

Saturday, July 12, 2025		
Introduction to Emerging Trends in Food Packaging		
Session	Topic	Instructor
<b>Morning Session #1</b>  Laying the Foundation: Food Packaging Fundamentals and Group Alignment  (Course overview, introductory fundamentals, group activities, and case study preparation)	<b>8:00 – 8:30 AM:</b> Welcome Remarks; Overview of course objectives and agenda	<b>Yao Olive Li</b> <i>California State Polytechnic University-Pomona</i>  <b>Min DeGruson</b> <i>University of Wisconsin-Stout</i>
	<b>8:30 AM – 9:45 AM:</b> Intro of IoPP online course on Fundamentals in Food Packaging (Lecture 50 min + interactive activity 25 min)	<b>Tom Seymour</b> <i>Moka Energy; C-Moure Solutions; Bison Bag Company Inc</i>
	<b>9:45 AM – 10:00 AM:</b> Break	
	<b>10:00 AM – 11:15 AM:</b> Background surveys, norming, and group activity in preparing for case study projects	<b>Yao Olive Li</b> <i>California State Polytechnic University-Pomona</i>
	<b>11:15 – 11:30 AM:</b> Break	
	<b>11:30 AM – 12:00 PM:</b> Group report out	<b>Yao Olive Li</b> <i>California State Polytechnic University-Pomona</i>
<b>12:00 – 1:00 PM:</b> Lunch (Riverwalk A)		
<b>Afternoon Session #2</b>  Exploring Sustainability Challenges in Modern Food Packaging  (Focus: Plastic alternatives, recycling, packaging design, and interactive discussions)	<b>1:00 PM – 2:15 PM:</b> Hot Topic #1 - Plastic-based packaging: recycle/bio-based; alternatives; trends/practices (Lecture 50 min + interactive activity 25 min)	<b>Edgard Chow</b> <i>Kuraray America, Inc.</i>
	<b>2:15 PM – 2:30 PM:</b> Break	
	<b>2:30 PM – 3:45 PM:</b> Hot Topic #2 – Fundamentals of barrier packaging design (Lecture 50 min + interactive activity 25 min)	<b>Diana Maya</b> <i>Kuraray America, Inc.</i>
	<b>3:45 PM – 4:00 PM:</b> Break	
	<b>4:00 PM – 4:30 PM:</b> Attendee report-out, self-reflection, and prep for Day 2 Agenda	<b>Yao Olive Li</b> <i>California State Polytechnic University-Pomona</i>  <b>Min DeGruson</b> <i>University of Wisconsin-Stout</i>
<b>4:30 – 6:00 PM:</b> Happy Hour Reception & Networking Event (Fountain view)		

Sunday, July 13, 2025		
Introduction to Emerging Trends in Food Packaging		
Session	Topic	Instructor
<b>Morning Session #3</b> Innovation Meets Compliance: Trends, Safety, and Global Regulations  (Focus: Intelligent packaging, safety and sustainability regulations across global markets)	<b>8:00 – 8:30 AM:</b> Reflection Day 1 and Preparation Day 2	<b>Yao Olive Li</b> <i>California State Polytechnic University-Pomona</i>
	<b>8:30 – 9:45 AM:</b> Hot Topic #3 - Active/ Antimicrobial / Intelligent packaging (Lecture 50 min + activity 25 min)	<b>Melvin Pascall</b> <i>The Ohio State University</i>
	<b>9:45 AM – 10:00 AM:</b> Break	
	<b>10:00 AM – 11:15 AM:</b> Hot Topic #4 - Regulations & guidelines related to sustainability & safety: global perspectives, among different countries, EU, USA, Asia; plastic waste regulations	<b>Diana Maya</b> <i>Kuraray America, Inc.</i>  <b>Edgard Chow</b> <i>Kuraray America, Inc.</i>
	<b>11:15 AM – 11:30 AM:</b> Break	
	<b>11:30 AM – 12 PM:</b> Group report out	<b>Yao Olive Li</b> <i>California State Polytechnic University-Pomona</i>
<b>12:00 – 1:00 PM:</b> Lunch (Riverwalk A)		
<b>Afternoon Session #4</b>  From Theory to Practice: Tools, LCA, and Real-World Packaging Solutions  (Focus: Life Cycle Assessment (LCA), hands-on case studies, solution development, and wrap-up)	<b>1:00 PM – 2:15 PM:</b> Hot Topic #5 - LCA on sustainable packaging for foods (Lecture 50 min + interactive activity 25 min)	<b>Min DeGruson</b> <i>University of Wisconsin-Stout</i>
	<b>2:15 PM – 2:30 PM:</b> Break	
	<b>2:30 PM – 3:30 PM:</b> Join one of the three groups to apply new knowledge in developing solutions: <ul style="list-style-type: none"> <li>▪ <b>Interactive Case Study #1</b> - Challenges in aligning safety regulations with innovative designs in food packaging</li> <li>▪ <b>Interactive Case Study #2</b> - Future trends in packaging research and practices / market trends and best practices</li> <li>▪ <b>Interactive Case Study #3</b> - LCA software hands-on</li> </ul>	<b>Diana Maya</b> <i>Kuraray America, Inc.</i>  <b>Edgard Chow</b> <i>Kuraray America, Inc.</i>  <b>Min DeGruson</b> <i>University of Wisconsin-Stout</i>
	<b>3:30 PM – 4:10 PM:</b> Wrap-up & Report-out <ul style="list-style-type: none"> <li>▪ Group Presentations from case study projects</li> <li>▪ Feedback for next year's Workshop</li> </ul>	<b>Tom Seymour</b> <i>Moka Energy; C-Moure Solutions; Bison Bag Company Inc</i>  <b>Yao Olive Li</b> <i>California State Polytechnic University-Pomona</i>



**Yao Olive Li, Ph.D.**

*Professor of Food Engineering  
Nutrition & Food Science Department  
Faculty Director, CPP Student Innovation Idea Lab (iLab)  
California State Polytechnic University, Pomona*

*Chair, Southern California IFT Section (SCIFTS), 2019-2020  
President, Chinese American Food Society (CAFS), 2019-2020  
Panelist, IFT AMSPAP Committee, 2016/17, 2018/19, 2021/22  
Chair, IFT Food Packaging Division, 2024-2025*

Dr. Yao Olive Li is a Professor of Food Science at Cal Poly Pomona with nearly 30 years of research, teaching, and industry experience across the USA, Canada, India, and China. Specializing in food ingredient processing and delivery systems, her contributions to fortification programs like Double Fortified Salt (DFS) and Ultra Rice® earned her the 2014 IFT W.K. Kellogg International Food Security Award. A proficient user and educator of emerging food packaging technologies, Dr. Li has integrated advanced packaging applications into both research and teaching, combining engineering principles and interdisciplinary partnerships to help scale innovations from lab bench to real-world implementation. Beyond technical research, her recent efforts focus on creating inclusive innovation ecosystems that empower students to co-create solutions at the intersection of food, education, and technology. Drawing on these experiences, Dr. Li now serves as a curriculum designer and facilitator for this two-day workshop, collaborating with a team of five packaging experts to present a broad spectrum of emerging topics related to food packaging.



**Tom Seymour**

*Co-Founder of Moka Energy; Founder of C-More Solutions; Business Development and Marketing Manager at Bison Bag Company*

Tom is a Co-Founder of Moka Energy, a better-for-you confectionary treat made from whole coffee beans. He is also the Founder of C-More Solutions, a supply chain solutions consultancy. Tom is the Business Development and Marketing Manager for Bison Bag Company. Tom has an extensive background in flexible packaging, food safety, co-packing and co-manufacturing, equipment, processing and ingredients. He has spent his career focused on high function, custom, printed, barrier packaging and liquid and dry food processing and packing. He brings a passion and wealth of knowledge in sustainability, with specificity around carbon footprint, life cycle analysis and options for overall reduced impact to our environment. Tom is well versed in a multitude of engineered options for sustainable packaging solutions. He has been awarded and recognized by both peers and organizations for his drive and outstanding performance. Tom also served as the Chairperson for the Institute of Packaging Professionals National Board of Directors,

***Please note that the schedule, including instructors, topics, and times are approximate and subject to change.***

serves as President of the Associated New York State Food Processors, Advisory Board Member of the Institute for Food Safety at Cornell University, Advisory Board Member of the Rochester Commissary Incubator, Board Member of the Institute of Food Technologists Food Packaging Division. His work has been published in many packaging trade journals and has had the opportunity to speak in front of large companies, groups and travel the World.



**Min DeGruson, PhD**

*Associate Professor & Program Director, Packaging at University of Wisconsin-Stout*

Dr. Min DeGruson is an associate professor and program director in Packaging program at University of Wisconsin-Stout. She serves as the executive committee member of Kilmer Innovation in Packaging and the past chair of Food Packaging Division under the Institute of Food Technologists. Dr. DeGruson's research interests include developing bio-based polymers and active packaging for foods using nanotechnology to improve their mechanical, thermal and barrier properties with additional functions such as antimicrobial properties; investigating sustainable packaging options, including recycle-ready, post-consumer recycled contents, and compostable, with the

emphasis on the importance of life cycle assessment, economic feasibility, consumer behavior, and regulatory frameworks, and bridging the gap among packaging engineering and healthcare workers for the usability in medical device packaging. Dr. DeGruson has worked at Kansas Polymer Research Center as a Research Associate, and interned at Nestle and Siemens, China. Dr. DeGruson earned her Ph.D. in food science at Pennsylvania State University, MS in engineering and technology emphasis on plastics at Pittsburg State University in United States and BS in food science and technology at Shanghai Jiaotong University in China.



**Edgard Chow**

*Director of Technical Service and Development at Kuraray America Inc*

Edgard Chow is the Director of Technical Service and Development for Kuraray America Inc where he leads an applications lab and team of 18 scientists that is heavily resourced for the development of new packaging. He holds a Mathematics degree from the University of St. Thomas and Mechanical Engineering degree from the University of Houston.

Edgard has 29 years of work and leadership experience in the polymer industry. He built his foundation in polymers during his first seven years working for leading companies in the United States as a Process Engineer in the manufacturing of high barrier flexible packaging and industrial films.

Over the last 22 years at Kuraray, he has contributed to the packaging industry developing new materials, new packaging structures and new applications leveraging the gas and chemical barrier properties of EVAL ethylene vinyl alcohol (EVOH) copolymers. Edgard is well networked and has collaborated in numerous

***Please note that the schedule, including instructors, topics, and times are approximate and subject to change.***



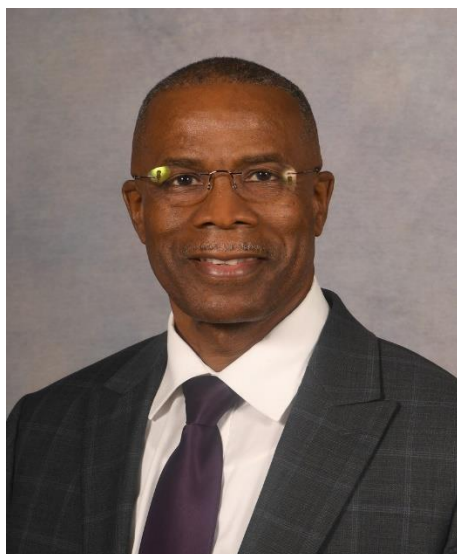
projects with the packaging value chain including resin suppliers, equipment manufacturers, converters and brand owners.



**Diana Maya MSc. MBA**

Market Development Manager at *Kuraray America Inc*

Diana Maya is a chemical engineer with 20+ years of career in the plastics value chain (from raw materials to brand owners), 12 of them with Kuraray, working on Oxygen high-barrier projects in the Houston facility. She holds two master's degrees, one in mechanical engineering focused on polymer processing and a master's in environmental engineering, currently finishing her MBA. With multiple publications, patents, and successful collaborative projects with the value chain, she is passionate about innovation and solving sustainability challenges stemming from food waste and the environmental impact of plastics. That is why she loves being a Market Development Manager at Kuraray-EVAL.



**Melvin Pascal, PhD**

*Professor, Department of Food Science & Technology at The Ohio State University*

Dr. Pascall's career began in the food packaging industry in 1973 in food and pharmaceutical glassware manufacturing in Trinidad. He later pursued graduate studies at Michigan State University and obtained a master's degree in Packaging and a dual major PhD in Food Science/Environmental Toxicology. He then worked at the United States Food and Drug Administration (FDA) in Chicago IL, where he trained FDA field inspectors, performed research, and later served in an administrative role in Washington DC. In 2002 he left the FDA and joined the faculty at Ohio State University, a position he holds at this time. He currently conducts research in food packaging, food safety, and product shelf life. He teaches courses in food

packaging, and food law. Professor Pascall is globally known in the food industry, academia, and regulatory agencies as an expert in food packaging, with a career pathway that spans 45 years. In his career to date, he has produced 1 book, 10 book chapters, 65 peer-reviewed journal publications, and has 1 granted and 3 patent applications. His publications include several papers on the use of edible plastics for various active food packaging applications. His research has influenced changes to the FDA Food Code, a document that outlines safety practices in restaurants throughout the United States. He has participated in research at NASA on the Mars mission and has collaborated with individuals at universities and NGO in several countries around the world. In July 2020 he was inducted as a Fellow by The Institute of Food Technologists (IFT) and in July of this year, he was bestowed the 2022 International Food Security Award for his contribution to global food and nutrition security. He has trained and mentored numerous students and regulatory personnel who have developed notable careers in food safety, packaging, quality control, product development and food marketing.

***Please note that the schedule, including instructors, topics, and times are approximate and subject to change.***