

KombuchaKon 2016 Agenda

Friday, February 5		
8:00 a.m. - 9:00 a.m. & 1:00 p.m - 5:00 p.m.	<p>Seaside Lobby Registration - please enjoy breakfast off site Conference Bag sponsored by White Labs Sampling Glass sponsored by Spectrum Label Corporation</p>	
9:00 a.m. - 1:00 p.m.	<p>Seaside Ballroom A Brewery & BIP Members ONLY Session Roll Call, KBI Financial Report, Committee Annual Report, President's Report</p>	
1:00 p.m. - 2:00 p.m.	<p>Lunch - OFF SITE - Please enjoy lunch at one of Long Beach's many fine establishments http://www.visitlongbeach.com/kombuchakon2016/dine-kombuchakon/</p>	
2:00 p.m - 5:00 p.m..	<p>Seaside Pre-Function - open to ALL attendees TRADE SHOW NETWORKING & KOMBUCHA SAMPLING BAR</p>	
5:00 p.m.. - 7:00 p.m.	<p>Opening Night Reception - Kombucha Cocktails & appetizers Thanks to generous donations by Ventura Spirits, Kombucha on Tap, Primal Pastures and Wildly Fermented</p>	
Saturday, February 6		
8:00 a.m. - 8:30 a.m.	<p>Seaside Lobby Registration - please enjoy breakfast off site Conference Bag sponsored by White Labs Sampling Glass sponsored by Spectrum Labels</p>	
8:30 a.m. - 9:30 a.m.	<p>Seaside 1 Best Practices & KBI Verification Program Mike Beshore, Humm Kombucha</p>	
9:30 a.m. - 9:45 a.m.	<p>BREAK</p>	
	Track 1: KBI Verification	Track 2: Business & Science
9:45 a.m. - 10:30 a.m.	<p>Seaside 1 Business Practices and Legal Requirements - Insurance, FDA Facility Registration, Health Department, Tax Regulations, HR and Payroll</p>	<p>Seaside 4 Grassroots Marketing - Getting the Word Out Without Breaking the Bank - How to Leverage Social Media, Festivals & Live Demos to Promote Your Brand</p>

	KBI Operations Administrator	Zane Adams*, Buchi Alison Ruth Schmitt, Golda Kombucha
10:30 a.m. - 11:15 a.m.	Seaside 1 HACCP Plan Overview - Food Safety Modernization Act Prerequisite Programs Susan Fink*, Karma Kombucha	Seaside 4 Kombucha Components - Lab Testing Methods & Research + AOAC Working Group Update Sam LaBonia, Cornerstone Labs
11:15 a.m. - 11:45 a.m.	Seaside Pre-Function TRADE SHOW NETWORKING & KOMBUCHA SAMPLING BAR	
11:45 a.m. - 12:30 p.m.	Seaside 1 Nutrition Panel & Label Claims Daina Trout*, Health-Ade Justin Prochnow, Greenberg & Traurig	
12:30 p.m. - 2:30 p.m.	Off-site/Seaside Pre-Function LUNCH/TRADE SHOW NETWORKING & KOMBUCHA SAMPLING BAR	
2:30 p.m. - 3:15 p.m.	Seaside 1 HACCP Plan Training: Step by Step for Kombucha Breweries Ed Rothbauer*, High Country	Seaside 4 Techniques for Controlling Alcohol in Kombucha Fermentation Hannah Crum*, Kombucha Kamp
3:15 p.m. - 4:00 p.m.	Seaside Pre-Function TRADE SHOW NETWORKING & KOMBUCHA SAMPLING BAR	
4:00 p.m. - 5:00 p.m.	Seaside Ballroom A Kombucha Market Analysis & Future Trends (w/Q&A) Bobbi Leahy, SPINS	
5:00 p.m. - 6:00 p.m.	Seaside Ballroom A Keynote Gary Fish, Deschutes Brewery & Brewers Association	
6:00 p.m. - 9:00 p.m.	Seaside Ballroom B Closing Reception - Kombucha Cocktails & appetizers Thanks to generous donations by Ventura Spirits, Kombucha on Tap, US Wellness Meats and Wildly Fermented	

* **KBI Board Member or Committee Head**