

# APRIL 2007 NEWSLETTER

Institute of Food Technologists  
Ohio Valley Section

## SUPPLIERS EXPO

Thursday, April 12, 2007  
Sharonville Convention Center  
Sharonville (Cincinnati), Ohio

### EXPOSITION DETAILS:

You are cordially invited to attend the Ohio Valley Institute of Food Technologist's 2007 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 required. 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 in random drawings periodically throughout the event. Bring extra business cards for entry into these drawings.

### REGISTERED SUPPLIERS as of March 22, 2007:

Accurate Ingredients  
ACH Food Companies  
ADM  
Aerotek Scientific  
Aqualon  
Arla Foods  
Bloomer Chocolate  
Cargill  
Carmi Flavor & Fragrance  
Cereal Ingredients  
Chemidex LLC  
Chris Hansen  
CP Kelco  
DairyChem Inc  
David Michael & Co  
Devansoy Inc  
DonLevy Laboratories  
DSM Food Specialties  
Edlong Dairy Flavors  
EJ Mullins Co

Grain Processing Corp  
Grande Cheese Company  
Grande Custom Ingredients  
GTN USA  
Hayashibara International  
Henningsen Foods  
Higgins & White  
Hormel Specialty Products  
Hoyt Inc  
Huber Minerals  
Ingredient Connections  
Ingretec Ltd  
Int'l Dehydrated Foods  
Int'l Fiber Corporation  
John H. Thier Co.  
Kennedy Associates Inc  
Kraft Food Ingredients  
Loman Brown Inc  
Main Street Ingredients  
Mane Inc

Ocean Nutrition  
On Assignment  
Orafti Active Food Ingred.  
P&G Food Ingredients  
Parallel Products  
PCI Company  
Pharmachem Labs Inc  
Premium Ingredients  
Prova  
Q Laboratories  
Quadro Engineering  
Qualitech  
Sensient Colors Inc  
Sensient Flavors  
Sethness Products Co.  
Skidmore Sales  
Speciality Minerals Inc  
Spectrum Ingredients  
Summit Hill Flavors  
Tate & Lyle Americas

Elite Spice  
Ellison Bakery  
Farbest Brands  
Firmenich Inc  
Foran Spice Company  
Frutarom  
Fuchs North America

Martek  
Matsutani America Inc  
MCI Mirtz Citrus  
Mitsubishi Int'l Food Ingred.  
Moore Ingredients  
National Starch Food Innovation  
Naturex  
Norben Company Inc

Texture Technol. Corp.  
TIC Gums  
Univar USA  
Virginia Dare  
Wild Flavors  
Wright Enrichment Inc  
Xena International

**EVENT SCHEDULE:**

**2:00 - 6:00PM** Supplier exhibits on display; door prize drawings

**COST:**

Admission is **FREE!**

**DOOR PRIZES:**

**Bring a business card** to put into the drawing.

**CHARITABLE ORGANIZATION:**

**Boys & Girls Clubs of Greater Cincinnati**  
[www.bgcg.org](http://www.bgcg.org)

Boys & Girls Clubs of Greater Cincinnati believes every young person has the capability and potential to succeed, to achieve greatness and to soar. It is believed that Boys & Girls Clubs empower young people, provide a nurturing environment and are a fun place for kids to be.

Since 1939, the vision of the Boys & Girls Clubs has grown and changed with the needs of the children and so will the dynamics of the programs and services. Through its six Clubs and one satellite location, nearly 9,000 youth in Cincinnati and Northern Kentucky are provided a safe and positive place to learn and grow.

**Monetary donations** will be collected at the door to benefit this worthy organization.

**DIRECTIONS:**

**Sharonville Convention Center**  
**11355 Chester Road**  
**Sharonville, OH 45246**  
**513-771-7744**

**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. There is ample free parking.

**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. There is ample free parking.

**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. There is ample free parking.

**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. There is ample free parking.

**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. There is ample free parking.

**EVENT ORGANIZER:**

**Ed Rigelsky** edward.rigelsky@kroger.com  
**Chair Elect 2007**

## Letter from the Chair

### SEND US YOUR MEETING IDEAS!

The Executive Committee's planning session for next year's program schedule will take place in May. We have had some very successful events in the past years, but are continually looking to improve upon our existing programs. If there is a meeting location, plant tour, speaker, or program topic that appeals to you, please let us know. *We want your input and feedback!*

**Jennifer Kaiser** jennifer.l.kaiser@abbott.com  
**Chair 2007**

## Future Happenings

### **Picnic in the Park – Thursday, May 17, 2007**

Before the summer hiatus and vacations take over...Think about your career, colleagues and future of the food industry. Bring a colleague and introduce them to the local chapter of food professionals. Find out what is happening and how you can influence the future. We hope to see you there!

Sharon Woods Great Meadow Shelter 4:00PM until dusk

Menu: Grill out, including Burgers, Chicken Breasts, and Metts, with side dishes and dessert, soft drinks and water

Parking: Hamilton County Park District Sticker or \$2.00

Cost: \$20.00

**EVENT ORGANIZER:**

**Lisa Sanders** lisa.sanders@flavorsystems.com

**Member at Large 2007**

**Golf Outing – Friday, June 15, 2007 1PM**

The golf outing will once again be held at Yankee Trace Golf Club in Centerville, Ohio. Sponsors are desired for \$65 per hole. Complete details will be available in an upcoming newsletter.

**EVENT ORGANIZER:**

**Steve Swaby** stephen.swaby@sensient-tech.com

## Reports from Recent Meetings

### Performance Nutrition

The event began promptly at 6pm with an excellent dinner overlooking the Olentangy River and City Scape. Fifty-three people attended the event with 14 students and 39 industry people. Brian Deeds of EAS gave a very informative presentation on *Performance Nutrition for Active Adults & Young Athletes*. The question and answer session prompted many insightful questions and lasted until a little after 8pm. For the business card drawing there were several door prizes including a jump drive, universal screwdriver, and lunch sack generously donated by Norse Dairy Systems. The event concluded with the final drawings for the March of Dimes charitable drive with one of the prizes being a \$50 gift card for Mitchell's restaurants. The event ended as a success just after 8:30pm.

**EVENT ORGANIZER:**

**Kumar Vasist** kumar.vasist@abbott.com

**Councilor 2007**

## Announcements

### OVIFT welcomes University of Cincinnati Culinary Students

OVIFT is pleased to announce that students of the University of Cincinnati Culinary Program will be confirmed as a local chapter of the IFT Student Association. In addition, these students just won GOLD in a first ever national competition that evaluates both a freshly prepared entree and its prefrozen and reheated version.

Details of their creation "Zorro's Pollo" can be found at:

<http://www.uc.edu/news/NR.asp?id=5230>

### Certificate of Proficiency in Food Science

Courses offered by Ohio State are taught online. *Introduction to Food Science* will be taught during Spring Quarter (starts March 26, 2007). Five Continuing Education credits will be earned for completing the course taught by Dr. Jeff Culbertson (614-688-

4219 culbertson.34@osu.edu). The course fee is \$500. Complete details are available at: [http://fst.osu.edu/Certificate\\_in\\_Food\\_Science.htm](http://fst.osu.edu/Certificate_in_Food_Science.htm)

Submitted by **Denise Smith** smith.5732@osu.edu

### **Executive Board Teleconference: Wednesday, April 4, 2007 4:30PM**

There will be a teleconference held by the OVIFT Executive Board on Wednesday, April 4, 2007 at 4:30PM. Contact **Jennifer Kaiser** (jennifer.l.kaiser@abbott.com) for information about the Columbus location. Contact **Becca Weinstein** (bweinste@aerotek.com) for information about the Cincinnati location: Aerotek Scientific, 5181 Natorp Blvd, Suite 201, Mason, OH 45040. **All OVIFT members are welcome to attend!**

### **Quality Assurance Association**

May 21-22, 2007

Minneapolis, MN

Technical Meeting with sessions on Food Labeling, Wellness Programs, Current Microbial Concerns, Food Security and Consumer Interests.

Food Plant Tours in area.

For information on Program, Speakers, Plant Tours and Registration contact Ms. Kris Guenther at [kris.guenther@karlinfoods.com](mailto:kris.guenther@karlinfoods.com) or [www.qualityassuranceassociation.org](http://www.qualityassuranceassociation.org)

Submitted by **Thomas Tucker** ttucker9@cinci.rr.com

### **IFT Pre-Meeting Short Course: Nonthermal Processing Technologies**

Date: July 27 – 28, 2007

Location: Hilton Chicago, Chicago, IL

The course will provide an overview of the basic concepts, current applications, and future technological outlook of selected nonthermal preservation methods for improving food safety and quality. Criteria for matching product with technology, pertinent regulations, and consumer acceptance of nonthermally processed products will be discussed. Case studies and panel discussion will help identify common challenges that need to be overcome before successful technology commercialization. In addition to learning the technological basics, opportunities and approaches to lower barriers for technology commercialization in various segments of food industry (including fresh produce, juices & beverages, ready-to-eat meat products, and seafood) will be highlighted through case studies.

For additional information & registration material, please visit:

<http://www.am-fe.ift.org/cms/?pid=1000382>

Organizing committee: Alan Wright, Bala Balasubramaniam (primary course director), Cindy Stewart, James Yuan, Howard Zhang, Patrick Dunne and Tom Shellhammer

Submitted by **Bala Balasubramaniam** balasubramaniam.1@osu.edu

### **Would your company like to advertise in the OVIFT Newsletter?**

A committee is being formed to explore this possibility and make recommendations to the OVIFT Section Officers. If you are interested in this topic and have ideas please contact **Debby Poskanzer** (dposkanzer@wildflavors.com 859-342-3670)

**We will be happy to include your regional food or flavor industry related announcements, conferences, etc. Please contact Rachel Liggett (rachel.liggett@givaudan.com) Deadline for announcements to be included in the next newsletter is Friday, April 20, 2007.**

## **2007 Officer Elections**

### **Online officer elections NOW OPEN through April 5, 2007**

**Voting is as easy as 1-2-3!** Visit: <https://www.ift.org/election>

You should have received an email from IFT with a link and directions to vote online. Please direct questions to **Lori Conley** (laconley@ift.org)

**Please note:** The ballot works best in Internet Explorer 5.0 and higher, Netscape 7.1 and higher, Mozilla 1.0

The following candidates have been slated for the 2007-2008 program year:

|                          |   |
|--------------------------|---|
| <b>Chair Elect</b>       | Lisa Sanders, Flavor Systems International  |
| <b>Secretary</b>         | Karen Dewitt, Skidmore Sales  |
| <b>Treasurer</b>         | Becca Weinstein, Aerotek Scientific, Cincinnati   |
| <b>Councilor</b>         | Tony Munafo, Aerotek Scientific, Columbus<br>Normanella Dewille, Ph.D., Ross Products<br>Melvin Pascall, Ph.D., OSU Food Science<br>Mark Mclaughlin, Skidmore Sales |
| <b>Member at Large</b>   | Grace Yek, Culinary Arts and Sciences, U. of Cincinnati<br>Mandalin Kohler, Wild Flavors  |
| <b>Newsletter Editor</b> | Rachel Liggett, Givaudan Flavors  |

Complete bios are available on the election website.

## **IFT Employment Information**

The IFT Career Center <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** (312-782-8424 ext. 220 njschabold@ift.org)

## **Local Job Postings**

### **Senior Food Technologist**

A large Food company within the greater Cleveland area is in need of a Senior Food Technologist. The position will provide Food Science and Project Management experience to design and develop new products and to improve existing products, ingredients and processes.

Duties include: planning and test work to optimize product design and formulation to meet project deadlines. As well as management of product development activities.

**COMPETITIVE SALARY AND RELOCATION PROVIDED!!!**

Must have a BS in Food Science or related field, plus 3-5 years experience in the food industry. Must have good creative, problem solving and organizational skills. Experience with a variety of ingredients and processing systems is a plus!

Contact [Liz Grassel](#), Account Manager, Kforce Scientific Staffing  
614-776-3228, Fax:614-899-0504, [www.kforce.com](http://www.kforce.com)

### **Senior Food Technologist (Meat)**

A major Food company in the greater Cleveland area is in need of a Senior Food Technologist. This position will provide technical expertise and project execution for ground and whole muscle meat and poultry projects in support of new and/or existing products.

Duties include: Developing value added meat/poultry commodities, actively participate in development processes. Plan, conduct and evaluate necessary test work and assist in the development of meat/poultry specifications.

**COMPETITIVE SALARY AND RELOCATION PROVIDED!!!**

Must have a MS in Meat Science, Animal Science, Poultry Science or Food Science, with 5 years experience in value added meat/poultry processing. Expertise in meat and poultry processing/cooking, ability to formulate ground meat and whole muscle applications. Experience with food processing equipment and comfortable working in production facility.

Contact [Liz Grassel](#), Account Manager, Kforce Scientific Staffing  
614-776-3228, Fax:614-899-0504, [www.kforce.com](http://www.kforce.com)

### **Food Technologist Frozen Food manufacturer in Northern Kentucky**

This position, under general supervision, is responsible for developing moderately complex formulas, processing procedures, and specifications for new products, product enhancement, and cost reduction products to meet project parameters and Business Unit strategies. Project work involves benchtop development through production launch. The incumbent also provides technical support to Marketing, Sales, Operations, and external customers.

Qualifications: Bachelor of Science degree or equivalent in Food Science, Biological Sciences, or related field. Some culinary background is beneficial.

\*Interested candidates should visit [www.schwansjobs.com](http://www.schwansjobs.com) and reference requisition number 06-17078. EOE

**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](mailto:rachel.liggett@givaudan.com) ([rachel.liggett@givaudan.com](mailto:rachel.liggett@givaudan.com))**

## Membership Information

For details on membership to the Ohio Valley Section of the Institute of Food Technologists, go to [www.ovift.org](http://www.ovift.org) and click on "How to join". Several types of membership are available.

If you move or change companies, all permanent changes must be processed through the national office of **IFT** ([www.ift.org](http://www.ift.org)). Details are available by visiting the Member Center. Temporary changes may be submitted to the Ohio Valley Section Secretary **Rachel Liggett** ([rachel.liggett@givaudan.com](mailto:rachel.liggett@givaudan.com)) but these changes will only take effect locally.

## Calendar of Events

April 12, 2007: **Suppliers Night**, Sharonville Convention Center, Cincinnati

May 17, 2007: **Picnic in the Park**, Sharon Woods, Cincinnati

June 15, 2007: **Golf Outing**, Yankee Trace Golf Club, Centerville