



OHIO VALLEY SECTION

Thursday April 14, 2005

Suppliers' Expo. 2005
Sharonville Convention Center
Sharonville, Ohio

You are cordially invited to the Ohio Valley Section's 2005 Suppliers' Expo. on Thursday April 14. The Sharonville Convention Center is located north of Cincinnati, off of Interstate-75.

2:00 PM - 6:00 PM Suppliers' Exhibits

Attendance: Free!! No reservations necessary to view the exposition.

There will be about 90 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 the suppliers. Numerous door prizes, generously donated by the suppliers, will be awarded!

During the exposition, there will be three different presentations given by industry experts. These will be located in a room at the lower level of the convention center. Student posters will be setup in this room also. There will be an optional dinner (see registration below) with an after-dinner speaker starting at 6:00 PM.

Lecture Series

- 3:00 - 3:30 PM** Randy McKay, *Crisis Management and Emergency Preparedness for a Major Product Recall or Catastrophe*
- 4:00 - 4:30 PM** Mona Wolf, *The Impact of Flavor – So What? – The Importance of Sensory Evaluation in Product Optimization*
- 5:00 - 5:30 PM** Bala Balasubramaniam, Ph.D., *Food Preservation by High Pressure Processing: Opportunities and Challenges*

Dinner and Speaker

- 6:00 - 7:00 PM** "Fun" Buffet Dinner
- 7:00 - 7:50 PM** Speaker Dave Siegel, President of WonderGroup, *Kids Eat Boogers, Want to Know Why?*
- 7:50 - 8:00 PM** Final Door Prize Drawings and Meeting Closing

Event Organizer: Steve Dimler of Ross Products Division, OVIFT Chair-Elect

Dinner Cost:

Members: \$35.00

Non-members: \$40.00

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 April 8, 2005.****To register on-line, click: [OVIFT Dinner Reservations](#)**

If you experience registration difficulties, please contact Rachel Liggett.

“Fun” Buffet Style Hors d’Oeuvres Dinner Menu:**Entrées** – Pasta Station and Fresh, Carved Turkey Breast**Sides** – Sautéed Giant Mushroom Caps with Assorted Fillings and Garlic Mashed Potato Station**Dessert** – Chocolate Fondue Fountain**Beverages** – Coffee and Iced Tea**Directions to the Sharonville Convention Center**11355 Chester Road
Sharonville, OH 45246
(513)771-7744**From Cincinnati:**

Take I-75 North to the Sharon Road Exit #15. Turn left from the exit ramp onto Sharon Road going west. Turn right at the first intersection: Chester Road. Go north on Chester Road for about ½ mile. The Convention Center will be on your left.

From Columbus:

Take I-71 South towards Cincinnati. Take I-275 West, then take I-75 going South. Exit I-75 at the Sharon Road Exit #15. Turn right from the exit ramp onto Sharon Road going west. Turn right at the first intersection: Chester Road. Go north on Chester Road for about ½ mile. The Convention Center will be on your left.

From Dayton:

Take I-75 South towards Cincinnati. Exit I-75 at the Sharon Road Exit #15. Turn right from the exit ramp onto Sharon Road going west. Turn right at the first intersection: Chester Road. Go north on Chester Road for about ½ mile. The Convention Center will be on your left.

Currently Registered Suppliers:

A.R. Arena Products, Inc.	Forbes Food	Moore Ingredients
Accurate Ingredients	Frutarom	Morton Salt
Advanced Food Systems	Ful-Flav-R Food Products Co., Inc.	National Starch Food Innovation
Advanced Testing Laboratory	Givaudan Flavor Corporation	Naturex Inc.
Aerotek	Glanbia Nutritionals	Norben Company
Baltimore Spice, Inc.	GNT USA, Inc.	Ohio Chemical Services, Inc.
Blue Valley Foods	Grace Davison	On Assignment Lab Support
Border Foods, Inc.	Grain Processing Corporation	Premium Ingredient Group
California Raisin Marketing Board	Grande Custom Ingredients	Q Laboratories, Inc.
Cargill Sweeteners North America	Greenwood Associates	Quali Tech, Inc.
Cargill, Inc.	Griffith Laboratories	Roha USA, L.L.C.
Carmi Flavor & Fragrance Co., Inc.	Gum Technology Corporation	Roxlor International
Cereal Ingredients, Inc.	Hercules, Inc.	Sensient Colors Inc.
Chr. Hansen	Higgins & White, Inc.	Sethness Products Company
CP Kelco	Hoyt, Inc.	Skidmore Sales & Distributing Co.
David Michael and Co., Inc.	Ingredient Connections	Spectrum Organic Products, Inc.
Degussa Food Ingredients	International Dehydrated Foods, Inc.	Summit Hill Flavors
DSM Food Specialties USA, Inc.	International Fiber Corporation	SunOpta Ingredients, Inc.
E.J. Mullins Co., Inc.	International Specialty Products	SunRich Inc.
Easy Daricalc - Easy JuiceCalc	Joseph Adams Corporation	T. Hasegawa USA
Edlong Dairy Flavors	Kennedy Associates, Inc.	Tate & Lyle North America
Elite Spice, Inc.	Kerry Americas	Technical Food Sales, Inc.
Ellison Bakery	Kforce Professional Staffing	The Solae Company
Euro Proteins	Kraft Food Ingredients	TIC Gums
Farbest Brands	Legacy Foods, LLC	Univar USA
Firmenich	Loman Brown, Inc.	Vegetable Juices, Inc.
Flavor Systems International	MANE, Inc.	Virginia Dare
Flavors of North America	Matsutani America, Inc.	WILD Flavors
FMC BioPolymer	Mid America Food Sales Ltd.	Wixon, Inc.
Foran Spice Company	Mitsubishi International Food Ingredients	

Speakers' Biographies:

Randy McKay is the Director of Food Safety and Compliance at Ross Products.

Mona Wolf is the President and founder of WolfSensory and WolfServices. She has over 30 years of knowledge, experience, and practice in the field of Sensory Evaluation. Ms. Wolf holds a B.S. in Food Science from Purdue University and an M.B.A from the Rochester Institute of Technology. Throughout her career she has worked in product development, Quality Assurance, and as Sensory Manager for a major grocery chain. Ms. Wolf has been an active member of IFT and the SED since 1972. She is currently serving as a Member-at-Large with the Ohio Valley section of IFT. Additionally, she serves as Chairman for the ASTM Sub-Committee E-18.05 for Sensory Applications – General and is the co-editor of ASTM Manual 26 on Sensory Techniques.

Bala Balasubramaniam, Ph.D. is an Assistant Professor of Food Safety Engineering, Department of Food Science and Technology at The Ohio State University. At OSU, Bala is developing a research program that focuses on sterilization and pasteurization aspects of high pressure processing. He teaches advanced and introductory courses on food preservation. In addition, he has also contributed to a number of workshops, short courses, and symposia, including a workshop on process validation of low-acid foods by high pressure processing. He is currently serving as a Member-at-Large with IFT Nonthermal Processing and Food Engineering divisions, and with the Ohio Valley section. Bala previously worked for the National Center for Food Safety and Technology.

Dave Siegel is the President of WonderGroup, the country's largest independent youth marketing agency. Dave has spent the past 20 years immersed in youth and family marketing. Among his many kid-marketing accomplishments has been the naming, launching, marketing, and advertising of Super Soaker water guns, a category builder for which he was awarded the American Marketing Association's Gold Effie. He was also responsible for the launch of Cadbury Crème Eggs (those terribly fattening chocolate eggs available only at Easter time), *Adverteasing* (a number-one board game), and Rosie (a number-one doll). He is the co-author of *The Great Tween Buying Machine*, the only book to study this important youth segment, and has been a frequent speaker and chair at major youth conferences around the world.

LETTER FROM THE CHAIR

Hello members!

More exciting changes are occurring -- bet you didn't know 2005 was going to be the year of change! March/April marks the time for officer elections and this year we have taken our elections on-line. Similar shifts in other IFT sections and divisions have more than doubled the number of votes received and we anticipate that the same will occur for us. We have a full line-up of volunteers and more running for councilor than we have positions, so please be sure to vote. On-line elections began Monday, March 21, 2005, at 11:00 am CST, and elections close Friday, April 8. You should have received an e-mail with the ballot location and personal log-in information. If you did not, you were not allowed to vote for OVIFT; if you experience any problems casting your vote, please e-mail Lori Conley at laconley@ift.org.

April also marks the time for OVIFT's Annual Suppliers' Night. This year we will be back in the Cincinnati area. Steve Dimler, our Chair-Elect, has been hard at work bringing in suppliers, setting up speakers throughout the day and for the dinner. Attendance of the expo. is free and the optional dinner will be held afterwards on-site. Mark your calendars and encourage your colleagues to attend.

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](#)

MARCH MEETING SUMMARY

The employees at Portion Pac, Inc. (PPI) gave us a warm St. Patrick's Day welcome with green hairnets. We all looked quite Irish. PPI is the leading producer of portion control and back-of-the-house sauces and dressings. We saw a variety of products including mayonnaise, Ranch dressing, strawberry jelly, hot sauce, and chili (just to name a few!) in various stages of being produced or packaged. Brands include such names as Heinz, Welch's, Texas Pete, Log Cabin, and French's. We saw in-action the new robotic packaging arms, and viewed their extensive warehousing. The interesting and informative plant tour was attended by 50 people. Thank you to all at PPI for allowing us the privilege of visiting!

The dinner was held at The Marriott NE, where we had 54 attendees. The after-dinner speaker was Amanda Heffelfinger, Research Chef from Cargill Custom Dressings in Florida. She addressed the role of culinary in the quick-service restaurant product development cycle. She noted the shifting of roles of the research chef and the food scientist from separate silos to an overlapping of duties and interests. Amanda was a lively, interesting speaker.

We collected \$120 cash plus numerous donations of paper goods, cell phones, and wash cloths for the YWCA Battered Women's Shelter of Greater Cincinnati. They are very thankful. Mary Padur of Givaudan Flavors Corp. won the \$50 gift certificate to The Cheesecake Factory. The prize was donated by Skidmore Sales and Distribution Company. Thank you to all who made this community service project a success!

Karen DeWitt of Skidmore Sales and Distribution Company, OVIFT Councilor, organized this successful event.

FUTURE HAPPENINGS

On May 19, OVIFT will be having the Spring Colloquium, a joint program with the OSU Food Science Department. Starting in the afternoon, the graduate students will begin the annual tradition of presenting their research. Inter-mixed with their presentations will be talks from experts in the areas covered by the students. OVIFT members are invited to attend and judge the student speakers. Awards will be given for Best Oral Presentation, Most Innovative Research, and Most Industry Relevant Research.

Following the talks, there will follow a more standard program format with a social hour, followed by dinner, and a speaker who will give an overview of the latest research in Food Science. Student awards will be made at this time. The featured speaker will be Evan Turek from Kraft Foods. Dr. Jeannine Delwiche is organizing the event.

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>.

LOCAL JOB OPENINGS

Employers OVIFT will post local job openings in the food and flavor industries in the newsletter for **free**. Have your posting read by over 1000 members, ranging in experience from student to thirty plus years in the industry! Maybe even avoid relocation expenses. To post openings in the next OVIFT newsletter please contact Sophia Sperelakis at sophia.sperelakis@givaudan.com.

TECHNICAL PROBLEM SOLVING

If you have a technical food science problem, consider letting the students at OSU solve it. The Technical Problem solving course (FST 696) meets during Spring Quarter (starts April 5, 2005). You are invited to submit either a short term or long term problem for use by the class, or just submit a problem(s) and let me decide. The solutions suggested by the students will be sent to you upon completion of their analyses. They learn a lot from the experience, and they always come up with solutions the company had not thought of. The best problems are ones you are currently working on, for example: 1) An instant gravy mix produces lumpy gravy, but this was not a problem six months ago. 2) The meringue shrinks away from the crust during baking. 3) A salad dressing separates into layers.

Problem statements are needed by March 28, 2005, at the latest. The students work on the issues April, May, and June. Short term problem reports are returned April/May. Long term reports are returned to the company in early June. Let me know if you have any problems that you would be willing to share. Problems can be e-mailed to barringer.11@osu.edu, faxed to (614)292-0218, mailed to 2015 Fyffe Road Columbus OH 43210, or recited via phone (614)688-3642.

Sheryl Barringer, Ph.D.
Professor and Graduate Studies Chair
Department of Food Science and Technology
The Ohio State University

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:

Sheryl Barringer, Ph.D.
Jeannine Delwiche, Ph.D.
Karen DeWitt
Steve Dimler
The Wolf Group

CALENDAR OF EVENTS 2004/2005

April 14th	Suppliers' Night Sharonville Convention Center, 2:00 PM – 6:00 PM Dinner Speaker: Dave Siegel, President of WonderGroup Topic: <i>Kids Eat Boogers, Want to Know Why?</i>	Cincinnati
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	Columbus
June 9th	Executive Board Teleconference	
