



INSTITUTE OF FOOD TECHNOLOGISTS

THE SOCIETY FOR FOOD SCIENCE AND TECHNOLOGY

OHIO VALLEY SECTION

Thursday September 15, 2005

Organic Labeling

Vinoklet Winery

Cincinnati, OH



OVIFT would like to thank current members for record attendances the last two years, and welcome new members, by subsidizing the cost of this event.

-
- | | |
|---------|---|
| 4:15 PM | Registration; Stroll the Vineyard; ALS Association Fund Raiser |
| 5:00 PM | Wine Tasting and Speed Networking |
| 6:00 PM | Dinner -- "You're the Chef" Grill Out |
| 7:15 PM | <i>Organic Labeling – Loopholes, Intent, and Interpretation: Success in Gray Areas</i> by Tracy Mattingly, Beverage Product Manager, Degussa Food Ingredients, Inc. |
| 8:15 PM | Door Prizes, Raffle Drawing, and Announcements |
| 8:30 PM | Estimated Program Completion |
-

Reservation Deadline: Noon Friday September 9, 2005

Cost: all members and non-members \$5 each. Emeritus Members are gratis. This event is being subsidized by OVIFT.

Pay at the door. Make checks payable to OVIFT.

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

If you experience registration difficulties, please contact Rachel Liggett.

****** Note: Un-cancelled and unpaid reservations will be billed to the person making the reservation. The full \$35 price of the event will be charged! ******

Event Organizer: Sophia Sperelakis, Givaudan Flavors Corp., OVIFT Newsletter Editor 2004/2005 and Member-at-Large

MENU:

Appetizers – Cheese Tray and Wine Tasting

Dinner – Your choice of one entrée:

- New York Strip Steak
- Amish, Boneless, Skinless Chicken Breast
- Icelandic Cod Fillet
- Mahi-Mahi
- French-Cut Pork Chops
- Vegetarian Lasagna

Buffet Choices:

- Homemade Soup
- Tossed Salad
- Chicken Salad or Caesar Salad
- Chef's Choice Potato
- Seasoned Rice
- Vegetables
- Bread

Beverages – Two Glasses of Wine; Coffee and Tea; Cash Bar

Dessert – Assorted Desserts

SPEAKER – Tracy Mattingly, Beverage Product Manager, Degussa Food Ingredients, Inc.

Tracy will give an interactive presentation entitled “Organic Labeling – Loopholes, Intent, and Interpretation: Success in Gray Areas”.

Tracy Mattingly is a Registered Dietitian and a Beverage Product Manager for Degussa Food Ingredients, Inc. She has a dual B.S. in Nutrition and Chemical/Biological Sciences from The College of Mount Saint Joseph in Cincinnati and a M.A. in Education.

Ms. Mattingly has chaired several organic initiative teams and worked with technical and marketing committees to assist in the development and manufacture of organic food and beverage products. Through her broad range experience and compilation of an extensive organic food regulations database, she has assisted in developing organic products for a worldwide customer base.

Ms. Mattingly has over fifteen years of practical experience managing the development of specialty beverages and health food products. She gained practical experience managing the development of health food products at Stegener Foods, and continued her product development career at Tastemaker developing carbonated, juice, sport, coffee, tea, and dairy beverages. Most recently Ms. Mattingly was a Dietician and Principal Manager at Wild Flavors, Inc.

TOPIC – Organic Labeling – Loopholes, Intent, and Interpretation: Success in Gray Areas by Ms. Tracy Mattingly

Consumer concerns about the health consequences of added pesticides and growth hormones in foods have created a burgeoning market for organic labeled food products. The USDA has promulgated the Final Rule for organic labeling under the National Organic Program (NOP) in order to ensure organic products meet consistent standards. Although the regulations restrict the use of many functional additives, there are numerous exceptions to the rules, granting manufacturers some liberties with regard to the use of synthetic or non-organic ingredients. To avoid stiff penalties, organic food manufacturers must properly interpret the gray areas of the regulations when choosing the ingredients in a food product, while understanding the USDA's intent in the written regulations. **Ingredients permitted and prohibited, the regulations covering various non-organic and non-agricultural ingredients, the USDA petitioning process, minimum organic ingredients' usage, vitamin fortification, and US vs. EU regulations will be discussed.**

LOCATION – Vinoklet Winery

Vinoklet is Croatian for “winehouse in the vineyard”; a place where only honored guests are invited to partake in the owner’s hospitality.

Perched on top of picturesque, rolling hills, Vinoklet's glass-enclosed solarium and fresh air gazebo provide a panoramic view of acres of surrounding vineyards, with their three lakes and stunning sunsets. This charming location provides an atmosphere for a very unique dining experience. Take in the vista of their grand vineyard and please feel free to walk the fields. After dinner, you can sit around the bonfire, weather permitting.

Join us for a taste of their six award winning wines, to be served in the gazebo. The presentation and dinner will be located in the Veritas Banquet Room.

Ohio State University Competition 2003:

Silver Medal 'Dreamer'

Silver Medal 'In Vino Veritas'

Bronze Medal 'La Dolce Vita'

For additional information see <http://www.vinokletwines.com>.

DOOR PRIZES

Bring a **business card** to put into the drawing to win one of our door prizes, including OSU football tickets!

ICE BREAKER – SPEED NETWORKING

Heard of speed dating? Well, get ready for speed networking! Bring business cards and plan on getting to know lots of new colleagues in a short time period. Shy? Don't worry, we'll have some suggested questions/topics available, and the wine tasting should help the conversation flow.

CHARITABLE DRIVE – THE ALS ASSOCIATION OF WESTERN OHIO

Monetary donations are being collected on behalf of the ALS Association of Western Ohio. In honor of Julie Godston, please make checks out to the ALS Association, Western Ohio Chapter. Julie is a friend and colleague who has volunteered for OVIFT at the last two October events at Valley Vineyards: she worked the registration table two years ago, and last year she worked the canned food drive collection. Julie has recently been diagnosed with ALS, and the disease has progressed quickly. She has always been one to help others, so let's take this opportunity to show Julie our support!

A raffle ticket will be given for EACH \$5 donated. The raffle grand prize is two tickets to the **OSU versus Michigan State Football** game on October 15 in Columbus!

Amyotrophic lateral sclerosis (ALS) is a fatal, neurodegenerative disease. Often known as Lou Gehrig's disease, it is a progressive disorder that occurs when motor nerve cells in the nervous system cease functioning and die. Voluntary muscle control becomes completely lost, resulting in paralysis.

Fighting ALS is a Full-time Job!

Formed in 1984, The ALS Association Western Ohio Chapter (a non-profit agency) serves patients and families in 56 counties (including the Cincinnati, Columbus, and Dayton areas). The chapter provides services to the ALS community, promotes awareness of ALS, raises funds for chapter programs, and advocates for ALS patients. The mission of The ALS Association Western Ohio Chapter is to improve the quality of life for patients and families living with ALS.

We work to ease the burden ALS places on people living with the disease as well as their family members and their caregivers. We also contribute to vital research that may one day find the cause of, and cure for, ALS. From support groups to education to equipment loan closets to fund raising events, we are a service provider, a resource, and advocate for people affected by ALS.

Your gifts will help The ALS Association Western Ohio Chapter provide much-needed services to patients and their families and support research to find a cure for ALS.

- A little over 5,000 people in the U.S. are diagnosed with ALS each year. The incidence of ALS is about equal to multiple sclerosis. Most commonly, the disease strikes people between the ages of 40 and 70, it is estimated that as many as 30,000 Americans may have the disease at any given time.
- The life expectancy of an ALS patient averages about two to five years from the time of diagnosis. Half of all affected live more than three years after diagnosis.
- ALS occurs throughout the world with no racial, ethnic, or socioeconomic boundaries.
- ALS can strike anyone, anytime.
- The financial cost to families of persons with ALS is exceedingly high. It is estimated that in the advanced stages, care can cost an average of \$200,000 a year.

For additional information on The ALS Association, the source of the above information, go to <http://www.alsohio.org>.

Directions to Vinoklet Winery

11069 Colerain Avenue
Cincinnati, Ohio 45252
(513) 385-9309

From Columbus: Take I-71S to I-275W, Exit 17B. Go 15.2 miles to US-27/Colerain Ave./OH-126 Exit, Exit 33A/33B. Turn right onto US-27/Colerain Ave.; go 0.4 miles. At a traffic light, turn left onto Old Colerain Ave. (Struble goes to the right). Go 1.3 miles, the winery will be on the left side. Immediately turn right into the parking lot.

From Dayton: Take I-75S to I-275W, Exit 16. Go 9.7 miles to US-27/Colerain Ave./OH-126 Exit, Exit 33A/33B. Turn right onto US-27/Colerain Ave.; go 0.4 miles. At a traffic light, turn left onto Old Colerain Ave. (Struble goes to the right). Go 1.3 miles, the winery will be on the left side. Immediately turn right into the parking lot.

From Northern Kentucky: Take I-75N to Exit 10A Ronald Reagan Cross County Hwy./OH-126W. Go 7.3 miles to the US-27W/Colerain Ave. Exit. Turn right onto US-27/Colerain Ave.; go 2.7 miles. At a traffic light, turn left onto Old Colerain Ave. (Struble goes to the right). Go 1.3 miles, the winery will be on the left side. Immediately turn right into the parking lot.

Letter From the Chair

Greetings to the members and soon-to-be members of the Ohio Valley IFT,

Last year was very successful and lots of thanks to those who helped make it so, especially to the retiring officers and board members. Particularly satisfying to me was the increase in our interaction with the students in the OSU Food Science Department. OVIFT is also on a firm financial position, which allows us to expand some of our support to the students and the types of programs we offer to the membership.

We have another exciting year ahead of us. There's lots of good energy and talent within this organization, which is reflected in the type and diversity of our monthly gatherings. Please put the meeting dates on your calendars and make every effort to attend. I don't think that you'll be disappointed.

It is gratifying to have a professional organization where we can get to know others within our industry and learn how other companies and educational institutions operate and some of the products that they manufacture and the types of research that they conduct.

Hopefully, all of you had a relaxing and safe summer. See you in September.

Steve Dimler
OVIFT Chair 2005/2006

Next Event

Join us at our next outing on **Saturday** October 22, 2005. To complement OVIFT's subsidizing of the September Cincinnati event, we will be subsidizing the Columbus opening event too! This will be OVIFT's first deviation from the third Thursday of the month in years (if ever)! Look for details in the next newsletter.

OVIFT at the National Meeting

This year the IFT National Meeting was held in New Orleans July 16 – 20. We saw a great deal of involvement from the student members of OVIFT. The following were honored for their research:

First Place Winners:

Scott Hanna in Biotechnology
Sandeep Rajan in Non-Thermal Technology

Second Place Winners:

Nate Baldauf in Microbiology
Jenny Halim in Biotechnology
Yuwana Halim in Fruits and Vegetables **and** in the IFTSA Graduate Paper Competition

Third Place Winners:

Puntarika Ratanatriwong in the IFTSA Graduate Paper Competition
The College Bowl Team:
Rachel Crockett
Ruth Lucius
Ramesh Reddy
Cheryl Soledad

Congratulations to all for a job well done!

Jeannine Delwiche, Ph.D.
OVIFT Chair 2004/2005

(as communicated to S. Sperelakis)

OVIFT Website

Get up-to-date information on OVIFT at the official website <http://ssq.fst.ohio-state.edu/ovift.asp>. Also, you can access the website through the sections page of <http://www.ift.org/>.

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.

Executive Board Teleconference August 25, 2005

There will be a teleconference by the OVIFT Executive Board on Thursday August 25, 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.

IFT Leadership Conference

The IFT 2005 Leadership Conference was held May 10-12 at the Mayflower Renaissance Hotel in Washington, D.C.

In true IFT fashion, a jam-packed, non-stop schedule was planned for attendees. The initial meeting included an address from Dr. Herbert Stone, who reminded us that in the near future, all of us need to think globally, to transfer and expand our knowledge to developing countries that will be relying on our organization for guidance while their budding industries are being developed.

From there, we were whisked away to the Dirkin Senate Building, on a more than perfect afternoon on Capitol Hill. This year's attendees were fortunate enough to attend the Congressional Support for Science Awards Dinner Reception, hosted by IFT. This "special" reception honored two notable members of Congress, Senator Kit Bond from Missouri and Representative Collin Peterson from Minnesota. This non-partisan based award was established in 2001, first to recognize outstanding contributions to science-based food policies and second, to increase the role of science in policy development in order to enhance the safety, nutritional value, affordability, and variety of foods available to consumers. The award is given for recognition of achievements and efforts in making food-related policies that are based on sound science. Senator Bond is the sponsor of a bill to establish a Division of Food and Agriculture Science within the National Science Foundation. If passed, such a bill would help establish the credibility, not to mention funding, that the discipline of food science deserves.

Getting down to the inner framework of IFT and a leader's position and responsibility was the focus for the rest of the conference. Jeffrey Cufaude from Idea Architects facilitated the Leadership Development Sessions of the conference. The focus of these sessions was to discover *our* inner framework, and how we could best use that to serve in our volunteer positions, to strengthen the IFT community. The ultimate goal is to connect the food science and technology community and advance the profession.

The opportunity provided by the IFT Leadership Conference was unique, constructive, and energizing. I hope to utilize and share the ideas and energy that I gained from this experience throughout the year. Thank you to everyone for the opportunity to attend!

Jennifer Kaiser
Chair-Elect 2005/2006

IFT Jobs Available

IFT is no longer providing hard copy bulletins of job postings.

IFT has launched a new and expanded employment resource: the IFT Career Center at <http://careers.ift.org>. This upgraded service is free to job seekers. IFT members should visit the Career Center to view opportunities and post their resume on-line, anytime. IFT looks forward to continuing to provide members with the premier employment resource within the food sciences. If you have any questions about this transition, call Nora at (312) 782-8424 extension 220 or e-mail njschabold@ift.org.

Local Job Openings

To post job openings in the next OVIFT newsletter please contact Tony Moore at tony@moorelab.com.

Process Engineer, Cincinnati

HIXSON – Architecture/Engineering/Interiors provides design and consulting services to corporate, retail, and industrial clients. More information is available on the website: www.hixson-inc.com.

The Process Engineering Department provides advisory and engineering services for their clients' food processing needs. Hixson leads the client through all phases of project execution to achieve comprehensive integration of their processing and building systems.

Qualifications:

- B.S. in Chemical or Food Process Engineering or a closely related field
- Experience (approx. 10 years) in process engineering, design, and/or production in the food industry. Relevant experiences in chemical process or pharmaceutical will be considered.
- Interpersonal skills to work effectively with clients and associates
- Creativity to develop innovative solutions
- Competence in using problem solving tools
- Competence in AutoCAD and simulation software a plus

Contact Julie Beatty; Hixson; 659 Van Meter Street; Cincinnati, OH 45202 jbeatty@hixson-inc.com
EOE/M/F/D/V

R&D Food Scientist, Columbus

The T. Marzetti Company is seeking a creative, hardworking, and motivated person to work in their food service research and development department. Responsibilities include formulating products, establishing processing procedures, and monitoring plant scale-ups. The successful candidate should have a science related background or previous food industry experience. Candidates should send their resume to: V.P. Food Service R&D, 3900 Indianola Ave., Columbus, OH 43214.

OVIFT EXECUTIVE BOARD FOR 2005/2006

Chair – Steve Dimler; steven.dimler@abbott.com

Past-Chair – Jeannine Delwiche, Ph.D.; delwiche.1@osu.edu

Chair-Elect – Jennifer Kaiser; jennifer.l.kaiser@abbott.com

Secretary – Rachel Liggett; liggett.30@osu.edu

Treasurer – Orlan Jennings; orlan.jennings@mane.com

Newsletter Editor – Tony Moore; tony@moorelab.com

Student Representative – Rachel Crockett; crockett.67@osu.edu

Councilor – David Barfuss; david.barfuss@rdoh.nestle.com

Councilor – Carol Borland; carol.borland@rdoh.nestle.com

Councilor – Karen DeWitt; karendewitt@skidmore-sales.com

Councilor – Rachel Liggett; liggett.30@osu.edu

Councilor – Debby Poskanzer; dposkanzer@wildflavors.com

Councilor – Kumar Vasist; kumar.vasist@abbott.com

Alternate Councilor – Mark McLaughlin; markmclaughlin@skidmore-sales.com

Alternate Councilor – Tony Moore; tony@moorelab.com

Alternate Councilor – Don Wampler; Donald.wampler@nstarch.com

Alternate Councilor – Kay Young; kayincinti@cinci.rr.com

Member-at-Large – V.M. (Bala) Balasubramaniam; balasubramaniam.1@osu.edu

Member-at-Large – Tedley Pihl; tedley.pihl@wyandotsnacks.com

Member-at-Large – Bill Riddle, Ph.D.; agritech@iwaynet.net

Member-at-Large – Lisa Sanders; lisa.sanders@flavorsystems.com

Member-at-Large – Sophia Sperelakis; Sophia.sperelakis@givaudan.com

Member-at-Large – Becca Weinstein; bweinste@aerotek.com

Member-at-Large – Mona Wolf; mwolf@wolfsensory.com

Special Thanks

Thanks to everyone who has contributed to this issue:

Jeannine Delwiche, Ph.D.
Steve Dimler
Nora at IFT
Jennifer Kaiser
Rachel Liggett
The Wolf Group

This is my last OVIFT newsletter, so I would like to thank everybody for their contributions the last two years! I really appreciated all of the comments and suggestions people offered.

Thanks to The Wolf Group for printing and mailing all of the hard copy mailings for OVIFT the last two years! They have done an outstanding job!

OVIFT Schedule for 2005/2006

Aug. 25	Executive Board Teleconference	Cincinnati & Columbus
Sept. 15	Vinoklet Winery <i>Speaker: Tracy Mattingly, Beverage Product Manager for Degussa Food Ingredients, Inc.</i> <i>Topic: "Organic Labeling – Loopholes, Intent, and Interpretation: Success in Gray Areas"</i>	Cincinnati
Oct. 22	Tailgate Party	Columbus
Nov. 17	IFT Distinguished Speaker	Cincinnati
Feb. 16	Student Recognition Night	Columbus
Mar. 16	Plant Tour of Wyandot	Marion
Apr. 20	Suppliers' Exposition <i>Sharonville Convention Center</i>	Sharonville
May 18	Golf Outing 2006 <i>Yankee Trace Golf Club</i>	Centerville
