



WHAT'S IN
STORE
20
26 Live!



WORKSHOP SCHEDULE



Sunday, June 7		
	Presenter	Title
11:15 AM	Jonna Parker & Bailey Furtado	Stop Chasing Trends & Understand Consumers: Metrics that Matter in the Era of Digital & AI
12:00 PM	Federico Bolla	Parmigiano Reggiano 101: History, Handling, and High-Impact Merchandising
12:45 PM	Suzy Badaracco	Hybrid Meals, Deli Edition: Helping Shoppers Cook Less Without Guilt
1:30 PM	Matt Schreffler	How Winning Teams Are Using AI for Dairy, Deli & Bakery
2:15 PM	Mike Sadler	Premium for the People: Top Shelf on Every Shelf
3:00 PM	Colleen McGinnis-Ritter	How Health and Wellness Is Changing Consumer Demand for Bakery, Deli and Dairy Products
3:45 PM	Clara Hedrich	Goat Charcuterie, New Protein Source, How It Affects the Goat Cheese Industry
4:30 PM	Luke Abbott	The Future of the Deli: How to Make Service Counters Relevant for the Modern Consumer
Monday, June 8		
	Presenter	Title
11:15 AM	John DuBois & Kathy Risch	Rising Together: How Brand & Private Label Synergy Drive Growth in Fresh Prepared Foods
12:00 PM	Eric Dell	Bakery Playbook - Navigating Consumer Trends
12:45 PM	James Brower	The Next Era of Food Traceability: FSMA Rule 204
1:30 PM	Evan Inada	The Rise of Mocktails and Experiential Food Expressions Surging as Late-Night Fuel for Gen Y's Entertainment
2:15 PM	Miri Eliyahu	Top 5 Ingredient Trends Shaping the Future of Food
3:00 PM	Kat Shanahan & Karri Zwirlein	Live from What's in Store Live
3:45 PM	Nick Lenzi	Capitalizing on the Growth of Global Cuisine
4:30 PM	Lasheeda Perry	The Power of Flavor: Turning Taste Into a Brand Experience
Tuesday, June 9		
	Presenter	Title
10:15 AM	Ron Tanner	Build Your Export Sales at the IDDBA Show