



New York Section
Central New Jersey Subsection
Institute of Food Technologists



NIFTY News Central

A Joint Newsletter of the New York Institute of Food Technologists and the Central New Jersey Subsection

September 2016

Joint New York & Central New Jersey IFT DINNER MEETING

“Shopping Buying Trends”

*Helping Consumers Cook Dinner:
Innovation in Meals & Meal Kits*

John Owen

Senior Household Analyst

Mintel

Tuesday, September 13, 2016

Iberia Tavern & Restaurant – Newark, NJ

EXCOM Mtg	3:30 – 5:00 p.m.
Networking Hour	5:00 – 6:00 pm
Speaker	6:00 – 7:00 pm
Dinner	7:00 pm

We know that consumers tell us they don't have time to cook. So what are they doing? John Owen will discuss what's happening in meal and meal kits, how ideas from outside the United States may have application for the U.S. market, and discuss the impact meal kit delivery has on prepared products.



Mr. John Owen is Senior Household Analyst at Mintel. Mr. Owen has been a part of the Mintel team since 2008, providing in-depth analysis and insight across a variety of categories, including

household and home care, health and wellness, food and beverages and consumer lifestyles. John brings extensive experience in advertising and shopper marketing, most of it with Saatchi & Saatchi. He holds a B.A. in American Literature from Middlebury College.

(Meeting details on page 5)

2016 CHAMPAGNE BRUNCH Sponsored by: NYIFT New Professionals Committee



Sunday, September 18, 2016

11:00 a.m. – 2:00 p.m.

Cranbury Inn

21 South Main Street, Cranbury, NJ 08512

\$25 per person

*Make your reservations by
Wednesday, September 14, 2016*

To make your reservations and pay for the brunch visit

<https://squareup.com/store/nyiftshop>



The new professionals are excited about NYIFT's upcoming 75th Anniversary and want to kick it off with a social. Whether you are a new professional or a seasoned member, please join us with your families and guests at our Champagne Brunch. This is a relaxed networking event that welcomes new and seasoned professionals alike to engage in conversation over some eggs, waffles, and champagne. *It's a **big world** out there, but the food industry is **really small**. The next person you meet may **change your life!***

This Buffet Brunch includes an assortment of food. Also included with the brunch are the following beverages: unlimited Champagne, Coffee, Decaf, Tea, Iced Tea and Milk.

View the entire menu here:

<http://www.thecranburyinn.com/menusbrunch.html>

CNJIFT Officers

CHAIR

Jill Horowitz
David Michael & Co.
10801 Decatur Road
Philadelphia, PA 19154
Tel: 609-647-0645
jhorowitz@dmflavors.com

CHAIR-ELECT & NY LIAISON

Susan Mayer
RTI International
3040 E. Carnwallis Rd
Research Triangle Pk, NC 27709
Tel: 856-220-3843
susanmayer@rti.org

SECRETARY

Paul Altman
Lab Support
Woodbridge, NJ
Tel: 732-636-1497
paul.altman@labsupport.com

TREASURER

Ronnie McBurnie
Groncki Associates
Leonardo, NJ 07737
Tel: 732-291-4051
ronniemcb@verizon.net

MEMBERS-AT-LARGE

Maria Manisero *Exp. 2016*
International Flavors & Fragrances
maria.manisero@iff.com

Jo Ann Fritsche *Exp. 2017*
International Flavors & Fragrances
jo.ann.fritsche@iff.com

STUDENT REPRESENTATIVE

Robyn Miranda (Grad Student)
Rutgers University
Dept. of Food Science
65 Dudley Road
New Brunswick, NJ 08901
Tel: 908-720-0463
robym14@scarletmail.rutgers.edu

Jay Sanghani

(Undergraduate Student)
Rutgers University
Dept. of Food Science
65 Dudley Road
New Brunswick, NJ 08901
Tel: 732-670-6686
jay.sanghani@rutgers.edu

Contact us at
nyiftooffice@optonline.net

A Message from the Chair



On behalf of the Central New Jersey IFT, I welcome you to the 2016-17 Program! I am honored to serve as Chair alongside an extremely engaged and dedicated leadership board! I've been on the Central NJ and New York boards in various leadership positions for the past three years, and I am confident in saying this will be the best year yet!

Taking a look back at the 2015-2016 Program, we had such an exceptional year; both with member engagement and support from our industry partners. Our lineup of meetings had a mix of formal, technical, and fun topics alike! I am proud to say that 2015-16 was a successful year for CNJIFT, and I'd like to thank our volunteers for their dedication that led CNJIFT being named a Section of Excellence for yet another year!

Going forward, I am thrilled to share our agenda for the 2016-2017 year. We have a fantastic program of events planned for you as well as some entirely new events. Topics span trends, technology and the taboo. NY/CNJ IFT New Professionals will be hosting a Champagne Brunch in mid-September at the Cranbury Inn. This networking event is inspired by the local love for Sunday Brunch! Join us for a fun morning and "bubbly" conversation!

Some upcoming meeting topics should spark interest in everyone. Topics range from the Microbiome of the Gut to The GMO Debate. Throughout the year, be on the lookout for our more casual networking events, including sporting events and maybe even some bowling, sponsored by the New Professionals Committee.

As always, we are excited to be supporting our students, the fuel of tomorrow's food industry, through scholarships and meeting engagement. Save the date for our "Culinary Cannabis" Student Night meeting at Rutgers on February 9!

So this year, be a part of our mission and commitment to provide an inclusive, welcoming community for food science and technology professionals. We welcome new volunteers and would love to have you be a driving force in a CNJIFT leadership position. There are board positions and committee chair/member roles available with varying levels of commitment and involvement. If you are interested or would like more information, please reach out directly to me.

I look forward to seeing everyone at our meetings this year! This will be the best year yet, so don't miss out on the conversation!

Cheers!

Jill Horowitz
Chair – CNJ IFT

A Message from the Chair



A warm welcome to new and returning members from the entire Executive Committee. We're not just welcoming you to another year's program, we're going to welcome you to **THE NY IFT'S 75th Anniversary Program**. We've worked extra hard to bring you even more exciting speakers and events this season, including a 75th Anniversary Gala in January. Before rushing in to the details of next season's events, I would like to thank Lisa Tirino and the entire 2015-2016 board as we have again

earned the Section of Excellence recognition from IFT. Thank you, Lisa, for dedicating so much time to IFT over the last several years.

IFT accomplishes an extraordinary amount of good by promoting education & the research of food science. To remain consistent with this message, every month IFT members have a chance to continue learning by attending a dinner meeting. Our meetings offer you relevant food science topics from a featured speaker, networking opportunities with industry colleagues and dinner, all held at a conveniently located restaurant. Check our full schedule in this issue as there are plenty of opportunities to get involved. If you are new to the industry you should join the New Professionals group as they have several fun events planned. Because transparency is a good policy and information is better when it's shared, we're hoping you choose to help us focus on these goals of education and sharing this year.

The "Education" part of our request is easy. We want you to share what you know. Please tell people about your job and our industry. As experts in our fields we should work together to help educate those around us about the foods we eat and drink. With many people questioning, "Why is there science in my food?" they need answers from someone they trust, not Facebook. We can no longer "just do our work" or "research" and forget about communication. People should realize while some doctors are curing cancer other doctors are developing solutions that will safely feed our planet's growing population. Whether we like it or not, we **ARE** the frontline of the grassroots movement for Food Science. It's no myth, many don't understand science & they fear what they don't understand. Know your audience and pose questions that create the correct context for these conversations. Effective communication is part science and part art; **tell a story**. If we all commit and participate we can use the power of our numbers to expand the community's knowledge.

The "Sharing" part of our request will require everyone to share just a little. If a group as large as the NY IFT (just over 1,100 members strong) shared their experiences from their years in the industry, this networking and bonding would make the group stronger and smarter! Let's begin creating these new relationships between all our members, from students and their teachers to members working for ingredient manufacturers, flavor houses and consumer product companies. Please help us as we take this step toward making our big group a little closer by starting a mentoring program. Pollination of ideas and networking is rewarding and educational for all involved. Stay tuned for more details on how you can become or find a mentor.

Looking forward to a great season,

Adam Getzel
Chair – NYIFT

NYIFT Officers

CHAIR

Adam Getzel
CitraSource
Monroe Twp, NJ 08831
Tel: 848-702-5782
adam@citrasource.com

CHAIR-ELECT

Lisa Rosenberg
PepsiCo
100 E. Stevens Avenue
Valhalla, NY 10595
Tel: 914-742-4783
lisa.rosenberg@pepsico.com

SECRETARY

Stacy Volesko
Scotch Plains, NJ 07652
Tel: 732-749-0322
stacyvolesko@gmail.com

SECRETARY-ELECT

Bicheng Wu
Ingredion
10 FINDERNE AVENUE
BRIDGEWATER, NJ 08807
Tel: 908-575-6202
bicheng.wu@ingredion.com

TREASURER

Isha Saini
Danone Legal & Regulatory
100 Hillside Avenue
White Plains, NY 10603
Tel: 914-872-8510
isha.saini@dannon.com

TREASURER-ELECT

Meredith Remter
PepsiCo
350 Columbus Avenue
Valhalla, NY 10595
Tel: 414-940-1919
meredith.remter@pepsico.com

MEMBERS-AT-LARGE

Joseph Hildebrand – *Exp. 2017*
PepsiCo
joseph.hildebrand7@gmail.com

Beverly Tepper – *Exp. 2018*
Rutgers University
tepper@aesop.rutgers.edu

NYIFT OFFICE

**P.O. Box 138
Cresskill, NJ 07626
Tel: 201-905-0090
Fax: 201-490-5922**

Email:

nyiftoffice@optonline.net

Websites:

**www.nyift.org
www.nyiftsuppliersday.com**

2016 NYIFT CORPORATE SPONSORS

As of September 22, 2016

AAK USA, Inc.	Ingredient Connections Inc.
Accurate Ingredients/Ingredient Resources	Ingredion Incorporated
Advance Scale	iTi Tropicals
Advanced BioTech	J.F. Kelly Company
Almendra America	KALSEC, Inc.
B I Nutraceuticals	Kikkoman
Bell Flavors & Fragrances, Inc.	Malt Products Corporation
Biorigin	Marcor Development Corp.
Blue Apron	MicroThermics
Bontoux Inc.	Mincing Overseas Spice Company
Certified Laboratories Inc.	Mondelēz International
Comax Flavors	Palsgaard Inc.
David Michael & Co., Inc.	Prinova
Domino Specialty Ingredients	Prova Inc.
Dupont Nutrition & Health	Savoury Systems International, Inc.
Farbest Brands	Scott Process Equipment Corp.
Firmenich	SensoryEffects-Division of Balchem
Food Ingredient Solutions, LLC	Sethness Products Company
GNT USA Inc.	SGS North America
Gold Coast Ingredients Inc.	Spice Chain Corporation
Goya Foods	Suzanne's Specialties Inc.
Graham Chemical	Takasago
Grain Processing Corporation	Teawolf
Hunter Walton and Co. Inc.	Ungerer & Company
IFF – Ottens Flavors	Virginia Dare

We thank you for supporting the NYIFT. Your contributions help fund our Scholarships and Awards.

Get recognition on our website, newsletters and more!
If your company is not listed as a Corporate Sponsor, consider becoming one.
For information on becoming a Corporate Sponsor, please contact
Gerri Cristantiello at the NYIFT Office at 201-905-0090; nyiftoffice@optonline.net

JOINT New York and Central New Jersey IFT DINNER MEETING

Tuesday, September 13, 2016

Iberia Tavern Restaurant, 80-84 Ferry Street, Newark, NJ 07105

“Shopping Buying Trends”

**John Owen, Senior Household Analyst
MINTEL**

MEETING DETAILS (BUSINESS CASUAL)

Excom Meeting	3:30 – 5:00 pm	
Networking	5:00 – 6:00 pm	
Speaker	6:00 – 7:00 pm	
Dinner	7:00 pm	
IFT Members (Advance Reservations)		\$55
before NOON Friday, Sept 9		
Nonmembers & Late Reservations		\$60
after NOON Friday, Sept 9		
At the Door		\$60
Student Members		\$30*
Unemployed & Retired Members		\$30*
*with advance reservations		

DINNER BUFFET

Shrimp Garlic, Paella Marinheira, Fillet of Fish Fried
Portuguese Roast Beef and Roast Pork
BBQ Chicken
Portuguese Sausage “Flambe”
Clams Casino, Fried Calamari
Roast Potatoes, Mixed Vegetables, Rice
Tossed Salad
Chicken Marsala
Baked Ziti
Dessert Table
Coffee, Decaf, Tea

Beginning at 5 pm the following beverages
are included in the price of dinner:
House Wine, Beer, Sangria, Soft Drinks
Cash Bar is available for other beverages

RESERVATIONS: Please make your reservation by **Friday, September 9**. Reservations after September 9 will be accepted on space available basis.

Make your reservation by email nyiftoffice@optonline.net or by calling the NYIFT Office at 201-905-0090. Please provide your name, company name, phone number and email address. If calling for more than one person, give the spelling for each person, their company name, phone number and email address. Payment is made at the door by check, cash, or credit card (Visa, Mastercard, Discover, or American Express). **** NO SHOWS WILL BE BILLED ****

DIRECTIONS TO Iberia Tavern Restaurant

80-84 Ferry Street, Newark, NJ 07105 – Tel: 973-344-7603

Free parking is adjacent to restaurant. Let the attendant know that you are with NYIFT

From the NJ Turnpike (North or South)

Take Exit 15E. Follow signs for Raymond Boulevard. Follow Raymond Blvd. for approximately two miles and turn left onto Jefferson Street. Proceed to the first traffic light, and bear right onto Ferry Street. The restaurant is located two blocks ahead.

From the NJ Parkway North

Exit 141 to Vauxhall Road and make a left at the first crossing road. Go over the bridge and make a left onto Route 22 East. Take Route 22 East to Route 21 North (McCarter Hwy.). Proceed to the thirteenth traffic light and make a right turn onto Edison Place. Go underneath the overpass that merges with Ferry Street. The restaurant is located one block away from the first traffic light on Ferry Street.

From the Garden State Parkway South

Take Exit 140 to Route 22 East to Route 21 North (McCarter Hwy.). Proceed to the thirteenth traffic light and make a right turn onto Edison Place. Go underneath the overpass that merges with Ferry Street. The restaurant is located one block away from the first traffic light on Ferry Street.

From 280 East

Take Exit 15 (Rt. 21 South/ Downtown). At the bottom of the exit ramp turn right onto Route 21 South/ McCarter Highway. Follow this past the Performing Arts Center (on your right). Pass four traffic lights then turn left onto Edison Place. Edison Place runs into Ferry Street. The restaurant is located one block away from the first traffic light on Ferry Street.

DINNER MEETING SPONSORSHIPS FOR 2016-2017 YEAR – **Now Available!**

Meeting Sponsor Fee: \$400

CNJIFT and NYIFT provide you with the opportunity to showcase your company at our monthly dinner meetings. If your company would like to become a Dinner Meeting Sponsor, please call the NYIFT office at 201-905-0090. As a **meeting sponsor** your company receives:

- **Tabletop display** at the social networking area for your company's literature and samples
- **One (1) complimentary** dinner ticket
- **Five minutes at the podium** to present your company (the 5 minutes can be used as you wish. *Suggestions include holding a raffle; talking about your company's products or services*)
- Special mention in the "**NYIFT NIFTY News Central**" newsletter before and after the meeting
- Special mention on the **NYIFT Website**

CONGRATULATIONS TO OUR 2015-2016 OUTSTANDING SECTION VOLUNTEERS

CNJIFT Member: Melanie Gong; Jake Hammerman; Jill Horowitz; Zico Jap



NYIFT Members: Melanie Gong; Leslie Herzog; Suzanne Mutz-Darwell; Lisa Rosenberg

MARK YOUR CALENDAR ❖ 2016-2017 UPCOMING MEETINGS

** Executive Committee Meetings Held - Members are welcome and encouraged to attend.

Thursday Oct 13	CNJIFT Dinner Meeting Gut Microbiota & Metabolic Process Diana Roopchand - Rutgers University Venue TBD
Tuesday Oct 18**	NYIFT Dinner Meeting 3D Printing Paul Caper – M&M Mars Venue TBD
Wednesday Nov 16	Joint CNJIFT/NYIFT Dinner Meeting GMO Debate Joe Regenstein Ph.D. – Cornell University The Olde Mill Inn – Basking Ridge, NJ
Tuesday Dec 13	CNJIFT Holiday Dinner Meeting An Artisanal Night Cranbury Inn – Cranbury, NJ
Tuesday Jan 17**	NYIFT 75th Anniversary Celebration Cindy Stewart - DuPont Highlawn Pavillion – West Orange, NJ
Thursday Feb 9	Poster Presentation Night (Student Night) Cannabis Meets Culinary Justin Frederico, Ph.D. – Creative Accord Heldrich Hotel – New Brunswick, NJ

Thursday Feb 16	Annual Hockey Night NJ Devils vs. Ottawa Senators Prudential Center – Newark, NJ Game starts at 7:00 p.m.
March Date TBD	CNJIFT Dinner Meeting
March Date TBD	NYIFT Dinner Meeting Mondelēz – East Hanover, NJ
Wednesday April 5	NYIFT Suppliers Day Garden State Exhibit Center Somerset, NJ
April/May TBD	Joint NYIFT & Nutmeg Dinner Meeting PepsiCo Purchase, NY
Monday May 1	CNJIFT Golf Outing Mercer Oaks Golf Course Princeton Junction, NJ

DATES ARE SUBJECT TO CHANGE BASED ON SPEAKER AND VENUE AVAILABILITY

2016-2017 NEWSLETTER DEADLINES

This Newsletter is a publication of the New York Institute of Food Technologists and the Central New Jersey Subsection. The opinions expressed in this Newsletter are the opinions of the contributors and do not necessarily represent the official position of IFT, or the NY/CNJ sections of IFT and should not be interpreted as such.

October IssueSep 2, 2016
November IssueOct 7, 2016
December IssueNov 4, 2016
January IssueDec 16, 2016
February IssueJan 6, 2017

March Issue Jan 27, 2017
April Issue March 3, 2017
May Issue March 31, 2017
June Issue May 26, 2017

Articles can be faxed to the NYIFT Office at 201-490-5922 or emailed to nyiftoffice@optonline.net

Upcoming Industry Events

NEXCO's Second Annual Conference

Preparing for Trading with Cuba

Thursday, October 13, 2016

Pullman Luxury Hotel – Miami, FL

For details visit www.nexco.org or contact

Gerri Cristantiello at 646-330-5168 / director@nexco.org

NEXCO's Classification of Chemicals

Classifying Inorganic & Organic Chemicals
in Chapter 28 & 29 of the U.S. HTF

Wednesday, October 26, 2016

Newark Club – Newark, NJ

For details visit www.nexco.org or contact

Gerri Cristantiello at 646-330-5168 / director@nexco.org



The Sales Association of the Chemical Industry (SACI) cordially invites you to join their Fall Golf Outing on **Tuesday, September 13** – Tee Time at 1:00 p.m. at Knob Hill Golf Course. You are welcome to invite your industry colleagues and your customers. The cost is \$130 per golfer which includes the game price, a cart, food and beverages. Skill prizes will be awarded. For additional information visit <http://www.sacionline.com/> or call (201) 294-4073.

EMPLOYMENT REFERRAL SERVICE

TO PLACE A POSITION WANTED OR POSITION AVAILABLE AD

To place a **POSITION WANTED** ad you must be a member of the NY/CNJ IFT. Contact the NYIFT at 201-905-0090 for details. **Corporate Sponsors** of the NY/CNJ IFT can place a **POSITION AVAILABLE** ad at no charge. The fee to post a **POSITION AVAILABLE** ad, if your company IS NOT a NY/CNJIFT Corporate Sponsor, is **\$200** per ad, per month. To become a Corporate Sponsor contact Gerri Cristantiello, NYIFT Office at 201-905-0090.

TO RECEIVE INFORMATION REGARDING THESE POSTINGS

To receive information regarding these postings, the person requesting the information must be a NYIFT/CNJIFT Member. Please contact the NYIFT Office at 201-905-0090 or email Gerri at nyiftoffice@optonline.net. **Failure to comply with the above guidelines can result in a delay or no reply.**

Positions Wanted Begins on Page 8

Positions Available Begins on Page 9

POSITIONS WANTED

THIS IS A LISTING OF INDIVIDUALS
SEEKING EMPLOYMENT. FOR MORE
DETAILS, PLEASE CONTACT
Gerri Cristantiello
NYIFT Office: 201-905-0090
Email: nyiftoffice@optonline.net

W-231 CULINARY FOOD SCIENCE R&D - Master of Food Technology, Certified Research Chef, CIA grad with 10+ years of passionate and creative Product Development experience looking for an exciting Culinary Food Science R&D opportunity.

W-230 PROJECT MANAGEMENT/TECHNICAL SALES – Experienced professional with extensive background in project management and technical sales support for development of nutritional products. Technical experience includes functional beverage formulation, culinary, flavor training and sweetener formulation for beverage and food applications. Highly motivated, uses advanced technical skills to develop excellent customer relationships with a focus on delivering targeted results. A strong track record of leading innovative and successful multi-functional product development teams for major global markets using the latest food and flavor system technologies. Able to utilize vast nutritional knowledge to design and execute commercially viable functional products for consumers with diet specific health needs.

W-229 RESEARCH DEVELOPMENT/FOOD PACKAGING – Soon to graduate with a Ph.D. in Food Science seeking an entry level position in research and development or food packaging area. Candidate has food packaging training through coursework and research conducted, and R&D experience through previous internships, work assignments and national product development competitions. Very active member of Rutgers GSA, NYIFT and IFT. A recipient of several awards including leadership, academic achievement and creative research.

W-224 CLINICAL DIETITIAN – Clinical Dietitian with 5 years experience in hospital setting seeking a Clinical Research/Communications position in the food industry. In possession of a B.A. in Biology and a B.S. in Nutrition in addition to the Registered Dietitian credential and certifications in oncology nutrition and nutrition support.

W-223 R&D / PRODUCT DEVELOPMENT PROFESSIONAL – Experienced professional of Research, Development, and Flavor Applications Manager is seeking a management position in the food, beverage, nutraceutical industry. Has over 25 years of experience in the food beverage nutraceutical industry (dry RTD beverage, soups, sauces, confectionary, bakery) B.S. in Food Science and an M.S. in Biology/Microbiology.

W-220 SITUATION WANTED – Experienced project manager within the food, pharmaceutical and cosmetic industries. Expertise in quality control and product development. Holds patents in mouth rinse and toothpaste products as well as sterilant disinfectant teat dip. Strong skills in regulatory affairs for food, feed, cosmetics and pharmaceuticals including labeling regulations and regulatory filings for EPA and FDA. Strong skills in product development and formulation. Looking for position in Northeast in food/pet food regulatory, QA/QC or product development.

(Positions Available begin on Page 9)

**TO RECEIVE INFORMATION FOR
THESE JOB OPENINGS**

Contact Gerri Cristantiello
NYIFT Office: 201-905-0090
Email: nyiftoffice@optonline.net

POSITIONS AVAILABLE

Certified Laboratories, Inc. is one of the largest, private, independent laboratories comprised of four nationally recognized laboratories. Located in New York, Illinois, Southern and Northern California, each of these laboratories has developed its own area of expertise and is an acknowledged leader in the field of food safety and analysis. We have the following exciting opportunities currently available within our labs. EOE, MFDV. We invite you to join our progressive organization by applying at <http://certified-laboratories.com/>.

- **A-999 SENIOR GC-MS/MS ANALYST:** BS degree or higher in Analytical Chemistry; other degrees will be considered with appropriate experience. Minimum three (3) years of hands on experience in a testing lab environment, with experience in GC (Gas Chromatography), high level of experience in Mass Spectroscopy and comprehensive Chromatographic analysis. Must have experience in Instrumentation. **Job Location:** Plainview, NY.
- **A-998 MICROBIOLOGY SUPERVISOR:** A minimum of a BA/BS degree in Microbiology or Biological Sciences, with five (5) years industrial experience and three (3) years in a Microbiology Laboratory. Candidate must have three (3) years supervisory experience, along with solid technical skills. **Job Location:** Plainview, NY.
- **A-994 MICROBIOLOGY ANALYST:** A minimum of a BS degree in Microbiology or Food Science with seven (7) to ten (10) years technical lab experience, technical writing, broad food testing, and five (5) to seven (7) years managerial experience and knowledge of MLG, BAM, AOAC, USP, ELAP, CMMEF procedures and ISO 17025. **Job Location:** Turlock, CA.
- **A-992 MICROBIOLOGY MANAGER:** A minimum of a BS degree in Microbiology, (MS degree in Microbiology or Food Science is a plus). At least 7 years of managerial experience in a laboratory environment is required. **Job Location:** Plainview, NY.
- **A-990 INSTRUMENTATION LAB TECHNICIAN:** A minimum of a Bachelor's degree is required, preferably in Chemistry. Must have knowledge of conceptual basis in chemistry and proven ability to perform standard chemical laboratory technique. **Job Location:** Plainview, NY.
- **A-991 MICROBIOLOGY LAB TECHNICIAN:** A minimum of a Bachelor's degree is required, preferably in Biology/Microbiology or related sciences. Must be able to work the late shift (4:00 PM to close) and one weekend day and flexible or long hours due to special projects. Experience with aseptic technique, food microbiology, or other culture-based microbiology lab experience is desirable. **Job Location:** Buena Park, CA, Turlock, CA, Plainview, NY.
- **A-989 LAB DIRECTOR:** A minimum of a Bachelor's degree in the Sciences, Master's degree preferred. Must have seven to ten years of experience in laboratory testing with three to five years of experience in managing a staff of 50 to 100 employees. Ideal candidate will have proven ability to develop and implement strategic business initiatives. **Job Location:** Turlock, CA and Plainview, NY.
- **A-988 CHEMISTRY MANAGER:** Bachelor's degree in Chemistry, Masters in Chemistry. Ideal candidate will have seven to ten years of experience with industrial chemicals, along with five to seven years managerial experience. **Job Location:** Turlock, CA.
- **A-987 BUSINESS DEVELOPMENT MANAGER:** A minimum of a Bachelor's degree with concentration in Food Science, along with three to five years of experience in food or manufacturing industry sales, business development is required. **Job Location:** Turlock, CA and Buena Park, CA.

(Positions Available Continued on Page 10)

**TO RECEIVE INFORMATION FOR
THESE JOB OPENINGS**

Contact Gerri Cristantiello
NYIFT Office: 201-905-0090
Email: nyiftoffice@optonline.net

POSITIONS AVAILABLE

 **A-997 FLAVOR REGULATORY COORDINATOR:** Food science, chemistry or related field required. Some experience preferred but will consider an entry level individual who is highly motivated with a positive attitude and eager to learn. College Degree is a plus but not a must; Duties will include preparing regulatory documents such as spec sheets, nutritional information, SDS, GMO statements, etc. Training will be provided. This is a full time position with comprehensive benefits including medical, dental, vision and 401K. **Job Location:** Northern NJ.

A-996 SENIOR FOOD TECHNOLOGIST, CONFECTIONS: Manage briefs and champion required actions to meet project objectives, uses creative flavor blends, concepts and applications in new combinations and apply to confections and pharmaceutical applications, actively participate on technical selling teams to develop strategic relationships, and customer intimacy, contribute technical expertise to account, category and strategic planning; Bachelor's Degree in Food Technology/Science, 7-10 years of experience in Flavor applications with emphasis on confections, gum and/or pharmaceutical products. **Job Location:** Plainsboro, NJ.

A-982 ENTRY LEVEL B2B ACCOUNT MANAGER - INGREDIENTS: iTi Tropicals, the leading supplier of tropical and exotic fruit juice concentrates and purees in North America, seeks a bright, energetic and detail oriented person with 2-3 years of experience in the food industry. Job responsibilities include: developing and maintaining professional business relationships with current and prospective customers; responding to sales inquiries in a timely manner; understanding sales call objectives and presenting clear proposals based on the request and needs of the customer. The right candidate must be self-motivated and have strong communication skills, verbal and written fluency in both English and Spanish preferred. Occasional travel to customer sites is required. iTi Tropicals offers a friendly, progressive work environment and a comprehensive benefits package including medical, dental and vision insurance as well as a bonus plan and 401(k). **Job Location:** Lawrenceville, NJ

A-980 PART-TIME FOOD SAFETY TRAINER & AUDITOR: Rutgers Food Innovation Center south (RFICs) has a part time position available. Candidate must deliver Food Safety classes at Rutgers or client locations (NJ/NY/PA region); conduct Food Safety Assessments at food facilities / write recommendations for corrective actions; assist clients to create / update HACCP or Food Safety plans and preventive controls; advise clients regarding recent regulatory issues or outbreaks. Additionally, candidate would serve as advocate for the RFICs at networking and promotional events. He/She is entitled to attend events of the NJ Food Processors Association and events / training classes at the RFICs. Time: Maximum 19 hours weekly, averaged over quarter. Interested candidates please email your resume to Donna Schaffner at dfschaffner@njaes.rutgers.edu

A-979 FOOD TECHNOLOGIST- PILOT PLANT: Ingredion Incorporated is looking for a Food Pilot Plant Technologist to collaborate with our sales team & customers on multiple projects and conduct bench and in-house pilot plant and product scale trials in our food pilot plant. The Technologist will assist in running food process scale-up equipment for Technical Service and New Product Innovation projects. The Technologist will set up equipment schedules, operate the equipment such as the MicroThermics unit and maintain food pilot plant supplies. BS degree in Food Science or Engineering preferred, with food concept development formulation experience using pilot plant equipment. Experience in operating Food Manufacturing/Food Processing/Food Ingredient equipment and mechanical process knowledge experience preferred. Please visit full job description and apply at www.ingredion.com or by emailing joan.garcia@ingredion.com

<<Corporate Sponsor Application>> Page 11



New York Section
Institute of Food Technologists

2016 CORPORATE SPONSOR APPLICATION
Corporate Sponsor Dues: \$350

Company Name: _____
(As it is to be listed on the Newsletter and the NYIFT website)

Contact Person: _____
Last Name First Name Initial

Street Address/PO Box Apt #

City State Zip

Phone Number Fax Number

Email Address: _____

Corporate Sponsor Dues: \$350.00

To pay with a Credit Card (Visa, Mastercard, American Express and Discover)
Visit our online store at www.squareup.com/store/nyiftshop

OR
To pay with a Check

Please make your check payable to: NYIFT
Mail Dues and Form to: Gerri Cristantiello, NYIFT Office, PO Box 138, Cresskill, NJ 07626

We want Corporate Sponsors' input. What speakers or topics would you like to hear at NYIFT meetings? Where would you like meetings held? Would you like to be on a committee?

Questions? Contact the NYIFT Office at nyiftoffice@optonline.net or (201) 905-0900.