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 microbi ally 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.

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