

Join us *January 22 & 23, 2020* at the **Middleby Bakery Innovation Center in Plano, TX** for a hands-on, Meat and Alternative Protein product seminar with Rheon and the Middleby Bakery Brands!

**Which new sandwich type products will enhance sales for the next decade?
Will plant protein be part of your business "diet" in the next few years?**



Two industry leaders, Rheon and Middleby Food Processing Group, are hosting a high-powered seminar on "New Sandwich-type Products for the Next Decade".

This two (2) day event will be held at the \$2.4 million Bakery Innovation Center in Plano, Texas. In addition to five (5) renown global speakers, there will be live product demonstrations, formula developments, baking, testing and scoring.

- Lin Carson, Founder & CEO BAKERpedia
- Joel Crews, Editor of Meat & Poultry
- Joanie Spencer, Editor Baking & Snack
- Henk Scouten, Owner, Schouten Plant Based Foods
- Rich Charpentier, Owner, Baking Innovation

Both Grain based and Protein products will be evaluated. This hands-on approach should influence your menu development and related supply chain opportunities for years to come.



We will be demonstrating the versatility of the all new Rheon KN551 with different sizes, shapes and ratios that are available.

Date: January 22 & 23, 2020

Time: 8:30 AM, Registration Begins

Location: Middleby Bakery Innovation Center
808 Stewart Avenue, Plano, TX 75025

To attend this Free Seminar simply reply to this email or us.east@rheon.com
You must be registered to attend
We hope to see you there!