



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

December 2016

## Central New Jersey IFT HOLIDAY DINNER MEETING

### "An Artisanal Night of Tastings and Learning"

Brant Braue, Owner & Master Distiller - **Jersey Artisan Distilling**  
Michael Tunick, Ph.D., Dairy & Functional Foods Research - **USDA**  
**Tuesday, December 13, 2016**

**Cranbury Inn – Cranbury, NJ**

Networking Hour (Cash Bar) .....5:00–6:00 pm | Speakers.....6:00 pm | Dinner.....7:00 pm

In the autumn of 2010, Mr. Brant Braue was asked by his brother, "If you could wake up tomorrow and do anything, what would it be?" After a few days of thought, the answer came to him: "I would open and run a distillery." Over the next few months, he thought about this and realized that this dream could be a reality. And so Jersey Artisan Distilling was born. After many months of hard work, Jersey Artisan Distilling is now the first distillery to open in New Jersey since Prohibition ended. "Jersey Artisan Distilling is going to focus on making their spirits in the classic style, using modernized versions of the techniques that have made spirits great since colonial times. Their primary focus will be on making rum, bringing back the flavors and tastes that made rum the most popular spirit in colonial times and beyond."

Mr. Braue was born and raised in New Jersey and has lived here all his life. As a boy, he was always fascinated by how things worked and how things were made. This curiosity translated naturally into his career path: first as an electrician then as an electrical engineer and now as a distiller. He has two beautiful daughters, Ashleigh and Lexie, who are the true loves of his life. Mr. Braue has always had a passion for high adrenaline activities, such as racing trucks, motorcycles, flying airplanes and now, navigating the uncharted territory of operating a distillery in New Jersey.



Dr. Michael Tunick will provide a wide-ranging overview of his book: [The Science of Cheese](#), beginning with cows and milk, and moving to the technical science behind creating a new cheese, milk allergies and lactose intolerance, nutrition, and why cheese is a vital part of a balanced diet.



Dr. Michael Tunick began his professional career as a Drexel co-op at the U.S. Department of Agriculture in 1973, and was hired full time after receiving his B.S. degree in Chemistry in 1977. He pursued a Ph.D. in Physical-Analytical Chemistry on a part-time basis at Temple University and received the degree in 1985. He is Secretary and Past Chair of the Division of Agricultural & Food Chemistry of the American Chemical Society (ACS), and was named an

ACS Fellow in 2011.

**Join us as we learn about the distilling process, making cheese, and tasting these products.**

*(Meeting Details on Page 2)*

*On behalf of the Officers and Directors of the New York Section IFT, we wish you the gift of good cheer this*



*holiday season. We hope to see you at our CNJIFT Holiday Dinner Meeting on Tuesday, December 13, 2016 and our 75<sup>th</sup> Anniversary Gala on Tuesday, January 17, 2017.*

## CNJIFT Officers

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## CNJIFT DINNER MEETING – TUESDAY, December 13, 2016 Cranbury Inn – Cranbury, NJ

### MEETING DETAILS (BUSINESS CASUAL)

|                 |         |
|-----------------|---------|
| Networking Hour | 5:00 PM |
| Speakers        | 6:00 PM |
| Dinner          | 7:00 PM |

*You are encouraged to bring guests. Fee is the same for members & nonmembers*

### IFT Members and Nonmembers

|                                   |      |
|-----------------------------------|------|
| until NOON Friday, 12/9           | \$60 |
| <b>At the Door (if available)</b> | \$60 |
| Student Members                   | \$30 |
| Unemployed / Retired Members      | \$30 |

### BUFFET DINNER

Tossed Salad  
Tomato & Mozzarella  
Chef's Selection of Pasta  
Prime Rib  
Chicken Marsala  
Seared Salmon  
Green Beans  
Roasted Potatoes  
Fruit Bowl  
Chef's Choice 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 Friday, December 9**. Reservations **after December 9** are subject to availability. To make a reservation and pay at the door email [nyiftooffice@optonline.net](mailto: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. To make a reservation and pay in advance visit: <https://squareup.com/store/cnjsubsection>.

**NO SHOWS WILL BE BILLED.**

### Directions to

**The Cranbury Inn, 21 South Main Street, Cranbury, NJ 08512**  
Phone: 609-655-5595 – [www.thecranburyinn.com](http://www.thecranburyinn.com)

**Traveling South on the New Jersey Turnpike Use Exit 8A** – Take Route 32 West (*to the right*), to Route 130 South (*to the left*). Proceed south on Route 130 (*in the right hand lane*) thru the light at Dey Road. 200 feet south of Dey Road bear right off of Route 130 onto North Main Street. Go through the Village, cross over the Lake; The Cranbury Inn will be the seventh (7<sup>th</sup>) building on the left after the Lake, approximately (4) miles from the Turnpike toll booths.

**Traveling North on the New Jersey Turnpike – Use Exit 8** – Take Route 33 East (*to your right*); travel one mile and take Route 133 West. Take the first Exit off Route 133 (Route 130 North/New Brunswick). Go to the circle ½ mile ahead. At the traffic circle turn left and cross the south bound lanes of Route 130. You will then be on South Main Street, Cranbury. The Cranbury Inn is one mile ahead on your right.

Dr. Joe Regenstein of Cornell University and author of several books including one on GMO speaks to Joint NY/CNJIFT Dinner Meeting



Thank you to **Bakto Flavors** who generously donated one registration fee (value \$850) to attend **What is Natural 2016** being held at the Crowne Plaza in Jamesburg, NJ on December 14-15, 2016. For additional information contact [daphna@baktoflavors.com](mailto:daphna@baktoflavors.com)

**IT'S TIME TO RENEW YOUR CORPORATE SPONSORSHIP  
or consider becoming one!**

**NOTE to Corporate Sponsors: Your renewal application must be received by December 16, 2016 to be listed in our JANUARY issue.**

The New York Institute of Food Technologists is better than ever. We invite your organization to get involved and show your support for NYIFT and the Food Industry through Corporate Sponsorship. Corporate Sponsorship dollars are used by the NYIFT to promote the Food Industry and provide an array of services. As a **Corporate Sponsor**, you'll enjoy some great benefits too:

- A **\$100 discount per booth** at Suppliers' Day
- Advance registration and premium booth placement for Suppliers' Day
- Complimentary employment advertising – **a savings of \$200 per ad per month!**
- Your company name publicized in each issue of our newsletter
- Publicity and recognition of your commitment to the Food Industry at Suppliers' Day
- Receipt of a **full list of Suppliers' Day participants** with name, company and contact information shortly after Suppliers' Day
- A **link to your website on our Suppliers' Day site**, [www.nyiftsuppliersday.com](http://www.nyiftsuppliersday.com). Link will be in effect for the entire year!

Show your support by completing the 2017 application form found at the end of the newsletter. You can mail in a check or pay by credit card through our online store. If you have any questions or thoughts regarding NYIFT, please contact Gerri at the NYIFT Office via phone (201-905-0090) or email ([nyiftoffice@optonline.net](mailto:nyiftoffice@optonline.net)).

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**Websites:**

[www.nyift.org](http://www.nyift.org)  
[www.nyiftsuppliersday.com](http://www.nyiftsuppliersday.com)

## 2016 NYIFT CORPORATE SPONSORS

As of November 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



## NEW PROFESSIONAL EVENT - ANNUAL HOCKEY NIGHT

**Thursday, February 16, 2017**  
**Ottawa Senators vs. New Jersey Devils**

**Purchase your Tickets Today!** This annual hockey night is 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. Once again, someone from The Rock will give a presentation before the game. The game will take place as follows:

**WHEN:** Thursday, February 16, 2017  
Game starts at 7:00 p.m.

**WHO:** Ottawa Senators vs. New Jersey Devils

**WHERE:** Prudential Center, Newark, NJ

**COST:** \$35 per seat

A **limited number** of tickets have been purchased in Section 106 (Rows 12-14) and 107 (Rows 8-13). If you want to be part of the fun, please complete the following order form or contact Gerri Cristantiello at [nyiftoffice@optonline.net](mailto:nyiftoffice@optonline.net) phone: 201-905-0090 or Adam Getzel at [adam@citrasource.com](mailto:adam@citrasource.com).



### NYIFT HOCKEY NIGHT – ORDER FORM

**Thursday, February 16, 2017 – Ottawa Senators vs. New Jersey Devils**

To purchase tickets, complete and mail this order form with your **check** payable to NYIFT and mail to: **NYIFT, P.O. Box 138, Cresskill, NJ 07626.**

If you prefer to pay by credit card visit our online store at [www.squareup.com/store/nyiftshop](http://www.squareup.com/store/nyiftshop)

Name: \_\_\_\_\_

Company/Affiliation: \_\_\_\_\_

Address: \_\_\_\_\_

City, State, Zip \_\_\_\_\_

Telephone: \_\_\_\_\_ E-mail: \_\_\_\_\_

**Tickets are in Section 106 and 107. Cost is \$35 each.**

I would like to order \_\_\_\_\_ tickets at \$35 each.

Enclosed is a **check** payable to **New York Institute of Food Technologists, Inc.** for \$\_\_\_\_\_

**CREDIT CARD PAYMENT - Visit our online store at [www.squareup.com/store/nyiftshop](http://www.squareup.com/store/nyiftshop)**

**When we have the tickets in hand we will contact you to find out where you would like us to mail the tickets or to make other arrangements.**

## 2016-2017 STUDENTS AWARDS PROGRAM

The New York Institute of Food Technologists (NYIFT) is proud to announce its 2016 - 2017 Students Awards Program. The NYIFT with its Central New Jersey subsection will again sponsor scholarship awards at the local level and through the Institute of Food Technologists (IFT). Additionally, a Poster Competition for exhibit at Student Night will be held. These awards represent the NYIFT's commitment to the growth of up and coming Food Scientists. The programs are outlined below.

We'd like to take this opportunity to encourage you to participate in these programs and wish those who do **GOOD LUCK!** These scholarships are only a small part of what the NYIFT and its Central New Jersey subsection have to offer. To gain a better understanding about the Food Industry and to meet professionals involved in the industry, all you have to do is to attend the monthly meetings. The cost to you is your time and a nominal (subsidized) cost for your meal. The rewards are truly immeasurable! We hope to see you at meetings. If you have any questions, feel free to contact **Melanie Qianyun Gong**, Awards Committee Chair at [melaniegong0713@gmail.com](mailto:melaniegong0713@gmail.com).

**🔗 APPLICATIONS CAN BE FOUND ONLINE AT [WWW.NYIFT.ORG](http://WWW.NYIFT.ORG) 🔗**

### **IFT SCHOLARSHIP**

The NYIFT sponsors one Graduate (\$1,500) and two Undergraduate (\$1,000 each) IFT Scholarships. Information can be found at [www.ift.org](http://www.ift.org).

### **NYIFT SCHOLARSHIPS**

The NYIFT Scholarship Program will seek to award three Graduate Scholarships at \$1,500 each and two Undergraduate Scholarships at \$1,000 each. Scholarship application forms for the NYIFT Scholarships are available for students online and are included at the end of this newsletter. The filing **deadline is January 10, 2017**. Interviews and judging will take place on January 20, 2017. In the event of inclement weather, judging will take place on January 27, 2017.

To be eligible for one of these scholarships, the prospective student must:

- **have a GPA of 3.0 or better**
- **be enrolled in an IFT accredited Food Science Program**
- **have paid his/her IFT and New York Section membership dues for 2016-2017**

The Scholarships are awarded to those academically qualified students who are selected by the Awards Committee following personal interviews. Awards will be presented at "**Student Night**" at the NYIFT **February 9, 2017** meeting, and recipients attend as guests of NYIFT. Previous recipients are encouraged to continue their participation.

### **POSTER COMPETITION**

As part of the "Student Night" Program, interested students are encouraged to present their research. Poster presentations will be judged by the Awards Committee prior to Student Night. Monetary awards (\$500 - first place, \$300 - second place and \$200 - third place) will be presented to the top three presenters at the **Student Night Meeting on February 9, 2017**. All students participating in the Poster presentation at the February meeting are invited to attend the dinner that follows, free of charge. Filing deadline for the poster abstracts is **January 6, 2017**. Poster Judging will be held on the afternoon of Student Night (February 9).

*All reasonable material costs associated with preparation of the posters will be reimbursed by the NYIFT. Reimbursement of expenses will be handled through the Food Science Club. Receipts for poster suppliers are required.*



## 2016-2017 NYIFT Mentoring Program

To participate, please print out this form, complete it and email to [nyiftoffice@optonline.net](mailto:nyiftoffice@optonline.net) by December 15, 2016 – Matches will be made in First Quarter 2017

In the September NYIFT newsletter we briefly mentioned starting a mentoring program. Since then we've discussed the idea at ExCom meetings, dinner meetings and with many of you. After all this research we're ready to begin accepting applications for the program. NYIFT has over 1,100 members. The shared experiences from our combined years in the industry and academia are not easily measured. We are suggesting that you expand your network and bond like never before to make our group stronger and smarter! Everyone -- from students to teachers, to members working for ingredient manufacturers or flavor houses and consumer product companies – will benefit. 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.

We are hoping that you choose to help us achieve our goals of sharing education this year. Feel free to contact Adam Getzel at [adam@citrasource.com](mailto:adam@citrasource.com) with questions or to submit your completed form.

### Mentor / Mentee Questionnaire Form

|   |   |
|---|---|
| <b>Name and contact info:</b>                                       | <b>Name:</b><br><b>Email:</b><br><b>Best phone #:</b>   |
| <b>Profession:</b>  |   |
| <b>Organization/Institute:</b>                                      |   |
| <b>Education:</b>   |   |
| <b>Area(s) of specialization:</b>                                   |   |
| <b>Interest:</b>  | <input type="checkbox"/> Mentor <input type="checkbox"/> Mentee <input type="checkbox"/> Both                                 |
| <b>Do you have prior experience on being a Mentor/Mentee?</b>       | <input type="checkbox"/> Yes <input type="checkbox"/> No  |
| <b>Mentor/Mentee objective(s)</b><br><i>(State at least 1)</i>      | 1.  |
| <b>Mentor/Mentee expected outcome:</b><br><i>(State at least 1)</i> | 1.  |
| <b>Commitment to be involved:</b><br><i>(Choose one)</i>            | <input type="checkbox"/> ~6 months   <input type="checkbox"/> ~12 months   <input type="checkbox"/> ~12+ months               |
| <b>Preferred frequency to meet:</b>                                 | <input type="checkbox"/> -Biweekly   <input type="checkbox"/> -Monthly   <input type="checkbox"/> -Other frequency<br>Others: |
| <b>Additional comments:</b>   |   |

## IFT NEWS

### **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>.

### **IFT17 Call for Technical Research Paper Abstract**

Submission closes December 16, 2016 at 4:00 p.m. Central Time. Complete details and submission information is available at <http://am-fe.ift.org/cms/?pid=1000497>.

## **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.

**Tuesday**  
Jan 17\*\*  
**NYIFT 75<sup>th</sup> 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.

**Tuesday**  
Feb 28  
**Joint CNJIFT & Philly IFT**  
Tour & Dinner at  
Double Nickel Brewing Co.  
Pennsauken, NJ

**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



**Long Island**

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](mailto:cazamojcin@aol.com).

**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.

January Issue .....Dec 16, 2016  
February Issue .....Jan 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 [nyiftooffice@optonline.net](mailto:nyiftooffice@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 [nyiftooffice@optonline.net](mailto:nyiftooffice@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: [nyiftooffice@optonline.net](mailto:nyiftooffice@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.

**(Positions Available begin on Page 10)**

**TO RECEIVE INFORMATION FOR  
THESE JOB OPENINGS**

Contact Gerri Cristantiello  
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Email: nyiftoffice@optonline.net

**POSITIONS AVAILABLE**

**A-1000 PRODUCT DEVELOPMENT SPECIALIST:** The specialist will support development of products within the Universal Nutrition brand sports nutrition portfolio and will work closely with our product development team to execute and improve our product development pipeline process in New Brunswick, NJ. The candidate should have a bachelor's degree in food or nutritional sciences and 1 to 3 years of demonstrated experience in product development. The candidate should have working knowledge of sports nutrition supplements and ingredients; be a self-starter; a team-player with effective problem solving skills; have excellent written and verbal communication skills; a bias for action and be deadline driven. Send resume and cover letter to Jason@universalnutrition.com.  
**Job Location:** New Brunswick, NJ

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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.

**(Positions Available Continued on Page 11)**

**TO RECEIVE INFORMATION FOR  
THESE JOB OPENINGS**

Contact Gerri Cristantiello  
NYIFT Office: 201-905-0090  
Email: [nyiftoffice@optonline.net](mailto:nyiftoffice@optonline.net)

**POSITIONS AVAILABLE**

- **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.

**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](mailto:dfschaffner@njaes.rutgers.edu)

**A-979 FOOD TECHNOLOGIST- PILOT PLANT:** Ingredient 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.ingredient.com](http://www.ingredient.com) or by emailing [joan.garcia@ingredient.com](mailto:joan.garcia@ingredient.com)

<<Corporate Sponsor Application>> Page 12



New York Section  
Institute of Food Technologists

**2017 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?

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