



NIFTY News Central

Central New Jersey IFT DINNER MEETING

“Prebiotics for Gut and Metabolic Health”

Diana Roopchand, Ph.D.

Plant Biology & Pathology Dept
Rutgers University

Thursday, October 13, 2016

Pierre’s – Monmouth Junction, NJ

CNJIFT Committee Mtg	4:00 – 5:00 p.m.
Networking Hour	5:00 – 6:00 pm
Speaker	6:00 – 7:00 pm
Dinner	7:00 pm

Dietary polyphenols in berries provide resilience against chronic disease such as metabolic syndrome despite their poor absorption. Proprietary methods have been developed for production of novel food ingredients that deliver prebiotic polyphenols. Preclinical data suggests that specific classes of polyphenols act in the intestine to modify gut microbial community structure, leading to lower intestinal and systemic inflammation and improved metabolic outcomes. Join us as Dr. Roopchand presents on this important but overlooked area.



Diana Roopchand, Ph.D. is an Assistant Professor in the Department of Food Science at Rutgers - New Jersey Institute for Food, Nutrition, and Health. Her research aims to understand how plant secondary metabolites may benefit

human health and provide resilience to metabolic and digestive disease. Dr. Roopchand received her doctorate at McGill University and completed an NIH-funded Postdoctoral Fellowship with the Rutgers-PBRC-LSU Botanical Dietary Supplements Research Center. She has also worked in the pharmaceutical and dietary supplement industries. Current NIH-funded projects investigate how interactions between dietary components, gut microbiota, and intestinal epithelium may impact host health.

(Meeting Details on page 2)

New York IFT DINNER MEETING

3D Printing Then, Now and the Future

Paul Capar

Sr. Process Development Engineer
Mars Chocolate North America

Tuesday, October 18, 2016

Minado Restaurant – Morris Plains, NJ

Excom Committee Mtg	4:00 – 5:00 p.m.
Networking Hour	5:00 – 6:00 pm
Speaker	6:00 – 7:00 pm
Dinner	7:00 pm

This presentation will take you on a journey through the wonderful world of 3D Printing technology. It will begin with a general overview of the history of the technology and its rapid development over the last 30 years. Next, we will dive into some examples of the capabilities 3D printing technology has unlocked across businesses and professions from Fortune 500 companies to the Do-It-Yourselfer. We will also explore new and exciting applications that could springboard into the future. Most of the presentation will be focused around the food & confectionery industry with some innovative examples and best practices from other industries.



Mr. Paul Capar is a Senior Process Development Engineer at Mars Chocolate North America focusing on innovating technical solutions to age old problems and challenges. After joining the company in 2012,

Mr. Capar has held a variety of roles within R&D including as a Process Development Engineer specializing in new technology and molding technology.

(Meeting Details on page 3)

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CNJIFT Dinner Meeting – THURSDAY, October 13, 2016 Pierre's of South Brunswick – Monmouth Junction, NJ

MEETING DETAILS (BUSINESS CASUAL)

CNJIFT Committee Meeting	4:00-5 PM
Networking	5:00 PM
Speaker	6:00 PM
Dinner	7:00 PM

IFT Members (Advance Reservations)

until NOON Monday, 10/10 \$55*

Non Members & Late Reservations

after NOON Monday, 10/10 \$60

At the Door (if available)

Student Members \$30*

Unemployed / Retired Members \$30*

*with advance reservations

BUFFET DINNER

Garden Salad
Vodka Rigatoni
Chicken Francaise
Roast Beef Roulade
Sausage & Peppers
Eggplant Parmesan
Potatoes
Seasonal Vegetables
Rolls and Butter
Pastry Chef's Selection of Desserts
Coffee and Tea Service

PAYMENT: CNJIFT now accepts credit cards (Visa, Mastercard, Discover and American Express). You will receive confirmation of your reservation via email. **Payment** is made at the door with **CASH, CHECK** (personal or company) or **CREDIT CARDS**. If you wish to pay in advance visit

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

RESERVATIONS - Deadline for reservations is **Noon on Monday, October 10**. Reservations **after October 10** are subject to availability. To make a reservation and pay at the door email nyiftooffice@optonline.net or call **201-905-0090** and leave your name, company name, phone number, and email address. When calling for more than one person, provide their information as well.

NO SHOWS WILL BE BILLED.

To make a reservation and pay in advance visit:

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

**Directions to
Pierre's of South Brunswick
582 Georges Road, Monmouth Junction, NJ 08852
Tel: 732-329-3219**

NORTH/SOUTH JERSEY – Take NJ Turnpike to Exit 8A. After the toll, bear to the right and at the traffic light make a left onto Cranbury Road. At the first light make a Right onto Route 32, follow the road towards the end, bearing to the right onto Route 130 North. Continue on Route 130 North to the first light and make a Left onto Route 522 W. At the 2nd light, make a Right onto Georges Road. Pierre's will be after the next light on the right.

PRINCETON AREA – Take Route 1 North, make a Right onto Route 522. At the 3rd light make a Left on Kingston Lane and proceed to the end. Pierre's will be at the end of Kingston lane.

SHORE AREA – Take Route 18 North to the Rues Lane ramp. Turn Left and continue straight onto Rues Lane. Turn Left onto Cranbury - South River Road. Turn Right onto Route 522/Ridge Road. Turn Right onto Georges Road. Pierre's will be after the second light on the right.

NYIFT Dinner Meeting – TUESDAY, October 18, 2016
Minado Japanese Seafood Buffet – Morris Plains, NJ

MEETING DETAILS (BUSINESS CASUAL)

NYIFT Committee Meeting 4:00 PM
Networking 5:00 PM
Speaker 6:00 PM
Dinner 7:00 PM

IFT Members (Advance Reservations)

until NOON Friday, 10/14 \$55*

Non Members & Late Reservations

after NOON Friday, 10/14 \$60

At the Door (if available) \$60

Student Members \$30*

Unemployed / Retired Members \$30*

*with advance reservations

BUFFET DINNER

Over 30 selections of Sushi & Sashimi

Full range of traditional and contemporary Japanese hot dishes, including:
Yakisoba, Beef & Chicken Teriyaki
Tempura, Gyoza Dumplings and Udon Noodles

A wide selection of Gourmet Salads and Desserts

Coffee and Tea Service

PAYMENT: Payment is made at the door with **CASH, CHECK** (personal or company) or **CREDIT CARDS**. If you wish to pay in advance, visit <https://squareup.com/store/nyiftshop>.

RESERVATIONS - Deadline for reservations is **Noon on Friday, October 14**. Reservations **after October 14** are subject to availability. To make a reservation and pay at the door email nyiftoffice@optonline.net or call **201-905-0090** and leave your name, company name, phone number, and email address. When calling for more than one person, provide their information.

NO SHOWS WILL BE BILLED.

To make a reservation and pay in advance visit:

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

Directions to
Minado Japanese Seafood Buffet Restaurant
2888 Rt. 10 West, Morris Plains, NJ 07950
Tel: 973-734-4900

From Eastern NJ – Take I-80 West to Exit 43 and then to Exit 43A (I-287 South). Take Exit 39B for Route 10 West. Travel on Route 10 West for approximately 3 miles. Minado will be on the right side in the Powder Mill Plaza West.

For additional directions, please visit their website at www.minado.com

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2016 NYIFT CORPORATE SPONSORS

As of September 22, 2016

AAK USA, Inc.	Ingredient Connections Inc.
Accurate Ingredients/Ingredient Resources	Ingredion Incorporated
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B I Nutraceuticals	Kikkoman
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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
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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 Crantiello at the NYIFT Office at 201-905-0090; nyiftoffice@optonline.net

News from IFT

IFT Achievement Awards, Fellows Nominations Now Open

Each year, IFT shines the spotlight on individuals or teams for their remarkable contributions in research, applications, and service in food science and technology. If someone you know is advancing the profession through their work, nominate them for an IFT Achievement Award. Additionally, IFT honors exemplary achievement and service to the profession through the IFT Fellows Program. All recipients will be honored during ceremonies at IFT17 in Las Vegas. **The deadline to submit Achievement Award nominations is Thursday, Dec. 15, 2016, and the deadline for Fellows nominations is Wednesday, Feb. 1, 2017.** For complete details on the nomination process visit <http://www.ift.org/membership/awards-and-recognition.aspx>.

IFT 2017 Leadership Nominations are Open!

Be a part of the exciting changes and growth of your professional organization by nominating yourself or a colleague for IFT President-Elect or the IFT Board of Directors. Each of these volunteer leadership positions plays a critical role in determining the strategic direction of IFT and ensuring our future success. Learn more, and be sure to submit your nomination by September 30! For complete details on how to get more involved on a national level visit <http://www.ift.org/about-us/election.aspx>.

IFT17 Call for Proposals

Do you have new research, insights into emerging trends, or a novel technology about which fellow food science professionals would benefit from learning? Submit a proposal for consideration to present at IFT17. Complete details and submission information is available at <http://am-fe.ift.org/cms/?pid=1000497>.

RUTGERS UNIVERSITY – STUDENT UPDATE

Written by: Robyn Miranda – NYIFT/CNJIFT Student Representative

With a new year ahead of us, the Rutgers Food Science GSA is excited to introduce opportunities to form relationships among new students, returning students and faculty through networking with local food professionals at NYIFT/CNJIFT dinner meetings, community outreach, social gatherings and overall professional development. After the success of two product development teams coming in as finalists at the 2016 IFT Annual Meeting and Food Expo in Chicago, Illinois, Rutgers Food Science Chapter will continue to strive to improve its membership experience and involvement in local and national IFT events.

Looking ahead, new and returning events are planned for the 2016-2017 year. Continued events include volunteering at the Community Food Bank of New Jersey and Elijah's Promise, performing hands-on experiments for students at the Chester Science Fair, tours to various New York/New Jersey food companies and hosting monthly speakers to address current topics and trends in Food Science. Our first speaker, Chef Kyle Shadix of PepsiCo, will speak to students about how culinary arts is impacting new product development at PepsiCo!

New events introduced this year include sponsoring a blood drive through NY/NJ Blood Center and the development of a mentor/mentee program to help acclimate incoming graduate students to what the Food Science Department has to offer. There will also be bi-monthly collaboration between the GSA and UFSC (Undergraduate Food Science Club) with the intention to increase the attendance of student's participation and to bridge the gap between the two programs, starting with a welcome barbecue and an ice cream social! Club meetings and activities are designed to create a relaxing break for students outside of lab and coursework. We are looking forward to an exciting year of achievements for Rutgers Food Science students and faculty!

THANK YOU FOR ATTENDING OUR FIRST DINNER MEETING OF THE YEAR!

Central New Jersey & New York IFT jointly held its first dinner meeting of the year at Iberia Tavern & Restaurant, a Portuguese-style eatery in Newark, NJ. We had 65 people in attendance and they enjoyed an elaborate buffet, dessert and sangria! We also welcomed John Owen from MINTEL who gave an enlightening presentation on shopping, buying trends and innovation in meals and meal kits.

We also held our first-ever Sunday Brunch at the Cranbury Inn; this was in lieu of our annual barbecue for new professionals who want to learn about NYIFT in an informal setting. We had 30 people attend the brunch and although it was a smaller group than usual, we had positive feedback about having it again. So stay tuned for more events. We hope to see you in October at one of our dinner meetings. These meetings provide you with an opportunity to network among your peers, learn about a particular subject matter and enjoy a delightful meal among friends and colleagues.



Pictured: LtoR - NYIFT Chair Adam Getzel, John Owen (Mintel), and CNJIFT Chair Jill Horowitz



NEW PROFESSIONAL EVENT: FOOTBALL

Saturday, November 5, 2016

Rutgers vs. Indiana

Purchase your Tickets Today! We've added another event and hope to make it an annual one. This football day will be part of our New Professional event series. The event is open to all new professionals as well as seasoned members and nonmembers of IFT. Invite your family, friends, and colleagues to join you! You do not need to be a member of NYIFT to participate in this event. The game will take place as follows:

- WHEN:** Saturday, November 5, 2016
Game time will be released two weeks before the game (approx Oct. 22)
- WHO:** Rutgers Scarlet Knights vs. Indiana Hoosiers
- WHERE:** High Point Solutions Stadium, 1 Scarlet Knights Way, Piscataway, NJ 08854
- COST:** \$35/Ticket + \$2.08 fee per ticket (*these are regularly \$48 tickets*)

Purchase tickets on our group link at <https://groupmatics.events/#/event/nyift>.

You will need to register as a new user and you may purchase as many tickets as you would like. After you make your purchase you will receive an email confirmation, however, your actual tickets will not be emailed to you until we get closer to the game. At that point, you will receive an email with a pdf attachment of your ticket(s). The pdf attachment must be printed and presented at the game for entrance. ***The deadline to purchase tickets is October 25.***

Parking will be \$20 cash at the "Orange lot" at the RAC (carpooling is recommended); the RAC is located at 83 Rockefeller Road, Piscataway, NJ 08854 (Livingston Campus). There will be a free shuttle that will take you to and from the stadium.

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**

MARK YOUR CALENDAR ❖ 2016-2017 UPCOMING MEETINGS

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

Saturday
Nov 5
Rutgers University Football Game
Rutgers vs. Indiana
High Point Solutions Stadium
Parsippany, NJ

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

Wednesday
March 22**
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



WANTED: VOLUNTEERS

NYIFT is seeking volunteers to fill positions on its **Board of Officers** and various committees such as **Suppliers Day**, **Social Media & Website**, **75th Anniversary Gala** scheduled for January 2017, **Corporate Sponsors** and **Golf Outing**. If you are interested in participating on any of these positions, please contact the NYIFT Office at 201-905-0090 or email Gerri Cristantiello at nyiftoffice@optonline.net or NYIFT Chair Adam Getzel at adam@citrasource.com. Feel free to attend our Excom Meeting on Tuesday, October 18 for more details on how to get involved by giving back to this vibrant industry.

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

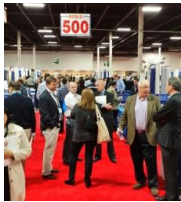
NEXCO's Classification of Chemicals Classifying Inorganic & Organic Chemicals in Chapter 28 & 29 of the U.S. HTF

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 **Long Island Section IFT** invites our members to its monthly meetings as follows:
December 5, 2016 (Holiday Party) | February 6, 2017
April 3, 2017 | June 5, 2017

Venues and speakers will be announced. For complete details contact Ms. Carol Zamojcin at 516-352-5772 or email her at cazamojcin@aol.com.



SAVE THE DATES

NYIFT 2017 Suppliers Day & CNJIFT Golf Outing

75th Anniversary Suppliers Day: Wednesday, April 5, 2017

9th Annual CNJIFT Golf Outing: Monday, May 1, 2017



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.

November Issue..... Oct 7, 2016
December Issue..... Nov 4, 2016
January Issue Dec 16, 2016
February Issue..... Jan 6, 2017

March IssueJan 27, 2017
April IssueMarch 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

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

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 test 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 10)

**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 11)

**TO RECEIVE INFORMATION FOR
THESE JOB OPENINGS**

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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

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New York Section
Institute of Food Technologists

2016 CORPORATE SPONSOR APPLICATION
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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.