Speaker Biographies/Abstracts

Bob Sanderson

President, ISGA

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"Paradoxes of the Sprouting Life"

Of all the foods that we eat, there is nothing simpler to grow than sprouted seeds, and of all the foods we eat, there is nothing more nutritious than sprouted seeds. It is also probably one of the most environmentally efficient ways of converting the earth's resources into a life-sustaining product.

At the same time, when produced commercially, sprouts are possibly the most highly regulated fresh food. So we have a situation where the simplest food to produce is also, in terms of regulatory oversight, one of the most difficult, and the healthiest food is considered by many to be among the most dangerous.

Bob's introductory talk will discuss the reasons for these seeming paradoxes, and propose a way that sprouts could become widely accepted as one of the safest foods, where home sprouting and commercial sprouting will be seen as being complementary to each other.

Stijn Baan

Foreign Businesses, Koppert Cress

Stijn is responsible for foreign businesses at Koppert Cress, a grower based in the Netherlands. The company has partners in Turkey, Japan, New York and starting this year, Australia. Stijn believes that sprout growers do not compete with other growers – they are competing with the big food industry in general. For this reason, sprout growers should work together to a greater extent so they are able to play a larger role in the discussion of healthy and functional food.

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Dr. Steven Massey

University of Puerto Rico

Ancient Metagenomics, the Paleo diet, and Competitive Exclusion

Next generation sequencing is revolutionizing the life sciences, and holds great promise for agriculture. We demonstrate how this technology might be used to determine the differences in the diets of ancient peoples, and the state of their intestinal micobiome; the microbes that lived in their guts. These results are discussed with what is known about the microbiomes of present day indigenous peoples that pursue a non-westernized lifestyle and diet, and how organic farming methods and particular crops may help to encourage healthy gut microbiomes. Finally, potential applications of the technology to competitive exclusion approaches are presented, and the advantages of such approaches to promoting good intestinal health.

Dr. Steven Massey is a bioinformatician from the University of Puerto Rico who has worked in many diverse fields such as comparative genomics, genome evolution, microbial genomics and molecular evolutionary modelling.

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Lalita Salas

Ann Wigmore Institute

Lalita knew very early on that she had a passion for teaching and initially studied to become an elementary school teacher in her native Argentina. Parental influence directed her to another path, and she became a pharmacist. This gave her knowledge of traditional medicine and chemistry; however, her love of teaching and spirituality kept pulling her in a different direction. She turned to yoga and moved away from traditional pharmacology to what she called the "pharmacy of the kitchen," and the power of food as medicine.

In 1991 she came to the west coast of Puerto Rico with her husband who had accepted a professorship at Mayaguez University. Lalita had become a certified yoga instructor at Kripalu in 1984, and continued teaching yoga in Rincon, Puerto Rico. There she met a woman who taught yoga at the Ann Wigmore Natural Health Institute.
Experiences, community, history, and purpose all converged to bring Lalita and Ann Wigmore together on July 4, 1991 when Lalita came to the AWNHI to fill in for the injured yoga teacher.

As Lalita tells it, "Ann Wigmore was the first person I met when I arrived and I felt such emotion. It was like my heart was leaping inside of me." This meeting was to lead to an extraordinary connection between them. Lalita had found her mentor and her mission. Ann Wigmore had found her successors. Lalita and Leola Brooks would become the keepers of the living foods legacy.

When she is not teaching at the Institute, Lalita travels throughout the United States, South America, and Europe teaching and sharing the wisdom and embrace of the Living Foods Lifestyle®. Thousands of students have been touched by her broad knowledge, immeasurable kindness and boundless love. Lalita knows the Universe continues to "weave the threads" of her life.

Claver Bundac *BioMedix, Owner*

BioMedix has been in the forefront of food safety advocacy since 1997. Combining the dependability of classical methodologies with the enhanced precision of state-of-the-art technology, BioMedix is consistently providing the food industry with innovative solutions to the various food safety challenges that come with manufacturing food.

The BioMedix food safety systems enhance a food manufacturing company's capacity to manage its food safety objectives. This is attained by facilitating the development of a viable food safety management system that empowers a food company to measure its rate of success in assuring the safety of food and in maintaining a manufacturing environment that prevents the contamination of food.

BioMedix food safety advocacy is provided through the following products and services:

Effective food safety (HACCP) and GMP training programs
Food safety systems assessment
Food safety systems design and development
Establishment of a turn-key in-house testing laboratory
Web-based HACCP development and food safety data management (www.informatti.com)
Consultancy services (HACCP, BRC Global Standard for Food Safety, Regulatory Compliance)

BioMedix is a global provider of effective solutions to the food safety-related challenges that confront the food industry.

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Jay Garland *Dynamac Corporation*

Manager, Bioregenerative Research and Technology Development Group, Dynamac Corporation. Kennedy Space Center, Florida. (January 1995 to January 2003). Responsible for the technical coordination and personnel supervision of a multidisciplinary team of researchers evaluating the feasibility of using bioregenerative systems for life support during long term space missions. The research involves the areas of controlled environment agriculture, microbiology, and waste processing, as well as engineering and computer development. Duties include short and long term research planning, budget development and oversight, maintaining interfaces with NASA technical representatives, and personnel management of approximately 20 staff members.

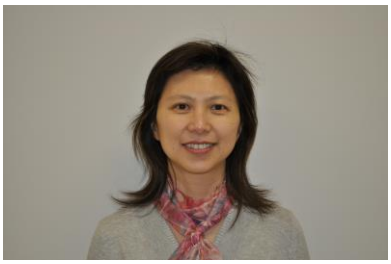
Annemarie Buchholz, Ph.D. *Div. of Produce Safety,*
Processed Produce Branch, Safety Officer

Final Rule on Produce Safety for Sprouters

To minimize the risk of serious adverse health consequences or death from consumption of contaminated produce, the Food and Drug Administration (FDA) is establishing science-based minimum standards for the safe growing, harvesting, packing, and holding of produce, meaning fruits and vegetables grown for human consumption. FDA is establishing these standards as part of our implementation of the FDA Food Safety and Modernization Act. The rule sets forth procedures, processes, and practices that minimize the risk of serious adverse health consequences or death, including those reasonably necessary to prevent the introduction of known or reasonably foreseeable biological hazards into or onto produce and to provide reasonable assurances that the produce is not adulterated on account of such hazards. We expect the rule to reduce foodborne illness associated with the consumption of contaminated produce.

Dr. Annemarie Buchholz is a Consumer Safety Officer, and has been a member of the Division of Produce Safety (DPS) (formerly the Produce Safety Staff) since 2013. Before joining DPS, Dr. Buchholz spent almost three years working as a Commissioner's Fellow for the FDA's Division of Food Processing Science and Technology in Bedford Park, Illinois, where she conducted research on indicator methods to enhance process controls for fresh produce and validation strategies for fresh and fresh-cut produce washing. Then as a Staff Fellow at the Federal Laboratory Evaluation Office (LEO) she performed check evaluations with State LEO's, conducted State Central Milk Laboratory on-site evaluations, and provided technical consultation to the National Conference on Interstate Milk Shipments program.

Dr. Buchholz completed her B. S. in Microbiology and Biotechnology at Rutgers, the State University of New Jersey, where she worked in a laboratory completing experiments involving the survival of foodborne pathogens on deli meats and sprouts, which inspired her to pursue a career in food safety. After graduation, she accepted a support scientist position with the Agricultural Research Service (ARS) branch of the US Department of Agriculture in Wyndmoor, PA. Dr. Buchholz earned a Ph.D. in Food Science from Michigan State University, where her research focused on the transfer of *E. coli* O157:H7 to leafy greens during simulated commercial processing. She was also involved in studying the efficacy of commercial sanitizers during leafy green processing, and typing *L. monocytogenes* from a delicatessen environment by PFGE and serotyping.



Kaiping Deng, Ph.D. *Co-Leader, Sprout Safety Alliance*

The Sprout Safety Alliance Overview and Progress

The Sprout Safety Alliance (SSA) is a public-private partnership tasked with developing core curriculum, and training and outreach materials for stakeholders in the sprout production community. The SSA's membership is composed of individuals from the sprout industry, academia, and federal/state food protection agencies. The goal of the alliance is to enhance the industry's understanding and implementation of best practices for improving sprout safety and requirements related to the FDA finalized rule on produce safety.

During curriculum development, the SSA has conducted four pilot training/feedback sessions and one focus group meeting, which collectively engaged ~90 sprout industry stakeholders, to gather input/feedback from the industry. All twelve chapters of the core curriculum were completed and are undergoing review by FDA Division of Produce Safety. The SSA Education/Outreach Working Group, which consists of state training officials, extension specialists, stakeholders and federal regulators, are developing training materials and methods for the upcoming growers' course.

Dr. Kaiping Deng is a Research Assistant Professor at the Institute for Food Safety and Health (IFSH) of Illinois Institute of Technology (IIT). She is also co-leading the Sprout Safety Alliance and actively engaged in curriculum writing and training development. Dr. Deng received her Ph.D. in Biochemistry and Molecular Biology from Oklahoma State University. After graduation, she conducted research on molecular microbiology for several years and later joined an FDA research program specialized in fresh produce safety. She continues her research on microbiology and food safety at IFSH/IIT after the contract with FDA was ended in 2013. She also teaches courses of "Food Microbiology" and "Food Microbiology Laboratory" at the IIT Department of Food Science and Health.

Ari and Noah Meyerowitz

The Sprout Brothers

Sprout Brothers®, Ari and Noah Meyerowitz, are spreading the legacy of their father Steve Meyerowitz, the Sproutman®–one seed at a time. They're on a mission to change the world through the power of sprouting, juicing and healthy living.