

SUSTAINABLE FOODS SUMMIT

San Francisco, 28-29 January 2026



Conference Sessions

- Sustainability Developments
- Food Ingredients
- New Technologies
- Marketing Insights

Including Presentations from...



Robyn O' Brien, COO, **Environmental Media Association**



Evan Harrison, CEO, **Kiss The Ground**



Dianna Cohen, CEO & Co-Founder
Plastic Pollution Coalition



Carolyn Gahn, Senior Director, Mission & Advocacy, **Applegate Farm**

And so much more...

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Information to ensure a safe, healthy, and sustainable food supply



www.sustainablefoodssummit.com/northamerica/

About the Summit:

The Sustainable Foods Summit will showcase developments in new technologies, regenerative agriculture, food ingredients, and marketing. For the first time, the summit will explore how **artificial intelligence** and new technologies can advance sustainability in the food industry. Expert panels will address pressing topics such as the Make America Healthy Again agenda, regenerative agriculture standards, tariffs & ingredient sourcing, foodtech, and changing consumer behavior. The 16th North American edition will be hosted in San Francisco on 28–29 January 2026.

The **Sustainable Foods Summit** has been covering major sustainability developments in the food industry since 2009. The aim of the Sustainable Foods Summit is to explore new horizons for eco-labels and sustainability in the food industry by discussing key industry issues. Other editions of this international series are hosted in Europe, the Asia-Pacific, and Latin America.

Who Should Attend?

The Sustainable Foods Summit is devised for key stake-holders in the food industry that include:

- Food & beverage brands
- Ingredient & raw material suppliers
- Retailers & distributors
- Packaging companies
- Industry organizations
- Certification agencies
- Academics & researchers
- Investors & financiers
- Other stake-holders



12

Reasons to Attend the Summit

- 1 Learn how sustainability issues are evolving in the food industry.
- 2 Discover how new technologies are helping create sustainable products.
- 3 Get a detailed understanding of regenerative agriculture standards.
- 4 Debate the influence of AI on the production & marketing of sustainable foods.
- 5 Learn about the commercialization issues associated with novel products like cultivated meats.
- 6 Get a deeper understanding of the various impacts of regenerative agriculture.
- 7 Compare and contrast the green materials that can replace plastics in packaging.
- 8 Discover how fungi proteins are making their way into plant-based products.
- 9 Assess the impact of tariffs on ingredient sourcing and supply chains.
- 10 Learn about the intricacies of consumer behavior towards sustainable foods.
- 11 Debate the sustainability implications of the Make America Healthy Again agenda.
- 12 Expand your industry network by meeting key executives involved in sustainability in the food industry.

Program: Day 1 – Wednesday 28th January 2026

Session 1: Sustainability Developments

The opening session provides an update on key industry issues, featuring regenerative agriculture, food packaging, and upcoming policy developments. The keynote will highlight the growing importance of regenerative agriculture in rebuilding ecosystems. Other speakers will cover the transition challenges, measurement approaches, and standards.

09:00 Opening Keynote: Regeneration for Human and Planetary Health

Evan HARRISON, CEO, KISS THE GROUND

The keynote explores the solutions offered by regenerative agriculture. Gain a deeper understanding of its role in creating healthy soil, encouraging biodiversity, combating climate change, and improving human health.



09:25 Addressing Environmental Impacts Case Study

Chris Edmonds, Sustainability Director – North America, OATLY

An international plant-based beverage brand will provide insights into how it is addressing its environmental impacts. Learn how Oatly approaches sustainability and the steps it is taking to reduce its carbon footprint.



09:50 Assessing Impacts of Food Packaging

Dianna COHEN, CEO & Co-Founder, PLASTIC POLLUTION COALITION

Some insights are given into the environmental and health impacts of packaging. Details are given of a science-based tool that helps organizations compare the impacts of various foodware and food packaging materials.



10:15 Bio-Based Plastics for Circularity

Jerry O'GRADY, Market Development Manager, BRASKEM AMERICAS

There is growing interest in bio-based polymers, which can significantly reduce the environmental footprint of packaging materials. Explore the applications and opportunities presented by sugarcane-based plastics.



10:40 Panel Discussion: Sustainability Implications of Make America Healthy Again Agenda

Dr. Lara RAMDIN, Impact & Comms, HEALING SOILS FOUNDATION

Dan SONKER, Head of Sustainability, BLUE DIAMOND GROWERS

Rachel MALONEY, Executive Design Director, IDEO



IDEO

The “Make America Healthy Again (MAHA)” agenda seeks to address the nation’s growing chronic illness crisis by reforming food, health, and agricultural systems. The panel will discuss the sustainability implications of MAHA. How can it help alleviate food insecurity and poverty? How should MAHA encourage farmers to adopt sustainable practices and reduce pesticide use? How could it further sustainability issues?

11:10 Exhibitor Break

11:30 Regenerative Agriculture: Making The Transition

Carolyn GAHN, Senior Director, Mission & Advocacy, APPLEGATE FARMS

A leading producer of natural & organic meats shares its experiences in transitioning to regenerative agriculture. Gain insights into the adoption challenges, as well as the positive impacts on soil, environment, and social communities.



12:00 Measuring Impacts of Regenerative Agriculture

TBC

Although the positive impacts of regenerative agriculture are increasingly recognized, measurement remains a challenge. The session will cover common approaches for measuring and communicating these impacts.

12:30 Panel Discussion: Adopting Regenerative Agriculture Standards

Virginia JAMESON, Deputy Secretary, CALIFORNIA DEPARTMENT OF FOOD AND AGRICULTURE

Felipe URIOSTE, Director, LAND TO MARKET

Alania LINDQUIST, Farm | Brand Liaison Engagement, REGENERATIVE ORGANIC ALLIANCE

Jeffrey BOS, Chief Growth & Impact Officer, SOIL & CLIMATE INITIATIVE

Emily MOOSE, Executive Director, CERTIFIED REGENERATIVE BY AGW



Regenerative Organic Alliance



CERTIFIED REGENERATIVE

The growing popularity of regenerative agriculture is encouraging many producers to consider third-party standards. A panel comprising some of the leading verification programs will discuss the challenges and opportunities. What can be done to encourage farmers to adopt regenerative practices? What obstacles do producers face?

13:00 Networking Lunch

Program: Day 1 – Wednesday 28th January 2026

Session 2: Food Ingredients

The first segment features new and emerging food ingredients for sustainability, covering novel proteins, precision fermentation, and upcycled ingredients. The second segment shifts focus to supply chains. Case studies will highlight operators engaged in sustainable sourcing, followed by a seminar on using AI to assess risks, and a panel on sourcing trends.

14:00 Fungi Proteins for Plant-Based Products

Debbie S. YAVER, Chief Science Officer, THE FYNDER GROUP

Learn how fungi protein – discovered in Yellowstone Park as part of a NASA research program – is making its way into plant-based foods. Explore its applications, how it compares with similar proteins, and the possibilities for the future.



14:25 Fats & Oils from Fermentation

John KRZYWICKI, CEO, CHECKERSPOT

Growing demand for vegetable fats and oils is placing strain on cropland and raising concerns about deforestation. Discover how a pioneering company is producing triglycerides through precision fermentation.



14:50 New Ingredients From Upcycling

TBC

Upcycling is becoming a source of inspiration and innovation in the food industry. Gain a deeper understanding of how upcycling can transform waste into new ingredients, their applications, and their environmental benefits.

15:15 Networking Break

15:40 Changing Legal Landscape for GRAS Food Ingredients

David JOY, Partner, KELLER & HECKMAN

Since the 1958 Food Additives Amendment to the Federal Food, Drug, and Cosmetic Act, many substances have been lawfully added to food on the basis that they are Generally Recognized as Safe (GRAS) under their intended conditions of use. Learn why the era of “self-determined GRAS status” may be coming to an end, and what challenges lie ahead.



16:10 Fair Trade Partnerships to Power Community-Led Climate Solutions

Felipe ARANGO, CEO, FAIR TRADE USA

Assess how the Fair Trade model can put control directly into producers' hands. From Peruvian cocoa cooperatives planting 46,000 trees to Colombian coffee farmers turning clean water into collective empowerment, Fair Trade can make producers protagonists of change.



16:35 Sustainable Sourcing Case Study

Riley LINDER, Category Manager, TRADIN ORGANIC

Using organic coconut sugar as an example, assess the positive impacts of sustainable sourcing. Learn how this enterprise works directly with smallholders in South-East Asia to establish sustainable supply chains for the ingredient.



17:00 AI to Assess Risks in Ingredient Supply Chains

Francisco MARTIN-RAYO, CEO, HELIOS

As agricultural supply chains become increasingly volatile, there is a growing need to monitor supply and demand trends. Gain a deeper understanding of the risk factors affecting supply chains and how AI can help assess and mitigate these risks.



17:30 Panel Discussion: Sustainable Supply of Food Ingredients

Mark RUSSO, Chief Science Officer, EVERSTREAM ANALYTICS

Jennifer HEBETS, Sr. Director Responsible Sourcing & Supplier Development, KELLANOVA

Jessica ADKINS, VP & Head of Corporate Responsibility | Safety & Quality, BONDUELLE AMERICAS

Quinn THOMPSON, Senior Sourcing Manager, SEVEN SUNDAYS

Joe ROULEAU, Head of Sustainability, CIRANDA

Following on from the preceding seminar, this panel will discuss sourcing trends for food ingredients in light of recent tariffs. Which raw materials have been most affected? How are buyers adapting their sourcing strategies? What approaches are being used to mitigate the effects of tariffs and rising prices?



17:55 Closing Remarks from the Chair

18:00 Networking Drinks Reception

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Program: Day 2 – Thursday 29th January 2026

Session 3: New Technologies

This session explores how new technologies are shaping the production and marketing of sustainable food products. The first segment places emphasize on production methods, including precision fermentation, cellular agriculture, and cultivated meat. The second segment focuses on the role of Artificial Intelligence (AI).

09:00 Opening Keynote: Innovating to Create a Sustainable Food Industry

Robyn O'BRIEN, COO | Forbes Impact 50 List, **ENVIRONMENTAL MEDIA ASSOCIATION**

The keynote speaker will discuss the role of innovation: How can it help address environmental, social, and economic challenges? How can innovation create food and beverage products that are better for both the planet and human health?



09:25 Food for the Future: Bean-Free Cocoa and Coffee

Maricel SAENZ, Founder & CEO, **COMPOUND FOODS**

Climate change is impacting the production of coffee and cocoa, reducing supply and raising prices. New technologies could help fill the supply gap. Learn how a start-up is using precision fermentation to make bean-free coffee and cocoa.



09:50 New Ingredients from Mushroom Technology

TBC, **MYCOTECHNOLOGY**

A range of mycelium-based ingredients is making its way into the food industry. Gain a detailed understanding of the technology, its applications, and the opportunities these new ingredients present.



10:15 The Potential of Cultivated Meat & Seafood

Kara E. LEONG, Executive Director, **UC DAVIS CULTIVATED MEAT CONSORTIUM**

Cecilia CHANG, CEO, **MISSION BARN**S

Cultivated meat is gaining attention for its ethical and environmental benefits. Learn how operators are using cellular agriculture to produce cultivated meat and seafood. The regulatory framework for these products will be outlined, followed by a case study of an operator that recently received USDA approval.



10:40 Panel Discussion: Is FoodTech The Future of Sustainable Foods?

Benjamin FREEDMAN, VP Commercial, **NEW CULTURE**

Matthew ANDERSON, President, **PHYTOTEQ**

Karoline SHAUFLER, Marketing Manager, **NON-GMO PROJECT**

The panel will debate the future of sustainable products in the food industry. What innovations do technologies like precision fermentation and cellular agriculture bring? What risks are associated with these technologies? Is the future with sustainable production methods like regenerative agriculture, or with these new technologies?



11:10 Exhibitor Break

11:30 AI to Develop Sustainable Products

Alexis FLORES-BETANCOURT, Senior Account Manager, **UNCOUNTABLE INC.**

AI is poised to have a disruptive influence on the food industry. Explore how AI can support food and beverage companies in reformulating products, identifying sustainable ingredients, and driving new product development.



12:00 Generative AI to Predict Consumer Trends

TBC, **TASTEWISE**

Generative AI can help operators monitor consumer trends and preferences. Details are given of a new platform that helps food and beverage companies make informed decisions about consumer behavior.



12:30 Panel Discussion: AI to Advance Sustainability

Changmou XU, Co-Founder | Assistant Professor of Food Processing, **A+ BERRY** |

UNIVERSITY OF ILLINOIS URBANA-CHAMPAIGN

Kim FISHER, Director of Programs, **UC DAVIS INNOVATION INSTITUTE FOR FOOD AND HEALTH**

Danielle JEZIENICKI, Sustainability Leader, CSO and Operating Advisor, **FSL COLLECTIVE**

Camille HERRERA, MESM, Director of Sustainability Services, **MULTIVERSAL VENTURES**

To conclude, the panel will debate AI's role in advancing sustainability in the food industry. How can AI help food and ingredient companies achieve their sustainability objectives? Apart from production and marketing, how can AI help the industry become more sustainable? What potential risks does AI pose?



13:00 Networking Lunch

Program: Day 2 – Thursday 29th January 2026

Session 4: Marketing Insights

This session covers marketing issues associated with sustainable foods. Case studies will highlight operators who are successful in marketing sustainable products. The latest consumer research on sustainability issues will be presented, followed by a panel on changing consumer behavior.

14:00 Opening Keynote: Harnessing Food Culture to Nourish The Planet

June Jo LEE, Founder, [FOOD ETHNOGRAPHER](#)

The keynote speaker will emphasize the importance of understanding food culture. A better understanding of food culture can help advance the sustainability agenda by encouraging consumers to maintain a varied and healthy diet. It can also promote crop diversity and help prevent biodiversity loss.



14:25 Marketing Products from Regenerative Agriculture

Heather K.TERRY, CEO, [GOODSAM](#)

Although regenerative agriculture is gaining popularity, few finished products are currently marketed based on these attributes. A case study will showcase a brand sourcing ingredients from regenerative agriculture and marketing certified products. Gain insights into the complexities of marketing such products to consumers.



14:50 Sustainable Seafood Update & Outlook

Kristen STEVENS, Senior Marketing Manager, [MARINE STEWARDSHIP COUNCIL](#)

Get a deeper understanding of the sustainability issues associated with seafood. Learn about the role of sustainable seafood certification and how it can help ensure responsible sourcing. What is the outlook for sustainable seafood?



15:15 Building A Purpose-Driven Food Community

Les SZABO, Chief Strategy & Impact Officer, [DR. BRONNER'S MAGIC SOAPS](#)

Details will be provided about a new coalition of companies committed to responsible business practices. Learn about the 10 commitments of the Purpose Pledge that support growers, customers, co-workers, communities, and the Earth.



15:40 Exhibitor Break

16:10 Retailing Sustainable Products Case Study

TBC

A leading natural food retailer will share its experiences in sustainability. How is it addressing environmental and social impacts? What are its key focus areas? Which certification schemes and labels are most important in its stores?

16:35 Ultra-Processed Foods: Consumer Awareness & Labeling

Hans EISENBEIS, Director of Mission & Messaging, [NON-GMO PROJECT](#)

There is growing awareness of the health risks of ultra-processed foods. After presenting new consumer research on ultra-processed foods, details are given of a new certification scheme.



17:00 Sustainability Signals and Consumer Demand

Jessie WRIGHT, VP of Product Intelligence & Sustainability Expert, [SPINS](#)

Gain detailed insights into consumer behavior towards sustainability issues. How do shoppers interpret sustainability through various signals? What are shopper motivations? What impact do certifications and label claims have on their decisions?



17:25 Panel Discussion: Changing Consumer Behaviour for Sustainability

Mike HOWER, Founder & Principal Consultant, [HOWER IMPACT](#)

Dana GEFFNER, Director, [REAL ORGANIC NATURLAND](#)

Jackie MARKS, Senior Communications & PR Manager, [MARINE STEWARDSHIP COUNCIL](#)

Keith BEARDEN, CEO, [ALTER ECO FOODS](#)

Following on from the previous seminars, the panel will discuss approaches to change consumer behavior. How can consumers be encouraged to make greener choices while shopping? How can they be nudged to purchase sustainable products? How can they adopt more responsible eating habits?



17:55 Closing Remarks from the Chair

18:00 End

Conference Information

About the Organizer



The **Sustainable Foods Summit** is organized by Ecovia Intelligence. We were established in 2001 with the mission to encourage sustainable development in the food & related industries. We are a specialist research & events firm that tracks ethical sectors: organic foods, natural personal care products, fair trade products, plant-based foods, green cleaning products, etc.

Our business services include research publications, business & technical consulting as well as events like seminars, workshops and conferences. We now organize sustainability summits in the major geographic regions of the world: Europe, Latin America, Asia-Pacific, as well as in North America. For more information, please visit www.ecoviaint.com

Venue Details

The Sustainable Foods Summit will take place at The City Club of San Francisco. A historic building located in the financial district, it is positioned close to major landmarks and cultural attractions.

The City Club of San Francisco

155 Sansome Street
San Francisco, CA 94104

Tel: (415) 854 7241

https://cityclubsf.com/



Accommodation

Delegates are responsible for arranging their own travel and accommodation. A list of nearby hotels is available for delegates attending the Sustainable Foods Summit. Please contact the organizer for booking details.

Note

Additional speakers are still to be confirmed. The organizer reserves the right to change the content and / or speakers of this program. The organizer reserves the right to cancel, defer or modify the event proceedings without prior notice. The organizer does not accept liability for any loss or damage of the personal belongings of summit participants.

If you have sent a booking to us and have not yet received confirmation, please contact Kristina at services@ecoviaint.com or +44 20 8567 0788.

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