



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

September 2019

A WELCOME FROM THE CHAIRS OF New York and Central New Jersey IFT



Marlene Hyme, NYIFT Chair



Ryan Gaboy, CNJIFT Chair

On behalf of New York and Central New Jersey IFT, we welcome you to the 2019-2020 program year! We are excited to serve as Chairs alongside a professional and dedicated leadership Board! Our commitment to our members and to the food industry will drive us to have the best year yet.

The 2018-2019 Program was a great success, due to such excellent member engagement and support from our industry partners. Our meetings had a great mix of relevant topics to the future of the food industry such as Whole Genome Sequencing and Blockchain. Thank you to our volunteers for their dedication that led both of our sections being named a Section of Excellence for yet another year.

Looking forward to the 2019-2020 program, we are so excited to share our agenda. Our vision is to connect with our members and curate events that will drive discussion, collaboration, and networking. Upcoming topics should spark interest in everyone, ranging from: CBD/Cannabis, Next Generation Sweeteners, Wine and Cheese pairings and so much more. As we move into the new program year, we ask you to help spread the message about the mission of IFT to your colleagues and invite them to our various events. We encourage our New Professionals to attend the dinner meetings and also our more casual networking events, sporting events, and maybe some ax throwing!

Lastly, both of our Sections take pride in supporting our students in the Food Science field with scholarships and networking opportunities. We hope you will join us for the Student Night Meeting at Rutgers in February 2020. It is so important to help our students as they will be the next generation of IFT members and professionals in our industry.

Our program this year is poised to be the best yet, and we encourage you and your colleagues to join us and contribute to this community of food science and technology professionals. We always welcome new volunteers and ideas, so let us know if you are looking to join NYIFT or CNIFT in a leadership position. There are board positions and committee chair/member roles available with varying levels of commitment and involvement. If you are interested or would like more information, please reach out directly to us.

We look forward to seeing everyone at our meetings this year! This will be the best year yet, so don't miss out on the conversation!

Marlene Hyme can be reached via email at marlene.hyme@gmail.com

Ryan Gaboy can be reached via email at ryan.gaboy@biomerieux.com

Joint New York & Central New Jersey IFT DINNER MEETING

Tuesday, September 17, 2019

McLoone's Boathouse, 9 Cherry Lane, West Orange, NJ 07052

Networking Hour 5:00 pm | Panel Presentation 5:45 pm | Dinner 7:15 pm

*There will be a **NYIFT Board Meeting from 3:00 – 5:00 pm** - All members are welcome to attend especially if you would like to become more involved as members of committees and the Board*

CBD Panel Presentation

“Product Development & Other Challenges for CBD Edibles”

This panel presentation will cover edibles such as food, supplements & beverages in the following areas: Product Development Challenges, Regulatory, Legal, Analysis, Quality and Safety Issues, Market Review including tastings and a question & answer segment

SPEAKERS

Corey Fitze, COO - PCR Labs

Analysis of CBD in foods & beverages, legal, regulatory and testing

Austin Stevenson, Vice President of Product & Innovation – Nanogen

CBD regulatory and legal issues – Challenges for the food and supplement industries

Suzanne Doerr, Solutions Manager – FONA

CBD market review, flavor and product development challenges in edibles

Use of CBD in edibles is an area of increased interest and many companies in the food industry are looking at opportunities for this growing sector of food and beverage delivery formats. There are many challenges ahead for the traditional food industry. This panel will help address some of those concerns.

Topics for this meeting will focus on regulatory and legal issues and status of approvals to produce and sell products containing CBD. A presentation will also be given on analysis of CBD in food and beverages and measuring for stability and label claims. Challenges for the food product developer will be reviewed to help those considering edibles in traditional food products. Finally, a taste test will be provided showing how CBD flavor masking can be accomplished in a food model (non-CBD content) for everyone to evaluate. A short review of the current CBD market and associated health benefits and claims will also be presented. We will wrap up with a Panel Q&A Session.



Mr. Corey Fitze is COO of PCR Labs. He has extensive, real-world experience as a medical cannabis and industrial hemp regulatory

consultant to both State Legislatures and some of the largest medical cannabis companies in the US and Canada. His consulting practice advises sophisticated, compliance-focused clientele, including but not limited to dispensaries, cultivation centers, and manufacturing facilities in many of the most highly-regulated, state-run medical cannabis jurisdictions in the country.



Mr. Austin Stevenson is VP of Product & Innovation at Nanogen. He joins the founding team as a proven

business leader with 10 years of experience launching early-stage companies in biotechnology, and half a decade in the cannabis industry. He's driven to bring effective, reliable, and trusted cannabis products to market using nanoE™ technology. From cultivation, to regulatory testing, his expertise has been developed through multiple roles across the value-chain. He leverages his bio-tech experience building the regulatory Hemp/CBD testing program for Eurofins to ensure quality assurance at Nanogen.



Ms. Suzanne Doerr is the Solutions Manager at FONA and has 25 years of product development, consumer research, commercialization, and project management in the food industry. Prior to joining FONA she was

Product Development Director at J. Skinner Baking and most of her career was spent at ConAgra serving in various positions. Ms. Doerr holds a BS in Elementary Education from Iowa State University, and an M.S. in Food & Nutrition from the University of Nebraska.

(Meeting Details on Page 3)

NYIFT & CNJIFT subsection provides the opportunity for members to post or share information and opinions on many subjects, including cannabis. Please understand that this action by NYIFT does not constitute any opinion by NYIFT regarding the use of cannabis in any form or for any purpose, and such information and opinions are only those of the persons commenting and not of NYIFT. NYIFT is not and does not provide any legal advice regarding cannabis. Possessing, using, distributing or selling cannabis is subject to varying international laws, including a crime under US federal law and that of many states. NYIFT does not advocate or support violating any such laws.

**JOINT NYIFT & CNJIFT Dinner Meeting – Tuesday, September 17, 2019
McLoone's Boathouse – West Orange, NJ**

**MEETING DETAILS
(BUSINESS CASUAL)**

Excom Meeting	3:00 PM
Networking	5:00 PM
Panel Presentation	5:45 PM
Dinner Buffet	7:15 PM

NOTE: Presentation will begin at 5:45 pm

Advance Reservations Until Friday, 9/13

\$55 - NY/CNJ IFT Members

\$60 - Nonmembers

\$30 - Student, Unemployed & Retired Members

After Noon on Friday, 9/13

\$60 - NY/CNJIFT Members & Nonmembers

\$40 - Student, Unemployed & Retired Members

\$60 At the Door if Available

**DINNER
BUFFET STYLE**

Mixed Greens with Walnuts, Feta Cheese,
Strawberry slices & Balsamic Vinaigrette

Chicken Florentine

*stuffed with Spinach & Mozzarella,
topped with Marinara*

Pepper Crusted Salmon

topped with Brown Sugar Glazed Pineapples

Cheese Tortellini Primavera

Rice Pilaf

Haricots Verts (*thin French green beans*)

Dessert

Chefs Selection of Pastries

Coffee, Tea, Decaf

NYIFT Officers

CHAIR

Marlene Hyme
marlene.hyme@gmail.com

CHAIR-ELECT

Spencer Sullivan
PepsiCo
Spencer.sullivan@pepsico.com

PAST CHAIR

Jill Horowitz
Firmenich
horowitzjillian@gmail.com

SECRETARY

Shirin Madanshekaf
PepsiCo
shirin.madanshekaf@pepsico.com

SECRETARY-ELECT

Adam Getzel
Citrasource
adam@citrasource.com

TREASURER (Exp. 2019)

Joseph Hildebrand
PepsiCo
joseph.hildebrand@pepsico.com

TREASURER-ELECT

Melanie Gong
Citromax
mgong@citromax.com

DIRECTORS-AT-LARGE

Marc Meyers – **Exp. 2020**
Balchem Corporation
mmeyers@balchem.com

Suzanne Mutz-Darwell – **Exp. 2021**
Suzanne.mutz.darwell@firmenich.com

REGISTER before Noon on Friday, September 13 and save up to \$10

Make your reservations:

1. Complete the reservation form online at <https://nyift.org/events/cnjift-dinner-meetings/>. You will have the option to pay at the time of reservation by credit card. Payment may also be made at the door by CASH, CHECK, or CREDIT CARD. **OR**
2. Telephone at 201-905-0090 or email at nyiftoffice@optonline.net. Please leave or email your name, company name, email address and telephone number. You will receive an email confirmation. The day prior to the meeting you will receive a link to pay by credit card. You may pay with Cash, Check or Credit Card at the door.

*In order to avoid being billed as a **NO SHOW**, your cancellation must be received by **12 NOON on Monday, September 16***

Directions to McLoone's Boathouse
9 Cherry Lane, West Orange, NJ 07052

From Garden State Parkway North or South

Take the **Garden State Parkway** to **exit 145**. Follow **280 West** to **Exit 10** to the traffic light (Northfield Avenue). Make a **left** on **Northfield Avenue**. Stay in right hand lane until you see a sign that says U-Turn to Cherry Lane. The restaurant will be directly to your left at this point. Make a **left** onto **Cherry Lane**. Go straight through the intersection of Cherry Lane & Northfield Avenue and make a left into restaurant entrance.

NYIFT OFFICE

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

Email:
nyiftoffice@optonline.net

Visit us at www.nyift.org

CNJIFT Officers

CHAIR

Ryan Gaboy
bioMérieux
ryan.gaboy@biomerieux.com

CHAIR-ELECT & NY LIAISON

Amy Gilliland
amygilliland00@gmail.com

PAST CHAIR

Yan (Lavinia) Wang
IFF
yan.wang@iff.com

SECRETARY

Juliana Canale
NJ Manufacturing
Extension Program (NJMEP)
jcanale@njmep.org

TREASURER

Ronnie McBurnie
Groncki Associates
ronniemcb@verizon.net

DIRECTORS-AT-LARGE

Maria Manisero *Exp. 2020*
IFF
maria.manisero@iff.com

Jo Ann Fritsche *Exp. 2021*
IFF
jo.ann.fritsche@iff.com

NYIFT/CNJIFT STUDENT REPRESENTATIVES

Graduate Student

Morgan Kandrac
Rutgers University
Dept. of Food Science
mk1393@scarletmail.rutgers.edu

Undergraduate Student

Thomas Culp
Rutgers University
Dept. of Food Science
tcc104@scarletmail.rutgers.edu

Contact us at
nyiftoffice@optonline.net

2019 – 2020 UPCOMING MEETINGS

** Excom Meetings Held - Members are welcome and encouraged to attend

Thursday
October 3

CNJIFT Dinner Meeting
Wine & Cheese Pairing
Wine paired by Gary Pavlis, CWJ, WLS, IWM – Rutgers University
Ciro's - Monroe Township, NJ

Tuesday
October 15

NYIFT Dinner Meeting
Dinner & A Movie at a Northern NJ Location TBD
Food Evolution, a documentary film, supported by IFT that explores food-related challenges we face globally, the critical role that science will play in addressing them, and the public perceptions and misperceptions involving the science of food

Thursday
**November 14

Joint NY/CNJIFT
Next Generation Sweeteners (*Stevia, Monk Fruit, Beet*)
Hank Wang – Nascent, More Speakers to be determined
Grain House at Olde Mill Inn – Basking Ridge, NJ

Tuesday
December 10

CNJIFT Holiday Party
Topic to be determined
Cranbury Inn – Cranbury, NJ

Thursday
**January 16

NYIFT Dinner Meeting
Trends
Lynn Dornblaser – Mintel
Highlawn Pavilion – West Orange, NJ

February TBD

Student Night
Rutgers University – New Brunswick, NJ

Wednesday
March 25

NYIFT Suppliers Day & Career Fair
Meadowlands Expo – Secaucus, NJ

Saturday
March 28

2020 Hockey Game
NJ Devils vs. Philadelphia Flyers - *Game Starts at 1:00 pm*
Prudential Center – Newark, NJ

April TBD

CNJIFT Dinner Meeting

April TBD

Joint NYIFT Nutmeg meeting at Pepsico

May TBD

CNJIFT Dinner Meeting

Monday
June 1

CNJIFT Golf Outing
Location and Details to be determined

July 12-15

IFT 2020 – Chicago, IL - Details at <https://www.iftevent.org/>

DATES ARE SUBJECT TO CHANGE BASED ON SPEAKER AND VENUE AVAILABILITY

2020 NYIFT SUPPLIERS DAY & CAREER FAIR

Including a Morning Technical Seminar

Wednesday, March 25, 2020

Meadowlands Expo Center – Secaucus, NJ

FREE TO ATTEND

CORPORATE SPONSORS BOOTH DISCOUNT!



2019 NYIFT CORPORATE SPONSORS

as of August 26, 2019

Companies in **Bold** are new Sponsors for 2019

*We thank you for supporting the NYIFT.
Your contributions help fund our Scholarships and Awards.*

Accurate Ingredients/Ingredient Resources

Acme-Hardesty

Adallen Nutrition Inc.

Advanced BioTech

Ampak Company

B I Nutraceuticals

Balchem Ingredient Solutions

Biorigin

Bontoux Inc.

Certified Laboratories Inc.

Comax Flavors

Domino Specialty Ingredients

Dupont Nutrition & Health

Enzyme Development Corporation

GNT USA Inc.

Gold Coast Ingredients Inc.

Hunter Walton and Co. Inc.

Ingredient Connections Inc.

iTi Tropicals

J.F. Kelly Company

Jungbunzlauer

KALSEC, Inc.

Kalustyan Corp.

LECO Corporation

Malt Products Corporation

Mincing Overseas Spice Company

NJMEP

Palsgaard Inc.

Rochem

Scott Process Equipment Corp.

Sethness Products Company

Ungerer & Company

Virginia Dare

Get recognition on our website, newsletters and more!

For information on becoming a Corporate Sponsor, please contact
Gerri Cristantiello at the NYIFT Office at 201-905-0090; nyiftoffice@optonline.net or
Joe Syrko, Corporate Sponsor Chair at joe.syrko@ingredion.com
or visit our website at www.nyift.org



It is with sadness that we report the passing of two long-time NYIFT Members:
Gilbert Leveille, Ph.D. and Marcus Karel, Ph.D.

GILBERT “GIL” ANTONIO LEVEILLE, PH.D.



Dr. Gilbert A. Leveille
1934-2019

Dr. Gilbert (Gil) Antonio Leveille, age 85, passed away on August 8, 2019, at Sunrise Assisted Living in Frederick, Maryland.

Dr. Leveille was a long term resident of Denville, NJ and member of NYIFT. Gil received a BS Degree in Agriculture from the University of Massachusetts in 1956 and a Masters and Ph.D. in Nutrition and Biochemistry from Rutgers University in 1959 and a DSc (honorary) from Purdue University in 2007.

Dr. Leveille served in the US Armed forces for several years and was discharged as a First Lieutenant in 1962. His career achievements include Executive Director of the Wrigley Science Institute (2004 - 2010), vice president of technology for Cargill's Food System Design Unit, and as a senior consultant on scientific and regulatory affairs for the company. Prior to Cargill, he spent three years as worldwide vice president, Regulatory and Scientific Affairs, for McNeil Consumer Healthcare. In 1996, Dr. Leveille founded Leveille Associates, which provides scientific and regulatory consulting services related to food, nutrition and functional foods (nutraceuticals) while serving as an advisor to the undersecretary for research education and economics at the US

Department of Agriculture. Before forming his own company, Dr. Leveille held several corporate positions, including vice president, Research and Technical Services, Nabisco Foods Group (1986 to 1996); and Director, Nutrition and Health Sciences, General Foods Corporation (1980 to 1986). He was also Chairman of the Department of Food Science and Human Nutrition at Michigan State University (1971- 1980) and Professor of Nutritional Biochemistry at the University of Illinois (1965 - 1971).

Gil was President of IFT (1983-84), as well as The American Society for Nutrition (1988-89). He was elected Fellow of IFT in 1983. Other IFT Awards Dr. Leveille received include 2004 Industrial Scientist Award, 2008 recipient of the prestigious Institute of Food Technologists' Nicholas Appert Award, 2010 Gilbert Leveille Lectureship Award, the Trail Blazer Award, and 2015 Ohio State Food Science and Technology Harris Award. He was also considered a prolific scientist with more than 300 manuscripts, 17 books and book chapters, including the Setpoint Diet, and eight patents.

In his community of Denville, NJ he was instrumental in the creation of Boy Scout Troop 23. He was an avid reader and loved to fly fish.

A funeral service was held on August 16th, with over 200 people in attendance. In lieu of flowers, the family is asking that a contribution be made in his name to Michigan State University Food Science and Human Nutrition Graduate Endowment in Honor of Dawson, Harmon and Leveille fund at givingto.msu.edu.

We thank Gil for all his support of IFT and NYIFT during his many corporate positions within our Section.

This obituary was submitted by Leslie Herzog. If you would like any additional information, please contact him at: leslieherzog@theuandigroup.com.

MARCUS “MARC” G. KAREL, PH.D.



Marcus Karel, Ph.D.
1928-2019

Marcus “Marc” G. Karel, Ph.D., formerly of Newton, MA, died on July 25, 2019 at a hospice house in Lincoln, MA. He was 91 years old. Holocaust survivor, immigrant, beloved son, brother, husband, father and uncle; inspiring professor, brilliant researcher, respected author, colleague, mentor, friend- Marc Karel was all of these.

Marc was the elder of two children born to David and Cila (Lipschutz) Karel in Lvov, Poland (now Lviv, Ukraine) in 1928. David Karel, along with his brothers, created and successfully ran a small chain of women’s clothing stores in Lvov.

War arrived in Poland in 1939: the family business was lost, relatives scattered – most were murdered. During the worst period, Marc, his younger sister Rena and their parents together spent the last 22 months of the war in hiding. To say they were often hungry would be an understatement; that they survived is miraculous.

After the war, Marc and his family moved westward, eventually immigrating to the United States, where they settled in Newton, just outside of Boston. Marc completed his bachelor’s degree (1955) at Boston University and doctorate (1960) at Massachusetts Institute of

Technology.

In 1956 Marc met the love of his life, Carolyn Frances Weeks, a graduate of the University of Massachusetts at Amherst, and two years later they married. Together, Marc and Cal raised four children and welcomed four grandchildren into their family. In 2008, on the eve of their ‘golden’ wedding anniversary, these were some of the words Marc wrote to his wife: “... *no money in the world can buy what we have given each other for fifty years...*”

In America, Marc achieved his childhood dream of becoming an engineer. Marc began his long career at MIT as a laboratory assistant and graduate student in 1951 and rose quickly to become a tenured Professor of Chemical and Food Engineering in the Department of Chemical Engineering. Eventually he became a Professor Emeritus there.

After MIT closed its Food Science department in 1988, Marc was invited to join the Chemical Engineering department as State of New Jersey Professor of Food Science at Rutgers University in 1989; he transitioned to Emeritus status there also, in 1996. Marc was known and respected worldwide for his work in food engineering, food processing, and the physical chemistry of foods. His long and celebrated career took him to lecture, collaborate or consult on four continents. Here, perhaps, is the secret of his success: among Marc’s most important skills were the ability to build teams, manage people (gently), nurture talent, and create a family environment. This is why Marc was so beloved by his colleagues and students.

Marc received many awards and honorary doctorates, but the one he was most proud of was given to him early in his career in 1970: the First William V. Cruess Award for Excellence in Teaching, from the Institute of Food Technologists. Marc’s exceptional abilities as a teacher and mentor are clearly reflected in the achievements of his former graduate students – many of them went on to great success in academia and industry around the world.

When he wasn’t teaching, writing, researching, consulting (NASA, Pillsbury, M&M Mars, Du Pont, and many others) or spending time with his family, Marc enjoyed reading fiction and non-fiction, traveling near and far, swimming, cross-country skiing, and hiking (he was a proud member of the Appalachian Mountain Club’s Four Thousand Footer Club). In his younger days, he was also known to enjoy an occasional glass of scotch. Highly educated, multi-lingual (Polish, Russian, German, Hebrew, and English), world traveler, a lover of the arts (museums, theatre, music, films), generous and kind-hearted; Marc Karel was many things, but he was never pretentious or boring!

Marc is survived by his wife of almost 61 years, Carolyn Frances (Weeks) Karel; son Steven Karel (Lizbeth Hedstrom) of Auburndale, daughters Karen Karel of Waltham and Debra Karel Nardone (Mark Nardone) of Holliston; and four grandchildren: Amanda Nardone, Kristen Nardone, Emma Griffith and Bennet Karel.

Funeral arrangements were private. A celebration of Marc’s life will take place later this year. Memorial contributions may be made to the American Red Cross.

News from IFT

IFT Achievement Awards, Fellows Nominations Now Open

Each year, IFT shines the spotlight on individuals or teams for their remarkable contributions in research, applications, and service in food science and technology. If someone you know is advancing the profession through their work, nominate them for an IFT Achievement Award. Additionally, IFT honors exemplary achievement and service to the profession through the IFT Fellows Program. All recipients will be honored during ceremonies at IFT20 in Chicago. **The deadline to submit Achievement Award nominations is Monday, December 9, 2019, and the deadline for Fellows nominations is Saturday, February 1, 2020.** For complete details on the nomination process visit <http://www.ift.org/Membership/Awards-and-Recognition/Achievement-Awards.aspx>

2019-2020 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.

October Issue	Sept 6, 2019	February Issue.....	Jan 3, 2020
November Issue	Oct 11, 2019	March Issue	February 14, 2020
December Issue	Nov 8, 2019	April Issue	March 6, 2020
January Issue	Dec 6, 2019	May Issue	April 3, 2020
		June Issue	May 1, 2020

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

EMPLOYMENT REFERRAL SERVICE


TO PLACE A POSITION WANTED OR POSITION AVAILABLE AD

To place a **POSITION WANTED** ad you must be a member of the NY/CNJ IFT. Contact the NYIFT at 201-905-0090 for details.

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

NOTE: Positions will be removed after 3 months unless you contact NYIFT to continue to have your posting listed.

POSITION AVAILABLE

 **A-1025 REGULATORY COMPLIANCE SPECIALIST** – Ampak Company, Inc. is looking for a candidate to join their dynamic team as a Regulatory Compliance Specialist. Position requires individual to be a self-starter, organized, highly motivated and attentive to detail. This person must possess a professional and positive demeanor as they will be interacting with respected clientele and will be supporting the Director of Regulatory. The Regulatory Compliance Specialist will perform diverse document management duties requiring confidentiality, initiative, sound judgment and analytical ability. Candidate should be competent at a variety of administrative responsibilities and must have knowledge of MS Office Applications (Word, Excel, Outlook). A Bachelor's degree in Food Science or scientific discipline is required and 3 to 5 years of experience in a similar position.

<https://nyift.org/career-center/positions-available/> for complete details. To apply send your resume and cover letter/email to sbrewer@ampakcompany.com.

Job Location: Larchmont, NY