

INVITATION TO EXHIBIT

July 25-27

Exhibit Dates



*Grow Your
Knowledge*

*Grow Your
Network*



International Association for
Food Protection®

6200 Aurora Avenue, Suite 200W | Des Moines, Iowa 50322-2864, USA
+1 800.369.6337 | +1 515.276.3344 | Fax +1 515.276.8655

EXHIBITOR SCHEDULE

Oregon Convention Center

EXHIBIT SET UP

Saturday, July 25

9:00 a.m. – 6:00 p.m.

EXHIBIT TEAR DOWN

Monday, July 27

6:00 p.m. – 11:00 p.m.

EXHIBIT HOURS

Saturday, July 25

7:30 p.m. – 9:30 p.m.

Sunday, July 26

10:00 a.m. – 6:00 p.m.

Monday, July 27

10:00 a.m. – 6:00 p.m.



SPECIAL EXHIBIT HALL EVENTS

Saturday, July 25

Cheese and Wine Reception • 7:30 p.m. – 9:30 p.m.

Sunday, July 26

10:00 a.m. – Pastries and Coffee

12:00 p.m. – 1:00 p.m. Lunch

3:00 p.m. – Coffee Break

5:00 p.m. – 6:00 p.m. Reception

Monday, July 27

10:00 a.m. – Pastries and Coffee

12:00 p.m. – 1:00 p.m. Lunch

3:00 p.m. – Coffee Break

5:00 p.m. – 6:00 p.m. Reception

Schedule subject to change

BOOTH INFORMATION

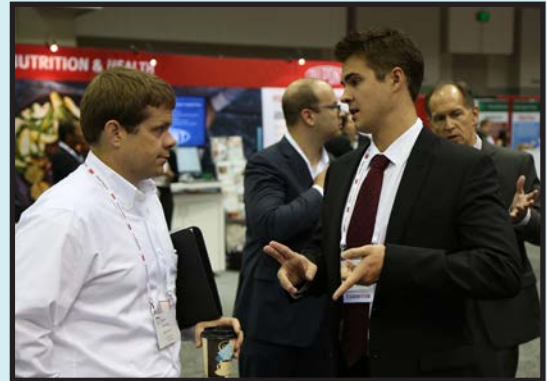
BOOTH INCLUDES:

- 10' x 10' booth with pipe and drape
- One 6' skirted table
- Two standard chairs
- One wastebasket
- Three meeting registrations per booth
(Additional registrations are available at regular registration rates)
- Listing on IAFP Web site
- Listing in *Food Protection Trends*
- Descriptive listing in the Annual Meeting Program Book
- IAFP 2015 App
- Pre-meeting use of IAFP 2015 attendee mail list
- Post-meeting use of IAFP 2015 attendee mail list

BOOTH PRICES:

Single	\$ 3,000
Double	\$ 6,000
Quad	\$12,390
Corner	add \$195

Reserve your space today at www.foodprotection.org



MEETING APP:

The IAFP 2015 meeting app will give exhibitors the opportunity to increase visibility to all conference attendees. Exhibitors will be able to upload brochures, marketing materials and company information to the app. Attendees will be able to browse exhibitor information anytime using their smart phones.

More than 2,800 food safety professionals attended last year!

IMPORTANT INFORMATION

March 31	CANCELLATION DEADLINE
April 1	BOOTH SELECTION BEGINS
May 1	DEADLINE TO BE LISTED IN THE PROGRAM BOOK
July 25	SHOWTIME!

HOTEL RESERVATIONS

IAFP has arranged special rates at two hotels.

Hilton Portland and Executive Tower

Reservations: \$160 Main – \$169 Tower

Doubletree Hotel – Portland

Reservations: \$160 Standard – \$169 Premium

Visit the IAFP Web site at
www.foodprotection.org
for details on reserving a room.

FUTURE ANNUAL MEETING DATES

For the International Association for Food Protection

IAFP 2016, July 31–August 3
(Sun.–Wed.)

America's Center
St. Louis, Missouri

IAFP 2017, July 9–12
(Sun.–Wed.)

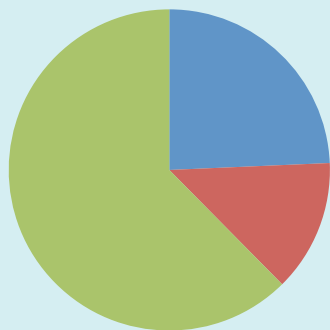
Tampa Convention Center
Tampa, Florida

IAFP 2018, July 8–11
(Sun.–Wed.)

Salt Palace Convention Center
Salt Lake City, Utah



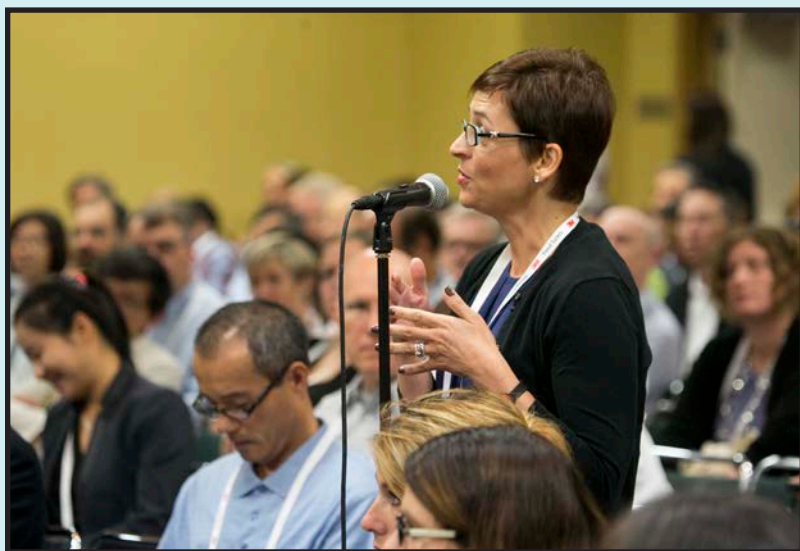
ATTENDEES' PRIMARY SECTOR OF EMPLOYMENT



INDUSTRY — 62.39%

EDUCATION — 24.31%

GOVERNMENT - 13.29%



Over 900 presentations
take place during
three days.

49 plus countries
were represented
at IAFP 2014.

"If you want to network with high quality people responsible for food safety in the food industry, IAFP is a must show for exhibitors. IAFP attracts higher level executives because its educational content is very focused and reveals the latest science, technology and regulatory information that decision makers need to know. RQA, Inc. exhibits at IAFP because it's a great networking opportunity to make people aware of our Crisis Management and Recall services."

Brian Giannini
Vice President Business Development
RQA, Inc.

ATTENDEES' PRIMARY INTEREST

Advanced Molecular Analytics	HACCP Utilization and Food Safety Systems
Applied Laboratory Methods	International Food Protection Issues
Beverages and Acid/Acidified Foods	Low Water Activity Foods
Dairy Quality & Safety	Meat and Poultry Safety and Quality
Developing Food Safety	Microbial Modelling and Risk Analysis
Food Chemical Hazards and Food Allergy	Pre Harvest Food Safety
Food Defense	Retail and Foodservice
Food Hygiene & Sanitation	Sanitary Equipment and Facility Design
Food Law	Seafood Safety and Quality
Food Packaging	Student
Food Safety Education	Viral and Parasitic Foodborne Disease
Fruit and Vegetable Safety and Quality	Water Safety and Quality

PROMOTIONAL OPPORTUNITIES

AMOUNT	EVENT	AMOUNT	EVENT
\$20,000	OPENING RECEPTION	\$7,500	EXHIBIT HALL PASTRIES & COFFEE (Sunday morning)
\$18,000	CONFERENCE PROGRAM BAG	\$7,500	EXHIBIT HALL PASTRIES & COFFEE (Monday morning)
\$18,000	EXHIBIT HALL RECEPTION (Sunday)	\$5,500	EXHIBIT HALL COFFEE BREAK (Sunday afternoon)
\$18,000	EXHIBIT HALL RECEPTION (Monday)	\$5,500	EXHIBIT HALL COFFEE BREAK (Monday afternoon)
\$15,000	EXHIBIT HALL LUNCH (Sunday)	\$5,000	STUDENT PDG LUNCHEON
\$15,000	EXHIBIT HALL LUNCH (Monday)	\$4,500	COFFEE BREAK (Tuesday morning)
\$14,000	MEETING APP	\$4,000	COFFEE BREAK (Tuesday afternoon)
\$13,000	IAFP LUNCH (Tuesday)	\$4,000	EARLY MORNING COFFEE (Sunday morning)
\$13,000	BADGE HOLDERS WITH LANYARDS	\$4,000	EARLY MORNING COFFEE (Monday morning)
\$11,500	PRESIDENT'S RECEPTION	\$4,000	EARLY MORNING COFFEE (Tuesday morning)
\$10,500	HOTEL KEY ADVERTISING	\$3,500	EDITORIAL BOARD RECEPTION
\$9,500	WELCOME RECEPTION	\$3,500	COMMITTEE DAY REFRESHMENTS
\$9,500	CONFERENCE WIFI	\$3,000	AWARDS BANQUET FLOWERS
\$9,000	NOTEPADS WITH SPONSOR'S LOGO	\$3,000	SPEAKER TRAVEL SUPPORT (Multiple opportunities available)
\$8,000	INTERNET CAFE		

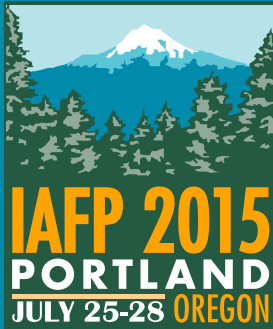
PLEASE DIRECT QUESTIONS TO:

David Larson • dave@larsonent.com • Phone: +1 515.440.2810



PREVIOUS EXHIBITORS

3-A Sanitary Standards, Inc.	CRC Press/Taylor & Francis Group LLC	Joint Institute for Food Safety and Applied Nutrition	Procter & Gamble
3M Food Safety	Crystal Diagnostics	Kagetec Industrial Flooring	Puritan Medical Products Co., LLC.
AZLA—American Association for Laboratory Accreditation	CSA Protlytics	KogeneBiotech	Q Laboratories, Inc.
Abraxis, LLC	Deibel Laboratories	Kusel Equipment Co.	QIAGEN
Advanced Instruments, Inc.	Detectamet Detectable Products Limited	Labplas	Quality Assurance & Food Safety Magazine
AEMTEK, Inc.	DNV GL Business Assurance	LGC Standards	Quality Management Inc. (dba QMI)
AIB International	DonLevy Laboratories	Log5 Corporation	QuaData — Quality & Statistics
AiroCide KES Science & Technology, Inc.	Dow Microbial Control Advanced Oxidation Systems	MediaBox by Microbiology International	R & F Products
Alchemy Systems	DOX-USA	Meridian Wildlife Services, LLC	red2assist
Allergen Control Laboratories dba IEH Laboratories and Consulting Group	DuPont Nutrition & Health	Meritech	Remco Products
Alpha Biosciences, Inc.	Ecolab	MGM Marketing, Inc.	Rentokil North America Pest Control
American Proficiency Institute	Elanco Animal Health	Michelson Laboratories, Inc.	Rochester Midland Corp. Food Safety Division
Ancera	Element Materials Technology	Michigan State University Master of Science in Food Safety	Roka Bioscience
Anti-Microbial Products	EMD Millipore	Micro Essential Laboratory	Romer Labs, Inc.
AquaLab by Decagon	Emport, LLC	Microbac Laboratories, Inc.	RQA, Inc.
Aquionics	EMSL Analytical	Microbiologics	rtech laboratories
Art's Way Scientific, Inc.	Eppendorf AG	Microbiology International	Safe Quality Food Institute
ASI Food Safety	Eurofins Scientific	Micrology Laboratories LLC	SAI Global Assurance Services
Astell Inc.	Extrutech Plastics	Minnesota Valley Testing Labs	Sample6
ATCC	FDA/CFSAN	MOCON Inc.	SCSU Food Microbiology Symposium
Battelle	Food Protection Alliance	MPS Group, Inc.	Sealed Air
Bia Diagnostics, LLC	Food Quality & Safety Magazine	Napasol North America	Seward Laboratory Systems, Inc.
BioControl Systems, Inc.	Food Safety Magazine	Nasco Whirl-Pak®	Shimadzu Scientific Instruments, Inc.
BioFront Technologies	Food Safety Net Services	National Center for Food Protection and Defense	Sigma-Aldrich
BioLumix, Inc.	Food Safety News	National Environmental Health Association	Silliker, Inc.
bioMérieux	Food Safety Summit	The National Food Lab, LLC	Siplast
Biomist	General Food Safety International Consulting, Inc.	National Registry of Food Safety Professionals	Society for Applied Microbiology
BIOplastics/CYCLERtest, Inc.	Glas-Col, LLC	NatureSeal, Inc.	Spectral Instruments Imaging
Bio-Rad Laboratories	Hardy Diagnostics	Nelson-Jameson, Inc.	Spectroferm, Inc.
BIOTECON Diagnostics	Hill Brush Inc.	Neogen Corporation	Springer
Brite Belt International	HiMedia Laboratories Pvt Ltd.	Neutec Group, Inc.	Sterilex Corporation
Cascades Tissue Group	Hygiena	New Food Magazine/Russell Publishing Ltd.	Steton Technology Group
CEDARLANE USA	IDEXX Laboratories	NoroCORE (USDA NIFA Food Virology Collaborative)	STOP Foodborne Illness
CERT-ID	IEH Laboratories and Consulting	Northland Laboratories	TandD US, LLC
Certified Laboratories	IFS Americas	NSF International	Thermo Scientific
Charm Sciences	The Industrial Fumigant Company	NSI Lab Solutions	UL DQS, Inc.
Chemstar Corp	InnovaPrep	NuAire, Inc.	USDA-FSIS
Cherney Microbiological Services, Ltd.	InstantLabs	Orkin, LLC	Vanguard Sciences formerly AEGIS FOOD TESTING Laboratories
Chestnut Labs	International Association for Food Protection	Pall Corporation	Virginia Tech
Chihon Biotechnology	International Association for Food Protection—Student PDG	The Partnership for Food Safety Education	Visitor Pass Solutions
ClorDiSys Solutions, Inc.	International Food Hygiene	PolySkope Labs	Vivione Biosciences
Cohee Research, Inc.	Interscience Laboratories Inc.	Precision Iceblast Corporation	Volta Belting Technology
The Consumer Goods Forum	Invisible Sentinel		Weber Scientific
Corning Incorporated	IPPE		World Bioproducts



IAFP 2015 CALL FOR SUBMISSIONS

Submission Deadlines:

October 14, 2014 – Symposium, Roundtable and Workshop Submissions

January 20, 2015 – Technical and Poster Abstract Submissions

Questions regarding submissions can be directed to Tamara Ford
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E-mail: tford@foodprotection.org



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