

Labeling Requirements and Implications for Foods Marketed in the U.S.

Sheraton Grand Chicago Riverwalk Hotel
301 E North Water Street, Chicago, IL
Room: Ontario

Day 1: July 11, 2026		
Time	Topic	Instructor
8:15 – 10:15 a.m.	Foundations of Food Labeling: An Overview of the Legal and Regulatory Framework That's Behind Food Labeling Requirements	All Instructors
10:15 – 10:30 a.m.	BREAK	
10:30 – 12 p.m.	Basic/Mandatory Labeling Requirements	Riëtte Van Laack <i>Hyman, Phelps & McNamara, P.C.</i>
12 – 1 p.m.	LUNCH – Riverwalk A	
1 – 2 p.m.	Ingredient Statements (including allergens)	Kathleen Crossman <i>ADM</i>
2 – 2:45 p.m.	Workshop Part 1: Ingredient Statements	
2:45 – 3 p.m.	BREAK	
3 – 4:30 p.m.	Flavor Labeling & Workshop	Kathleen Crossman <i>ADM</i>
Day 2: July 12, 2026		
Time	Topic	Instructor
8 – 9:30 a.m.	Nutrition Labeling Requirements for FDA and USDA	Riëtte Van Laack <i>Hyman, Phelps & McNamara, P.C.</i>
9:30 – 9:45 a.m.	BREAK	
9:45 – 11 a.m.	The Nutrient Content Claim that Breaks the Mold	Jamie Kendrick <i>Cargill</i>
11 – 11:15 a.m.	BREAK	
11:15 – 12:15 p.m.	Structure/Function and Health Claims	Jamie Kendrick <i>Cargill</i>
12:15 – 1 p.m.	LUNCH – Riverwalk A	
1 – 2:15 p.m.	Organic, Natural, Non-GMO, Gluten-free, Cage-free and Other Claims	Riëtte Van Laack, <i>Hyman, Phelps & McNamara, P.C.</i> Kathleen Crossman, <i>ADM</i>
2:15 – 3 p.m.	Claims Workshop	Jamie Kendrick <i>Cargill</i>
3 – 3:15 p.m.	BREAK	
3:15 – 4:30 p.m.	Hot Topics: Now and Predictions for the Future	All Instructors

Meet the Instructors



Riëtte van Laack JD, PhD, JC

Director at Hyman, Phelps & McNamara, P.C.

Riëtte van Laack is an attorney with Hyman, Phelps & McNamara, P.C., a law firm that specializes in FDA regulatory matters. Riëtte counsels domestic and international clients on a broad range of food regulatory issues, including those pertaining to food labeling, health and nutrient claims, advertising claims, food safety, organic regulations, and implementation of the Food Safety Modernization Act. Riëtte has extensive experience in the food science and technology industry, working as a researcher abroad and in the

United States. She worked in the Netherlands at the Department of the Science of Food of Animal Origin at the University of Utrecht, as a researcher with the Agricultural Research Service of the U.S.D.A., and as a professor at the Department of Food Science and Technology at the University of Tennessee. Riëtte graduated from the University of Tennessee College of Law in 2004. She completed her undergraduate and graduate work in the Netherlands, obtaining a M.S. in Human Nutrition from the Agricultural University of Wageningen, and a Ph.D. in Meat Science from the University of Utrecht.



Kathleen Crossman

Global Head, RSA Flavors at ADM

Kathleen Crossman currently serves ADM as Global Head, RSA Flavors. From chairing committees at the Flavor and Extract Manufacturers Association and Flavor Manufacturers of Canada to presenting before a host of professional organizations, she is a trusted authority on regulatory matters in the flavor industry. She has more than 30 years of relevant experience and leads the global regulatory strategy for ADM's flavors business, oversees product compliance, and leads a global team focused on enabling growth through practical, risk-based solutions. Kathleen is a

strong advocate for the role of Regulatory and Scientific Affairs as a strategic business partner that supports innovation, helps customers navigate complexity, and creates commercial advantage. She is the past chair of FEMA's Regulatory Affairs Committee and has led and participated in many initiatives, including a supply chain task force, intellectual property webinars, and service as Flavor Labeling Committee Chair. Before joining ADM in 2019, Kathleen led FONA's Regulatory team and contributed to policy development and systems improvement. Prior to FONA, she was Head of Global Policy & Process Management for Givaudan in Cincinnati, where she worked to maximize regulatory efficiency and mitigate risk. She also served as the company's Head of North American Regulatory Affairs, with responsibility for regulatory customer service, compliance, and policy development and implementation.



Jamie Kendrick, MS

Senior Regulatory Affairs Specialist at Cargill

Jamie is a native of Indianapolis, IN. She is an alumna of Alabama A&M University where she earned BS and MS degrees in Food Science. Upon graduation she worked briefly as a Food Technologist for Vanee Foods in Berkely, IL. She later attended Washington State university where she earned a Master in Teaching (MIT) in Secondary Science Education. She taught middle and high school science for five years in Indianapolis, Chicago, and Portland, before transitioning back into the food industry. She

worked for Food Northwest as the Director of Food Safety and Policy, where she worked for food processors and regulatory agencies on food policy, safety, operations, and compliance. She has worked in the CPG field as a Labeling and Regulatory Compliance Specialist for General Mills, supporting snack brands: Fiber and Protein One, Larabar, treat and cereal bars and at Coca-Cola as a SRA Manager supporting hydration brands Smartwater, Vitaminwater, and Topo Chico. Jamie currently lives in Atlanta, Georgia where she works remotely for Cargill as Senior Regulatory Affairs Specialist supporting the Starches, Sweeteners, and Texturizers and Salt businesses North America and export compliance.