



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

April 2017

NYIFT SUPPLIERS DAY & MINI CAREER FAIR ... **Extended Hours!!**

Wednesday, April 5, 2017 • Expo Hours: 2:00 – 7:00 pm **YES, WE WANT TO SEE YOU!**

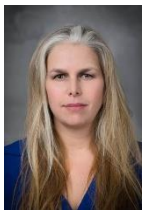
Garden State Exhibit Center, 50 Atrium Drive, Somerset, NJ

Clean Label Morning Seminar – 10:00 a.m. – 1:45 p.m.

Reception with Cash Bar 4:00 – 5:00 pm

Complete Details and Registration at www.nyiftsuppliersday.com

New York & Nutmeg JOINT DINNER MEETING



Karin Rotem, Ph.D.
SVP of Beverages R&D
PepsiCo
Thursday, April 20, 2017
PepsiCo – Purchase, NY

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

Dr. Karin Rotem is currently SVP Research & Development for the Global R&D Teams. She is responsible for the Beverage R&D Centers in NAB, LAB, China/APAC, MEA/India, and Europe. Dr. Rotem's team objective is to meet the needs of the local consumer by bringing to life the Business AOP while working with R&D partners to secure a robust and healthy portfolio for the future. Dr. Rotem has been with PepsiCo for 16 years and prior to PepsiCo, has worked at Nestle, Merck, and IBM. She earned her Ph.D. in the field of Computational Chemistry from the Department of Chemical Engineering at the University of Massachusetts Amherst and her BS in Chemical Engineering from Lehigh University. Dr. Rotem considers herself a Global Citizen. Her passion is experiencing global cuisine and understanding the connection to local culture. She grew up playing tennis and soccer, enjoys hiking through urban jungles (aka big cities), and now more than ever dabbles with lifestyle technology that can enhance healthy living. Dr. Rotem and her husband, Jeroen, spend most of their current free time raising 2-year old boy/girl twins, Jade and Justin.

(Meeting details on page 3)

MARK YOUR CALENDAR 2017 UPCOMING MEETINGS

Monday
May 1

CNJIFT Golf Outing
Mercer Oaks Golf Course
Princeton Junction, NJ
Register Here:

<https://cnjiftgolfouting-9thannual.eventbrite.com>

June
25-28

IFT Annual Meeting & Expo
Las Vegas, NV

THE SALES ASSOCIATION OF THE CHEMICAL INDUSTRY



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)

2017 NYIFT Election Results

Thank you to all those who participated in the 2017-2018 New York IFT Section Voting of Officers. Congratulations to the following individuals who will take office on September 1, 2017.

Jill Horowitz, David Michael & Co: President-Elect
Joe Hildebrand, PepsiCo: Treasurer-Elect
Zico Jap, Mubar: Member-at-Large

CNJIFT Officers

CHAIR

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Jo Ann Fritsche *Exp. 2017*
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Contact us at
nyiftoffice@optonline.net



We invite you to join us for the
9th Annual CNJ IFT Golf Outing
Monday, May 1, 2017



Mercer Oaks West Golf Course

725 Village Road West, Princeton Junction, New Jersey

Join your friends, colleagues, and invite your customers for a fun day at the Mercer Oaks West Golf Course in Princeton Junction, NJ. Mercer Oaks West is an 18-hole championship golf course built in a traditional style with tree-lined fairways, ample bunkers, and challenging greens. The course is a part of the landscape of Mercer County Park and Lake Mercer. Through strategic design and careful placement of bunkers and other hazards, the course provides a good test of golf. From the championship tees, the course measures over 7,000 yards with a par of 72, offering challenges for players of all levels.

\$160 per golfer includes:

Green Fees, Cart Fees, Lunch, Welcome Bag, Buffet Dinner and prizes!
DRESS: Strict Golf attire. Collared shirts and soft spikes. No denim jeans allowed.

SCHEDULE:

11:30 a.m. – 12:45 p.m. Registration & Lunch

Sales of Mulligan, Kicks, and Throws

1:00 p.m. Shotgun Start

Captain's Choice Scramble Format (Rain or Shine)

6:00 p.m. Dinner, Awards, Door Prizes



DINNER-ONLY Tickets Available
\$50 per person or \$400 per table of 8

SPONSORS as of March 31

Golf Towels *Sponsored by: Carmi Flavors*

Welcome Bags *Sponsored by: Gold Coast Ingredients*

Products in Welcome bag *Courtesy of*

Arizona Iced Tea, Angie's Artisan Treats, Brad-Pak Enterprises, Prova

Sponsorship Opportunities:

Hole Sponsorship	\$100	Longest Drive (2 Available)	\$150
Beverage Cart	\$750	Closest to the Pin (2 Available)	\$150

***Beverage Cart Sponsor** includes signage at each Beverage Cooler on Golf Course

GET RECOGNIZED – BECOME A SPONSOR

You may register directly online at

<http://www.eventbrite.com/e/8th-annual-cnjift-golf-outing-tickets-21077885523?aff=ebrowse>

or see the registration form at the end of this newsletter if you wish to mail in a check.

JOINT NYIFT & NUTMEG Dinner Meeting – Thursday, April 20, 2017
PepsiCo – Purchase, NY

MEETING DETAILS (BUSINESS CASUAL)

Network Hour 5:00 – 6:00 pm
Speaker 6:00 – 7:00 pm
Dinner 7:00 pm

IFT Members (Advance Reservations)
until NOON Friday, 4/14 \$55*
IFT Nonmembers \$60
Student/Unemployed/Retired Members \$30*
*with advance reservations

Due to Security reasons
Reservations must be made by April 14
SPACE IS LIMITED

Buffet Dinner

Mixed Young Lettuce

*with goat cheese, sunflower seeds,
strawberries, shaved radish, and raspberry
vinaigrette*

Grilled Angus Sirloin, Beef Jus

Garlic & Herb Grilled Chicken Paillard
with wild mushroom, porcini vinaigrette

Cavatelli and English peas with Vodka Sauce

Grilled Asparagus with Lemon & Olive Oil
Herb roasted tri-color fingerling potatoes
Fresh Fruit & Berries
with whipped mascarpone

Starbucks 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 FRIDAY, April 14.** **Due to security requirements, reservations after Friday, April 14 will not be accepted.** Reservations will only be accepted via Phone at 201-905-0090 or via email at nyiftoffice@optonline.net – email is preferred. 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.

DIRECTIONS TO:

PepsiCo, 700 Anderson Hill Road, Purchase, NY 10577

Follow your preferred Route to I-287 East to the **Tappan Zee Bridge**. Cross the bridge and continue for 5 ½ miles keeping left to take I-287 East/Cross Westchester Expressway via **Exit 8** toward White Plains/Rye. Take **Exit 8E** and merge onto **Westchester Avenue**. Continue for ½ mile and make a **slight left turn** onto **Anderson Hill Road**. Continue for 2 ½ miles and **PepsiCo** will be on your right. Proceed to Security Gate and they will provide you with additional instructions.

NYIFT Officers

CHAIR

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TREASURER-ELECT

Vacant

MEMBERS-AT-LARGE

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Beverly Tepper – *Exp. 2018*

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Websites:

www.nyift.org
www.nyiftsuppliersday.com

2016 - 2017 NYIFT CORPORATE SPONSORS

As of March 31, 2017

Accurate Ingredients/Ingredient Resources
Advanced BioTech
Almendra America

Bell Flavors & Fragrances, Inc.
Benchmark Payment Networks
Beverage Hill International Inc.
Biorigin
Bontoux Inc.

Carmi Flavors
Certified Laboratories Inc.
Comax

David Michael & Co., Inc.
Del Val Food Ingredients
Dempsey (US) Corporation
Domino Specialty Ingredients
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Sugaright (Division of CSC Sugar)

U.S. Highbush Blueberry Council
Ungerer & Company

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 our Co-Chairs
Mark Foley (mark.foley@pinnaclefoods.com) or
Michael Christiansen (michael.christiansen@pinnaclefoods.com) or
Gerri Cristantiello at the NYIFT Office at 201-905-0090; nyiftoffice@optonline.net



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.



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

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

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.

EMPLOYMENT REFERRAL SERVICE

TO PLACE A POSITION WANTED OR POSITION AVAILABLE AD

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

TO RECEIVE INFORMATION REGARDING THESE POSTINGS

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

POSITIONS WANTED

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

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

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

TO RECEIVE INFORMATION FOR THESE JOB OPENINGS

Contact Gerri Cristantiello
NYIFT Office: 201-905-0090
Email: 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>. The following positions are available (A-1003 to A-1008).

- **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 full job description and apply at or by emailing joan.garcia@ingredion.com

(Positions Available Continued on Page 7)

**TO RECEIVE INFORMATION FOR
THESE JOB OPENINGS**

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

POSITIONS AVAILABLE

- **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 or by emailing 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 or by emailing 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 or by emailing joan.garcia@ingredion.com.
- **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 or by emailing joan.garcia@ingredion.com

(Positions Available Continued on Page 8)

**TO RECEIVE INFORMATION FOR
THESE JOB OPENINGS**

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

POSITIONS AVAILABLE

- **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 or by emailing 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

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/>. The following positions are available (A-987 to A-999)

- **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.

(Positions Available Continued on Page 9)

**TO RECEIVE INFORMATION FOR
THESE JOB OPENINGS**

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

POSITIONS AVAILABLE

- **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.

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

(Positions Available Continued on Page 10)

**TO RECEIVE INFORMATION FOR
THESE JOB OPENINGS**
Contact Gerri Crisantiello
NYIFT Office: 201-905-0090
Email: nyiftoffice@optonline.net

POSITIONS AVAILABLE

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

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.

May/June IssueMay 19

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

Corporate Sponsor Application on Page 11



New York Section
Institute of Food Technologists

2017 CORPORATE SPONSOR APPLICATION Corporate Sponsor Dues: \$350

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

Contact Person: _____
Last Name First Name Initial

Street Address/PO Box Apt #

City State Zip

Phone Number Fax Number

Email Address: _____

Corporate Sponsor Dues: \$350.00

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

OR

To pay with a Check

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

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

Questions? Contact the NYIFT Office at nyiftoffice@optonline.net or 201-905-0090