

# NIFTY News Central

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

March 2017

## NYIFT DINNER MEETING

### “Practical Considerations in Caloric Sugar Reduction”

**Dominic Vellucci,**

Research Principal and Nutrition  
Mondelēz International

**Wednesday, March 22, 2017**

**Mondelez International – East Hanover, NJ**

Excom Meeting 3:30 p.m.

Networking 5:00 pm • Speaker 6:00 pm • Dinner 7:00 pm

With government agencies and academia continuing to focus on the high amount of added sugars in our diet, it has become increasingly important for food and beverage manufacturers to offer products with improved nutrient profiles. This talk will highlight the challenges associated with the reduction of added sugars in baked goods.



**Dominic Vellucci** is a Research Principal in Research and Nutrition at Mondelēz International. He has been with Mondelēz for 40 years working in the Carbohydrate and Ingredient Technology functions. His current area of focus is Starch and Sweetener chemistry,

technology and applications. Mr. Vellucci is an active member of the American Chemical Society (ACS) and the American Association of Cereal Chemists International (AACCI). Outside interests include spending time with family, hiking and gardening. Mr. Vellucci has a B.S. in General Science from Pace University in Pleasantville, N.Y.

*(Meeting details on page 3)*

## MARK YOUR CALENDAR 2017 UPCOMING MEETINGS

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

### NOTE CHANGE OF DATE IN APRIL MEETING

**Thursday** **Joint NYIFT & Nutmeg Dinner Meeting**  
April 20 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>

**July** **IFT Annual Meeting & Expo**  
25-28 Las Vegas, NV

**Long Island** The **Long Island Section IFT** invites our members to its meeting on **Monday, April 3** at The Inn at New Hyde Park, 214 Jericho Tpk, New Hyde Park, NY. 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 will also meet on June 5.

## THE SALES ASSOCIATION OF THE CHEMICAL INDUSTRY



Thursday, March 30 – 96<sup>th</sup> Annual Business Luncheon  
(La Griglia Restaurant, Kenilworth, NJ)

Wednesday, June 21 - Spring Golf Outing  
(Great Bear Golf Club, Franklin, NJ)

Tuesday, September 19, 2017 – Fall Golf Outing  
(Galloping Hill Country Club, Kenilworth, NJ)

Thursday, October 26, 2017 – Fall Networking Luncheon  
(Holiday Inn, Clark, NJ)

Thursday, December 14, 2017 – SACI Holiday Party  
(Highlawn Pavilion, West Orange, NJ)

## CNJIFT Officers

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Contact us at  
[nyiftooffice@optonline.net](mailto:nyiftooffice@optonline.net)

## STUDENT NIGHT RECAP

The CNJ/NYIFT Student Night was held on Thursday, February 9 at the Heldrich Hotel in New Brunswick, NJ. Although the weather did not cooperate, we still had almost 65 people in attendance; many were students who came to hear Mr. Justin Frederico's presentation on Cannabis and the future of its use in foods. We had 9 poster presentations covering many different subject areas. If you missed this year's Student Night, you missed a great event!

Each year, CNJIFT & NYIFT hold a joint meeting where the focus is on students. At this meeting, Graduate students present their research in poster format. The meeting provides a unique opportunity for members in industry to see future professionals in food science more closely and also gain an appreciation of exciting new directions in food science education. During this meeting, poster presentations are judged by the NYIFT Awards Committee and the top three presenters receive monetary awards. This year due to the weather, the Committee was not able to see the presentations and the judging was delayed to March.

### Congratulations NYIFT Scholarship Winners . . .

and **special thanks** to the judges this year – Melanie Gong, Chairperson, Adam Getzel, Julie Hirsch, Paul Takhistov, and Bev Tepper. A big THANK YOU goes to Debbie Koch at Rutgers for coordinating all the logistics for the interviews and Poster Presentations. NYIFT received 16 applications from Graduate and Undergraduate Students.

### Graduate Student Winners (\$1,500 each):

Da Som No, Regina O'Brien, Robyn Miranda, Neeta Yousaf



### Undergraduate Student Winner (\$1,000)

Alexia Ciarfella



**NYIFT Dinner Meeting – Wednesday, March 22, 2017  
Mondelēz International–East Hanover, NJ**

**MEETING DETAILS (BUSINESS CASUAL)**

Excom Meeting	3:30 p.m.
Network Hour	5:00 – 6:00 pm
Speaker	6:00 – 7:00 pm
Dinner	7:00 pm

**IFT Members (Advance Reservations)**

until NOON Friday, 3/16	\$55*
Nonmembers & Late Reservations	\$60
Student Members	\$30*
Unemployed / Retired Members	\$30*

\*with advance reservations

**Due to Security reasons**

Reservations must be made by March 16

**Buffet Dinner**

Appetizers inspired by Ritz, Wheat Thins and Triscuit Crackers  
Assorted Soft Drinks, Iced Tea and Water

**Frisee Lettuce Salad**

with Apples, Blue Cheese, Toasted Walnuts

**Braised Chicken**

with Parsnips, Artichokes, and Olives

**Roasted Salmon**

With Watercress and Lemon Caper Salad

**Tri-Colored Orzo**

Squash with Garlic

OREO Cookie Inspired Desserts

Coffee, Tea, Decaf

**Vegetarian Options** - Available Upon Request

**Special Allergen Needs** – Please Advise

**RESERVATIONS: Space is limited.** Early reservations are **strongly** recommended. Deadline for reservations is **Noon** on **THURSDAY, March 16.** Due to security requirements, reservations after Thursday, March 16 may not be accepted. All information requested must be provided to process your reservation. Complete information above and FAX to 201-490-5922. You may also email [nyiftoffice@optonline.net](mailto:nyiftoffice@optonline.net) or call 201-905-0090. Please provide your name with the correct spelling, company name, your phone number and email address. If calling for more than one person, give the spelling for each person, their company name, phone number and email address.

**NO SHOWS WILL BE BILLED ● PHOTO ID IS REQUIRED.**

To make a reservation and pay in advance visit:

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

**DIRECTIONS TO:**

**Mondelēz International, 200 DeForest Ave, East Hanover, NJ**

**From Route 80 West** - Take Route 80 West to Exit 48 (Pinebrook/Montville). Turn left onto Hook Mountain Rd, then right onto Bloomfield Ave. for 0.4 miles to New Rd. Turn Left onto New Rd. and go across Route 46 and then over the top of I-280. New Rd becomes Ridgedale Ave. \*Proceed to the first traffic light and turn left onto Eagle Rock Ave. Go 0.6 miles and make a right at the traffic light onto River Rd. Go 1.6 miles and Mondelēz entrance is on your right.

**From 280 West** - Take Route 280 West to Exit 4A (Eisenhower Parkway). Take Eisenhower Parkway South and at the first light, turn right onto Eagle Rock Ave. At the next light turn left onto River Rd. Drive 1.6 miles to the Mondelēz entrance on your right.

**From Route 80 East** - Take Route 80 East to Exit 47A – I-280 East (The Oranges/Newark) to Exit 1 (Edwards Rd./New Rd) At the traffic light, turn right onto East Edwards Rd. East Edwards Rd becomes Ridgedale Ave. Follow \* above.

**Upon Arrival: Parking & Entrance to Mondelēz:** Parking lot for this event is located to the right of the Eagle Building. Follow posted signs to appropriate parking lot. Photo id is required for entry.

**NYIFT Officers**

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Vacant

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**Websites:**

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

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

## 2016 - 2017 NYIFT CORPORATE SPONSORS

As of March 3, 2017

Accurate Ingredients/Ingredient Resources	Ingredion Incorporated
Advanced BioTech	iTi Tropicals
Bell Flavors & Fragrances, Inc.	J.F. Kelly Company
Bontoux Inc.	KALSEC, Inc.
Carmi Flavors	Kikkoman
Certified Laboratories Inc.	The Lebermuth Company
David Michael & Co., Inc.	Malt Products Corporation
Del Val Food Ingredients	Mondelēz International
Dempsey Corporation	OHAUS Corporation
Domino Specialty Ingredients	Palsgaard Inc.
Dupont Nutrition & Health	Prinova
Farbest Brands	Prova Inc.
GNT USA Inc.	Savoury Systems International, Inc.
Gold Coast Ingredients Inc.	Sethness Products Company
Graham Chemical	Sugaright (Division of CSC Sugar)
Hunter Walton and Co. Inc.	U.S. Highbush Blueberry Council
Ingredient Connections Inc.	Ungerer & Company
Ingredients Online	Virginia Dare
Ingredients Solutions, Inc.	

*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 our Co-Chairs  
Mark Foley ([mark.foley@pinnaclefoods.com](mailto:mark.foley@pinnaclefoods.com)) or  
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)



## NYIFT 75<sup>th</sup> Anniversary Celebration



The NYIFT held its 75<sup>th</sup> Anniversary Celebration in January at the Highlawn Pavilion in West Orange. The event was attended by 125 people including Past Chairpersons and Fellows. It was a delightful evening and all present welcomed speaker Cindy Stewart of DuPont Nutrition and Health who presented “The Science of Food: What will the Next 75 years Look Like and How Can We Positively Impact the Future”. The photo on the left shows all of our Past Chairpersons, as well as Fellows, who have filled various positions within CNJ and NYIFT, but most prominently served as past Chair of New York and CNJIFT.



### During Suppliers Day

Garden State Exhibit Center  
Somerset, NJ

Wednesday, April 5, 2017  
2:00 – 7:00 p.m.



NYIFT will be holding a **Mini Career Fair** for students and professionals who are seeking opportunities in the food industry. If your company has a position available, if you are an employment agency with openings or if you would like to visit with professionals, please consider exhibiting at Suppliers Day. The Career Fair will be located within the premises of Suppliers Day in a separate private area.

#### EXHIBIT FEE:

The cost of a booth for the mini career fair area is **\$299**. The fee includes a 10 x 10 exhibit space with a 6 foot table, two chairs, and signage. All booths will be private for interviews.

If your company is an exhibiting company at **NYIFT Suppliers Day** you can have this additional booth at the discounted rate of **\$199** for the Career Fair.

We encourage you to pass this information to your **Human Resources Personnel**. Interested companies please contact **Gerri Cristantiello** at 201-905-0090 or email her at [nyiftoffice@optonline.net](mailto:nyiftoffice@optonline.net). You may also register directly online at [www.nyiftsuppliersday.com](http://www.nyiftsuppliersday.com) Click “**Career Fair Reg Form**”.



#### MORNING SEMINAR:

NYIFT will also hold a seminar prior to Suppliers Day Show on **Clean Label**. Speakers and agenda are being developed and information will be available by March 13. We hope to see you at the Show! The agenda will be posted at [www.nyiftsuppliersday.com](http://www.nyiftsuppliersday.com) and the charge for the Seminar will be \$60/person.



# NEW PROFESSIONALS EVENT – NIGHT AT THE BALLPARK

Friday, June 9, 2017

Baltimore Orioles vs. New York Yankees

**Purchase your Tickets Today!** This is our third baseball game night and it is part of our New Professionals 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:** Friday, June 9, 2017  
Game starts at 7:00 p.m.
- WHO:** Baltimore Orioles vs. New York Yankees
- WHERE:** Yankee Stadium, Bronx, NY
- COST:** \$35 per seat

We have purchased 75 tickets in Sections 229 and 230. If you want to be part of the fun, please complete the following order form and return it with your payment. If you wish to purchase the tickets with a credit card visit our online store at [www.squareup.com/store/nyiftshop](http://www.squareup.com/store/nyiftshop).



## NYIFT NIGHT AT THE BALL PARK – ORDER FORM Friday, June 9, 2017 – Baltimore Orioles vs. New York Yankees

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 229 and 230. They all cost \$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 arrangements for pick up.**

2017 NYIFT Suppliers Day  
Wednesday, April 5, 2017



CNJIFT GOLF OUTING  
Monday, May 1, 2017  
Mercer Oaks Golf Course  
West Windsor, NJ



The Rutgers Food Science Club has hooded sweatshirts for sale at \$35 each (S, M, L, XL) Payment can be made in cash, check or through paypal. For details please contact Robyn Miranda at [robyn14@scarletmail.rutgers.edu](mailto:robyn14@scarletmail.rutgers.edu)

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

**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>.

**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) full job description and apply at or by emailing [joan.garcia@ingredion.com](mailto:joan.garcia@ingredion.com)

**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 full job description and apply at [www.ingredion.com](http://www.ingredion.com) or by emailing [joan.garcia@ingredion.com](mailto:joan.garcia@ingredion.com)

**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 full job description and apply at [www.ingredion.com](http://www.ingredion.com) or by emailing [joan.garcia@ingredion.com](mailto:joan.garcia@ingredion.com)

**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 full job description and apply at [www.ingredion.com](http://www.ingredion.com) or by emailing [joan.garcia@ingredion.com](mailto:joan.garcia@ingredion.com).

**(Positions Available Continued on Page 9)**



**TO RECEIVE INFORMATION FOR  
THESE JOB OPENINGS**

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

**POSITIONS AVAILABLE**

**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 full job description and apply at [www.ingredion.com](http://www.ingredion.com) or by emailing [joan.garcia@ingredion.com](mailto:joan.garcia@ingredion.com)

**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 full job description and apply at [www.ingredion.com](http://www.ingredion.com) or by emailing [joan.garcia@ingredion.com](mailto:joan.garcia@ingredion.com)

**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-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.

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

**TO RECEIVE INFORMATION FOR  
THESE JOB OPENINGS**

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

(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-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)

## 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.

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



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