

INSTITUTE OF FOOD TECHNOLOGISTS

THE SOCIETY FOR FOOD SCIENCE AND TECHNOLOGY

Ohio Valley Section

In 2002-2003, 2003-2004 and 2004-2005, the National Office awarded this regional section a Certificate of Merit and an Excellence Award

Suppliers' Expo

Thursday, April 20, 2006
Sharonville, OH

EXPOSITION DETAILS

You are cordially invited to attend the Ohio Valley Section's 2006 Suppliers' Expo!! The exposition is being held at the Sharonville Convention Center located on the North side of Cincinnati, just off of Interstate-75 (see directions below).

Admission is FREE and no reservations are needed to view the exposition. There will be over 80 suppliers displaying their products and services on the Main Floor of the Convention Center. This is an excellent time to find information and discuss new applications with suppliers. Numerous door prizes, generously donated by the suppliers, will be awarded throughout the event! Over 40 door prizes are available (!!!!!) and include retail gift cards, gift baskets, golf balls, computer bags and more! Also during this time, students will display posters of their ongoing research including hot topics such as non-thermal processing and functional foods.

EVENT SCHEDULE:

2:00 - 5:00PM Suppliers' Exhibits and Student Posters on display; Door Prize Giveaways

The following suppliers were registered as of March 29, 2006:

Accurate Ingredients	Fiberstar, Inc	Martek Biosciences
ADM	Firmenich, Inc.	MCI Miritz Citrus Ingredients
Aerotek Scientific	Flavor Systems International	Mettler Toledo
Anjinomoto Food Ingredients, LLC	Florida Food Products	Mitsubishi International Food Ingredients
ARENA Products	FMC	Moore Ingredients
Ariake USA	Foran Spice Company	Morton Salt
AVATAR CORP	Frutarom USA	National Starch Food Innovations
Barry Callebaut USA	GNT USA, Inc.	Naturex
Bontoux, Inc.	GPC	Nealanders International Inc.
Border Foods, INC	Griffith Laboratories	Oat Ingredients

Cargill
Cargill, Inc.
Carmi Flavor and Fragrance Co.
Cereal Ingredients
Chaucer Foods, Ltd.
Chisso America Inc.
Chr. Hansen
Creative Research Management
Custom Culinary
Custon Industries
D.D. Williamson
Dairy Chem
David Michael & Co
Degussa Food Ingredients
DMV
DSM Food Specialties USA
Edlong Dairy Flavors
Elite Spice
Ellison Bakery
Elsevier
Eurofins Scientific, Inc.
Exeberry

Gum Technology Corporation
Hayashibara International
Henningsen Foods Inc.
Higgins and White
Hilmar Ingredients
Hormel
Hoyt, INC
IFT
Ingredient Connections
Ingretec
International Dehydrated Foods
International Fiber Corporation
John H. Their Company
Kantner Group
Kennedy Associates
Kerry, Inc.
Konica Minolta
Legacy Foods
Lifewise Ingredients
Loman Brown
LSRO
MANE

On Assignment/Lab Support
P&G Food Ingredients
PB Leiner
Premium Ingredients International
ProFood International, Inc.
Q Laboratories, Inc.
Quadro Engineering
Quali Tech
Roxlor International
Sensient Food Colors
Sethness Products
Skidmore Sales
Solae
Stepan Company
SubHerb Farms
Summit Hill Flavors
Sunrich
Texture Technologies
The Wright Group
TIC Gums
Univar USA, Inc.
Virginia Dare
Wilbur Chocolate

DINNER DETAILS

Following the exposition, there will be an optional dinner and featured speaker (reservations required) at the Sheraton Cincinnati North (directly across the street from the Convention Center). [Dr. Kyle Kent](#) is an R&D Nutritionist for Nestle and will speak on the topic of **Nutrition and Cancer**.

EVENT SCHEDULE:

5:00 - 6:00PM Registration, Ice-breakers and Networking

6:00 - 7:00PM Buffet Dinner

7:00 - 7:50PM Featured Presentation: **Nutrition and Cancer** by Kyle Kent, PhD

7:50 - 8:00PM Final door prize drawing and close of meeting

[Click here to make an online reservation](#)

Registration Deadline: Thursday, April 13, 2006

Contact [Rachel Liggett](#) if you have difficulties.

COST:

Pay at the door; cash or check only (sorry, no credit cards). Make checks payable to OVIFT.

Members: \$35

Emeritus: *gratis*

Students: \$10

Non-members: \$40

****** Note: Un-cancelled and unpaid reservations will be billed to the person making the reservation. The full \$40 price of the event will be charged! ******

[Click here to cancel a reservation](#)

MENU:

Salads: Spring Mix Tossed Salad with Gourmet Dressings (v); Marinated Tomato and Gorgonzola Salad (v); Spinach with Balsamic Dressing (v)

Entrees: Chicken Picatta with Lemon-White Wine Sauce and Capers; Blackened Orange Roughy with Cajun Cream; Herb Crepes with Wild Mushroom Ragout, White Beans and Tomato Sauce (v)

Sides: Fresh Green Beans (v); Eggplant Parmesan (v); Fresh Mashed Potatoes (v); Mirepoix Vegetable Rice Pilaf (v)

Desserts: Chocolate Torte; Carrot Cake

Beverages: House blended fresh ground coffees; Bigelow hot or iced teas; Cash bar available

"v" denotes vegetarian dishes

DOOR PRIZES:

Bring a business card to put into the drawing to win a door prize.

We will also accept door prizes from your company to give away!

ICE BREAKER:

TBA

CHARITABLE DRIVE:

Canine Companions <http://www.caninecompanions.org/>

Canine Companions for Independence (CCI) provides assistance dogs to people with developmental or physical disabilities who can demonstrate that a Canine Companion will enhance their independence or quality of life. CCI dogs are provided at virtually no cost to the graduates.

Monetary donations to benefit Canine Companions will be collected. Tickets for door prizes will be given for each \$1 donated.

DIRECTIONS

Sharonville Convention Center

11355 Chester Road
Sharonville, OH 45246
513-771-7744

Sheraton Cincinnati North

11320 Chester Road
Sharonville, OH 45246
513-771-2080

From the North (Columbus): Take I-71 South to I-275 West. Take I-75 South toward Cincinnati to the Sharon Road Exit (#15). Turn right on Sharon Road. Go one block to Chester Road and turn right. The Convention Center is located ½ mile on the left; Sheraton Cincinnati North is located on the right.

From the North (Dayton): Take I-75 South to the Sharon Road Exit (#15). Turn right on Sharon Road. Go one block to Chester Road and turn right. The Convention Center is located ½ mile on the left; Sheraton Cincinnati North is located on the right.

From the West: Take I-275 around the north side of the outer-belt (North/East) to I-75 South. Take I-75 South to the Sharon Road Exit (#15). Turn right on Sharon Road. Go one block to Chester Road and turn right. The Convention Center is located ½ mile on the left; Sheraton Cincinnati North is located on the right.

From the East: Take I-275 around the north side of the outer-belt (North/West) to I-75 South. Take I-75 South to the Sharon Road Exit (#15). Turn right on Sharon Road. Go one block to Chester Road and turn right. The Convention Center is located ½ mile on the left; Sheraton Cincinnati North is located on the right.

From the South: Take I-75 North to the Sharon Road Exit (#15). Turn left on Sharon Road. Go one block to Chester Road and turn right. The Convention Center is located ½ mile on the left; Sheraton Cincinnati North is located on the right.

EVENT ORGANIZER:

[Jennifer Kaiser](#) Chair-Elect 2006

Future Happenings

This year's **GOLF OUTING** will once again be held at the [Golf Club at Yankee Trace](#) in Centerville, OH on May 18, 2006. Please return this [form](#) by May 12 (details on form).

EVENT ORGANIZER:

[Steve Swaby](#)

Letter from the Chair

Our Chair-Elect, Jennifer Kaiser, is finalizing the plans for OVIFT's annual Suppliers' Expo to be held the afternoon of April 20. It should be another great show. Please make every effort to attend. The Suppliers' Expo is a tremendous opportunity to become better acquainted with many suppliers to the food industry, large or small.

We should all thank the Suppliers for coming, too. This is OVIFT's only fund raising event. The money collected from the Suppliers' registrations allows OVIFT to sponsor activities for Food Science students: OVIFT awards scholarships for academic excellence, stipends to travel to the National IFT convention, and a discounted price to attend our monthly gatherings.

The OVIFT Board is also planning a full or half day educational forum for its members, hopefully in the fall of 2006. Please submit your ideas and suggestions to any of the board members.

Thanks everyone for participating in OVIFT events. Hopefully, you have found them worthwhile and are sharing your positive experiences with your co-workers. Our goal is always to increase participation, so please help us.

[Steve Dimler](#) Chair 2006

Reports from Recent Meetings

Tour of Wyandot Snacks

Many thanks to those who came to Marion to participate in March's plant tour and dinner meeting at Wyandot, Inc. The meeting was well attended with 50 visitors to Wyandot. Thanks again to Nick Chilton, President of Wyandot, for a presentation on the ups and downs through time of family owned Wyandot, Inc. Also for the snapshot of the challenges of competing in the snack food market.

Heartfelt thanks to those who contributed to the Marion Homeless Shelter. A total of \$110.00 was raised to assist in the building of a separate women and children's facility. A box of toiletries was also collected from the group that will be much appreciated.

EVENT ORGANIZER:

[Tedley Pihl](#) Member at Large 2007, assisted by Kelly Turner of Wyandot, Inc.

Upcoming Officer Elections

You can still vote until noon on April 5, 2006!! Please exercise your right to vote in the upcoming National IFT Officer Elections. National officers determine the governance of the organization and shape its future; local officers create the slate of events for the coming year. Details for logging on should have been sent to each individual member via email. If you haven't received an email, please call Member Services at 800-IFT-FOOD for login information and instructions. If you are having difficulty voting on-line, please contact [Lori Conley](#) at IFT.

To see the full slate of candidates, check the last [newsletter](#)

News Release

Mona B. Wolf Becomes New Chair of ASTM International Sensory Evaluation Committee

W. Conshohocken, PA; March 24, 2006: ASTM International announces that Mona B. Wolf, president of The Wolf Group in Cincinnati, Ohio, has been elected chair of Committee E18 on Sensory Evaluation. An ASTM member since 1985, Wolf now leads the 240-member committee that is responsible for 31 standards addressing the sensory evaluation of materials and products.

Before starting The Wolf Group, an independent sensory evaluation consulting and research firm, in 1988, Wolf gained professional expertise at the Kroger Co. in Cincinnati, Ohio and at R.T. French Co. in Rochester, N.Y. She earned a B.S. in food science from Purdue University and an M.B.A. in management from the Rochester Institute of Technology.

Wolf is also a professional member of the Institute of Food Technologists and serves as Member-at-Large for the Ohio Valley Section and Sensory Evaluation Division.

Announcements

EXECUTIVE BOARD TELECONFERENCE: Thursday, May 11, 2006

There will be a teleconference held by the OVIFT Executive Board on Thursday, May 11, 2006 at 4:30PM. Columbus board members will meet at OSU Food Science Dept., 2015 Fyffe Rd, Parker Food Science Building, room 120, Columbus, OH 43210. Contact [Rachel Liggett](#) for information about the Columbus location. Cincinnati board members will meet at Aerotek Scientific, 5181 Natorp Blvd, Suite 201, Mason, OH 45040. Contact [Becca Weinstein](#) for information about the Cincinnati location. **All OVIFT members are welcome to attend!**

UCINN / CINCI ST BACHELOR OF SCIENCE IN CULINARY ARTS CO-OP PROGRAM

Full-time students in the program are required to complete 3 quarters of CO-OP in the field. Many students have already been placed at Givaudan, Wild and Degussa but several students are still seeking employment for the upcoming term which runs from March 26 to June 16. If you are willing to assist in the placement of these students at your company, please contact Kathleen Rupert at kathleen.rupppert@uc.edu or 513-556-6571 on the UC campus or at kathleen.ruppert@cincinnatiatstate.edu or 513-569-1633 on the Cinn. St. campus.

CONFERENCE FOR FOOD PROTECTION

April 7-12, 2006

Hyatt on Capitol Square

Columbus, OH

The Conference for Food Protection meets every two years to debate issues relevant to food safety and the regulation of retail food establishments. Representatives of state and local regulatory bodies, industry, academia, consumer groups, and federal agencies (FDA, USDA, EPA, CDC) will all be present. Recommendations from these deliberations may be incorporated into the FDA Model Food Code. This meeting may not be held in Ohio again for many years. This is a unique opportunity to attend and participate in a significant gathering of food safety professionals from across the country and across disciplines.

Submitted by [Barbara Hunt](#)

We will be happy to include your regional food or flavor industry related announcements, conferences, etc. Please contact Rachel Liggett at liggett.30@osu.edu

IFT Employment Information

The IFT Career Center at <http://careers.ift.org> is free to job seekers, allowing them to post resumes online and view job opportunities. If you have questions, contact [Nora Schabold](#) at 312-782-8424 ext. 220.

Local Job Postings

Capital H Group has openings for the following positions. Interested candidates should send a current resume to Philip Horowitz at Philip.Horowitz@capitalhgroup.com

Several positions are open in R&D at a Major Food Company. They include Food Technologists at the Senior Level, Mid Level and Associate Level. I also have an R&D manager position and a Food Science position open as well.

Dole Fresh Vegetables, Inc. has immediate openings for the following position in Springfield, Ohio. Send resumes to: Dole Fresh Vegetables, Inc., Lisa R. Cole, Human Resources Supervisor, Job Code: PRODUCTION SUPERVISOR, 600 Benjamin Drive, Springfield, Ohio 45502 or fax to (937) 525-4353. (April)

PRODUCTION SUPERVISOR

PRIMARY JOB RESPONSIBILITIES: Supervises production and processing activities involving maximizing the effectiveness of approximately 80 hourly employees, equipment, and material to process and package products within planned schedules at a minimum cost, while maintaining excellent safety, quality, sanitation, and housekeeping standards. Other duties may be assigned.

REQUIREMENTS OF THE POSITION:

EDUCATION: Bachelor's degree in operations management or equivalent work experience.

EXPERIENCE: 3-4 years supervisory experience in a production environment involving efficiency improvement/monitoring with strong safety and quality management. Food processing experience preferable.

SKILLS: Excellent oral and written communication skills, strong leadership skills, and the ability to manage, motivate, and train people.

ADDITIONAL: Dynamic, hands-on ability to work in a fast-paced, team-oriented food processing environment. Must have the ability to make decisions, maintain regular and acceptable attendance, follow directions, interact well with co-workers, understand and follow posted work rules/ procedures and to accept constructive criticism.

PHYSICAL REQUIREMENTS: Ability to maneuver around an array of equipment.

ECNR, Inc. has openings for the following positions. Interested candidates should contact: Frederick Jimenez at Ecncrfm@aol.com

Positions: Principal Nutrition Scientists

Company: One of the most important worldwide Dairy Nutrition manufacturers

Location: Illinois/Indiana/Ohio Area

Compensation: 80 - 90K Base Salary + 16% Perf. Bonus

Experience with:

Coordinate Broad Research Programs, Nutrition Research Processes & Methodologies, Apply Nutrition Knowledge to Business, Excellent Communication Skills with Technical and non-technical audiences, Product Development Processes, Evaluate Science Landscape/Ingredients/Technology/Intellectual Property and Develop Business Strategy.

Ross Products/Abbott Laboratories has an opening for the following position.

Interested candidates should contact: Kim Fentress at kimberly.fentress@abbott.com

ASSOCIATE SCIENTIST

Intermediate level position in Sensory Research and Evaluation. Responsibilities include representing sensory on project teams, assisting with sensory training, designing and running both consumer and descriptive sensory tests, assisting in the development of specialized population consumer testing program. The ideal candidate has at least 1-2 years experience in a sensory field or equivalent educational experience. Strong communication skills are a must in this people-oriented position.

Self starter/strong work ethic, Readily adapts to change, Ability to respond quickly, Attention to detail, Ability to motivate others, Positive, friendly attitude, Effective in large groups, Experienced in Descriptive and consumer methodology, Ability to draw insights from sensory data, Computer skills, Statistical knowledge

B.S. required; Statistical knowledge, Sensory courses preferred

Employers: OVIFT will post local food and flavor industry job openings in this newsletter for FREE (100 word max.). Each issue, this newsletter reaches 1000 members, ranging in experience from student to thirty plus years in the industry! You may even avoid relocation expenses by finding someone locally. To post job openings in the next OVIFT newsletter, please contact [Rachel Liggett](#)

Membership Information

Details for joining the Ohio Valley Section of the Institute of Food Technologists can be found at: <http://ssg.fst.ohio-state.edu/OVIFT/Join.asp> Several types of membership are available.

If you move or change companies, all permanent changes must be processed through the national office of [IFT](#). Details are available by visiting the online [Member Center](#). Temporary changes may be submitted to the Ohio Valley Section Secretary [Rachel Liggett](#) but these changes will only take effect locally.



Ohio Valley Section

Calendar of Events

April 20, 2006: **Suppliers' Night**, Sharonville Convention Center, Sharonville, OH

May 18, 2006: **Golf Outing**, Golf Club at Yankee Trace , Centerville, OH

Ohio Valley IFT Newsletter
c/o Rachel Liggett
2015 Fyffe Rd
Columbus, OH 43210