Association (AHA). In this role, she oversees the AHA's Lifestyle and Cardiometabolic Health Council & the Epidemiology and Prevention Council, provides scientific and organizational management expertise to both internal and external partners. Dr. Wong is a Registered Dietitian and nutrition epidemiologist, with expertise in population-based science, chronic disease prevention, and nutrition health policy. Prior to joining AHA, she was Clinical Nutrition Manager at Mount Sinai Beth Israel in New York City. During her clinical career, she led a team of 28 Registered Dietitians and Diet Technicians across 3 hospital sites, and spearheaded multiple interdisciplinary efforts. She is Clinical Associate Professor at Hunter College of the City University of New York, where she teaches Medical Nutrition Therapy to graduate nutrition students. Over the last two decades, she mentored countless graduate students and dietetic interns in the clinical and classroom setting. Dr. Wong holds an M.S. in clinical nutrition and Ph.D. in nutrition epidemiology from New York University.