125th Annual Meeting

125 Years Strong, Securing the Future Together

Monday, June 23, 2025

Welcome

8:00 a.m.

Steve Galbraith, CCOA 2023-25 President, VP Procurement and Risk Management, Saputo

Dairy's Global Economic Outlook

8:05 a.m.

Mike McCully, President, McCully Consulting

Mike McCully owns McCully Consulting, a firm that provides strategic consulting services to dairy and food companies. Client projects include business analysis, purchasing and supply chain strategies, market research, and commodity risk management. In addition, McCully Consulting has provided subject matter expertise for global consulting companies, private equity firms, and Wall Street investment banks. Prior to starting McCully Consulting, Mike worked for over 15 years at Kraft Foods where he held management roles in dairy, meat, and grain purchasing. Throughout his career, Mike has provided leadership on dairy industry issues. He has served on the Board of Directors for International Dairy Foods Association's Milk Industry Foundation, IDFA Dairy Ingredients, and the Dairy Institute of California. He has been a member of IDFA's Economic Policy Committee, Legislative Oversight Committee, Farm Bill Committee, the National Cheese Institute's Economic Policy and Legislative Committee, and the California Dairy Institute's Producer Relations committee. He also has served on numerous dairy industry task forces involving dairy policy and price volatility issues.

The Dairy Processing Plant of the Future

8:40 a.m.

John Tablot, CEO Emeritus, California Milk Advisory Board (Moderator)

John Talbot has more than 25 years of marketing and brand management experience. For more than a decade, he served as CEO of the California Milk Advisory Board (CMAB), where he led efforts to build awareness and demand for California dairy products across the U.S. and around the world.

Mr. Talbot began his career in sales at Procter & Gamble before joining Pepsi-Cola where he spent 12 years in a variety of brand management and product development roles. His background in consumer products also includes 2 years leading new product development for E&J Gallo Winery and 3 years running global market development for the Almond Board of California.

See panel speakers on next page.

The Dairy Processing Plant of the Future (continued)

Peter Ernester, Jr., Senior Vice President, Ingredients & Fluid Products, California Dairies, Inc.

Peter Ernster, Jr. oversees the sales, marketing, and operations for CDI's newest facility VNB. as well as managing the Ingredients Team and the DairyAmerica brand. He brings over 20 years of dairy business leadership experience and is the fifth generation of his family in the dairy business.

VNB, a state-of-the-art fluid packaging facility located in Bakersfield, CA, introduces a new product line to CDI's portfolio, with high quality dairy beverages including Extended Shelf Life (ESL) and Ultra-High Temperature (UHT) products. Previously, Peter held the position of VP of Sales-Powder and GM and VP, Ingredients for CDI. Before joining CDI, he was the Director of Sales and Marketing-Cheese at Hilmar Cheese Co., one of the world's largest natural American style cheese and whey production manufacturers. Peter has also held roles of increasing leadership and responsibility in both sales and manufacturing at Pacific Cheese Co, Chateaux Cheese Corp, Northern Utah Manufacturing, Inc.

Joe Baird
CEO
Rumiano Cheese Company

Joe Baird is the CEO of Rumiano Cheese, which is a 105 year old pioneer in organic dairy and West Coast packaging innovation. He has held that position since 2017 but has worked with the company as an advisor since the mid 1990's. He is also the chair of The Ecology Center in Orange County, which is a leading research and education farm.

Joe has a broad background in technology and consulting serving global clients over a two decade period. This includes leading the market intelligence operation of Kurt Salmon which now part of Accenture Strategy. He also was responsible for IBM's analytics strategy with their North American Media and Telcom customers. This gives him a unique background in both technology and global markets that are applied in his role leading a dairy company.

His academic background is in math, computer science and finance. He grew up in a dairy family in Humboldt County and now calls San Juan Capistrano his home.

Veronique Lagrange, Director, California Dairy Innovation Center

Lagrange directs the new California Dairy Innovation Center (CDIC) since December 2020. The CDIC was formed by the California Milk Advisory Board, USA, to stimulate and support product-oriented innovation in the industry. The CDIC funds research, applications and training programs for the dairy industry, and support the "incubator" program for entrepreneurs and start-ups.

She worked for the American Dairy Products, USA (2018-2020) with a focus on educating American consumers on the superior benefits of dairy proteins, while also providing technical support to the industry. Previously, she spent over 20 years with the US Dairy Export Council, USA, where she ran business development, product and nutrition research programs in China, North and SE Asia, Mexico and Latin America.

Gary Germaine, Vice President of Production Operations, Leprino

Gary is the Vice President of Production Operations for Leprino Foods, a leading manufacturer of mozzarella cheese and nutrition products. He has been with the company for the past 14 years and he currently leads the Western Region production facilities in California and New Mexico. Before moving responsibilities to operations, Gary was the Vice President of Global Quality for Leprino Foods. He was responsible for the food safety and quality systems for all nine manufacturing facilities. Prior to joining Leprino Foods, Gary was part of the Western Region Operations team at Land O Lakes for 18 years, where he worked in the manufacturing of cheese, butter and dried dairy products.

He went to college at Cal Poly, San Luis Obispo, where he earned a bachelor's degree in Agriculture and a Master's degree in Business Administration. He is still actively involved with the campus and participates on the College of Agriculture, Food, and Environmental Science Advisory Board.

Preparing the Workforce of the Future

Carmen Licon, PhD, Director, Dairy Products Technology Center, Cal Poly, San Luis Obispo

Dr. Carmen Licon is a professional with a deep expertise in dairy products. In August 2023, she assumed the role of Director at Cal Poly's Dairy Products Technology Center, where she continues to drive innovation for dairy manufacturers. Prior to this, she was an Assistant Professor for Food Processing and Engineering at Fresno State's Department of Food Science and Nutrition. She holds an M.S. and Ph.D. in Agricultural Science and Engineering from the University of Castilla-La Mancha, Spain, and a B.Sc. in Food Engineering from Tecnológico de Monterrey, Mexico. She is also a Certified Cheese Professional by the American Cheese Society.

Dr. Licon's international research experiences, particularly in Poligny and Lyon, France, enhanced her focus on cheese aromas and emotions. Her work on developing a Manchego-type cheese with saffron, which has won multiple medals at the World Cheese Awards, is a testament to her innovative contributions to the cheese industry. Her commitment to artisanal and culturally diverse dairy production is evident in her role as Director of the Pacific Coast Coalition, a position she has held since Fall 2021.

Kaylin Prayitno, Fresno State 2025 Graduate and CCOA Scholarship Recipient

Kaylin Prayitno is a recent graduate of California State University, Fresno, where she earned her B.S. in Food and Nutritional Sciences. As part of the Jordan College of Agricultural Sciences and Technology Honors Program, she conducted research on workforce training needs within the U.S. dairy processing industry. Her experience in dairy production at the Fresno State Creamery informed her contribution to projects focused on optimizing methods for analyzing cheese functionality and understanding consumer preferences for dairy products. She is passionate about driving innovation in dairy processing to support the continued growth of the industry.

Refreshment Break

10:00 a.m.

Production and Processing Capacity- A Look at CA Dairy's Future

10:30 a.m.

Michael Baccadoro, Executive Director, CCOA and Dairy Cares (Moderator)

Michael Boccadoro has participated in California's environmental policy arena for more than 30 years. He specializes in public affairs consulting and has distinctive expertise in the areas of environmental, climate, natural resources, and sustainability management. As president of West Coast Advisors, Boccadoro is responsible for overseeing the firm's climate and sustainability practices. Boccadoro has served as the executive director of Dairy Cares since its inception 20 years ago and is a leading national expert on sustainable dairy production. Dairy Cares is a statewide coalition of dairy farmers, processors, and trade associations that works to help advance sustainable practices on California's family dairy farms. Additionally, Boccadoro serves as executive director of the Agricultural Energy Consumers Association and the California Creamery Operators Association. Boccadoro received his Bachelor of Arts in economics and political science from the University of California, Davis.

Mike McCullough, PhD, Professor & Sr. Economist, Cal Poly, SLO & ERA Economics

Mike is a Professor of Agribusiness at California Polytechnic State University and senior economist with ERA Economics specializing in agricultural economics. In addition, he is the Chief Executive Officer of the Beeronomics Society. He teaches courses focused on data analysis, research methods, and applied economics. His research interests deal with California production agriculture including the regulatory environment currently faced by producers, as well as the economics and policy of beer and wine. Mike has worked on a range of agricultural cost studies for private and agency clients across California. This includes grower interviews to develop production cost studies and assess regulatory costs. Mike has published extensively on the effect of regulations on farm profitability and competitiveness. Mike hails from Idaho and completed his undergraduate and graduate work at Boise State and Washington State University, before moving to California and spending the last 17 years working on agricultural issues in California.

Production and Processing Capacity, A Look at CA Dairy's Future (continued)

Katie Davey, Executive Director, Dairy Institute of California

Katie Davey has over 20 years of experience successfully implementing federal, state and local legislative and regulatory programs, political strategies and initiatives in business and government. Prior she served for over 10 years during her career as a senior lobbyist for the California Restaurant Association. Katie has extensive experience in government service, the private sector, and trade associations across a variety of industries from construction to biotechnology.

A graduate of San Diego State University, Katie in her free time enjoys participating in the She Shares Mentorship Program, spending time with her family, dining in Sacramento restaurants and traveling.

Mike McCully, President, McCully Consulting

Mike McCully owns McCully Consulting, a firm that provides strategic consulting services to dairy and food companies. Client projects include business analysis, purchasing and supply chain strategies, market research, and commodity risk management. In addition, McCully Consulting has provided subject matter expertise for global consulting companies, private equity firms, and Wall Street investment banks. Prior to starting McCully Consulting, Mike worked for over 15 years at Kraft Foods where he held management roles in dairy, meat, and grain purchasing. Throughout his career, Mike has provided leadership on dairy industry issues. He has served on the Board of Directors for International Dairy Foods Association's Milk Industry Foundation, IDFA Dairy Ingredients, and the Dairy Institute of California. He has been a member of IDFA's Economic Policy Committee, Legislative Oversight Committee, Farm Bill Committee, the National Cheese Institute's Economic Policy and Legislative Committee, and the California Dairy Institute's Producer Relations committee. He also has served on numerous dairy industry task forces involving dairy policy and price volatility issues.

1:00 p.m.

Artificial Intelligence Trends in Food Processing and How to Get Started

11:20 a.m.

Gary Evans, Regional Director of Manufacturing Software, GE Vernova

With over 26 years of experience in industrial automation, Gary Evans serves as Regional Director of Manufacturing Software at GE Vernova. He brings deep expertise in manufacturing execution systems (MES), digital transformation, and industrial software strategy. Over the course of his 11 years with GE, he has advised numerous Fortune 500 manufacturers on MES implementations, helping them optimize operations and accelerate digital maturity.

Gary also played a pivotal role in launching the industry's first 100% cloud-based MES company, further cementing his reputation as a forward-thinking leader in digital manufacturing.

He holds a Bachelor of Science in Mechanical Engineering and has completed advanced training in Artificial Intelligence and Machine Learning from Stanford University. His work sits at the intersection of operational excellence and emerging technologies, making him a trusted advisor to companies navigating the future of smart manufacturing.

Networking Lunch + Exhibits *Arena floor (Bally's Entrance side)*

11:45 p.m.

Ultra-Processed Foods and Dairy: Policies, Trends and Opportunitites

1:00 p.m.

Amy DeLisio, Chief Executive Officer, Dairy Council of California

Amy DeLisio is a dynamic public health nutrition leader, recognized for her innovative approaches and dedication to advancing policies, practices and programs at the intersection of nutrition, agriculture, and health. As CEO of the Dairy Council of California, she combines her strategic expertise and executive leadership to drive impactful statewide initiatives that improve health outcomes and foster sustainable food systems. With expertise in food and nutrition policy, program evaluation, and community building, Amy advances dairy's role in nutrition and health equity.

Previously, Amy served as Executive Director for the Center for Wellness and Nutrition at the Public Health Institute securing and administering an extensive portfolio of nutrition and public health grants. Her ability to lead with responsiveness to local needs and build cross-sector partnerships has been instrumental in achieving common goals across diverse communities.

Amy holds a Master of Public Health from the University of Southern California, a Bachelor of Science in Dietetics, and is currently pursuing her Doctor of Public Health in Leadership at the University of Illinois Chicago.

Food Safety: The Latest Standards and Solutions

1:20 p.m.

Gary Germaine, Vice President of Production Operations, Leprino Foods (Moderator)

Gary is the Vice President of Production Operations for Leprino Foods, a leading manufacturer of mozzarella cheese and nutrition products. He has been with the company for the past 14 years and he currently leads the Western Region production facilities in California and New Mexico. Before moving responsibilities to operations, Gary was the Vice President of Global Quality for Leprino Foods. He was responsible for the food safety and quality systems for all nine manufacturing facilities. Prior to joining Leprino Foods, Gary was part of the Western Region Operations team at Land O Lakes for 18 years, where he worked in the manufacturing of cheese, butter and dried dairy products.

Eric Hollekim, Sr. VP of Food Safety, Health & Safety & Environmental Affairs, Saputo

Eric Hollekim is Senior Vice President of Food Safety and Environmental Health and Safety for Saputo USA responsible for QA oversight over 30 Saputo dairy manufacturing plants, warehouses and co-packers. Eric holds food science and biology degrees from Rutgers University and a Six Sigma Black belt certification from Villanova University. Eric has been in the dairy industry for over 30 years and has previously worked for leading companies such as Kroger, Haagen-Dazs, Safeway, Morningstar Foods (Dean Foods) and H.P. Hood. Eric resides in Louisville, CO with his family.

Jodeen Meenderink, Senior Director of Quality Assurance, DFA Dairy Brands

Jodeen Meenderink was born and raised in Nebraska and was a graduate of Food Science at the University of Nebraska in Lincoln. Upon graduation she transferred to Meadow Gold Dairies in Salt Lake City as the Quality Assurance. Thru the years she worked into regional positions and now is a Director of Quality Assurance for Dairy Farmers of America. Jodeen has worked for the company for 40 years.

Steve Tienvieri, Sr. Lead Microbiologist, Hydrite

Steve Tienvieri has over 26 years of experience in food microbiology and food manufacturing. His background is extensive and includes Safe Quality Food (SQF), audits, regulatory, environmental monitoring and investigations, Hazard Analysis Critical Control Point (HACCP) and Preventive Controls (PC), and food quality/food safety plan development and employee training. Steve is also a Preventive Controls Qualified Individual (PCQI) certified trainer.

Update on HPAI

2:10 p.m.

Annette M. Jones, DVM, State Veterinarian, Director of Animal Health & Food Safety, California Deptartment of Food and Agriculture

On July 1, 2004, Dr. Jones was appointed Director of the Animal Health and Food Safety Services Division. In this capacity, she oversees an annual budget of $45.5 million and 222 employees engaged in programs for animal health, milk and dairy food safety, meat and poultry inspection, and livestock identification. She also works closely with the California Animal Health and Food Safety Laboratory System, which is operated by UC Davis, School of Veterinary Medicine, under a contract with her Division.

In this capacity, she has implemented organizational changes to meet the demands of shrinking budgets yet remain effective in the most critical mission areas; was part of the management team for several disease outbreaks and food and feed contamination events; provided radio and television interviews in support of farmers and ranchers and the work done to maintain a vibrant and safe food supply; collaborated with federal, state and local agencies; and provided testimony at several legislative sessions. In September of 2010, besides continuing to perform as Director, Dr. Jones was appointed California State Veterinarian, the position ultimately responsible for the state's veterinary authority on animal health and food safety related to livestock and poultry. For more than 20 years, Dr. Jones has served as Director of the Animal Health and Food Safety Services Division of the California Department of Food and Agriculture.

Dairy Food Trends & Opportunities

2:35 p.m.

Bob Carroll, CEO, California Milk Advisory Board

Bob has been with the California Milk Advisory Board for ten years as the Vice President for Business Development, and was promoted to CEO on May 7, 2025. Previous assignments include marketing and general management at Blue Diamond Growers, where he led the division which launched branded snacks and beverages across Europe, Australia & Asia, and Kraft Foods in brand management roles for Taco Bell Home Originals, Kraft Cheese, DiGiorno, and Miracle Whip.

A U.S. Army veteran, Carroll served from 1991 to 2006 as an Infantry officer, in roles from Rifle Platoon Leader to Battalion Operations Officer. While in the Army Reserves he was mobilized for a one-year deployment as part of Operation Iraqi Freedom in 2005.

Carroll holds a Bachelor of Science degree in Economics from the U.S. Military Academy at West Point and a Master of Science in Business Administration from Bucknell University.

Adjourn General Session/Board of Directors Meeting

3:00 p.m.

President's Reception *Tahoe Blue Bar (first floor, Hwy Entrance)*

5-6:30 p.m.

Securing the Future Together

Tuesday, June 24, 2025

CCOA Annual Member Meeting

8:00 a.m.

GHG Reporting: New Requirements on the Way

Michael Baccadoro, Executive Director, CCOA and Dairy Cares (Moderator)

Michael Boccadoro has participated in California's environmental policy arena for more than 30 years. He specializes in public affairs consulting and has distinctive expertise in the areas of environmental, climate, natural resources, and sustainability management. As president of West Coast Advisors, Boccadoro is responsible for overseeing the firm's climate and sustainability practices. Boccadoro has served as the executive director of Dairy Cares since its inception 20 years ago and is a leading national expert on sustainable dairy production. Dairy Cares is a statewide coalition of dairy farmers, processors, and trade associations that works to help advance sustainable practices on California's family dairy farms. Additionally, Boccadoro serves as executive director of the Agricultural Energy Consumers Association and the California Creamery Operators Association. Boccadoro received his Bachelor of Arts in economics and political science from the University of California, Davis.

Darrin Monteiro, Sr. VP of Sustainaility & Member Relations, California Dairies, Inc.

Darrin Monteiro is the Senior Vice President of Sustainability & Member Relations for California Dairies, Inc. He manages CDI's sustainability team that develops and maintains key sustainability metrics throughout the supply chain, from the farm to the customer. Additionally, he engages with customers, identifying and securing value-add opportunities on behalf of CDI and our member-owners. Darrin also manages the CDI field team and government relations for the company. With nearly 25 years of experience in the industry, he started his career on his family farm, Monteiro Bros. Dairy. Prior to joining CDI, Darrin worked for the USDA – Farm Service Agency.

Katie Davey, Executive Director, Dairy Institute of California

Katie Davey is the Executive Director for the Dairy Institute of California.

She has over 20 years of experience successfully implementing federal, state and local legislative and regulatory programs, political strategies and initiatives in business and government. Prior she served for over 10 years during her career as a senior lobbyist for the California Restaurant Association. Katie has extensive experience in government service, the private sector, and trade associations across a variety of industries from construction to biotechnology.

A graduate of San Diego State University, Katie in her free time enjoys participating in the She Shares Mentorship Program, spending time with her family, dining in Sacramento restaurants and traveling.

Eric Hassel, Vice President Sustainability Standards, Measurements & Reporting, Innovation Center for U.S. Dairy

Eric Hassel serves as Vice President, Sustainability Standards, Measurement and Reporting at the Innovation Center for U.S. Dairy. In his 6-year tenure working on behalf of America's dairy farmers, he has helped shape the U.S. Dairy Stewardship Commitment – the national sustainability program for credibly demonstrating U.S. dairy's longstanding values of responsible production. Additionally, Eric supports the Innovation Center's CEO Task Force on GHG Accounting, providing technical expertise and driving consensus across cooperatives and processors to achieve an optimal environment for farmers and the broader industry to decarbonize with speed and at scale. Eric also leads the Processor Working Group, a pre-competitive forum for U.S. dairy processors to collaborate on challenges and opportunities associated with environmental sustainability, enabling and empowering companies to drive progress toward the industry's 2050 environmental stewardship goals.

California's Evolving Sustainability Packaging Requirements

8:50 a.m.

Katie Davey, Executive Director, Dairy Institute of California

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She has over 20 years of experience successfully implementing federal, state and local legislative and regulatory programs, political strategies and initiatives in business and government. Prior she served for over 10 years during her career as a senior lobbyist for the California Restaurant Association. Katie has extensive experience in government service, the private sector, and trade associations across a variety of industries from construction to biotechnology.

A graduate of San Diego State University, Katie in her free time enjoys participating in the She Shares Mentorship Program, spending time with her family, dining in Sacramento restaurants and traveling.

Jordan Fengel, Executive Director, Carton Council of North America

Jordan Fengel is the Executive Director of the Carton Council of North America, a trade organization focused on the recovery and recycling of food and beverage cartons, with a mission to keep them from going to landfills or becoming litter.

Jordan previously was the Sustainability Manager for the U.S. & Canada at Tetra Pak and served as the Director of Government Affairs for the Carton Council. He was on the Board of Directors for AMERIPEN and is the former Executive Director of the State of Texas Alliance for Recycling (STAR) where he advanced the circular economy and supported the recycling industry in Texas. Prior to STAR, Jordan spent four years with the City of Georgetown as their Environmental Programs Coordinator and was a paramedic for over a decade before that. Jordan has a bachelor's degree in environmental management and is certified in circular economy systems.

Mashaal Atif, Sustainability Manager- U.S. & Canada, Tetra Pak, Inc.

Mashaal Atif is the Sustainability Manager for the U.S. and Canada at Tetra Pak, bringing over five years of experience driving impactful environmental programs across local government, higher education, and the non-profit sector. Her expertise includes climate action planning, stakeholder engagement, sustainable operations, and community-centered environmental initiatives.

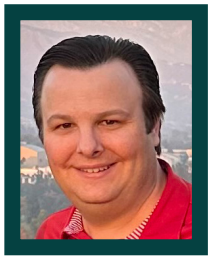
Prior to joining Tetra Pak, Mashaal served as the Sustainability Program Manager at the University of Texas at Arlington, where she led initiatives that promoted environmental awareness and action within the campus and surrounding community. Before that, she worked as an Environmental Planner for the City of Fort Worth, focusing on expanding recycling in businesses and improving recycling rates in households.

New Opportunities for RNG in Dairy Transportation

9:35 a.m.

Darrin Monteiro, Sr. VP of Sustainaility & Member Relations, California Dairies, Inc. (Moderator)

Darrin Monteiro is the Senior Vice President of Sustainability & Member Relations for California Dairies, Inc. He manages CDI's sustainability team that develops and maintains key sustainability metrics throughout the supply chain, from the farm to the customer. Additionally, he engages with customers, identifying and securing value-add opportunities on behalf of CDI and our member-owners. Darrin also manages the CDI field team and government relations for the company. With nearly 25 years of experience in the industry, he started his career on his family farm, Monteiro Bros. Dairy. Prior to joining CDI, Darrin worked for the USDA – Farm Service Agency.



Justin Loyear, Business Development Manager, Cummins Alternative Technologies

Justin Loyear leads the Business Development for Cummins Alternative Technologies in the Western United States. Justin is focused on supporting Cummins' Destination Zero pledge by consulting with customers on the future of powertrains. Based in Fresno, California, Justin's territory covers the 11 states from Colorado to California plus Alaska and Hawaii. Justin specializes in Cummins near-zero natural gas engines, hydrogen, gasoline, propane, advanced diesel, and electric powertrains. Justin has a bachelor's degree in Political Science from the University of California, Davis and a juris doctorate from the San Joaquin College of Law.

Trevor Shannon, Owner, Shannon Bros Trucking Co., Inc.

Trevor Shannon is a fourth-generation agriculturist based in Tulare, California. He co-owns Shannon Bros Trucking Company, a family business established in 1947. Under his leadership, the company has adapted to meet evolving environmental and community needs. Today, their fleet includes over 30 Renewable Natural Gas (RNG) trucks, and they operate an on-site CNG station equipped with 30 slow-fill and 2 fast-fill pumps—demonstrating a strong commitment to sustainability and innovation in agricultural transportation.

Zachary Lawson, Northeastern Region Sales Director, OPAL Fuels, LLC

Zach Lawson is a seasoned business executive with over 15 years of success leading operations, strategic sales, and business development initiatives across the transportation, logistics, and alternative fuels sectors. Based in Atlanta, Georgia, Zachary has built a distinguished career helping Fortune 500 and midsize companies optimize fleet management solutions, reduce costs, and implement sustainable practices.

Adjourn 125th Annual Meeting

10:20 a.m.