



16th World Processing
Tomato Congress

AND

18th ISHS Symposium on
Processing Tomato

Program



7 - 10 JUNE 2026

Monterey Bay | Monterey, California

tomato, pomodoro, 西紅柿, tomates, tomate,
トマト, помидор, cà chua, tamatie, tomaat,
tomato, pomodoro, tomates, tomate, 西紅柿,
помидор, cà chua, tamatie, tomaat, tomato,
西紅柿, tomates, tomate, cà chua, pomodoro,
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A Culinary and Wine Paradise

Monterey is also known for its outstanding culinary scene, with an abundance of fresh seafood, farm-to-table dining, and locally-produced wines from the nearby Salinas Valley and Carmel Valley. Whether dining at waterfront restaurants on the Wharf or exploring charming cafés in downtown Monterey, visitors will find a variety of flavors to enjoy.

A Coastal Gem with Rich History

Founded in 1770, Monterey was California's first capital under Spanish and Mexican rule. It played a pivotal role in the state's early history and remains a city filled with historical landmarks, including the iconic Custom House, the historic Fisherman's Wharf, and Cannery Row, made famous by John Steinbeck's novel of the same name.

World-Renowned Attractions

Visitors to Monterey can explore some of the most iconic attractions in California, including the Monterey Bay Aquarium, a world-class facility that showcases the region's diverse marine ecosystem. Nature enthusiasts will enjoy whale watching excursions, scenic coastal drives along the Pacific Coast Highway, and visits to nearby Pebble Beach and Big Sur.

Outdoor Adventures and Recreation

The region offers endless opportunities for outdoor activities, from kayaking in the bay and hiking in Point Lobos State Natural Reserve to golfing at world-famous courses like Pebble Beach Golf Links. With its mild climate year-round, Monterey is perfect for enjoying the great outdoors.

A Perfect Destination

Whether you're visiting for an event, conference, or leisure trip, Monterey provides an unforgettable experience. With its breathtaking scenery, rich cultural heritage, and world-class attractions, it is a destination that captivates visitors and leaves them with lasting memories.

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16th World Processing
Tomato Congress

AND

18th ISHS Symposium on
Processing Tomato

Welcome address of organizers

Welcome to the 16th World Processing Tomato Congress and the 18th ISHS Symposium on Processing Tomato.

We are very glad to welcome the global processing tomato community to Monterey and back to California. It has been more than twenty five years since this Congress was last held here, and Monterey feels like the right place for that return. At this time of year, it offers a milder setting than the interior valley and a side of California that many visitors may not know as well. It is also a place with its own agricultural and industrial history. Monterey was once known around the world for sardine canning. Today it sits next to one of the world's leading centers of technology and innovation. California has a long history of changing with the times, and agriculture has had to do the same.

That has certainly been true in processing tomatoes. California remains one of the most important production regions in the world, but it has not held that position by doing things the same way year after year. Over time, this industry captured many of the big gains that reshaped modern production, mechanized harvest, better varieties, more targeted fertility and crop protection, the move from direct seeding to transplants, and the near complete shift to subsurface drip irrigation. Those changes transformed the crop and helped build the system that visitors know today. The work now is harder. It is about keeping a mature, high performing production system productive under tighter biological, economic, and regulatory constraints.

The 2025 season offered a useful reminder of both how strong this system can be and how much stress still holds it back in a typical year. Statewide average yield reached 56 tons per acre, more than 10 percent above the prior



historical high near 49. Favorable environmental conditions played a major role, with limited transplant disruption, little heat stress during flowering and fruit set, and mild conditions through much of fruit development and harvest. No one should mistake that for a permanent breakthrough on its own. What it did show, very clearly, is that California's yield ceiling is higher than many assumed. The harder question now is how much of that performance can be carried forward when the more familiar stresses return.

And those stresses are real. Water, labor, regulation, pests, disease, and input costs all shape how acres are farmed and which acres remain competitive. These issues are not unique to processing tomatoes, but they define the operating environment for specialty crops in California. They also explain why the tomato industry here has become so disciplined. There is very little room for loose management. Success depends on timing, coordination, and a willingness to keep improving even when the system is already operating at a high level.

Water remains the clearest example. California processing tomatoes have already gone through one of the most important efficiency

Welcome address of organizers *continued*

transitions in modern production agriculture through broad adoption of subsurface drip irrigation across nearly all acreage. That shift alone reduced water use dramatically compared to older irrigation systems, and in many fields the gains have gone further through better scheduling and deficit irrigation where field conditions allow. But water in California is never just a question of quantity. It is also a question of quality. In years when surface water is short, as growers expect again this season, more of the burden falls on groundwater. In some areas that means higher salts and lower quality water, which can directly affect both yield and fruit quality. So even where water remains physically available, the source matters. The challenge is not simply securing enough water to finish the crop. It is securing water of sufficient quality to protect productivity and quality at the level the market expects.

That issue will continue to shape the industry for years to come. SGMA is moving from policy into practical consequence. Groundwater restrictions are becoming more real, surface supplies remain uneven, and future planning increasingly has to consider return per acre of water, not just return per acre of land. Expanded groundwater recharge, water banking, and additional storage will help. Projects like Sites

Reservoir and expansion of San Luis are part of that longer term picture. But no one in this industry is waiting for a simple fix. The California tomato business has already been learning how to operate inside tighter water limits, and it will keep doing so.

The processing side of the industry has adjusted as well. A handful of companies have exited over the past several years, helping bring production capacity into better balance with demand. What remains is a processor base of 10 companies and 16 facilities, including the largest processor in the world by volume and the processor with the highest number of canning lines in the industry. This is still a very large and highly capable system, and one of California's advantages remains the tight connection between the field and nearby processing capacity.

Pest and disease pressure remain part of that practical reality every year. Broomrape has become the clearest recent example of an issue requiring broad industry attention. It is serious, but it is also an example of the industry working together in a concerted way toward research solutions, practical control, and long term management. The work is not finished, but progress has been real and the direction is encouraging. Broomrape sits alongside a



wider set of pressures that California growers and advisers continue to manage, including root-knot nematode, fusarium stem rot and decline, tomato spotted wilt virus, beet curly top virus, and southern blight, to name a few. None of these issues are solved once and for all. They require constant adjustment in variety choice, diagnostics, water management, crop protection, field selection, and timing. One of the strengths of this industry is that growers, processors, PCAs, farm advisors, university researchers, and technical teams remain closely tied together in that work.

Automation belongs in this story too. California was the industry that first automated harvest in the 1960s, and it is now moving quickly again as transplanting and cultivation technology begin to match commercial needs. This season, more than a dozen automated transplanters are operating commercially up and down the state, along with roughly half a dozen automated weeders. More are already on order for next year. That is another sign that the industry may be at an inflection point where equipment is finally meeting the specifications, reliability, and price point needed for broader adoption.

California still benefits from something that is hard to replicate elsewhere; scale, nearby

processing capacity, strong public and private breeding, applied research that stays close to commercial reality, and technical support that remains connected to the field. That does not make the path ahead easy. The next gains will be harder won. Some will come from genetics. Some will come from better management of water, stress, and plant health. Some will come from automation, diagnostics, and better use of data. But this industry has a long track record of adjusting when it has to, and that remains one of its strengths.

We hope your time in Monterey is productive, enjoyable, and worth the trip. We hope this Congress gives you a good sense of where California processing tomatoes stand today, of the pressures the industry is working through, and of the confidence the industry still has in its future. California has changed a great deal since this Congress was last here. So has the tomato industry. Bringing the global community back at this moment feels timely, and we are pleased to welcome you.

Welcome to Monterey, and welcome to California.

Mike Montna
CTGA



Welcome address of WPTC President

Dear colleagues and friends,

On behalf of the World Processing Tomato Council, it is my great pleasure and honor to welcome you to the 16th World Processing Tomato Congress and the 18th ISHS International Symposium on Processing Tomato, taking place in Monterey, California, from June 7 to 10, 2026.

This important international gathering brings together the many people and organizations that form our global processing tomato community: growers, processors, customers, researchers, seed companies, machinery and technology suppliers, institutions, associations, and industry partners from across the world. Your presence here reflects the strength, diversity, and commitment of a sector that plays an essential role in the global food chain.

The processing tomato industry has always been built on cooperation, innovation, and resilience. From the field to the factory, and from scientific research to consumer products, every part of our value chain contributes to delivering healthy, nutritious, affordable, and versatile tomato products to millions of consumers around the world.

Today, our industry faces significant challenges. Climate variability, water availability, production costs, labor, sustainability requirements, technological change, and evolving consumer expectations are all shaping the way we work and plan for the future. At the same time, these challenges also create opportunities: to improve efficiency, to invest in research, to adopt new technologies, and to strengthen collaboration across countries and disciplines.

For this reason, the combination of the World Processing Tomato Congress and the ISHS Symposium is especially meaningful. By bringing together industry leaders and the scientific community, this event creates an ideal platform to exchange knowledge, share experiences,



discuss practical solutions, and explore the innovations that will help define the future of processing tomatoes.

I would like to express my sincere gratitude to the organizing partners, the scientific committee, speakers, sponsors, exhibitors, and all those who have worked with dedication to make this congress possible. Their commitment and effort are essential to the success of this event.

I also wish to thank all participants for joining us in Monterey. I encourage you to take full advantage of these days: attend the sessions, engage in open discussions, build new relationships, and strengthen the bonds that connect our global industry.

I am confident that this congress will be a productive, inspiring, and enjoyable experience for all of us.

Welcome to Monterey, and welcome to this important gathering of the world processing tomato community.

Manuel Vázquez
President
World Processing Tomato Council



18th ISHS Symposium on Processing Tomato

Welcome address of Symposium



We are pleased to welcome you in **Monterey for the 18th ISHS Symposium on Processing Tomato**.

The Symposium is a unique forum that focuses on addressing key scientific questions and issues related to the entire tomato processing sector, from field (production for industrial purposes, applied ecophysiology, agronomy, biotic and abiotic stress resistance, genetics applied to industrial food system) to fork (organoleptic and nutritional food quality, smart quality control processes, healthy food, and high quality cultivars).

Holding the symposium in parallel with the **16th World Processing Tomato Congress**, helps bring together academics, researchers and students with growers, processors and business professionals working in the processing tomato industry. This unique setup within the

ISHS symposia has been a major success story ever since the first World Processing Tomato Congress in Avignon (France) in 1989 and the creation of WPTC in 1998 at Pamplona (Spain).

Our call for papers attracted 60 abstract submissions from 13 different countries. This confirms the keen interest and enthusiasm the scientific community has for research in the fields of processing tomatoes. The ISHS symposium program has been arranged into 6 oral sessions, a poster session and a roundtable to encourage exchanges between researchers, growers and processors.

Full papers for the majority of the oral and poster presentations will be collated in a special issue of *Acta Horticulturae* which will be available directly from ISHS in a few months.

We would like to thank the presenters, session chairs and members of the Scientific and Organizing Committees and all sponsors for making this event possible and in particular **The Morning Star Company** and the **California Tomato Research Institute** for providing respectively three and one **Adopt a Scientist** grants enabling young researchers to get the necessary funding to attend the event and present their work.

Our aim is to stimulate discussion and foster new collaborative ventures to ensure a bright future for the tomato processing industry. We hope that you will find the event both interesting and enjoyable.

The Symposium Conveners

Brenna Aegerter, Zach Bagley and Luca Sandei

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Organizers



CTGA: The California Tomato Growers Association (CTGA) was formed in 1947 as a service association for growers of processing tomatoes. The CTGA is an association of California processing tomato growers that provides economic, public policy and business leadership for the benefit of growers and the industry. The Association represents grower interests through services to its members including bargaining, communications and advocacy to ensure the stability, viability and prosperity of the industry. CTGA represents 145 growers of tomatoes for processing on all industry issues, including trade. California tomato growers are high-yield producers of premium quality processing tomatoes, which they sell to the industry's ten processors in California. California accounts for 96% of US processed tomato production.



CLFP: The California League of Food Producers (CLFP) has been the voice and the advocate for California's food producing industry since 1905. CLFP represents the interests of both large and small food processors and beverage producers throughout the state and works to help ensure a favorable and profitable business environment for its members and the entire food-producing industry. Located in Gold River, CA, CLFP is the only statewide food-producing organization in California focused specifically on protecting the interests of food processors before all branches of state government. CLFP is at the forefront in addressing the many regulatory issues facing the industry in a state with the most complex and challenging state regulatory environment in the U.S. CLFP is structured and staffed to help its members effectively comply with requirements and plan for the future.



WPTC: The World Processing Tomato Council (WPTC) is an international non-profit organization representing the tomato processing industry. Currently, its members, which are professional grower and/or processor organizations representative of their production area, represent more than 95% of the volume of tomatoes processed worldwide. The organization was created in May 1998 during the 3rd World Processing Tomato Congress held in Pamplona (Spain) and is headquartered in Avignon (France). It organizes the World Processing Tomato Congresses and ISHS Symposia on Processing Tomato every two years.



ISHS: The International Society for Horticultural Science (ISHS) is the world's leading independent organization of horticultural scientists. Its aim is "to promote and encourage research and education in all branches of horticultural science and to facilitate cooperation and knowledge transfer on a global scale through its symposia and congresses (International Horticultural Congress), publications and scientific structure."

The success of the ISHS, in relation to its effective communication and leadership of international co-operation, is largely through the 50 or more specialized symposia held annually and its publications *Acta Horticulturae*, *Chronica Horticulturae* & *Scripta Horticulturae*. ISHS membership is open to all interested researchers, educators, students and horticultural industry professionals.

General Information

Time

Monterey is in the Pacific Daylight time zone, (GMT-7)

Registration Hours

Sunday, June 7

2:00 pm – 7:00 pm

Monday, June 8

7:30 am – 4:30 pm

Tuesday, June 9

8:00 am – 4:30 pm

Wednesday, June 10

8:00 am – 10:30 am

Getting Around Monterey Bay

Once in Monterey Bay, transportation is convenient with several options available:

Uber & Lyft: Reliable and widely used in the area - download the apps in your app store

Public Transit: Monterey-Salinas Transit (MST) provides local bus services

Rental Cars: Available at the Monterey Regional Airport (MRY)

Bicycle Rentals: A great way to explore the scenic coastal areas



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Social Events

Social events are open to all participants!

Welcome Reception and Dinner at the Monterey Bay Aquarium

Sunday, June 7, 6:30 PM – 10:30 PM

We are thrilled to invite you to kick off the Congress with an unforgettable evening at the world-famous Monterey Bay Aquarium! This exclusive Welcome Reception promises an evening filled with networking, camaraderie, and the chance to connect with indus-



try professionals and experts in a relaxed yet engaging atmosphere.

Indulge in a curated selection of drinks and delectable cuisine, thoughtfully crafted to elevate your experience. Enjoy exclusive access to the aquarium's exhibits, where you can unwind and be inspired by the captivating marine life around you.

Don't miss out on this unique opportunity to mingle, spark new ideas, and lay the groundwork for meaningful collaborations. We can't wait to welcome you to an evening of unforgettable moments, rich with opportunities and conversation. See you at the Welcome Reception!



Congress Gala at the Monterey Conference Center

Tuesday, June 9, 6:30 PM – 10:30 PM

Join us at the grand Congress Gala, a spectacular evening of elegance and celebration. Set against the stunning backdrop of Monterey, this unforgettable night promises an exceptional blend of fine dining, captivating entertainment (Dueling Pianos!), and unparalleled networking opportunities.

Step into an atmosphere of sophistication as you mingle with industry leaders and fellow attendees. The Gala will offer a chance to relax, reflect on the inspiring days of the Congress, and foster new connections that will continue long after the event concludes.

Indulge in an exquisite selection of gourmet dishes and curated beverages, all designed to elevate your experience and spark engaging conversations. This evening will be one of connection, celebration, and memories to cherish.

Don't miss the chance to be part of this unforgettable event. We look forward to sharing an evening of style, fun, and meaningful moments with you at the Congress Gala!



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Guest | Accompanying Persons' Events

Monday, June 8

8:00 AM – 11:30 AM

Whale Watching Tour

Humpback Whales, Blue Whales, Dolphins, Killer Whales and more! For best viewing conditions we recommend the four-hour morning tours, which provide you with more time to spend with the whales and dolphins, in addition to increasing your chances of encountering rarer wildlife such as orcas and blue whales.

11:30 AM - 12:30 PM

Shopping at Fisherman's Wharf

You'll have the chance to explore the local shops, sample famous clam chowder, and watch the sea lions that call the pier home. It's a quintessential Monterey experience you won't want to miss!



1:00 PM - 3:30 PM

Lunch and Wine Tasting

Spend a perfect day exploring the heart of Carmel Valley wine country! This curated experience includes all wine tastings at hand-selected boutiques and estate wineries, a delicious lunch of your choice, and transportation. Whether you're a seasoned wine lover or a curious taster, this tour offers something unforgettable for everyone.



Tuesday, June 9

9:00 AM - 11:00 AM

17 Mile Drive Guided Tour

Discover the iconic allure of California's coast on our 17 Mile Drive/Scenic Highlights Tour. Traverse the legendary route through Monterey's historic streets, where the echoes of Cannery Row and the vibrant spirit of Pacific Grove come alive. This tour takes you along Pebble Beach's renowned 17 Mile Drive and the captivating charm of Carmel-by-the-Sea, revealing stunning vistas at every turn. With each mile, our guide shares the rich tapestry of history and natural wonder that defines this cherished region.

11:30 AM - 2:00 PM

Walking Food Tour and Shopping in Carmel-by-the-Sea

Discover the culinary delights and hidden gems of Carmel-by-the-Sea with our Classic Food Tour. This three-hour walking tour takes



you through the charming streets of Carmel, where you'll enjoy five to six tastings at local eateries and shops. Along the way, you'll learn about the town's unique history, architecture, and culture, making it a truly immersive experience. Whether you're a local or a visitor, this tour offers a delicious and insightful look into the heart of Carmel.

There will also be plenty of time before and after the tour to visit the local shops.





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ISHS Schedule

Monday, June 8

8:30 am – 10:00 am	Congress And Symposium Joint Opening Ceremony Steinbeck 2 & 3, Monterey Conference Center
10:00 am – 10:30 am	COFFEE BREAK Steinbeck Lobby & 1, Monterey Conference Center
10:30 am – 12:30 pm	SESSION 1: Innovation in Tomato Processing and Product Quality Colton Rooms, Monterey Conference Center Moderators: Luca Sandei & Antonio Casana
	KEYNOTE: Assessment of Nutritional and Functional Labels on Tomato Products According to International Standards: WHO Nutrient Profile Model, FDA and EFSA Nutrient Claims Montaña Cámara
	Tomato Breeding to Improve Processing Tomato Nutritional Quality Jessica Cooperstone
	Systems - Wide Approaches to Improve Tomato Processing Quality and Nutritional Value Bhimu Patil
	Impact of Farming Practices on Nutrient Density of Processing Tomatoes HM 58841 in Northern California Xueqi Li
	Variation in Health-Promoting Compounds in Tomato Products: Implications for Processing, Packaging, and Pricing Strategies Manisha Patil
	Green Technology Extraction of Glycoalkaloids and Polyphenols from Unripe Green Tomatoes “Industrial Wastes” Luca Sandei
	Discussions
12:30 pm – 1:30 pm	LUNCH Club Room, Jacks Terrace & Beer Garden, Portola Hotel

ISHS Schedule *continued*

1:30 pm – 3:30 pm	<p>SESSION 2: Breeding the Next Generation of Processing Tomatoes Colton Rooms, Monterey Conference Center Moderators: David Francis & Patrick Smith</p> <hr/> <p>KEYNOTE: The History and Future of Public Plant Breeding in the World Processing Tomato Industry David Francis</p> <hr/> <p>Dissecting the Genetic Basis of Forked Inflorescence Architecture in Tomato Shai Torgeman</p> <hr/> <p>Toward a High - Anthocyanin Purple Processing Tomato Eric Ward</p> <hr/> <p>Genetic Dissection and Marker - Assisted Introgression of Resistance to Resistance - Breaking Tomato Spotted Wilt Virus in Processing Tomatoes Reza Shekasteband</p> <hr/> <p>Leveraging Ethylene - Modulated Tolerance, Frl Resistance Gene Traits, and Endogenous Resistance in Wild Germplasm to Mitigate Fusarium Stem Rot and Decline - Associated Losses in California Processing Tomato Myles Collinson</p> <hr/> <p>Evaluation of Recent Updates in Rootstock Technology for Processing Tomatoes Patrick Smith</p> <hr/> <p>Discussions</p>
3:30 pm – 4:00 pm	<p>COFFEE BREAK Steinbeck Lobby & 1, Monterey Conference Center</p>
4:00 pm – 6:00 pm	<p>ROUNDTABLE INDUSTRY – RESEARCH Colton Rooms, Monterey Conference Center Moderators: Zach Bagley & Matt Stewart</p>

Tuesday, June 9

8:30 am – 10:30 am	<p>SESSION 3: Broomrape: An Emerging Global Challenge Colton Rooms, Monterey Conference Center Moderators: Brad Hanson & Sofia Stilwell</p> <hr/> <p>KEYNOTE: Collaborative Research and Outreach Efforts to Address the Resurgence of Broomrape in California Processing Tomato Brad Hanson</p> <hr/> <p>Advancing Global Processing Tomato Resilience through the Lark Multiplex Genome Editing Platform Yao Luo</p> <hr/> <p>Progress and Challenges in Developing Farm Equipment Phytosanitation Methods Using Quaternary Ammonium Compounds to Prevent the Spread of Branched Broomrape and Other Pathogens in California Processing Tomatoes Katherine Ashley</p> <hr/> <p>Whole - Genome Sequencing of California's Branched Broomrape Uncovers Receptor Targets and Novel Chemicals for Parasitic Weed Control Marco Burger</p> <hr/> <p>Using Plant Smells to Detect Hidden Broomrape in Tomato Field Mitchell McCartney</p> <hr/> <p>Discussions</p>
10:30 am – 11:00 am	<p>COFFEE BREAK Steinbeck Lobby & 1, Monterey Conference Center</p>
11:00 am – 12:30 pm	<p>SESSION 4: Emerging Pests and Diseases in Processing Tomatoes Colton Rooms, Monterey Conference Center Moderators: Brenna Aegerter & Patricia Lazicki</p> <hr/> <p>Introducing Fusarium Stem Rot and Decline: A Newly Described, Highly Damaging Disease of Processing Tomato Caused by <i>F. noneumartii</i> and <i>F. martii</i>, Present in California and Japan Cassandra Swett</p>

ISHS Schedule *continued*

	<p>Yield Performance of Processing Tomato Cultivars in Fields with a History of Fusarium Stem Rot and Decline Brenna Aegerter</p> <hr/> <p>Bio - Based Approach for Sustainable Control of Root - Knot Nematodes Rewa Rai</p> <hr/> <p>Effect of Transplanting Window on <i>Tuta Absoluta</i> Infestation Dynamics, Yield, and Soluble Solids in Commercial Dry - Season Processing Tomato Production in Northern Nigeria Salome Arewa</p> <hr/> <p>Evaluation of Alternative Chemical Approaches to Management of Conspere Stink Bug (<i>Euschistus Conspersus</i>) Thomas Turini</p> <hr/> <p>Discussions</p>
12:30 pm – 1:30 pm	<p>LUNCH Club Room, Jacks Terrace & Beer Garden, Portola Hotel</p>
1:30 pm – 3:00 pm	<p>SESSION 5: Growing Tomatoes for Processing Colton Rooms, Monterey Conference Center Moderators: Carlos Campillo & Domenico Ronga</p> <hr/> <p>Development of a Platform as a Tool for Automating Life Cycle Analysis Supported by Low - Cost Sensors Carlos Campillo Torres</p> <hr/> <p>Geospatial Assessment of Production Potential and Optimal Seeding Windows for Processing Tomatoes in the Mississippi Delta Leah Eubank</p> <hr/> <p>Controlling In-Row Weeds with Mechanical Cultivation and Pre-Emergent Herbicides in Processing Tomatoes Scott Stoddard</p> <hr/> <p>Exploring Causal Factors for the Yield Gap in California Processing Tomato Patricia Lazicki</p> <hr/> <p>Biostimulant Strategies Can Enhance Processing Tomato Performance Domenico Ronga</p>

	<p>A Site - Specific Nitrogen Fertilization Calculator for Drip - Irrigated Processing Tomatoes Daniel Geisseler</p> <hr/> <p>Discussions</p>
<p>3:00 pm – 3:30 pm</p>	<p>COFFEE BREAK Steinbeck Lobby & 1, Monterey Conference Center</p>
<p>3:30 pm – 5:30 pm</p>	<p>POSTER SESSION Steinbeck Lobby, Monterey Conference Center</p> <hr/> <ul style="list-style-type: none"> • Real-time photonic diagnostics for tomatoes: From nutrients and stress to fruit sugar - Olivier Ceberio <hr/> • Overcoming tomato production under harsh conditions: The case for <i>Pat-b parthenocarp</i> - Charles Montgomery <hr/> • Non-fumigant nematicides for the management of root-knot nematodes in tomatoes in California - Jaspreet Sidhu <hr/> • Using seasonal thermal extremes in Ghana to simulate climate change: a field-based study of reproductive, physiological and yield responses in tomato - Yvonne Kugblenu Darrah <hr/> • Evaluation of a biodegradable superabsorbent polymer to improve water use efficiency while maintaining yield in California processing tomato production - Daiki Nagamatsu <hr/> • Development of a sustainable antifungal system using a synergistic treatment of aqueous olive pomace extract (OPE) and sunlight to control <i>Alternaria</i> infection on tomato plants - Rewa Rai <hr/> • Microbe-immobilized biochar enhances productivity and stress resilience in climate-smart processing tomato systems - Ryoya Nishida <hr/> • Pre-transplant night chilling impairs shoot growth but promotes root elongation and physiological recovery in tomato seedlings - Nazmin Akter <hr/> • Assessing a low-complexity precision irrigation strategy to increase the water productivity of processing tomato crop - Domenico Ronga <hr/> • Solar steam generation with a Fresnel collector for pilot-scale tomato paste production in CTAEX, Spain - Ruben Sanchez <hr/> • Influence of the sample preparation method on instrumental color measurement in crushed tomato of the same variety - Ruben Sanchez

ISHS Schedule *continued*

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- In-field prediction of optimal harvest time in processing tomato using portable NIR spectroscopy - Ruben Sanchez
-
- Proof of concept for decarbonization of the tomato concentrate industry - Ruben Sanchez
-
- Using unmanned aerial systems (UAS) to evaluate drought stress tolerance in tomatoes - Emma Landgraver
-
- California annual crop susceptibility and rotation risk of *Fusarium noneumartii* driver of the emergent disease of processing tomatoes, *Fusarium* stem rot and decline - Myles Collinson
-
- Multi-trait selection integrating yield components, nutritional quality, and virus response in tomato under tropical field conditions using MGIDI - Ady Daryanto
-
- Effect of insecticides on incidence of curly top disease caused by beet curly top virus vectored by the beet leafhopper (*Circulifer tenellus*) - Thomas Turini
-
- Evaluation of integrated management of *Fusarium* diseases in the Central Valley of California - Patricia Lazicki
-
- Activated tomato pomace: Enhancing the by-product valorisation through potential incorporation as a techno-functional food ingredient - Nidal Shaban
-
- Effect of spatial variability on yield, soil moisture content and nitrogen balance in a commercial plot of processing tomato - Carlos Campillo Torres
-
- Life cycle assessment of processing tomato production in Extremadura-Alentejo - Juan Ignacio Macua
-
- Assessment of stability of tomato lines - Vladan Pesic
-
- Evaluation of marketable quality and bioactive characteristics of six processing tomato cultivars organically grown up in northern Italy district area. The 'BioTomQual' SSICA Project - Luca Sandei
-
- Research activities developed by CTAEX with Producer Organizations (OPFH) through operational programs to improve sustainability in the processing tomato sector - José Luis Llerena Ruiz
-
- Characterization of transcriptomic response of branched broomrape infection and engineering resistance to branched broomrape in tomato - Alexander Liu
-
- Unlocking shelf stability in tomato products: Metabolomic drivers of quality and resistance to spoilage - Deepak Kumar Jha
-

Wednesday, June 10

8:30 am – 10:00 am	SESSION 6: Final Symposium Discussions and Second Poster Session Colton Rooms, Monterey Conference Center Moderators: Brenna Aegerter, Zach Bagley & Luca Sandei <hr/> Symposium Conclusion and Awards <hr/> Business Meeting of the ISHS Working Group Production of Vegetables for Processing
10:30 am – 11:00 am	Congress and Symposium Joint Closing Ceremony Steinbeck 2 & 3, Monterey Conference Center



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Congress Schedule

Sunday, June 7

2:00 pm – 7:00 pm	REGISTRATION OPENS Steinbeck Lobby, Monterey Conference Center
3:00 pm – 5:00 pm	WPTC Board Meeting Ferrante's Bay View Room, Monterey Marriott
6:30 pm – 10:30 pm	Welcome Reception at the Monterey Bay Aquarium Shuttles will begin pick up in front of the Portola Hotel at 6:15 pm. The last shuttle will depart the Aquarium at 11:00 pm. 886 Cannery Row, Monterey, CA 93940

Monday, June 8

7:30 am – 4:30 pm	REGISTRATION OPENS Steinbeck Lobby, Monterey Conference Center
8:30 am – 9:00 am	Congress and Symposium Joint Opening Ceremony Steinbeck 2 & 3, Monterey Conference Center
	Welcome Address from Organizers Mike Montna, CTGA on Behalf of Organizing Committee
	Welcome Address from WPTC President Manuel Vazquez, President of WPTC
	Welcome Address from ISHS Luca Sandei, Chair of ISHS Working Group Production of Vegetables for Processing
	Welcome to California Karen Ross, Secretary, California Department of Food and Agriculture
9:00 am – 10:00 am	Challenges to Feeding the World in the 21st Century Steinbeck 2 & 3, Monterey Conference Center Richard Sexton, UC Davis
10:00 am – 10:30 am	COFFEE BREAK Steinbeck Lobby & 1, Monterey Conference Center

Congress Schedule *continued*

10:30 am – 12:00 pm	Crop Results and 2026 Forecasts Steinbeck 2 & 3, Monterey Conference Center Session Chair: Manuel Vazquez, President of WPTC <hr/> Amitom Antonio Casana, Amitom President <hr/> North America Mark De La Mater, The Morning Star Packing Company <hr/> South America and Rest of World Manuel Goncalves, WPTC Vice President <hr/> China Zhu Chenhui, Deputy General Manager of COFCO Tunhe
12:00 pm – 1:30 pm	LUNCH Club Room, Jacks Terrace & Beer Garden, Portola Hotel
1:30 pm – 3:00 pm	Consumer Clarity in a Multi-Polar World Steinbeck 2 & 3, Monterey Conference Center Session Chair: Nick Kastle, Vice-President of WPTC Thomas Bailey, Head of North America-Consumer Research at Rabobank <hr/> Q and A From Participants
3:00 pm – 3:30 pm	COFFEE BREAK Steinbeck Lobby & 1, Monterey Conference Center
3:30 pm – 4:30 pm	“Euphoria or Despair”: A Look at the Historical Cycles and What the Future May Hold Steinbeck 2 & 3, Monterey Conference Center Martin Stilwell, Tomato News <hr/> Q and A From Participants

Tuesday, June 9

8:00 am – 4:30 pm	REGISTRATION OPENS Steinbeck Lobby, Monterey Conference Center
8:30 am – 10:30 am	Navigating Food Packaging Recycling Mandates: Challenges and Potential Solutions Steinbeck 2 & 3, Monterey Conference Center Guido Aufdemkamp, Executive Director, Aseptic Bag Manufacturers Association (ABMA) Samantha Kappalman, VP of Corporate Affairs, Public Policy US & Canada, Tetra Pak Panel Discussion Moderator: Trudi Hughes, President/CEO, California League of Food Producers Trent Norris, Hogan Lovells Will Prins, General Manager, JG Boswell Company Rob Salinas, The Morning Star Packing Company
10:30 am – 11:00 am	COFFEE BREAK Steinbeck Lobby & 1, Monterey Conference Center
11:00 am – 12:00 pm	Public Breeding and the Future of Processing Tomato Improvement Steinbeck 2 & 3, Monterey Conference Center David Francis, Professor of Tomato Breeding & Genetics, The Ohio State University Panel Discussion: How Public and Private Breeding Can Move Faster Together Moderator: Zach Bagley, Managing Director, California Tomato Research Institute Chunxiao Jiang (CJ), Tomato Breeder and Head of R & D, Heinz Seed Taylor Anderson, Processing Tomato Breeder, Bayer Crop Science
12:00 pm – 1:30 pm	LUNCH Club Room, Jacks Terrace & Beer Garden, Portola Hotel
1:30 pm – 3:30 pm	Artificial Intelligence: How Are We Using AI Today and What the Future May Hold Steinbeck 2 & 3, Monterey Conference Center Michael Bush, Vice President Technical Programs, Google

Congress Schedule *continued*

	<p>Who Owns Tomorrow? A No BS Playbook for the Leaders Who Refuse To Wait Brett Schklar, Best-Selling Author and Enterprise Futurist Moderator: Jason Fritsch, CEO, Kagome USA</p>
3:30 pm – 4:00 pm	<p>COFFEE BREAK Steinbeck Lobby & 1, Monterey Conference Center</p>
4:00 pm – 5:00 pm	<p>The Outlook for Global Food Demand: 2025-2030, Navigating the Changing Consumer Landscape Steinbeck 2 & 3, Monterey Conference Center Matthew Barry, Euromonitor</p> <p>Q and A from Participants</p>
6:30 pm – 10:30 pm	<p>GALA DINNER – The Killer Dueling Pianos Serra Ballroom, Monterey Conference Center</p>

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Wednesday, June 10

8:00 am – 10:30 am	REGISTRATION OPENS Steinbeck Lobby, Monterey Conference Center
8:30 am – 10:00 am	Trade and Global Perspectives: Presentations on Current Trade Landscapes Steinbeck 2 & 3, Monterey Conference Center
	US Outlook Carolyn Gleason, McDermott-Will and Emory LLP
	EU Outlook Alex van der Laan, Tomato Europe
	Panel Discussion Moderator: Manuel Goncalves, WPTC Vice President Mike Montna, President/CEO CTGA Paul Mawdsley, Commercial Director Silbury Alistair Blake, Chairman of the Board at Merko as well as Frigo-Pak
10:00 am – 10:30 am	COFFEE BREAK Steinbeck Lobby & 1, Monterey Conference Center
10:30 am – 11:00 am	Congress and Symposium Joint Closing Ceremony Steinbeck 2 & 3, Monterey Conference Center





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Speakers Bios

Monday, June 8



Mike Montna

Mike has been the President and CEO of the California Tomato Growers Association (CTGA) since 2008. The CTGA is a voluntary organization that represents its members with regards to establishing a fair price for raw product, lobbying both state and federal government on important legislation, and overall representation on processed tomatoes. Prior to joining CTGA Mike worked in the fruit processing side of the business and state and federal politics. Mike is a past President of the WPTC.



Manuel Vázquez

A native of Badajoz in Spain, Manuel Vázquez obtained his University Degree in Mechanical Engineering at Universidad Politécnica de Madrid in 1995. He followed several Finance and MBA programs at ITAE Business School, San Telmo Business School, EBS Business School and Universidad de Barcelona. His entire career has been developed in Conesa. Since 1988 he was partially working with crops in all production/quality/ engineering steps. He joined Conesa as a full-time employee in 1995, first working in the Production Department. In 1997, he was relocated as Quality Manager, and in 1999 took the responsibility of Production Manager. He was appointed as CEO in 2004. In that role, he has had the opportunity to travel to all areas around the world where tomato is processed and has dealt with the major tomato users all around the world. He is a past President of AMITOM and is currently the President of WPTC.



Luca Sandei

Head of Processed Fruits, Vegetables and Tomato Research Area at SSICA (Experimental Station for the Food Preserving Industry - Foundation of Research), with more than 30 years of experience in the agro-food-processing sector.

He has been the responsible of several applied research projects, at national and international relevance. In particular, he had covered all the aspects of the fruit, vegetables and tomato applied research subjects: agricultural crop management, new cultivars, quality managements of fresh matters, technological innovations (new process and new products), new packaging applications, safety and quality management, by-products recycle, “nutraceutical” and functional products development and quality characterization of processed foods.

He has been taking part in several EU research projects.



Karen Ross

Karen Ross was appointed Secretary of the California Department of Food and Agriculture on January 9, 2019 by Governor Gavin Newsom. In re-appointing Secretary Ross, Governor Newsom cited her unmatched leadership experience in agricultural issues nationally, internationally, and here in California, in areas including environmental stewardship, climate change adaptation, and trade. Secretary Ross was initially appointed by Governor Edmund G. Brown Jr. in 2011. Before joining CDFA, Secretary Ross was chief

Speaker Bios *continued*

of staff for U.S. Agriculture Secretary Tom Vilsack, a position she accepted in 2009. Prior to that appointment, she served as President of the California Association of Winegrape Growers from 1996 - 2009, and as Vice-President of the Agricultural Council of California from 1989 - 1996. Her prior experience before moving to California included staff work for a United States Senator, a presidential candidate, and government relations for rural electric cooperatives and public power districts.



Richard Sexton

Richard J. Sexton is distinguished professor emeritus in the Agricultural & Resource Economics (ARE) Department at UC Davis. Sexton served as chair of the ARE Department at Davis from 1994-98 from 2011-16 and as co-editor of the American Journal of Agricultural Economics from 1998 - 2000. He is a past President of the Agricultural and Applied Economics Association (AAEA) and was designated as a Fellow of the AAEA in 2004. Sexton's teaching and research program at UC Davis has focused on issues related to marketing California's agricultural production. His recent work focuses on the rapidly changing landscape of agricultural markets, including high levels of market concentration, increased emphasis on multifaceted dimensions of product quality, attempts by sellers at all market stages to differentiate their products, and close vertical coordination within the supply chain. His new book, *Food Fight: Misguided Policies, Supply Challenges, and the Impending Struggle to Feed a Hungry World*, discusses the challenges of adequately feeding the world in the 21st Century.



Antonio Casana

Antonio Casana was born in Italy in 1966 and graduated in Agricultural Science from the Università Cattolica del Sacro Cuore in Piacenza (Italy) in 1991, where he did his dissertation on tomato genetics. He began his career as a Quality Assurance Manager for a company processing and canning tomatoes and other vegetables between 1993 and 1999, then was an administrator of Suncan, a fruit processing company from 1999. Since 2003, he has been with Solana SpA, a leading tomato processing firm in Italy, initially as General Manager, and since 2013 as CEO. Between 1996 and 2004 he was also a contract professor on Food technology at the Università Cattolica del Sacro Cuore in Piacenza-Cremona. Antonio is currently the President of AMITOM, President of the vegetable product sector at UIF (Unione Italiana Food), member of the BoD Anicav, and President of the Sustainability committee of TomatoEurope of which he is a past President.



Mark De La Mater

Mark began his career in food processing while still in high school, working summer jobs in a local cannery. His love affair with the tomato processing industry began in 1988, and over the past 37 years he has held leadership roles in finance, operations, and sales. For the past ten years he has been a colleague at The Morning Star Company, where his personal commercial mission is "To provide Colleagues with information and analysis, and to guide them in making fact-based, economic decisions which advance Morning Star's mission and strategies."



Manuel Goncalves

Manuel Goncalves joined Sugal Group in 2019 and is currently Chief Strategy Officer and Board Member, overseeing the areas of People, Strategy & Business Development, Quality and Sustainability. Previously, Manuel was a consultant for Kearney (2009-2016) and McKinsey & Co (2018-2019), where he had the opportunity to serve clients in different sectors like Banking, Construction, Pharma, Process Industries and Government in Portugal, Spain, Brazil, Angola and Italy. In between his consulting career, Manuel served as Chief of Staff to the Secretary of State for Tax Affairs in Portugal (2012-2015) and as Cabinet Member to the European Commissioner for Research, Science, and Innovation in Brussels (2016-2018). In parallel, he was Teaching Assistant of Corporate Strategy and other courses at Catolica Lisbon School of Business & Economics (2008-2016).

Manuel holds a Degree and a Master's in Business Administration with Major in Finance from Catolica Lisbon School of Business & Economics and he completed the GMP from Harvard Business School. Manuel is currently a Vice-President of WPTC.



Zhu Chenhui

Zhu Chenhui is Deputy General Manager of COFCO Tunhe Tomato Co., Ltd. and General Manager of the Sales Department of the company. He joined the COFCO Group in 1995 and has been in the food processing industry for 29 years, of which over 17 years with the tomato industry, during which he engaged in various fields, such as food processing, catering services, and end consumer goods, witnessing the change and development of China processing tomato industry, and experiencing the lows and peaks of the global tomato business. Together with world-class tomato product companies, he has dedicated himself to the processing tomato industry, a health food industry with enormous potential.



Nick Kastle

Nick Kastle has been in the food and agriculture industry for over 20 years. After five years working in grocery and food service procurement, he obtained his MBA at Saint Mary's College, where his graduate project was on the company California Fruit and Tomato Kitchens. It was there that he was introduced to The Morning Star Packing Company. From that introduction, he spent ten years at Morning Star Packing, working across the processed tomato industry in industrial paste, food service pouches, and sun-dried tomatoes. In 2017 Nick moved to J.G. Boswell Company as Vice President of Marketing, where his primary responsibilities are processing tomatoes, pima cotton, and oilseeds. He is currently a Vice President of WPTC.



Thomas Bailey

Tom Bailey is the Head of North America - Consumer Research at Rabobank, leading the bank's consumer insights agenda and guiding clients through the fast-moving landscape of food, nutrition, and retail trends. A lifelong participant in the global food and agriculture supply chain, Tom's experience spans from his family farm in Winchester, Illinois, to roles across New Zealand, Asia, and the United States.

Prior to his current role, Tom served as a Senior Consumer Foods Analyst, specializing in strategic trends shaping both regional and global food demand. Tom has worked his way to the consumer side of the market via a literal path from farm to fork, including

Speaker Bios *continued*

dairy commodity risk and trading research, and consumer food brand management.

Tom also brings private equity experience, having served as an operating partner overseeing a consumer food brand acquisition and integrating regenerative farming practices through to finished products – including the development of a wholesale dairy trading for Southern Pastures. His blend of global, technical, and commercial expertise equips him with a unique perspective - one he now applies to helping Rabobank and its clients navigate the evolving consumer food market.



Martin Stilwell

Martin Stilwell was born in Lisbon (Portugal) in 1949. After obtaining his first degree in Agricultural Botany at University of Reading (UK), he studied for PhD in Plant Breeding and Genetics at Cambridge University (UK). He began his work experience in 1970 as Tomato Breeder in The Overseas Agricultural Development Department of HJ Heinz; in 1982 he was senior manager in Purchasing for HJ Heinz UK, followed by a period in financial planning and profit forecasting. From 1985 he was General Manager of Operations of Idal (Heinz Portugal) becoming Managing Director of Marie Elisabeth Foods (part of HJ Heinz Starkist group) in 1988. In 1992, he left the HJ Heinz group to join Boschi Luigi and Figli (Parma, Italy) as CEO of their newly formed company in Portugal Italagro S.A. In 2007, he created (together with Kagome Co., Mitsui & Co. and others) HIT SGPS and successfully purchased Italagro S.A and FIT S.A. from Boschi Luigi & Figli. He is currently President of the Group. In 2013 he was elected Executive Officer of Kagome Co. Japan. Martin Stilwell is also President of Tomato News SAS, President of the Portuguese Tomato Processors Association AIT and a past President of WPTC.

Tuesday, June 9



Guido Aufdemkamp

Guido Aufdemkamp is Executive Director of the Aseptic Bag Manufacturers Association (ABMA) which represents the manufacturers of aseptic bags for industrial, food service and catering applications as well as bags for Bag-in Box. The organization focuses on promoting the development of the aseptic bag packaging market, exchange of technical information, legislative/regulatory information gathering, as well as representation at international levels in key areas of interest to the members and their customers. ABMA is part of Flexible Packaging Europe (FPE), the industry association representing the interests of small, medium-sized companies, and multinational manufacturers. Almost half of the Fast-Moving Consumer Goods (FMCG) in Europe, excluding beverages, are packed with flexible packaging made of different materials, mainly plastics, aluminum, and paper.

Guido Aufdemkamp is an economist by education and has been working for German and European flexible packaging and aluminum associations since 2003. His main expertise is market analysis, sustainability and recycling, communications, advocacy, but also food contact legislation.



Samantha Kappalman

Samantha Kappalman is a senior public policy and corporate affairs executive with nearly 30 years of experience guiding organizations through complex legislative, regulatory, and reputational challenges. Her background spans state government, national nonprofits, trade and professional associations, consulting firms, and mission driven corporations, giving her a broad and pragmatic perspective on governance and public impact.

Samantha currently serves as Vice President, Corporate Affairs & Public Policy, at Tetra Pak, where she advises executive leadership, builds cross sector advocacy coalitions, and shapes policy strategies at the intersection of sustainability and the circular economy. She has led successful legislative efforts, overseen crisis communications and issues management during high stakes public policy situations and developed thought leadership that informs policymakers and industry leaders. She brings deep expertise in circular packaging policy, stakeholder engagement, and aligning strategy with purpose.



Trent Norris

Trent Norris guides manufacturers and retailers of everyday products and services through their toughest challenges. In his litigation, counseling, and government advocacy practice, Trent resolves scientific and technical disputes involving consumer protection, advertising, environmental, and food and drug law, with an emphasis on the unique requirements of California law.

He brings over 30 years' experience with regulators, prosecutors, activists, bounty hunters, and plaintiffs' lawyers to defend clients and provide practical insights on litigation avoidance. Trent's practice involves diverse industries, such as food, beverages, dietary supplements, cosmetics, hospitality, medical devices, electronics, vehicles, drugs, and agriculture. He defends against consumer class actions involving allegations of mislabeling, greenwashing, slack fill, failure to disclose contaminants, and violations of consumer protection regulations. He regularly represents trade associations in strategic counseling, advocacy before regulatory agencies, and challenges to agency actions. Trent has also advised and defended well over a thousand companies regarding California's Proposition 65 and expansive consumer protection laws. A significant portion of his practice is devoted to emerging state Extended Producer Responsibility laws and other packaging reform requirements.



William Prins

William Prins is the Manager of Tomato Processing at JG Boswell Co. and holds a degree in BiResource Agricultural Engineering. Starting his career as an Aseptic Mechanic, he progressed through Plant Manager and General Manager roles, developing a comprehensive understanding of tomato processing operations. His expertise spans harvest coordination, process chemistry, yield and solids optimization, and translating data into practical plant improvements.

Speaker Bios *continued*



Rob Salinas

A career long certified packaging professional (CPP) with the Institute of Packaging Professionals (IoPP). Graduated from Cal Poly San Luis Obispo from the School of Engineering with a concentration in Packaging, holding many positions on the Cal Poly Packaging Advisory Board.

Three-Fold packaging experience in: High-Tech electronic equipment shock and vibration packaging, Class III Implantable Cardiac Defibrillator medical device packaging, and aseptic Bulk food packaging in tomato products (the Morning Star Packing Company).

In conjunction with Morning Star, teaching “Food Packaging 169” on site at San Jose State University with the goal of updating the technical lab with Flexible Film Performance testing equipment for students Hands-On science-based experience.



Trudi Hughes

Trudi Hughes is the CEO/President of the California League of Food Producers (CLFP). CLFP is a statewide non-profit trade association that represents food processors with production facilities in California. The membership includes firms involved with canning, freezing, and dehydrating/drying a wide array of fruit and vegetable products as well as nut processors, cheese manufactures and olive oil producers.

Trudi has over 30 years of experience in public affairs, government relations and legislative advocacy. She was the Director of Government Affairs for CLFP for 12 years before becoming the new CEO/President in 2022. Prior to joining CLFP in 2010, Trudi was the Senior Manager of Public Affairs and Government Relations for Walmart’s interests in California. She was also a Legislative Advocate for the California Chamber of Commerce and worked for almost 10 years as legislative and committee staff at the State Capitol.

She has a B.S. in Agriculture Business Management from California Polytechnic State University, San Luis Obispo and an MBA from the University of California, Davis.



David Francis

Dr. David Francis is originally from Southern California. He received his undergraduate degree in Biology from Pomona College where an undergraduate research experience introduced him to plant breeding. He received his PhD in Genetics from the University of California at Davis where he was supported by a McKnight Foundation fellowship focused on plant-microbe interactions. At The Ohio State University his team develops technology and populations to support breeding of processing tomato. He has long been motivated by problems at the interface between applied and basic science and hopes to see his group’s work reach farmers. Professionally he has served as the President of the National Association of Plant Breeders and has been recognized by the USDA Secretary’s Honor Award for Excellence. In his spare time, he has been known to run trail races and work as the CF for his wife’s vegetable farm located outside of Wooster, OH.



Zach Bagley

Zach Bagley serves as Managing Director of the California Tomato Research Institute, where he oversees collaborative research investments on behalf of California processing tomato growers. With prior experience in tomato processing operations and grower contracting, his work connects growers, processors, research institutions, and regulators to advance science-based solutions that support supply reliability, environmental stewardship, and industry resilience.



Chunxiao Jiang (CJ)

Chunxiao Jiang (CJ), is Tomato Breeder and Head of Research and Development for Heinz Seed at The Kraft Heinz Company. He has more than 20 years of experience in tomato and pepper breeding, including processing tomato breeding, molecular breeding, and plant pathology. Prior to joining Heinz Seed, CJ held breeding and research roles with H.M. Clause and Syngenta. He holds a Ph.D. in Horticulture, Plant Breeding, and Genetics from Michigan State University and an M.S. in Plant Pathology and Virology from China Agricultural University.



Taylor Anderson

Taylor Anderson is a Processing Tomato Breeder at Bayer Crop Science focused on developing tomato varieties that deliver reliable field performance for growers and consistent quality for processors. Based in Woodland, California, Taylor brings over ten years of experience spanning breeding, field testing, genomics, and data science. Taylor and the team work closely with dealers, growers, and processors to ensure new varieties are practical to grow, efficient to process, and dependable across production environments. Taylor is passionate about applying new tools and technologies to better meet the timelines, challenges, and needs of the processing tomato community.



Michael Bush

From the flight deck of the USS America in the US Navy to the forefront of Artificial Intelligence at Google, Michael's career has been defined by a relentless drive to master complex systems. As Vice President of Technical Programs at Google (via Q Analysts), he has spent the past 6+ years leading diverse teams across Google's AI and Core Engineering divisions.

His work on Google Assistant, Google Lens, Google Maps, and Google Beam involved the delicate balance of leading technical teams through requirements, development, testing, and scaling for advanced machine learning integration into applications used by billions.

His foundational years at Sun Microsystems, Ariba, and Avistar Communications—where he rose to Director of Engineering—provided him with a deep understanding of hardware, software, and network engineering. This unique blend of old-school engineering discipline and modern AI strategy allows him to lead technical organizations with both granular insight and global vision.

Speaker Bios *continued*



Brett Schklar

Brett Schklar is an Enterprise Futurist and best-selling author of *AI Without the BS: The CEO's Playbook for ACTUALLY Getting AI Right*. He works with enterprise leaders ready to stop fearing tomorrow and start building it. In just the last two years, Brett has spoken with over 1,800 CEOs navigating the biggest technological shift of their careers — and has seen one truth over and over: the companies that win aren't the ones with the best technology. They're the ones with the most driven leaders.

A CEO who built, grew, and sold his own company before founding GROW Powered, Brett is the rare futurist who speaks as a peer to the room, not an observer of it. His keynotes are part strategy session, part stand-up, part halftime speech—giving enterprise audiences something rare: research-backed optimism and a clear plan for what comes next.



Jason Fritsch

Jason has been CEO of Kagome USA since 2025. Prior to that, Jason was CEO of Kagome Australia after being in charge of the farming and field operations, a role he performed since 2005, where he was responsible for tomato, carrot, garlic and winter cereal crops. Jason holds a Bachelor of Rural Science from the University of New England and is a graduate of the Australian Institute for Company Directors. Jason is a past President of WPTC.



Matthew Barry

Matthew Barry is a Global Insight Manager at Euromonitor International, specializing in food and beverages products. He has over a decade of experience in the industry and his analysis of the industry is often shared in business and trade press, including *The Wall Street Journal*, *The Economist*, and *The New York Times*. He presents regularly to industry groups like the International Coffee Organization, the International Fresh Produce Association, and the International Dairy, Deli, and Bakery Association. He holds a bachelor's degree from Knox College and a master's degree from Harvard University's Extension School.



Wednesday, June 10



Carolyn Gleason

Carolyn has extensive experience in all areas of trade relief, including US antidumping, countervailing duty and safeguards actions; actions under Section 301 of the Trade Act of 1974; and World Trade Organization (WTO) dispute settlement actions. On behalf of a wide range of industries, companies, and sovereign governments, she has achieved numerous successful litigation outcomes and rulings on important trade issues of first impression.

In addition to her trade cases, Carolyn for over four decades has counseled and advocated for industries on global and US trade policy matters, including on a full range of issues and concerns involving tariffs, market access, and trade negotiations, among others. She also counsels clients on a wide range of customs, trade compliance, and trade sanctions matters. She has extensive experience as well on sanitary and phytosanitary concerns and export assistance programs.

To support her trade remedy and trade policy advocacy, Carolyn regularly represents clients before US agencies involved in US trade policy and enforcement, including the White House, the Office of the United States Trade Representative, the Department of Commerce, the US Department of Agriculture, the US State Department, and others. She has substantial experience as a testifying panelist before Executive and Legislative bodies and the International Trade Commission on trade remedy, policy, and legislative matters.



Alex van der Laan

Alex van der Laan is Regulatory and Trade Affairs Manager at TomatoEurope, where he leads the association's work on EU and international trade policy, market access, and regulatory files impacting the tomato processing sector. Based in Brussels, he represents the industry in discussions with EU institutions and international partners.



Alistair Blake

Born in 1982 Alistair Blake was educated in the UK. After graduating from college in 2000 Alistair went on to the University of Reading, UK to study Food Manufacturing to prepare him for the Family Business. After spending some time in Australia working on a tomato farm during harvest, Alistair went on in 2005 to join his father in Merko. As a second generation he worked his way through the various departments of the company and is today the Chairman of the Board at Merko as well as Frigo-Pak, their sister company involved in canned fruits. He is a past-President of AMITOM and member of the Board of Tomato News.



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3100 employees globally

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Global locations.

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- Portugal
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- India
- Australia
- Taiwan
- Japan



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Post Congress Tour *Ticketed Event*



Participants will enjoy a two-night stay at the beautiful Hotel Mission De Oro. This immersive tour offers behind-the-scenes visits to processing facilities, agricultural fields, and seed company operations, providing a unique, firsthand look at the industry in action.

Wednesday, June 10

1:30 pm

Depart Monterey for Santa Nella

(meet in Lobby of Portola Hotel)

3:15 pm – 4:15 pm

Tour the Liberty Facility of The Morning Star Packing Company

(wear appropriate attire for factory, no opened toed shoes, shorts, etc.)

4:45 pm

Arrive at Hotel Mission De Oro

(guests will be pre-checked by us and hand out keys to rooms for easier check-in)

6:00 pm – 10:00 pm

Dinner and Cocktails at Hotel Mission De Oro

Thursday, June 11

7:00 am – 8:00 am

Breakfast

8:00 am – 10:40 am

Field and Farm Tour, Stockton

(travel time included)

11:10 am – 12:10 pm

Heinz Seed Facility Tour

12:10 pm – 1:15 pm

Lunch at Heinz Seed

1:45 pm – 3:15 pm

Oak Farm Vineyards for Wine Tasting

6:00 pm – 10:30 pm

Join us for a California BBQ Dinner and Cocktails at Hotel Mission De Oro



Friday, June 12

10:00 am

Bus departs for San Francisco International Airport

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EMAIL sales@morningstarco.com

WEBSITE www.morningstarco.com



Morning Star is the world's largest processor of California-grown tomatoes, delivering a full line of premium tomato ingredient products for the industrial and foodservice industries. Our packaging solutions include 55-gallon drums, 300-gallon bins, and foodservice flexible pouches, ensuring that we meet the performance and quality standards of our diverse customer base.

We are proud to offer unparalleled reliability and innovation, with three processing facilities across California, making us the most geographically diverse tomato processor in the industry. This ensures consistent supply and superior customer value through scale, sustainability, and innovation.

At Morning Star, our commitment to excellence goes beyond operations. We were the first to introduce a dedicated processed organic tomato line and continue to lead the industry through pioneering advancements in production technology. By focusing solely on tomatoes, we bring unmatched expertise and efficiency to our processes, ensuring that we deliver exceptional value to every customer.

MorningStarCo.com +1 209 826 8000

WE SPEAK FLUENT TOMATO

Elevate your culinary creations with our diverse range of tomato ingredients, all grown and produced in California. Perfect for bulk, foodservice, boutique, and specialty businesses.

D I A M O N D S P O N S O R S

Sugal Group



ADDRESS Fonte das Somas – AP6, Benavente 2131- 901- Portugal

PHONE +35 1263500501

EMAIL info@sugal-group.com

WEBSITE www.sugal-group.com



Founded in 1957 in Azambuja, Portugal, Sugal is a company driven by excellence, passion and commitment for more than six decades. Today, Sugal is a group of five factories located in three countries - Portugal, Spain and Chile - processing over two million tons of fresh tomato. Sugal works from field to plate, being vertically integrated, with a presence in more than 70 markets worldwide. The company exports over 90% of its production for B2B, food service and retail clients.

+60 years

of growing.
And growing.

At Sugal, we know a thing or two about growing. Which probably explains the 5 plants, the +2 million tons of fresh tomato produced and distributed across +60 countries worldwide and the +60 years of experience in the industrial, retail and food service businesses. Delivering value to our customers.

sugal-group.com



Food Radar Systems in Sweden AB



ADDRESS Frans Perssons vag 6, 412 76 Gothenburg, Sweden

PHONE +46 (0)31 – 301 22 38, +46 (0)73 – 931 61 70

EMAIL info@foodradar.com

WEBSITE www.foodradar.com



Food Radar Systems is advancing food safety for pumpable products with microwave-based foreign body detection technology designed to identify contaminants that conventional inspection methods often miss. Founded in Gothenburg, Sweden, the company developed Food Radar® to address a major gap in food processing: the reliable detection of low-density foreign materials in pumpable food.

Food Radar® is designed for a wide range of pumpable food applications, including diced fruit and vegetables, fruit preparations, jams, sauces, baby food, soups, and juices with pulp. The system uses microwave technology to measure dielectric differences as product flows through the process, enabling detection of contaminants such as soft and hard plastics, rubber, wood, fruit stones, aluminum foil, and process-related lumps.

Rather than replacing existing inspection technologies, Food Radar® is positioned as a complementary solution that adds another layer of protection alongside X-ray and metal detection. This gives food manufacturers broader contamination coverage and helps strengthen overall quality assurance in modern processing environments. The company serves large-scale food manufacturers, co-packers, private label producers, and processors supplying demanding domestic and export markets.

A key differentiator for Food Radar Systems is its focus on plastic detection in pumpable food, an area where other mainstream inspection technologies often struggle. As manufacturers face increasing pressure to improve contamination control and food safety performance, Food Radar Systems continues to invest in detection sensitivity and broader quality monitoring capabilities, with the long-term vision of making Food Radar® a global standard for foreign body detection in pumpable foods.



Tomato processing plant

PLATINUM SPONSORS

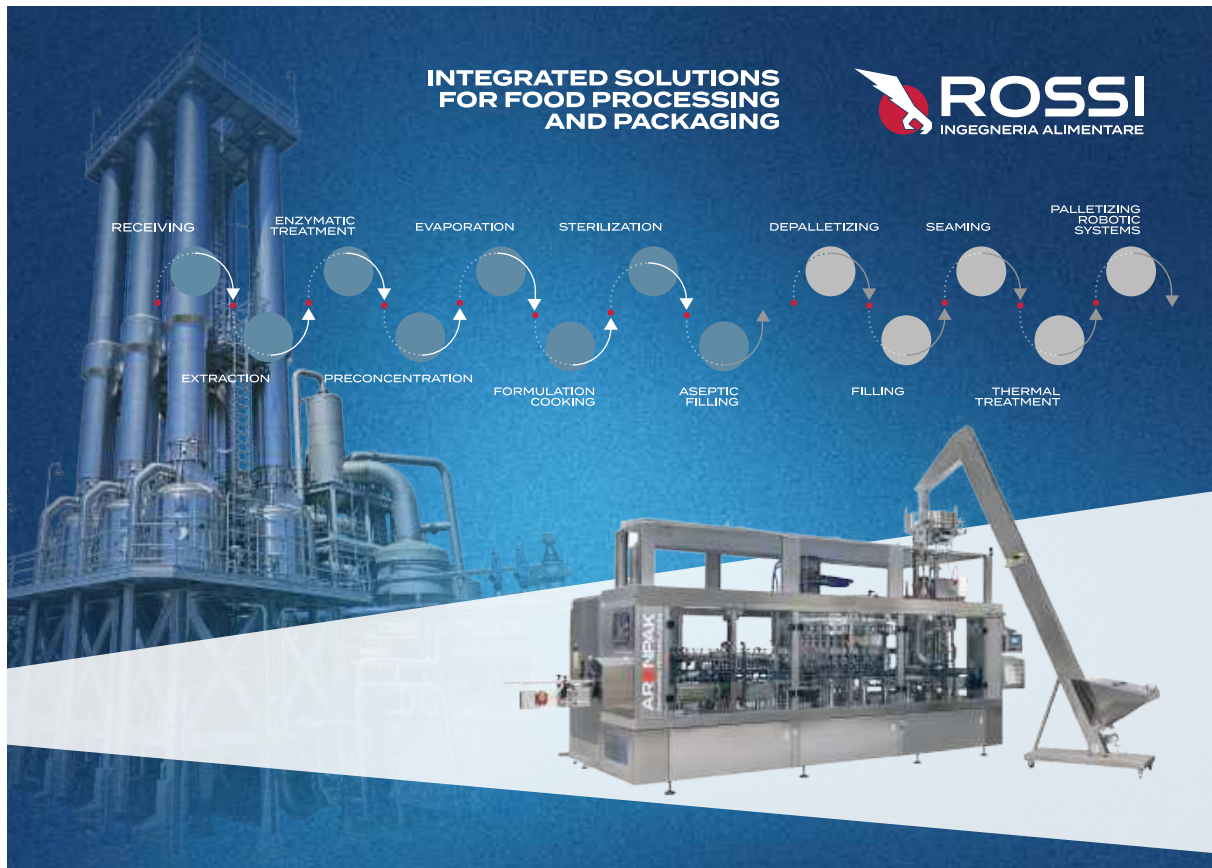
Rossi Ingegneria Alimentare S.r.l.



ADDRESS Via Alfred Bernhard Nobel 15/A, 43122, Parma, Italy
PHONE +39 0521 271320
EMAIL sales@ingarossi.com
WEBSITE www.ingarossi.com



Established in 1951, Rossi Ingegneria Alimentare designs and manufactures equipment for the food industry, focusing on the processing of tomatoes, fruit and vegetables, and production of sauces, jams, and juices. In 2023, with the aim of providing customers with increasingly integrated and effective solutions, Rossi Ingegneria Alimentare incorporated Aronpak, a company specializing in the manufacture of filling, closing, handling and packaging lines for the food and beverage industry, and secondary packaging solutions for all industries. With 600 customers and 10,000 installations worldwide, Rossi Ingegneria Alimentare is a global leader in food processing plant engineering.



Paste & Juice



ADDRESS 4th industrial zone, Sadat City , Egypt
PHONE +202 33056562
EMAIL export@paste-juice.com
WEBSITE www.paste-juice.com



Egypt's leading producer and global supplier of premium natural tomato paste, tomato polpa & fruits puree in bulk and Bag-in-Box (BIB), tailored for the food service sector. Boasting over 30 years of industry expertise, P&J stands as Egypt's largest tomato processor and exporter, ranked between the top global 20. P&J has a proven track record in supplying Europe, Africa, Asia, South & North America, and the MENA area.

Tomato Paste

Packaging options

Tomato polpa

Customized Recipes

Fruit Puree

BRC FOOD

KIBR

ecovadis

CFC

FDA

FSSC 22000

FDA

ISO 45001:2018

ISO 14001:2015

Sedex

100% GMP Audit Ready

www.paste-juice.com

Sponsor Profiles *continued*

PLATINUM SPONSORS

Tetra Pak



ADDRESS 3300 Airport Rd., Denton, TX 76207

PHONE (940) 565-8800

EMAIL info.us@tetrapak.com

WEBSITE www.TetraPakUSA.com



We're here to make food safe and available. It's why we provide advanced food production systems. In collaboration with our customers and suppliers, driven by more than 24,000 dedicated employees worldwide, we protect food sustainably every day for hundreds of millions of people in more than 160 countries. Because we're here to fulfill a purpose: We commit to making food safe and available, everywhere, and we promise to protect what's good: food, people and the planet.



Buscetto



ADDRESS **via Atzori 22, Nocera Inferiore (SA), Italy**
 PHONE **+39 081 5176122**
 EMAIL **info@buscetto.it**
 WEBSITE **www.Buscetto.it**



Founded in 1946 as a family-owned mechanical workshop, Buscetto is today an international reference in the design and manufacturing of industrial food processing systems. The company combines the strength of four generations of engineering tradition with continuous technological innovation, developing tailor-made solutions for the food canning industry, with a particular focus on tomato processing. Every Buscetto system is entirely designed and manufactured in Italy using high-quality materials and advanced production technologies, ensuring reliability, efficiency, and high performance. Today, Buscetto continues to grow worldwide while preserving the values that have made the company unique: passion, engineering expertise, and Italian mechanical culture.

CFT



ADDRESS **via Paradigna 94/A, Parma, Italy**
 PHONE **+39 0521 277111**
 EMAIL **info@cft-group.com**
 WEBSITE **www.cft-group.com**



CFT's history begins in 1945 with the name Rossi & Catelli, from the idea of the entrepreneur Camillo Catelli who started to produce machines for the tomato processing industry in a small factory in Parma, Italy. Today CFT designs and manufactures machineries and complete turn-key lines for the processing and packaging of Food & Beverage products. Since 2021, the company has been part of ATS Corporation, a world leader in industrial automation. ATS and CFT work in synergy to offer increasingly cutting-edge solutions for the Food & Beverage Industry. CFT's mission is to design innovative machinery for the food industry, equipped with advanced and easy-to-monitor technologies, to help its customers stand out in the market with excellent final products.

Sponsor Profiles *continued*

G O L D S P O N S O R S

FBR ELPO



ADDRESS **via Arnaldo da Brescia 12/a – 43125 Italy**
PHONE **+39 0521267511**
EMAIL **news@fbr-elpo.it**
WEBSITE **www.fbr-elpo.it**



Born in the Food Valley, FBR ELPO has been manufacturing machines and complete lines for tomato and fruit processing and aseptic filling for 60 years. The production range for tomato and fruit processing, for paste, puree and diced products, consists of the following sections:

- Receiving, washing and sorting
- Preparation and juice extraction section in hot-break and cold-break
- Concentration section with discontinuous and continuous evaporators with one or more stages, in simple and multiple effects
- Sterilization and cooling section with tube-in-tube, scraped or plate surface systems.

With over 700 aseptic machines sold worldwide, FBR ELPO is considered a leading company for the manufacturing of aseptic fillers for liquid, pasty and concentrated products as well as for products with pieces, based on tomato, fruit, milk and its by-products, for pre-sterilized bags from 3 to 1.000 l.

Today, FBR ELPO is able to provide a full range of solutions for processing and aseptic filling of tomato and continental and tropical fruit, starting from single machines to “turnkey” complete lines.

Goglio S.p.A.



ADDRESS **via Dell'industria, 7 – 21020 Daverio (VA) Italy**
PHONE **+0039 0332 940427**
EMAIL **nadia.pante@goglio.it**
WEBSITE **www.goglio.it**



With a heritage of over 176 years, Goglio is a leading global provider of flexible packaging, operating across Europe, the Americas, and Asia through its Fres-co System® brand. The company delivers integrated solutions including packaging lines, high barrier flexible laminates, plastic accessories (such as valves and spouts), and advanced services for food and non-food applications.

All Goglio solutions for liquid and beverage applications are ideally suited for processed tomato products, ensuring maximum product protection, extended shelf life, and consistent quality throughout the supply chain. The portfolio includes a wide range of aseptic packaging solutions, with formats up to 1,500 liters, also available in Design for Recycling laminates.

The GNova System further enhances Goglio's offering with pre-made Z-belt pouches and a dedicated filling line designed for hot filling, aseptic filling, and sterilizable products — making it a perfect fit for processed tomato applications, as well as for Ho.Re.Ca. and retail markets.

G O L D S P O N S O R S

Ingomar Packing Company, LLC



ADDRESS 9950 S Ingomar Grade, Los Banos, CA 93635
PHONE (209) 826-9494
EMAIL ingomar-sales@ingomar.com
WEBSITE www.ingomarpacking.com



Ingomar Packing Company strives to be globally recognized as the premium supplier of industrial tomato products.

KAGOME CO., LTD



ADDRESS Nihonbashi-Hamacho F Tower, 3-21-1,
Nihonbashi-Hamacho, Chuo-ku,
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PHONE +81-3-5623-8501
WEBSITE www.kagome.co.jp



The Kagome Group operates under its Mission: “Humanity Enriching Nature, and Nature Enriching Humanity.” The Group strives to address social issues and achieve sustainable growth through food. It has built a unique global value chain that spans from variety development and cultivation to processing, product development, and distribution, leading innovation from agriculture to food and cultivating the potential of nature. Through these initiatives, the Kagome Group aims to enhance wellbeing and create value for society. KAGOME CO., LTD serves as the core company of the Group, driving these initiatives and leading value creation.



Our Story

More Than a Product

At Los Gatos Tomato Products, we do more than process tomatoes, we grow relationships, cultivate excellence, and deliver quality that speaks for itself. Owned by four multi-generational farming families, our vertically integrated supply chain starts in the soil and ends on the shelves of the world's most trusted food brands.

With deep roots in California's Central Valley, we've built our reputation on consistency, reliability, and care. From field to final product, our mission is to provide premium hot and cold break tomato paste—both conventional and organic—that helps our partners succeed in an increasingly competitive marketplace.

Who We Are

Performance, Quality and Reliability

At Los Gatos Tomato Products, we take pride in delivering dependable, high-performing tomato paste made from California-grown tomatoes. We're owned by four farming families who supply the majority of our raw tomatoes, meaning we have...direct control over finished quality.

- Trusted by leading worldwide brands and private label manufacturers.
 - Vertical integration ensures transparency and consistency
- Decades of industry expertise combined with agricultural heritage.

Sponsor Profiles *continued*

G O L D S P O N S O R S

Los Gatos Tomato Products



ADDRESS 19800 W Gale Ave., Huron CA 93234

PHONE (559) 945-2700

EMAIL sales@losgatostomato.com

WEBSITE www.losgatostomato.com



At Los Gatos Tomato Products, we take pride in delivering dependable, high-performing tomato paste made from California-grown tomatoes. We're owned by four farming families who supply the majority of our raw tomatoes, meaning we have...direct control over finished quality.

S I L V E R S P O N S O R S

Heinz Seed



ADDRESS 6755 C E Dixon St., Stockton, CA 95206

PHONE (209) 932-5718

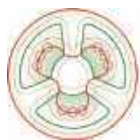
EMAIL john.marchese@kraftheinz.com

WEBSITE www.heinzseed.com



At Heinz Seed, we're known for our quality seeds for the global processing industry. With an established reputation for high field and factory yields, we continue to provide the best tomato seeds to our customers.

MTS Sandei



MTS SANDEI
HARVESTING EXCELLENCE

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PHONE +39 0523 516700

EMAIL matteo.migliorini@mtssrl.com
info@mtssrl.com

WEBSITE www.mts-sandei.com



MTS Sandei is a global reference in tomato harvesting technologies, with a pioneering heritage dating back to 1967, when Sandei introduced the Europe first self-propelled automatic tomato harvester. Built on decades of innovation and hands on field experience, the company combines advanced engineering, robust machines, and a strong service network to deliver reliable, high performance solutions for professional growers and contractors worldwide



NATURALLY, GROWERS

Freshness and quality

5
PLANTS

3
COUNTRIES

+2.000.000 TONS
OF FRESH
TOMATO

3 BUSINESSES

- INDUSTRIAL
- RETAIL
- FOOD SERVICE

12
MONTHS
operations

6
MONTHS
producing from
fresh per year

2 CROPS
PER YEAR
North and South
Hemispheres

+60

YEARS OF
EXPERIENCE

COUNTRIES
WORLDWIDE



**WE PRODUCE ACCORDING
TO OUR CUSTOMERS' NEEDS**

 **Sugal**
Group

sugal-group.com



16th World Processing
Tomato Congress

AND

18th ISHS Symposium on
Processing Tomato

