

# NIFTY News Central

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

February 2017

## NY/CNJ IFT STUDENT NIGHT POSTER PRESENTATION

### “Cannabis Meets Culinary”

**Justin Frederico, Ph.D., President**  
Justben Agriculture LLC

**Thursday, February 9, 2017**

**Heldrich Hotel – New Brunswick, NJ**

Poster/Networking 4:30 pm

Speaker 6:00 pm • Dinner 7:00 p.m.

With laws legalizing marijuana for recreational and/or medical use in various U.S. States, the market is growing, but also has plenty of room to expand further. This presentation will cover the current trends in cannabis as a food with emphasis on seed and oil. As background information, the history of cannabis in the U.S. to present day will be given to gain perspective as this food ingredient is increasing in popularity. Justben Agriculture, LLC established in 2016, is the first hemp farm in Pennsylvania in over 60 years. The farm was created to research hemp science and to provide food and fiber into a new growing market. The farm will be harvesting its first hemp crop this year.



Dr. Frederico is the co-founder of Justben Agriculture. His expertise on essential oils and terpenes, coupled with his experience in botanical isolation, is the foundation for providing the research arm of Justben Agriculture, LLC. His fragrance experience brings much experience to the table and ranges from Manager of Competitive Product Analysis at International Flavors & Fragrances to Technical Director at Custom Essence. His education spans biological testing and synthesis of steroids to natural product isolation and characterization. Dr. Frederico received his Ph.D. from Temple University and a Post-doctorate degree from Columbia University.

*(Meeting details on page 2)*

## Central New Jersey IFT and Philadelphia IFT JOINT MEETING

### “Tour and Dinner”

**Double Nickel Brewery**

1585 New Jersey 73,

Pennsauken Township, NJ 08110

5:00 – 8:00 p.m.

**Tuesday, February 28, 2017**

**MUST BE AT LEAST 21 YEARS OLD TO PARTICIPATE**

**\*\* Proof of Age Required \*\***

Double Nickel Brewing Company, located in Pennsauken, NJ, opened in October of 2015. Head Brewer and Co-Founder Drew Perry has been brewing beer his whole professional life, working his way from the packaging line to head brewer. At his most recent position, Mr. Perry led recipe development and contract brewing for a Virginia-based operation that produced beer for dozens of other microbreweries. However, he left Virginia to fulfill his dream ... of returning to New Jersey and starting his own brewery, using his own recipes and sharing the experience with friends and family.

Please join us for a fun night of a brewery tour, craft beer tasting, dinner and mingling with friends from both Central NJ and Philly IFT!

#### Fee:

\$35 - IFT Members

\$40 - Nonmembers

\$30 - Students/Retired/Unemployed IFT Members

#### 3 Ways to Register:

Provide your name, company name, phone and email:

**Phone:** 201.905.0090

**Email:** [nyiftoffice@optonline.net](mailto:nyiftoffice@optonline.net)

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

*(Menu & Directions at [www.nyift.org](http://www.nyift.org))*

## 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

Kristina Savas  
Lab Support  
Woodbridge, NJ  
Tel: 732-636-1497  
kristina.savas@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

### NY/CNJIFT STUDENT REPRESENTATIVES

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](mailto:nyiftooffice@optonline.net)

## NY/CNJ IFT POSTER PRESENTATION – THURSDAY, February 9, 2017

Topic: **Cannabis Meets Culinary**  
Heldrich Hotel – New Brunswick, NJ

### MEETING DETAILS (BUSINESS CASUAL)

Posters & Networking	4:30 PM
Speaker	6:00 PM
Dinner	7:00 PM

### IFT Members (Advance Reservations)

until NOON Monday 2/6 \$60\*

### Non Members & Late Reservations

after NOON Monday, 2/6 \$65

**At the Door (if available)** \$65

Student, Retired, Unemployed \$30\*

\*Must Be Members to receive subsidized rate with advance reservations

### BUFFET DINNER

Caesar Salad w/herb croutons  
Spinach Salad w/walnuts & cranberries  
**Chicken Marsala**  
*Mushrooms & Garlic in Marsala Wine Sauce*  
**Seared Salmon**  
*Dill Beurre Blanc Sauce*  
**Farfalle Pasta**  
*Artichoke Hearts, Sundried Tomatoes, Green Peas, in a Lemon Caper Sauce*  
Herbed Wild Rice  
Seasonal Sautéed Vegetables  
Rolls and Butter  
Pastry Chef's Selection of Desserts  
Soft Drinks, Juices, 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, February 6**. Reservations **after February 6** 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 Heldrich - 10 Livingston Avenue, New Brunswick, NJ 08901**  
Phone: 732-729-4670 – [www.theheldrich.com](http://www.theheldrich.com)

**Parking: Valet parking is available for a fee of \$15**

**Public parking is available. Two locations are Morris Street Deck located on New Street directly behind The Heldrich AND Wolfson Parking Deck located on Livingston Ave between George & Neilson Streets behind a Church.**

**New Jersey Turnpike:** NJ Turnpike to Exit 9 (New Brunswick). Take Route 18 North and exit at New Street. Proceed to the 3<sup>rd</sup> light and turn right onto Livingston Avenue. Hotel entrance will be on your right.

**From Route 1 (Northbound or Southbound):** Exit Route 1 at Route 18 North. Take Route 18 North and exit at New Street. Proceed to the 3<sup>rd</sup> light and turn right onto Livingston Avenue. Hotel entrance will be on your right.

**From Garden State Parkway (Northbound or Southbound):** Take Exit 129 and follow signs for NJ Turnpike South. Follow directions from NJ Turnpike above.

**From I-287 (Northbound or Southbound):** Take Exit 10 for CR-527/Easton Avenue. Bear right and follow signs to New Brunswick. Follow Easton Avenue until it ends at Albany Street. Turn left on Albany Street. Turn Right at 1<sup>st</sup> light to George Street. Turn Right at 4<sup>th</sup> light onto Livingston Avenue. Hotel entrance is immediately on your left.

Additional directions are available at <http://www.theheldrich.com>

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

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:

- A **\$100 discount per booth** at Suppliers' Day
- Advance registration and premium booth placement for Suppliers' Day
- 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 Tel: 201-905-0090 / [nyiftoffice@optonline.net](mailto:nyiftoffice@optonline.net).

**MARK YOUR CALENDAR ❖ 2017 UPCOMING MEETINGS**

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

**Wednesday** NYIFT Dinner Meeting  
\*\*March 22 Mondelēz – East Hanover, NJ  
**Topic:** Food Policy and Obesity

**Wednesday** NYIFT Suppliers Day  
April 5 Garden State Exhibit Center - Somerset, NJ  
Visit [www.nyiftsuppliersday.com](http://www.nyiftsuppliersday.com)

**Thursday** Joint NYIFT & Nutmeg Dinner Meeting  
April 27 PepsiCo - Purchase, NY  
**Speaker:** Karin Rotem, Ph.D. SVP of Beverages Regional R&D

**Monday** CNJIFT Golf Outing  
May 1 Mercer Oaks Golf Course - Princeton Junction, NJ  
Register Here: <https://cnjiftgolfouting-9thannual.eventbrite.com>

On January 17, 2017, NYIFT celebrated its 75<sup>th</sup> Anniversary with over 125 attendees including past Chairs of NY and CNJ IFT, some of whom are also Fellows of IFT. Complete coverage of our moment in history will be reported in the March 2017 newsletter.

**Long Island**

The **Long Island Section IFT** invites our members to its meeting on **Monday, February 6** at The Inn at New Hyde Park, 214 Jericho Tpk, New Hyde Park, NY. The topic is **"The Impact of Flavor Compounds on Health"** presented by Ivica Labuda, Ph.D., Adjunct Professor at Georgetown University. For complete details contact **Ms. Carol Zamojcin** at 516-352-5772 or email her at [cazamojcin@aol.com](mailto:cazamojcin@aol.com). Long Island IFT upcoming meetings are on April 3 and June 5.

**NYIFT Officers**

**CHAIR**

Adam Getzel  
CitraSource  
Monroe Twp, NJ 08831  
Tel: 848-702-5782  
[adam@citrasource.com](mailto:adam@citrasource.com)

**CHAIR-ELECT**

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

**SECRETARY**

Stacy Volesko  
Scotch Plains, NJ 07652  
Tel: 732-749-0322  
[stacyvolesko@gmail.com](mailto:stacyvolesko@gmail.com)

**SECRETARY-ELECT**

Bicheng Wu  
Ingredient  
10 FINDERME Avenue  
Bridgewater, NJ 08807  
Tel: 908-575-6202  
[bicheng.wu@ingredient.com](mailto:bicheng.wu@ingredient.com)

**TREASURER**

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

**TREASURER-ELECT**

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

**MEMBERS-AT-LARGE**

Joseph Hildebrand – *Exp. 2017*  
PepsiCo  
[joseph.hildebrand7@gmail.com](mailto:joseph.hildebrand7@gmail.com)

Beverly Tepper – *Exp. 2018*  
Rutgers University  
[btepper@sebs.rutgers.edu](mailto:btepper@sebs.rutgers.edu)

**NYIFT OFFICE**

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

**Email:**  
[nyiftoffice@optonline.net](mailto:nyiftoffice@optonline.net)  
**Websites:**  
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[www.nyiftsuppliersday.com](http://www.nyiftsuppliersday.com)

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\*RENEWED FOR 2017

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Michael Christiansen ([michael.christiansen@pinnaclefoods.com](mailto:michael.christiansen@pinnaclefoods.com)) or  
Gerri Cristantiello at the NYIFT Office at 201-905-0090; [nyiftoffice@optonline.net](mailto: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.**

## WHAT'S HAPPENING AT RUTGERS UNIVERSITY – FOOD SCIENCE

The following was submitted by: **Karl R. Matthews**, Food Science Department Chair - Rutgers University

Greetings Members of NYIFT!

Students and faculty of the Rutgers Department of Food Science have been busy with club activities, product development competitions, teaching and engaging in dynamic research. We welcomed Dr. Diana Roopchand, a new Assistant Professor to the Food Science program and Dr. Chitra Ponnusamy, the new Food Science Undergraduate Program Director. The undergraduate program continues to grow with 156 majors, domestic and international. New courses including “Food as Medicine” and “Food: From Field to Table” underscores the breadth of Food Science and interest across the community. Our students competed in several product development competitions with recognition. Congratulations! At the 2016 IFT Annual Meeting, Rutgers Food Science Alumni Organization recognized four of our alumni: Dr. George Carman, Distinguished Scientist Award; Dr. Carol Christensen, Distinguished Communicator Award; Dr. Mukund Karwe, Distinguished Leadership Award; Dr. Tom Montville, Special Recognition Award. Congratulations to each of them. Hearty congratulations to Tom Montville for receiving the International Association for Food Protection Lifetime Achievement Award. We have initiated a new feature, “Success Stories” on the Food Science webpage to highlight accomplishments and contributions of our alumni. Please visit the page and provide recommendations for the next featured alumni.

This past year we celebrated the 70<sup>th</sup> anniversary of the department. We have initiated a new seminar series which will feature speakers associated with all aspects of the food industry. Information on the seminar series and future speakers can be found on the Food Science webpage ([foodsci.rutgers.edu](http://foodsci.rutgers.edu)). We look forward to the future and continued strength and recognition of the program nationally and internationally.

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The following article was submitted by: **Robyn Miranda**, President – Rutgers Graduate Food Science Club

Rutgers Food Science GSA is kicking off the spring semester with many events old and new! We will be sponsoring a blood drive through the NY/NJ Blood Center to help give back to the community because of a declared emergency blood shortage (January is also National Blood Donor Month). The mentor/mentee program that was first implemented in the fall semester continues to be a success for our club; it has visibly helped new students become more acclimated to the department and build close friendships. The next steps for our mentor/mentee program is to open it to undergraduate students as well for those that want to know the ins and outs of being a graduate student at the Rutgers Food Science Department.

In February, students will present their posters at NY/CNJIFT Student Night (Poster Presentation Night) held at the Heldrich Hotel in New Brunswick, NJ with Dr. Frederico speaking on the topic of “Cannabis Meets Culinary”. We will also be celebrating the Chinese New Year at the Food Science Department by having a potluck lunch with students, faculty and staff. Another event that everyone enjoys is the Valen-Tin fundraiser at the Food Science department. Any Rutgers students, faculty and staff are welcome to stop by our Valen-Tin table and decorate a can, fill it with chocolates and have it sealed as a one-of-a-kind Valentine’s Day present! We will also be touring several companies this semester, such as Colgate-Palmolive and PepsiCo!

One of our favorite events of this semester is the Chester Science Fair that we have been lucky enough to be invited to in the last couple of years. At this event, we are able to set up fun experiments for kids to show them what Food Science is and that they can be doing experiments just like this in the future – we also get to see experiments they’ve been working on in school! After the students return from spring break, we will be making our way up to the IFT’s North Atlantic Area meeting at UMass this year in hopes that our College Bowl team will take the title! We are also looking forward to getting a tour of the UMass Food Science Department and networking with students from universities in the North Atlantic region. Our final (and biggest) event of the semester is Rutgers Day! The Food Science GSA will again be hosting a BBQ to help raise funds to send students to the annual IFT 2017 meeting in Las Vegas, NV! On top of all of these events, we continue to host industrial speakers each month, tea time and a club meeting every month as a time to relax from their graduate work.

## WHAT'S HAPPENING AT RUTGERS UNIVERSITY – FOOD SCIENCE

Cont'd from Page 6

The following was submitted by: **Jay Sanghani**, President – Rutgers Undergraduate Food Science Club

2016 was a great year for Rutgers Food Science as we celebrated our department's 70th anniversary. The Undergraduate Food Science Club will bring the momentum from last year into the New Year. We have a number of exciting industry tours, guest speakers and chapter meetings lined up for 2017. Some of the topics we will discuss at chapter meetings are exploring careers in the food industry, history and processing of chocolate, the role of science in foods and the magic of the miracle berry.

Our first meeting on January 30th will be a faculty student mixer where students will have the opportunity to meet our distinguished faculty and learn about their careers. Some of our field trips planned for the semester include a New York City Food tour, Pepsico (Valhalla) tour, Valley Shepherd creamery tour, and a Culinary Expo to name a few. The food science club is excited for another year filled with science and food!



The Rutgers Food Science Club is holding a fundraiser to help raise money to reimburse students who attend the IFT17 Annual Meeting. These hooded sweatshirts are for sale at \$35 each (S, M, L, XL) and will be available at dinner meetings as well as Suppliers Day. Payment can be made in cash, check or through paypal. We encourage you to support their efforts. If you would like to make a purchase contact Robyn Miranda at [robynm14@scarletmail.rutgers.edu](mailto:robynm14@scarletmail.rutgers.edu)

### 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.

March Issue .....Jan 27  
April Issue.....March 3

May Issue ..... March 31  
June Issue ..... May 26

Articles can be faxed to the NYIFT Office at 201-490-5922 or emailed to [nyiftoffice@optonline.net](mailto: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](mailto: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 Crisantiello  
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.

### TO RECEIVE INFORMATION FOR THESE JOB OPENINGS

Contact Gerri Crisantiello  
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## POSITIONS AVAILABLE

**Ingredion Incorporated** is a leading global ingredient solutions provider to the food, beverage, brewing and pharmaceutical industries as well as numerous industrial sectors. We have the following exciting opportunities currently available. EOE, MFDV. We invite you to join our progressive organization by applying at <http://www.ingredion.com/careers>.

NEW

**A-1008 SENIOR TECHNICAL SERVICE TECHNOLOGIST:** Serve as Technical Service lead for Food, Beverage, & Flavor Encapsulation customers, serving as the Subject Matter Expert (SME) and providing technical support for a broad range of applications and helping to drive new product development. Develop Go-To Market approach for customers within assigned territory. Promote functional food and beverage concepts to showcase our innovative solutions; conduct lab bench evaluations, pilot plant, and production scale trials at our facilities and at customers' facilities; and assist in managing multiple technical projects within the customers' scope and needs. BS/MS in Food Science/Food Engineering/Science with 3 to 5+ years of experience in the food & beverage industry. Emulsion & Encapsulation experience is a plus. Hands-on concept development and formulation using laboratory and/or pilot plant equipment. Must be able to travel up to 40% of time. **Job Location:** Bridgewater, NJ. Please visit [www.ingredion.com](http://www.ingredion.com) or email [joan.garcia@ingredion.com](mailto:joan.garcia@ingredion.com) for a complete job description or to apply for the position.

NEW

**A-1007 B2B ACCOUNT MANAGER -Northeast- INGREDIENTS:** Develop maximum sales volume and margins through detailed planned sales coverage at existing and prospective accounts within the Northeast US region (NY, PA, NJ, CT, MA, RI, VT). Will call on small, medium and large sized accounts with some key strategic customers and distributors. Bachelor's degree in a technical discipline preferred. 3+ years of direct sales or technical sales experience with focus in food and beverage industry. Must be willing to travel up to 50% of time. **Job Location:** Home-based. Please visit [www.ingredion.com](http://www.ingredion.com) or email [joan.garcia@ingredion.com](mailto:joan.garcia@ingredion.com) for a complete job description or to apply for the position.

(Positions Available Continued on Page 9)



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

**POSITIONS AVAILABLE**

**NEW** **A-1006 SENSORY LAB TECHNICIAN:** Support sensory testing programs, with a focus on the descriptive program, and also including discrimination, consumer, and qualitative testing method. Partner with Sensory Analysts to execute studies and support functions needed to execute the descriptive panel; upkeep of the Sensory laboratory and sensory evaluation rooms; and maintaining good safety and housekeeping practices with GLP guidelines. Associate or Bachelor degree in a science discipline with 3+ years of laboratory or product development lab experience. Must be highly interested in food and able to taste different types of food. Experience in food laboratory preferable. Must be able to comprehend and follow well defined and documented technical instructions and sensory procedures. **Job Location:** Bridgewater, NJ. Please visit [www.ingredion.com](http://www.ingredion.com) or email [joan.garcia@ingredion.com](mailto:joan.garcia@ingredion.com) for a complete job description or to apply for the position.

**NEW** **A-1005 SENSORY SCIENCE MANAGER:** Drive functional excellence within the Global Sensory Program and provide sensory support in line with our strategies. Lead panels and develop appropriate and advanced sensory methodologies in line with business/research priorities. Deliver results and recommendations to meet the goals of project teams using a variety of sensory methods, with a strong focus on descriptive analysis. Provide leadership to the descriptive program for administrative, performance/motivation efforts, new approaches and training of new panelists. University degree in Food Science or related, with emphasis in Sensory or Sensory Consumer Science with 7 to 10+ years' experience in industry. Experience in Descriptive Analysis, Temporal Perception tools, Consumer research techniques and Discrimination. Ability to manage scientists and technicians. Experience with sensory software applications (Compusense cloud, XLSTAT, SIMS, FIZZ). **Job Location:** Bridgewater, NJ. Please visit [www.ingredion.com](http://www.ingredion.com) or email [joan.garcia@ingredion.com](mailto:joan.garcia@ingredion.com) for a complete job description or to apply for the position.

**NEW** **A-1004 SENIOR FOOD CHEMIST:** Support the Physical Modification Research Program and be responsible for planning, conducting and analyzing laboratory experiments for various applied research projects to find innovative processes to develop food ingredients with desired functionalities. MS/BS degree in Food Science, Biochemistry, Chemistry, or a closely related field with 2 to 5+ years with hands-on laboratory experience. Knowledge in food chemistry, food ingredients, and food analysis, especially of plant-based foods, such as plant proteins, fruits, and vegetables. Understanding in physical processing of food ingredients; including, but not limited to, various forms of heat treatments, pressure, pulsed-electric fields, vacuum, fractionation technologies, filtration, etc. Experience in analytical techniques such as HPLC, SEC, and DSC and/or other laboratory instrumentation including general troubleshooting ability. **Job Location:** Bridgewater, NJ. Please visit [www.ingredion.com](http://www.ingredion.com) or email [joan.garcia@ingredion.com](mailto:joan.garcia@ingredion.com) for a complete job description or to apply for the position.

**NEW** **A-1003 FOOD MATERIALS SCIENTIST- Rheologist:** Provide technical and project leadership towards the development of new ingredients/systems based on hydrocolloids, proteins, fibers, natural extracts and starches. Lead and participate in cross functional teams to drive projects from concept to commercialization and will develop structure-function understanding of materials to drive new product innovation. Add value to ingredients through processing and blending with other materials, utilizing food, material and polymer science principles and process engineering knowledge. Develop fundamental understanding of how ingredients interact within given food systems to allow manipulation of texture and other properties. Support various customer engagements and new product development projects. Ph.D./MS in food, polymer or materials science, chemical engineering or related field with 6-12+ years of relevant experience. Expertise in biopolymers such as proteins, hydrocolloids, fibers, natural extracts and starch, including their application to food systems. Knowledge of how to manipulate the functional properties of macromolecules by applying unit operations such as extrusion, spray drying, agglomeration. Proven track record of utilizing mechanical measurement techniques (e.g. rheology) and advanced microscopy to elucidate structure-function relationships. **Job Location:** Bridgewater, NJ. Please visit [www.ingredion.com](http://www.ingredion.com) or email [joan.garcia@ingredion.com](mailto:joan.garcia@ingredion.com) for a complete job description or to apply for the position.

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

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

**POSITIONS AVAILABLE**

**A-1002 DIRECTOR, RUTGERS FOOD INNOVATION CENTER – SOUTH:** Rutgers, The State University of New Jersey, is seeking a Director of its Rutgers Food Innovation Center – South, located in Bridgeton (Cumberland County), NJ. The Director will lead this high-profile and globally recognized program, and maintain its mission of supporting economic growth to the food and agricultural industries in the New Jersey region. We are seeking a candidate with strong food industry leadership skills, strong interpersonal skills, a commitment to a team approach, and a proven ability in organization development and management. Please see complete details and apply online via this link: <http://jobs.rutgers.edu/postings/36930>.

**Job Location:** Bridgeton, NJ

**A-1001 EXTENSION ASSOCIATE – CORNELL UNIVERSITY FOOD VENTURE CENTER:** An MS in Food Science with min. of 3-5 years' experience to provide outreach to entrepreneurs in the NYC area to develop food formulation and processing guidelines for new food products manufactured by small-scale food processors. The candidate must be able to evaluate a variety of product formulations and processes for food safety hazards & stability and act as a Process Authority to write and issue process review letters and scheduled processes for new food products. Full posting available at: <https://foodscience.cals.cornell.edu/about-us/job-opportunities-food-science>. Applicants should apply through Academic Jobs Online at the following link: <https://academicjobsonline.org/ajob/jobs/8545>, by submitting a cover letter, CV, 3 letters of reference and a research statement. Applications accepted only through January 31, 2017. **Job Location:** Brooklyn, NY

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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.

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

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

**POSITIONS AVAILABLE**

- **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-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-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.

**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)



New York Section  
Institute of Food Technologists

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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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