

REGISTER BY OCTOBER 15 AND SAVE \$200!

MAIL OR FAX REGISTRATION TO:

Jennifer Bogdajewicz, Seminar Coordinator
Prepared Foods' R&D Applications Seminar
 1050 IL Route 83, Suite 200
 Bensenville, IL 60106
 Fax: 248 502-1002
 Questions? Call 630 694-4353 or bogdajewiczj@bnpmedia.com

REGISTRANT INFORMATION

Please type, print clearly or attach business card.
 Photocopy blank for additional registrants.

Name _____
 Title _____
 Company _____
 Address _____
 City/State _____
 Zip Code/Country _____
 Phone _____
 Fax _____
 Email _____

METHOD OF PAYMENT

Payment must be received prior to the seminar.

Enclosed is my check for \$ _____
 made payable to **Prepared Foods** drawn on US Funds.
 Charge my Visa MasterCard American Express
 Card Number _____
 Expiration Date _____ Amount \$ _____
 Name on card _____
 Signature _____
 E-mail address to send receipt _____
 Note: Your credit card statement will reflect a charge by BNP Media.

MY COMPANY PRODUCES:

Food Products Beverage Products Ingredient Supplier/Services Government/Academia Other _____

List first name as it should appear on your badge. _____

PART A: SEMINAR FEES

- Individual Registration** \$750.00
- Early Bird Discount** \$550.00
 (Save \$200.00 prior to October 15, 2008)
- Team Discount (2 or more)** \$500.00 ea.
 (Each person from the same company saves \$250.00-includes Early Bird Discount).

Registration includes 2 ½ days of sessions, including the **opportunity to attend Application Labs on Monday, Tuesday, and Wednesday**, the Proceedings, 2 breakfast buffets, 2 luncheons, networking receptions, refreshment breaks and admission to the Expo.

OFFICIAL HOTEL

Eaglewood Resort & Spa • 1401 Nordic Road, Itasca, IL 60143
 Toll-free 877 285-6150 • Phone: 630 773-1400
Prepared Foods has arranged a **special discounted rate of \$150.00 plus tax per night**. To make a hotel reservation at the Eaglewood Resort & Spa, please call 630 773-1400 or 877-285-6150. The cut-off date for reservations is **Thursday, September 18, 2008**.

CANCELLATION POLICY

Cancellations must be in writing. Refunds will not be made for cancellations received after September 18, 2008. Alternate parties may be substituted at any time without penalty.

SPECIAL REQUIREMENTS

If you are physically challenged and/or have special meal requirements, please let us know. _____

PART B: APPLICATIONS LAB SESSIONS

There is no additional charge to attend the Lab sessions, however they are limited to 40 attendees per session, on a first-come, first-served basis.

I am registering for the following:

- | | | |
|--|---|--|
| <p>MONDAY</p> <ul style="list-style-type: none"> <input type="checkbox"/> 8:30 - 9:55 AM
Fiber as a Functional Ingredient, Z-Trim <input type="checkbox"/> 10:30 - 11:55 AM
Need Sodium Out? Bring Innophos In! <input type="checkbox"/> 1:00 - 2:25 PM
Incorporating Colorful Fruits and Vegetables in Your Product, GNT USA, Inc. <input type="checkbox"/> 2:30 - 3:55 PM
Experience the World of Transglutaminase, Ajinomoto | <p>TUESDAY</p> <ul style="list-style-type: none"> <input type="checkbox"/> 8:30 - 9:55 AM
Are Omega-3's Becoming a Household Word?, OmegaPure <input type="checkbox"/> 10:30 - 11:55 AM
New Emulsifier to Add to Your Toolbox, TIC Gums, Inc. <input type="checkbox"/> 1:00 - 2:25 PM
Meeting Consumer Demand and Formulating Sodium Reduction, DSM Food Specialties <input type="checkbox"/> 2:30 - 3:55 PM
Non-Thermal Concentrates - Next to Natural Vegetable Juices | <p>WEDNESDAY</p> <ul style="list-style-type: none"> <input type="checkbox"/> 8:30 - 9:30 AM
Functional Fruits & New Product Development, California Raisin Marketing Board <input type="checkbox"/> 9:45 - 10:45 AM
Delicious Dairy: Prototypes Highlighting the Impact of Dairy Flavors, Edlong Dairy Flavors <input type="checkbox"/> 10:50 - 11:50 AM
RCA presents Culinology in the Kitchen – NEW SESSION |
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