



OHIO VALLEY SECTION

Thursday May 19, 2005
Spring Colloquium 2005
The Latest Trends in Food Science Research
The Ohio State University
Columbus, Ohio

Early in the day, student talks will be held from **9 AM to 5 PM** with a 30 minute complimentary lunch for attendees. Topics covered will include engineering, packaging, microbiology, sensory science, chemistry, and nutrition (the precise order is still being determined). All OVIFT attendees will be asked to vote upon the presentations they attend, and these votes will be used to determine the award winners for the Best Overall Presentation, the Most Innovative Research, and the Most Industry Relevant Research. In addition, scientific posters covering the same topics will be on display throughout the day and during the evening registration.

5:00 PM Registration and Factoid Scavenger Hunt

6:00 PM Buffet Dinner

7:00 PM Speaker Evan Turek, Kraft Foods Fellow at Kraft Foods Global, Inc., *The Latest Trends in Food Science Research*

8:00 PM Approximate Meeting Adjournment

Event Organizer: Jeannine Delwiche, Ph.D. of The Ohio State University, OVIFT Chair

Dinner Cost:

Members: \$25.00

Non-members: \$30.00

Students: \$10.00

Emeritus Members: Gratis

Pay at the door. Make checks payable to OVIFT.

Note: Un-cancelled and unpaid reservations will be billed to the person making the reservation.

Dinner Reservations Deadline is Friday May 13, 2005.

To register on-line, click: [OVIFT Dinner Reservations](#)

If you experience registration difficulties, please contact Rachel Liggett.

Dinner Menu:

The menu will be buffet-style with a limited vegetarian option from "Catering by Design."

Speaker's Biography:

Evan Turek is a Fellow in the Strategic Research Department of Kraft Foods located in Glenview, IL. Since 1999, he has led Kraft Foods' efforts in identifying, evaluating, and developing emerging technologies for food safety and preservation for ultimate use in Kraft's businesses. He has considerable experience in such areas as High Pressure Pasteurization and Sterilization, Pulsed Electric Fields, Irradiation, and Microwave Sterilization. Mr. Turek's formal training is in chemical engineering and he holds B.Ch.E. and MS degrees from New York University and Clarkson University respectively. He has been employed by Kraft for 29 years in a variety of process research, process- and product-development roles. He holds eight patents related to instant coffee processes and products, and has one pending on improvements to HPP to enhance microbial inactivation. Mr. Turek has several scientific publications and serves as his company's representative in a number of academic-government-industrial research consortia, professional societies, and trade organization committees.

Charitable Event for Children Affected by HIV:

This meeting we will be raising money for **Camp Sunrise**, a charitable, nonprofit organization dedicated to empowering children and families impacted by HIV/AIDS. Camp Sunrise pitched its first tent in August 1995, and is Ohio's first and only summer camp program that caters specifically to the needs of children affected by HIV infection and AIDS. This unique program, developed using California's Camp Sunburst National AIDS Model, provides a therapeutic community where campers have the opportunity to experience relief from the overwhelming emotions associated with the disease. They can master new skills and develop new friendships through playing, talking, art, drama, games, and traditional camp activities. The children have many opportunities during the camp week to understand that they are not alone and that fellow campers and staff can relate with their difficult challenges. It is a rare opportunity for these children to feel "normal". Each year, they are in need of the following items for camp: **Art Supplies, Bottled Water, Bedding** for campers (**Sleeping Bags** and **Blankets**), **Snacks, School Supplies, and Polaroid Instant Film**. Because the population served is impacted by HIV/AIDS, **ALL** donations must be **NEW** items. As usual, monetary donations will also be accepted. To encourage as many contributions as possible, contributors will be placed in a raffle specifically for them. For more information on the organization, visit: <http://www.sunrisekids.org/pages/653660/index.htm>.

Directions to the OSU Agricultural Auditorium in the Agricultural Administration Building

2120 Fyffe Road
Columbus, OH 43210

From Cincinnati:

Take I-71 N towards COLUMBUS.

Take OH-315 N towards DAYTON (4.2 miles).

Take the LANE AVE. exit towards OHIO STATE UNIV/HOSPITAL (0.1 miles).

Turn RIGHT/EAST onto W LANE AVE. (0.1 miles).

Turn RIGHT onto FYFFE RD. (0.1 miles).

From Columbus:

Take I-270 to SR 315 South.

Turn EAST onto W. Lane Ave.

Turn RIGHT onto FYFFE RD. (0.1 miles).

From Dayton:

Take I-70 east toward Columbus.

Take I-670 East to SR 315 North.

Take the LANE AVE. exit towards OHIO STATE UNIV/HOSPITAL (0.1 miles).

Turn RIGHT/EAST onto W LANE AVE. (0.1 miles).

Turn RIGHT onto FYFFE RD. (0.1 miles).

Everybody:

Once you turn right onto Fyffe Rd., get into the left lane. Turn left into the parking lot. Take the first left in the lot. The Agriculture Auditorium is about 50 yards on the left and can be identified as it sticks out and is decorated with 4-H signs.

For a map, click on the link below:

<http://www.osu.edu/map/building.php?building=agriculturaladministration>

LETTER FROM THE CHAIR

The birds are singing, the snow has melted and the suppliers have been and gone. It must be springtime in Ohio Valley! While we all struggle to keep inside and work on these beautiful days, nature is busy reminding us why we don't meet during the summer.

The Suppliers' Expo. was well attended by exhibitors, buyers, students, presenters, and the just plain curious. The buzz among the board is to hold all future Suppliers' nights in Sharonville. Please drop anyone on the board a line or give them a call and let us know how you feel about this idea. We also thought having the dinner there went well and will probably try to do it again, so please let us know how you felt about that as well.

The election results are in and I am happy to report that the number of voting members nearly doubled from the previous year. We still have a fairly low participation rate, but it looks like we are on the right track to getting more people involved. Keep letting us know what you want from OVIFT and we will keep doing our best to bring it to you. I should mention that I decided to step out of the race for Councilor and let everyone else get a chance to get more involved. I will still be active in OVIFT next year as Past-Chair and will reconsider running for election when that term is up. Thanks to all those who voted for me for Councilor in this last election.

One more meeting and the golf outing are left on this year's OVIFT calendar. The students are excited and working hard to bring a joint venture of the OSU Food Science Graduate students and OVIFT together to show everyone the latest discoveries at OSU FST. Attendees of the presentations and posters will have a chance to vote upon the top posters in several categories, as well as a chance to learn some of the latest trends in food research. Mr. Evan Turek, a Kraft Foods Fellow of Strategic Research at Kraft Foods Global, Inc., will be in attendance and will be speaking at what promises to be a very satisfying dinner on many levels (intellectual, social, and satiating!). It will be the last event I will attend as OVIFT Chair and I hope to have a chance to introduce you to your new incoming Chair-Elect, Jennifer Kaiser. We look forward to seeing you all there at the official close to our OVIFT schedule.

The previous week is the golf outing. If you are looking for a registration form, you can find it on the website at <http://www.ovift.org>.

It has been a pleasure working with you all and I hope to see as many of you as possible at these final events.

Jeannine Delwiche, Ph.D.
OVIFT Chair 2004/2005
Assistant Professor
The Ohio State University

GOLF OUTING 2005

The annual Golf Outing will be held Thursday May 12 at The Golf Club at Yankee Trace in Centerville, OH. There will be a shotgun start at 9:00 AM. Cost per person is \$65.00. Cost includes greens' fees, golf cart, box lunch, and door prizes. The reservation deadline is 5:00 PM on Wednesday May 4, 2005. For additional reservation information, please contact Steve Swaby at (513)771-4682 or e-mail steve.swaby@degussa.com.

Link to the registration form:

[OVIFT Golf Outing Registration Form](#)

SUPPLIERS' EXPOSITION SUMMARY

Over 160 people attended the OVIFT's annual Suppliers' Expo. held at the Sharonville Convention Center in Cincinnati. Ninety-five suppliers were there providing information, samples, demonstrations, and plenty of wonderful door prizes which were given out on the floor during the expo. and during the dinner. [In fact, we reserved some of the door prizes to be given out during the May golf outing.]

Concurrent with the expo. were three talks covering different subjects. Each talk was very well received and attended by at least a dozen people.

Nineteen technical posters by the Ohio State Food Science Club members were also on display.

After the expo., a dinner was held at the convention center and David Siegel from WonderGroup gave an entertaining and informative talk about marketing to tweens. Over 50 people attended the delicious, buffet dinner.

Many thanks to the many volunteers who helped with the expo. registration, door prizes, and the dinner registration. Also, thanks for the very generous contributions of the suppliers. This is the major fund-raising event of OVIFT and the final financial balance will be reported in the next newsletter.

Steve Dimler of Ross Products
OVIFT Chair-Elect
Suppliers' Expo. & Dinner Organizer

SECTION NEWS

One of our own, **Dr. V. M. (Bala) Balasubramaniam** was featured in an article in the *Columbus Dispatch* newspaper on March 14, 2005. The topic was about using high pressure technology to extend the shelf life of eggs. Bala is currently serving as an OVIFT Member-at-Large and just gave a presentation to OVIFT at last week's Suppliers' Expo. Congratulations to Bala on the article and picture!

Steve Dimler
OVIFT Chair-Elect

ELECTION RESULTS

The election results are in: 113 of the 700 eligible voters cast their votes. The results were, in alphabetical order where appropriate, as follows:

Chair-Elect: Jennifer Kaiser

Members-at-Large: Tedley Pihl, Lisa Sanders, and Becca Weinstein

Councilors: David Barfuss, Carol Borland, and Rachel Liggett

Alternate Councilors: Tony Moore, Don Wampler, and Kay Young

Newsletter Editor: Tony Moore

So, the executive board for the 2005/2006 year will be:

Chair 2006: Steven Dimler

Chair-Elect 2006: Jennifer Kaiser

Past-Chair 2006: Jeannine Delwiche, Ph.D.

Secretary 2006: Rachel Liggett

Treasurer 2006: Orlan Jennings

Newsletter Editor 2006: Tony Moore

Councilor 2007: Karen DeWitt

Councilor 2007: Debby Poskanzer

Councilor 2007: Kumar Vasist

Alternate Councilor 2007: Mark McLaughlin

Councilor 2008: David Barfuss

Councilor 2008: Carol Borland

Councilor 2008: Rachel Liggett

Alternate Councilor 2008: Tony Moore

Alternate Councilor 2008: Don Wampler

Alternate Councilor 2008: Kay Young

Member-at-Large 2006: V.M. (Bala) Balasubramaniam, Ph.D.

Member-at-Large 2006: William Riddle, Ph.D.

Member-at-Large 2006: Sophia Sperelakis

Member-at-Large 2006: Mona Baker Wolf

Member-at-Large 2007: Tedley Pihl

Member-at-Large 2007: Lisa Sanders

Member-at-Large 2007: Becca Weinstein

Please note that the year listed is the year that term expires.

Jeannine Delwiche, Ph.D.

OVIFT Chair

EXECUTIVE BOARD TELECONFERENCE JUNE 9, 2005

There will be a teleconference by the OVIFT Executive Board on Thursday, June 9, 2005, at 4:30 PM. The Cincinnati board members will meet at Aerotek Scientific, 5181 Natorp Blvd., Suite 201, Mason, OH 45040. Becca Weinstein will be the host at Aerotek Scientific. Columbus board members will meet at the OSU Food Science Dept., 2015 Fyffe Rd., Parker Food Science Building. Dr. Jeannine Delwiche is the host at OSU. All OVIFT members are welcome to attend this teleconference.

WHOLE GRAINS CONFERENCE INVITATION

The "Whole Grains & Health: A Global Summit" conference is scheduled for **May 18-20, 2005**, along with a pre-conference Workshop on Barley scheduled for the **17th**. This conference, being held in Minneapolis, will have internationally known experts in the growing field of healthy food products.

Together with representatives from government, academia, industry, and health organizations, the focus will be on the following objectives:

- Assess the quality of the latest data on whole grains and health.
- Review gaps in the data and set research priorities.
- Identify barriers and motivators to whole grain consumption.
- Explore new technologies in whole-grain foods development.
- Discuss consumer-friendly public policy and labeling.
- Examine effective methods to communicate about whole grains.
- Discuss the long-term research agenda for whole grains and health.

Each day will include interactive discussions, panels, forums for the presentation of papers, poster sessions, and other opportunities to consider the future of whole grains research. Highlights of the conference include a tour of the unique Mill City Museum and delicious meals incorporating whole grains.

Detailed information can be accessed directly from <http://www.wholegrain.umn.edu>.

There is a reduced registration rate for IFT members. Please contact Ed Welsch for additional information.

Ed Welsch
University of Minnesota
(612)624-2265
ewelsch@che.umn.edu

IFT JOBS AVAILABLE BULLETIN

To receive a copy of the latest IFT bulletin, contact Rachel Liggett at (614)247-6864 or liggett.30@osu.edu. All inquiries will be kept confidential. There will be a few hard copies available at all of the section meetings. Members may register to view, or employers wanting to post job openings, may go on-line to <http://www.ift.org/employment/jobs>.

JOB OPENINGS

To post job openings in the next OVIFT newsletter please contact Sophia Sperelakis at sophia.sperelakis@givaudan.com.

Meat R&D Technologist (#1246), Northwestern U. S.

Category leading, family-run, privately held corporation is seeking a technologist. The position is located in a highly desirable metro area in the scenic Northwestern United States. Person is charged with continually developing new product flavors and forms, and introducing new formats. A Bachelors degree in Food, Meat, or Animal Science is preferred with at least three years experience in cooked or processed meat formulation. Must be self motivated and able to work cross functionally in a project team. Please contact: **John Zipfel, Debbon Recruiting Group, Inc., phone (314)846-9101 or e-mail debbongroup@earthlink.net**.

The next four positions all have the same contact information: **Fred Von Barga, Matthews & Company, Inc., phone (508)746-9300 ext. 14 or e-mail fred@matthewsandcompany.com.**

Scientist-Food Chemistry, New England

The client is a major producer of beverages. The selected candidate will perform quantitative and qualitative analyses, and coordinate samples submitted for outside testing. This person will develop and manage the product composition database and act as technical resource to corporate and plant QC regarding instrumentation and methods. This position requires a B.S. in Chemistry or Food Chemistry with 1-3 years experience or an A.S. in Chemistry or Food Chemistry with 4-5 years experience, strong reporting skills, and Microsoft office applications are a must.

Salary: \$65K plus.

Senior Sensory Scientist, New England

A leading producer of beverages is seeking a team leader and technical expert capable of providing essential analysis and technical support to multiple product development projects. Qualifications include a B.S./M.S. in Food Science or a degree in a related field. Minimum of 3-5 years hands-on experience in consumer testing in the food or consumer products industries. Advanced technical knowledge of sensory and consumer methodology, consumer testing, experimental design, and applied statistical analysis skills. Salary: Up to \$90K.

Food Technologist, New England

One of the fastest growing companies in the baked goods industry; their all-natural baked goods are made from scratch. The position involves the development of a wide range of bakery products from bench top development through commercialization. Requires 2-4 years experience with baked goods or a related industry. AIB or culinary certification a plus. Salary: 65K.

Food Technologist, Massachusetts

One of New England's premier ice cream manufacturing facilities is seeking an individual with a B.S. degree in Food Science to manage its food technology laboratory. Responsibilities include taking projects from concept to full production, establishing strong vendor relationships, assisting with product presentations, and responding to manufacturing requests to provide technical support. Requires at least three years experience in a research and development environment within a food/dairy manufacturing facility. Salary: \$55,000 plus.

CONTACT INFORMATION

If you move or change companies, please remember to update your contact information with the OVIFT Secretary Rachel Liggett at liggett.30@osu.edu.

SPECIAL THANKS

Thanks to everyone who has contributed to this issue:

Jeannine Delwiche, Ph.D.
Steve Dimler
Ed Welsch
The Wolf Group

CALENDAR OF EVENTS 2004/2005

May 12th	Annual Golf Outing Yankee Trace Golf Club Shotgun Start at 9:00 AM	Centerville
May 19th	Spring Colloquium Featured Speaker: Evan Turek from Kraft Foods Topic: <i>The Latest Trends in Food Science Research</i>	Columbus
June 9th	Executive Board Teleconference	
