



# **FOOD LAW**

# Innovative Foods & Other Hot Topics

April 19-20, 2018 • ART Hotel • Denver

### **Dear Colleague:**

We are pleased to invite you to the Third Annual Food Law Conference in Denver. Enjoy an all-new program exploring innovative foods and other hot topics in food law for the upcoming year. Hear from some of the biggest names in the food industry with featured presentations from:

- Susan T. Mayne, PhD, Director, Center for Food Safety and Applied Nutrition (CFSAN)
   US Food and Drug Administration (FDA), College Park, MD
- Peter Lurie, MD, MPH, Executive Director and President
   Center for Science in the Public Interest (CSPI), Washington, DC

This year's panels and presentations include an impressive and diverse faculty of practitioners, regulators, and academics, as well as other influencers and stakeholders from:

- Australian Olive Association
- Blue Apron
- Boulder Brands
- Center for Science in the Public Interest
- Charles River Associates
- Clif Bar
- Danone
- EAS Consulting Group
- The Good Food Institute
- Grocery Manufacturers Association
- Impossible Foods!
- Mars

- Memphis Meats
- National Cannabis Industry Association
- Non-GMO Project
- UCLA School of Law
- University of Denver Sturm College of Law
- US Department of Agriculture
- US Food and Drug Administration
- US Pharmacopeia
- Whole Foods Market
  - ... and some of the nation's leading law firms!

Enjoy invaluable opportunities to network with your colleagues and food law experts. If you have any involvement in the food industry, this is a conference you don't want to miss! We look forward to seeing you in Denver.

Sincerely,



Sascha Henry, Esq. Program Co-Chair SheppardMullin Los Angeles, CA



Michael R. Reese, Esq. Program Co-Chair Reese New York, NY



Christopher Van Gundy, Esq. Program Co-Chair Keller and Heckman San Francisco, CA

P.S. Please join us on Thursday evening for a networking cocktail reception sponsored by:





## CONFERENCE LOCATION & HOTEL ACCOMMODATIONS



## **ART Hotel**

1201 Broadway Street Denver, CO 80203

The ART Hotel is a luxury downtown Denver boutique hotel that perfectly captures the dynamic spirit of the Cultural District and is minutes away from Denver's Central Business District. The ART Hotel is a perfect blend of refined comfort and intimate service, with contemporary design; luxurious amenities; and works of art gracing two galleries, spilling into the hallways and adorning every guest room.

# **Hotel Reservations**

ART Hotel (303) 572-8000 Group Code: 1804CLE



## Join Us in Denver!

Denver is a sophisticated urban oasis offering endless outdoor adventures. Art, culture, history, and the great outdoors can all be found just away steps from the ART Hotel.

THURSDAY, APRIL 19 FRIDAY, APRIL 20 8:00 Registration and Continental Breakfast 8:00 Continental Breakfast 8:30 Introduction and Welcome 8:30 **Welcome Back** Overview of Day One Overview of Day Two Sascha Henry, Esq., Program Co-Chair Sascha Henry, Esq., Program Co-Chair SheppardMullin, Los Angeles, CA Michael R. Reese, Esq., Program Co-Chair Michael R. Reese, Esq., Program Co-Chair, Reese, New York, NY Christopher Van Gundy, Esq., Program Co-Chair Christopher Van Gundy, Esq., Program Co-Chair Keller and Heckman, San Francisco, CA **Everything Old Is New Again** The Case of EVOO **Innovative Foods** Alissa Jijon, Esq., Senior Counsel, Global Legal Affairs An Overview of Regulatory Challenges US Pharmacopeia, Washington, DC Michael T. Roberts, Executive Director Resnick Program for Food Law and Policy, UCLA School of Law Paul Miller, President Emeritus Los Angeles, CA Australian Olive Association, Melbourne, Australia **Featured Presentation** 9:30 **Class Actions Panel** The Director of CFSAN Reports Tales from the Food Court Susan T. Mayne, PhD, Director, CFSAN, FDA, College Park, MD Timothy G. Blood, Esq, 10:15 Networking Break Blood Hurst & O'Reardon, San Diego, CA 10:30 Hide or Seek Hannah Y. Chanoine, Esq. Counseling Innovative Start-Ups and Foods O'Melveny, New York, NY **Timothy Snail, Vice President** Leslie T. Krasny, Esq., Keller and Heckman, San Francisco, CA Charles River Associates, Boston, MA **Regulating Outside the Box** Moderator: Christopher Van Gundy, Esq., Program Co-Chair Perspectives from Industry and Law Valerie Madamba, Esq., Food Regulatory Counsel 10:30 Networking Break Blue Apron, New York, NY 10:45 Ethics, Edibles, and Entrepreneurs Brian P. Sylvester, Esq., Wiley Rein, Washington, DC Celebrating 420 **Innovative Claims** Sam Kamin **USDA** Review Vicente Sederberg Professor of Marijuana Law and Policy Steven H. Armstrong, Esq., Independent Advisor Sturm College of Law, University of Denver, CO EAS Consulting Group, Naples, FL Henry Wykowski, Esq., General Counsel Jeffrey Canavan, Deputy Director Labeling & Program Delivery National Cannabis Industry Association (NCIA), San Francisco, CA Food Safety Inspection Services (FSIS), USDA, Washington, DC 11:45 **Wage and Hour** 12:30 Lunch Break (on your own) Issues for Food Companies **Category Innovation** 1:45 Derek Havel, Esq. Simple, Organic, Gluten-Free, Plant Based, Low Sodium SheppardMullin, Los Angeles, CA Karin F.R. Moore, Esq., General Counsel John Hempfling, Esq., Senior Global Litigation Counsel Grocery Manufacturers Association, Washington, DC Whole Foods Market, Austin, TX Jessica Morgan, Esq., Associate General Counsel Boulder Brands, Boulder, CO 12:30 Lunch Break (on your own) 2:30 **Clean and Plant-Based Meat** 1:45 **Featured Presentation** The Future is Here From the Consumer Corner Jessica Almy, Esq., Policy Director Peter Lurie, MD, MPH, Executive Director and President The Good Food Institute, Washington, DC CSPI, Washington, DC Myra Pasek, Esq., General Counsel Taking Another Look at Innovative Foods Impossible Foods!, Redwood City, CA Class Actions, Regulatory Gaps, Food Policy Eric Schulze, PhD, VP Product and Regulation Charles C. Sipos, Esq. Memphis Meats, San Leandro, CA Perkins Coie, Seattle, WA 3:15 **Networking Break** Melissa S. Weiner, Esq. 3:30 **Innovative Foods and the First Amendment** Halunen Law, Minneapolis, MN The Interplay Moderator: Michael R. Reese, Esq., Program Co-Chair Maia Kats, Esq., Litigation Director, CSPI, Washington, DC 3:30 Evaluations and Adjourn Justin Marceau, Professor of Law Sturm College of Law, University of Denver, CO It's Only Natural Current Issues for Non-GMO Products Erin Matchett, Marketing Manager Non-GMO Project, Bellingham, WA **General Counsel Perspectives** A Roundtable Discussion Christina Eisenhard, Esq., General Counsel, Danone US, Denver, CO John Luedke, Esq., General Counsel, Mars, Washington, DC Bruce Lymburn, Esq., General Counsel and Secretary Clif Bar & Co., Emeryville, CA Heather Stern, Esq., General Counsel and Global Vice-President Whole Foods Market, Austin, TX Moderator: Sascha Henry, Esq., Program Co-Chair Adjourn to Private Networking Reception Sponsored by: Earn up to 12 Hours MCLE Credit

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Changing the Rules

A Charles River Associates **Including One Hour of Ethics** 

#### **PROGRAM CO-CHAIRS**

Sascha Henry is a partner at Sheppard Mullin and Chair of the firm's Food and Beverage Industry Team. She defends clients in complex business litigation and consumer class actions and advises food and beverage clients in labeling and marketing issues. Ms. Henry recently prevailed on summary judgment in a class action involving allegations of false labeling of food and, in 2011, prevailed in a complex business fraud case, resulting in a jury verdict of more than \$300 million.

Michael R. Reese is the founder of Reese LLP and litigates class actions on behalf of consumers, with a focus on food related cases. Mr. Reese and his firm have been responsible for the removal of trans-fat from popular consumer products; changes to labeling and marketing of a number of foods; and reimbursements of tens of millions of dollars to consumers. He is a respected lecturer and author on food law issues and an adjunct professor at Brooklyn Law.

**Christopher G. Van Gundy** is a partner at Keller Heckman in the Litigation and Food and Drug practices. He focuses on food law litigation, regulation and policy, including class actions, Proposition 65, supply chain liability and authenticity issues, false advertising and food marketing claims, brand protection, trademark disputes, and distribution contract drafting and disputes.

#### **FEATURED PRESENTERS**

Peter Lurie, MD, MPH **Executive Director and President** CSPI, Washington, DC

Susan T. Mayne, PhD, Director, CFSAN FDA, College Park, MD

#### **SPEAKERS**

Jessica Almy, Esq., Policy Director The Good Food Institute, Washington, DC

Steven H. Armstrong, Independent Advisor EAS Consulting Group, Naples, FL

Timothy G. Blood, Esq.

Blood Hurst & O'Reardon, San Diego, CA

Jeffrey Canavan, Deputy Director Labeling and Program Delivery

FSIS, USDA, Washington, DC

Hannah Chanoine, Esq.

O'Melveny & Myers, New York, NY

Christina Eisenhard, Esq., General Counsel Danone U.S., Denver, CC

Derek Havel, Esq.

SheppardMullin, Los Angeles, CA

John Hempfling, Esq.

**Senior Global Litigation Counsel** 

Whole Foods Market, Austin, TX

Alissa Jijon, Senior Counsel, Global Legal Affairs US Pharmacopeia, Washington, DC

Sam Kamin, Vicente Sederberg Professor of Marijuana Law and Policy

Sturm College of Law, University of Denver, CO

Maia Kats, Esq., Litigation Director CSPI, Washington, DC

**Leslie T. Krasny, Esq.** Keller and Heckman, San Francisco, CA

John Luedke, Esq., General Counsel

Mars, Washington, DC

**Bruce Lymburn, General Counsel and Secretary** Clif Bar & Co., Emeryville, CA

Valerie Madamba, Esq., Food Regulatory Counsel Blue Apron, New York, NY

Justin Marceau, Professor of Law

Sturm College of Law, University of Denver, CO

**Erin Matchett, Marketing Manager** Non-GMO Project, Bellingham, WA

Paul Miller, President Emeritus

Australian Olive Association, Melbourne, AUS

Karin F.R. Moore, Esq., General Counsel Grocery Manufacturers Association, Washington, DC

Jessica Morgan, Esq. **Associate General Counsel** 

Boulder Brands, Boulder, CO

Myra Pasek, Esq., General Counsel

Impossible Foods!, Redwood City, CA

Michael T. Roberts, Executive Director Resnick Program for Food Law and Policy UCLA School of Law, Los Angeles, CA

**Eric Schulze, PhD, VP Product and Regulation** Memphis Meats, San Leandro, CA

Charles C. Sipos, Esq.

Perkins Coie, Seattle, WA

**Timothy Snail, Vice President** 

Charles River Associates, Boston, MA

Heather Stern, Esq., General Counsel Whole Foods Market, Austin, TX

Brian P. Sylvester, Esq.

Wiley Rein, Washington, DC

Melissa S. Weiner, Esq.

Halunen Law, Minneapolis, MN

Henry Wykowski, Esq., General Counsel NCIA, San Francisco, CA

## **4 EASY WAYS TO REGISTER**





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Full tuition refunds (less a \$75 administrative charge) will be given only if notice of cancellation is received at least seven days prior to the Conference. Substitutions may be made at any time.

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■ \$795 Audio transcript and Course Materials

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Earn up to 12 Hours MCLE Credit Including One Hour of Ethics

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3rd Annual Conference - Now in Denver Live!

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Government, Academia, Industry & Consumer Perspectives April 19-20, 2018 • ART Hotel • Denver

## **Two Featured Presentations!**

### **The Director of CFSAN Reports**



**Susan T. Mayne, PhD, Director Center for Food Safety and Applied Nutrition**US Food and Drug Administration
College Park, MD

Susan T. Mayne leads the center's development and implementation of programs and policies related to the

composition, quality, safety, and labeling of foods, food and color additives, and cosmetics. Dr. Mayne has conducted extensive research into the complex role of food, nutrition, and other health behaviors as determinants of chronic disease risk. Before joining the FDA, Dr. Mayne was the Charles-Edward Amory Winslow Professor and Chair of the Department of Chronic Disease Epidemiology at the Yale School of Public Health, and Associate Director of Yale Cancer Center.

#### From the Consumer Corner



Peter Lurie, MD, MPH Executive Director and President CSPI, Washington, DC

Peter Lurie leads CSPI, a nonprofit nutrition and foodsafety watchdog organization. Previously, Dr. Lurie was the Associate Commissioner for Public Health Strategy and Analysis at the FDA, where he worked on

antimicrobial resistance, transparency, caffeinated beverages, arsenic in rice, fish consumption by pregnant and nursing women, expanded access to investigational drugs, and prescription drug abuse. Prior to that, he was Deputy Director of Public Citizen's Health Research Group, where he addressed drug and device issues and coauthored the organization's Worst Pills, Best Pills consumer guide to medications.