

Seattle Symposium

Advancing Solutions for Ready-to-Eat Meals



March 15th and 16th, 2021

The Seattle Symposium on Advanced Solutions for Ready-to-Eat Meals will bring leading together experts from the industry and academia to discuss consumer needs, market trends and challenges in production and distribution of high quality and microbially safe ready-to-eat meals (RTE). It will provide an overview on engineering, packaging, health related activities for commercial production of shelf-stable and chilled meals and discuss related regulatory issues. The symposium will consist of invited speeches, panel discussions and technical presentations. It is organized by the Center of Excellence for Food Safety supported by USDA National Institute of Food and Agriculture and Washington State University, in partnership with University of Tennessee, NC State University, US Army Natick Soldier Center, and Seafood Products Association.

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**Please Register
at: Brown
Paper Tickets
for event #
4512431**

Consumer Needs

Consumer needs & trends, drivers for innovations, challenges & opportunities

Technologies

Advanced technologies for shelf-stable and chilled meals
MATS, MAPS, HPP

Packaging

New packaging solutions for long shelf-life and sustainability

Food & Health

Salt reduction and whole grain DASH meals

Regulations

Food safety in commercial activities

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