

LEAD WITH INSIGHT

Elevate Your Visibility with Exclusive Sponsorship Opportunities
for Enhanced Branding and Networking



Explore the possibilities and plan Food Safety Consortium today.



October 19-21 | Arlington, Virginia
Crystal Gateway Marriott

Click Here: <https://foodsafetyconsortium.org/>

Contacts: Haley Clark– Director of Business Development with AFFI

Schedule a Meeting: [Calendly - Haley Clark](#)

RJ Palermo– Director of Sales, Food Safety Tech/Food Safety Consortium

Schedule a Meeting: RJ@innovativepublishing.net

Connect and Engage with the Food Industry's Most Senior Level FSQA Leaders



- The Consortium is in the sweet spot of FSQA conferences—just the right size! It brings together senior-level FSQA decision-makers in a small, intimate setting, providing sponsors and exhibitors with the opportunity to engage in meaningful business development conversations with key decision-makers in FSQA technologies and services.

- Designed for engagement, the intimate setting ensures interaction throughout the day—not just during exhibit hours. Exhibitors and sponsors are positioned close to conference attendees, creating a “fishbowl” effect with exhibits near meeting rooms. This setup facilitates conversations between sessions, during breaks, and throughout dedicated exhibit hours. Simply put, there’s no downtime!

- You and your team will have valuable face-to-face time with new prospects while also gaining opportunities to upsell current customers.



Women In Food Safety Event– 2024



- By having your subject matter expert present or sponsor a session, your brand will gain even more awareness and engagement with Consortium attendees. Check out our sponsorship packages for details.

- Your total exhibit cost is lower than at other trade shows. Tabletop exhibits are nimble, flexible, easier to set up and take down, and less expensive than full-size expo booths. Plus, there are no extra costs for carpet, furniture rental, or lead retrieval. You can redirect those savings into a sponsorship that provides even greater ROI than a booth alone!

First: Pick your Sponsorship Package



The Food Safety Consortium is a premier B2B conference at the **convergence of policy, science, and best practices** in food safety. The event connects food safety and quality assurance professionals for impactful education, networking, and in-depth discussions aimed at tackling the most critical challenges in the food and beverage industry. Make sure your company stands out in this influential gathering—let us help you develop a sponsorship package to elevate your presence.

LEVEL	SPONSORSHIP	Quantity Available
PLATINUM LEVEL \$25,000	Convention Lanyards	1
	Hotel Key Cards	1
GOLD LEVEL \$20,000	Pre-Event Workshop Training Partner	1
	Exclusive Networking Lounge Sponsor – <i>Cocktail reception sponsor including branding and signage at all receptions.</i>	1
SILVER LEVEL \$15,000	Thought Leadership: Session Introduction with 1-2 minute remarks or video	4
	Registration Desk Branding	1
	Back Cover Ad on Printed Program (<i>1 available</i>) – <i>Branding on directory pick-up booth</i>	1
BRONZE LEVEL \$10,000	Pen & Notebook Combo	1
	Attendee Bags	1
	Snack Station Sponsor—Provide a snackable grab-and-go item with custom recipe in collaboration with the chef	1
	Water Bottles	1

Second: Review the benefits you will receive within your package.



PLATINUM LEVEL BENEFITS

- (4) Complimentary Registrations (\$3,180 value)
- (1) Complimentary Zone 1 Booth (\$4,000 value)
- Thought Leadership: Session/Content Sponsor– Moderate and/or participate in the panel discussion
- Full Page Ad in the Printed *Program* (\$2,000 value)
- Digital banner ad featuring your logo on the Food Safety Consortium and Food Safety Tech homepages, with additional visibility in the mobile app.
- Text Alerts: Promote Products or giveaways via attendee mobile alerts
- Year-round Platinum Sponsor Recognition on AFFI's website (affi.org)
- \$7,000 in sponsorship credit towards single-item menu selections

GOLD LEVEL BENEFITS

- (3) Complimentary Registrations (2,385 value)
- (1) Complimentary Zone 1 Booth (\$4,000 value)
- Panel Discussion sponsorship with input on session topic
- Full Page Ad in the printed program (\$2,000 value)
- Digital banner ad featuring your logo on the Food Safety Consortium and Food Safety Tech homepages, with additional visibility in the mobile app.
- \$5,000 in sponsorship credit towards single-item menu selections

SILVER LEVEL BENEFITS

- (2) Complimentary Registrations (1,590 value)
- (1) Complimentary Zone 1 Booth (\$3,650 value)
- Panel Discussion Sponsorship
- Half-page ad in the printed program (\$1,000 value)
- \$2,500 sponsorship credit towards single-item menu selections.

BRONZE LEVEL BENEFITS

- (1) Complimentary Registration (\$795 value)
- \$1,000 sponsorship credit towards single-item menu selections

ALL PLATINUM, GOLD AND SILVER SPONSORS RECEIVE:



- Featured sponsor recognition in the printed program
- Logo placement in the Food Safety Consortium outbound marketing to 1,000+ prospective attendees
- Recognition on the Food Safety Consortium Website, digital promotions, and event signage
- Distinctive "Sponsor" ribbon to wear throughout the event
- Lead capture and retrieval services throughout the event

Exclusive Tabletop Exhibitor Opportunities

Zone 1 Booth - \$4,000

- Booth Numbers: 1-10 and 31-40
- *Platinum and Gold Sponsors receive first access to these booths*

Zone 2 Booth- \$3,650

- Booth Numbers: 12-26
- *Silver Sponsors receive first access to these booths*

Zone 3 Booth- \$3,500

- Booth Numbers: 38, 39, 40

Zone 4 Booth- \$3,250

- Booth Numbers: 11, 29, 30



SINGLE-ITEM SPONSOR MENU

SPONSORSHIP	PRICE (USD)	Quantity Available
Lobby Escalators	*Estimate Needed	1
Arlington Escalators	*Estimate Needed	1
Arlington Foyer Escalator Glass	*Estimate Needed	1
Wi-Fi	\$5,000	1
Hand Hygiene Station	\$5,000	1
Commercial Reel	\$5,000	Unlimited
Escalator Columns– <i>1 column for \$5,000</i>	\$5,000	4
Bar Branding (<i>cocktail napkins & table tents</i>)	\$5,000	1
First Aid Kit	\$5,000	1
Seat Drop– <i>Place a pamphlet or item on seats during programming</i>	\$5,000	4
Chip Clips– <i>Use for freezer bags and chips</i>	\$5,000	1
Hand Lotion & Sanitizer Pack	\$5,000	1
Product donation for lunch during lunch and learn sessions— <i>ability to work with chef on custom recipe and tabletop signage</i>	\$5,000	4
Bottle Brush	\$5,000	1
Post-it Notes	\$5,000	1
Zone 1 Booth	\$4,000	13
Zone 2 Booth	\$3,650	11
Microfiber Cleaning Cloth	\$3,500	1
Zone 3 Booth	\$3,500	3
Zone 4 Booth	\$3,250	3
Chapstick	\$3,000	1
Floor clings– 2 around registration	\$3,000	3
Floor clings– 5 decals in high traffic areas	\$3,000	2
AFFI Associate Membership	\$2,750+	Unlimited
Mobile Charging Station	\$2,500	1
Koozies	\$2,500	1
Text Alerts – <i>attendee mobile notifications</i>	\$2,500	Unlimited
Full Page ad in the FSC Program	\$2,000	Unlimited
Half-page ad in FSC Program	\$1,000	Unlimited
Attendee Bag Insert	\$1,000	Unlimited
Door Clings– <i>Set of 4</i>	\$1,000	2

In Conclusion:



Join us in Washington, D.C., to connect your company's brand, experts, technologies, and services with top Food Safety and Quality Assurance decision-makers.

The Food Safety Consortium Conference Committee:

- **Jason P. Bashura, MPH, RS**, PepsiCo R&D, Global Food Safety & Quality Assurance, Sr. Manager, Global Food Defense, PepsiCo
- **Rick Biros**, Content Director & Publisher, *Food Safety Tech* (Committee Co-Chairperson)
- **Erika Blickem**, Director of Food Safety, J.R. Simplot Company, Inc.
- **Benjamin Chapman, Ph.D.**, Department Head, Professor, Food Safety Specialist, Department of Agricultural and Human Sciences, North Carolina State University, NC State Extension
- **Byron D. Chaves, Ph.D.**, Associate Professor & Food Safety Extension Specialist, Department of Food Science and Technology, University of Nebraska-Lincoln
- **Donna Garren, Ph.D.**, Executive Vice President, Science & Policy, American Frozen Food Institute (Committee Co-Chairperson)
- **Melody Ge**, Sr. Director, Food Safety & Quality Operations, TreeHouse Foods, Inc.
- **Sanjay Gummalla, Ph.D.**, Senior Vice President, Scientific Affairs, American Frozen Food Institute
- **David Hatch**, Vice President, Digital Solutions Marketing, Neogen
- **Jill Hoffman**, Senior Director, Food Safety and Quality, B&G Foods, Inc.
- **Justyce Jedlicka**, NA Commercial Applications – Food & Beverage Regulatory, Science & Lab Solutions, BioMonitoring, MilliporeSigma
- **Barbara C. Kowalczyk, Ph.D.**, Associate Professor and Director of Institute for Food Safety and Nutrition Security, Milken Institute School of Public Health, George Washington University
- **Jeff Lucas**, Technical Director, Mèrieux NutriSciences
- **Michael L Rybolt, Ph.D.**, Sr. Vice President, Food Safety & Quality Assurance, Tyson Foods

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