



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

November 2019

Joint New York & Central New Jersey IFT DINNER MEETING

Next Generation Sweeteners: Stevia, Allulose, Monk Fruit and Beet Sugar

Speakers:

Hank Wang – Nascent (Stevia, Allulose)

Malcolm Greenberg – Adallen Nutrition (Monk fruit)

Kyle Krause – Beneo (Beet Sugar Palatinose™ isomaltulose)

Thursday, November 14, 2019

Grain House at Olde Mill Inn – Basking Ridge, NJ

NYIFT Excom Meeting 3:00 pm | Networking 5:00 pm | Speakers 6:00 pm | Dinner 7:00 pm



Hank Wang



Malcolm Greenberg



Kyle Krause

The next generation of sweeteners is joining the market, their development driven by the global rise of obesity, diabetes, heart disease and other health concerns as well as goals to reach new heights in taste and performance. Additionally, the new Nutrition Facts panel, even though delayed until 2020, will start highlighting the amount of "added sugars" in food and beverage products. Research has confirmed that "added sugar" on a nutrition label would negatively impact a consumer's purchase intent. Join us in November as we will be discussing and tasting a variety of sugar alternatives.

Stevia holds nearly 95% of the market share for natural non-nutritive sweeteners. There are more than 100 different steviol glycosides contained in the stevia leaf. While the most common one is Reb A, other minor glycosides have recently emerged. Mr. Hank Wang of Nascent-Health will introduce stevia and allulose along with providing guidance on formulating with them.

Monk fruit is a small, green gourd that resembles a melon and is grown in China. The fruit was first used by Buddhist monks in the 13th century, hence the fruit's unusual name. Monk fruit extract is 150 to 300 times sweeter than sugar. The extract contains zero calories, zero carbohydrates, zero sodium, and zero fat. Mr. Malcolm Greenberg will present on this popular natural high intensity sweetener alternative for manufacturers who make low-calorie and zero-calorie products. He will present information on both the organic and conventional monk fruit, which is ideal for diabetics since it has a low GI response and has little effect on one's insulin levels.

Mr. Kyle Krause will present on **Palatinose™ isomaltulose**, a low glycemic sugar made from sugar beet. Besides helping to manage blood sugar, it offers sustained energy and fat burning effects, based on significant clinical research conducted in humans.

(Learn More About the Speakers on Page 2)

About Our Speakers . . .

Hank Wang, Technical Director – Nascent Health Sciences

Mr. Hank Wang has led the technical development and customer support for Nascent Health Sciences for over 2.5 years. His expertise in the sweetener world helps accelerate development timing, and ensures both product quality and value are integrated early in the formulation process. He has traveled around the globe to train developers how to best formulate with stevia. Previously, Mr. Wang spent over 15 years with Kraft Heinz as a product developer/engineer on multiple applications including powdered, liquid concentrate, ready-to-drink and coffee beverages, as well as cereal/nutrition bars, spray-dried flavors, nuts, powdered and ready-to-eat desserts.

Malcolm Greenberg, Sales Director – Adallen Nutrition Inc.

Mr. Malcolm Greenberg, aka Monk Fruit Guy, has been involved in the world of food, beverage, and nutritional ingredients for over 15 years. His background has been firmly rooted in sales in both ingredient manufacturing and distribution. He is currently the Sales Director for Adallen Nutrition, the North American sales office for Hunan Huacheng Biotech. Hunan Huacheng Biotech is one of the top Monk Fruit and Stevia manufacturers in the world as well as the only company in the world that grows and produces 100% USDA and EU Organic certified Monk Fruit.

Kyle Krause, Regional Product Manager - BENE0

As BENE0's Regional Product Manager, Mr. Kyle Krause manages and develops the company's Functional Fiber and Functional Carbohydrate product lines and their strategies in the North American Market. Coordinating with BENE0 marketing, sales, technical, and other expert departments, he actively supports further sales growth. Close relationships with BENE0 customers enables Mr. Krause to develop new business by uncovering innovative new application areas. Mr. Krause joined BENE0 in 2006 as a Regional Sales Manager. Prior to his 13-year BENE0 career, he spent more than 5 years in technical and sales positions at food industry related companies. Mr. Krause attended Rutgers University where he graduated with a B.S. in Food Science. He is a member of several food industry organizations including IFT, AACT, PMCA and NCA.

Join us on November 14 at the Olde Mill Inn in Basking Ridge, New Jersey where you will learn about the next generation of sweeteners and have an opportunity to taste products which will include the following:

1. full sugar; 50% reduced with Reb A 97 (most common)
2. 50% reduced with Reb M (next generation)
3. 75% reduced with Reb M and allulose
4. Monk Fruit
5. Palatinose™, isomaltulose

(Registration Information on Page 3)

Thank you to our October Meeting Wine & Cheese Event Sponsor



Thistlezyme® is a 100% thistle rennet extraction produced by Enzyme Development Corporation in Scranton, PA. The powder and liquid versions have standardized activities based on the Milk Clotting Assay. By standardizing, the guess work regarding the potency of the enzyme is removed. The activity is the same from batch to batch. This allows the cheese maker to concentrate on the variables within the milk and not worry about the rennet.

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Visit us at www.nyift.org

JOINT NY & CNJIFT DINNER MEETING

Thursday, November 14, 2019
Grain House - Olde Mill Inn - Basking Ridge, NJ

MEETING DETAILS (BUSINESS CASUAL)

NYIFT Excom Meeting	3:00 PM
Networking	5:00 PM
Speakers	6:00 PM
Dinner	7:00 PM

Advance Reservations Until Friday, Nov 8

\$55 - NY/CNJ IFT Members
\$60 - Nonmembers
\$30 - Student, Unemployed & Retired Members

After Noon on Friday, Nov 8

\$60 - NY/CNJIFT Members & Nonmembers
\$40 - Student, Unemployed & Retired Members

\$60 At the Door if Available

DINNER

Mixed Greens & Arugula Salad

Entrée Choose upon Check-in

Pan Roasted Gulf Snapper

Served with Sweet Potato & Rock Shrimp Hash
and Fresh Asparagus

Chicken Medallions

Served with Sundried Tomato, Artichoke Hearts
and Lemon Wine Sauce with Rice Pilaf

Vegetarian Option of the Day

Dessert

NY Style Cheesecake with Strawberries
Coffee, Tea, Decaf, Assorted Soft Drinks

REGISTER before Noon on Friday, November 8 and save up to \$10

Make your reservations:

1. Complete the reservation form online at <https://nyift.org/events/nyift-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 Wednesday, November 13***

Directions to The Olde Mill Inn & Grain House Restaurant

225 Route 202, Basking Ridge, NJ 07920

The Olde Mill Inn is located off Interstate 287, Exit 30 B. Bear right off the exit; the property is on the right just before the intersection.

For detailed directions visit the website at <http://www.oldemillinn.com/location>

If you can bring a door prize to a meeting, we will recognize your company in our newsletter. Door prizes with your company logo on the merchandise are welcome!

2019 NYIFT CORPORATE SPONSORS

as of October 29, 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

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Ingredient Connections Inc.

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Scott Process Equipment Corp.

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

NOTE TO CORPORATE SPONSORS: Your renewal application must be received by December 6 to be listed in the JANUARY 2020 issue.

The New York Institute of Food Technologists is moving towards the future and we invite your organization to get involved to show your support for NYIFT and the Food Industry through Corporate Sponsorship.

Corporate Sponsorship dollars are used by NYIFT to promote the Food Industry and provide you an array of services including:

- Keeping members informed of day-to-day activities related to the Food Industry
- Developing future leaders
- Supporting our students through scholarships, outreach and Student Association activities
- Delivering timely programs to keep you up to date on technology innovation, legislative activities, industry trends, and more!
- Providing an opportunity to build professional relationships in a welcoming environment

As a **Corporate Sponsor**, you'll enjoy some great benefits as follows:

- Suppliers' Day discounts and premium benefits. The 2020 NYIFT Technical Symposium, Expo & Career Fair is being held on **Wednesday, March 25, 2020** in Secaucus, NJ
 - A **\$100 discount per booth** at Suppliers' Day (*\$625 prior to discount*)
 - Premium booth placement for Suppliers' Day
 - 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 the NYIFT site**, www.nyift.org. Link will be in effect for the entire year!
- Complimentary employment advertising – **savings of \$200 per ad per month!**
- Your company name publicized in each issue of our newsletter
- Employees of Corporate Sponsors can attend NY & CNJ IFT events at members price

There are two ways to join and show your support:

1. Complete the 2020 Corporate Sponsor Application Form included with this newsletter and return it with your check.
2. Complete the form online at <https://nyift.org/membership/become-a-corporate-sponsor/> and follow the instructions to pay by credit card.

If you have any questions, please contact
Joseph Syrko of Ingredion at joseph.syrko@ingredion.com or (908) 332-1998
Or the NYIFT Office at nyiftoffice@optonline.net or (201) 905-0090



NYIFT ANNUAL HOCKEY GAME

Saturday, March 28, 2020

Philadelphia Flyers vs. New Jersey Devils

Purchase your Tickets Today! Open to members and nonmembers; invite your family, friends and colleagues to join you! The game will take place as follows:

- WHEN:** Saturday, March 28, 2020
Game starts at 2:00 p.m.
- WHO:** Philadelphia Flyers vs. New Jersey Devils
- WHERE:** Prudential Center, Newark, NJ
- COST:** \$70 per seat

A **limited number** of tickets have been purchased in Sections 120 (Rows 8-9), 121 (Row 8-9), and 122 (Rows 7-8). If you want to be part of the fun, please complete the following order form or contact Gerri Cristantiello at nyiftoffice@optonline.net phone: 201-905-0090 or Adam Getzel at adam@citrasource.com. Tickets may also be purchased online at <https://squareup.com/store/nyiftshop>



NYIFT HOCKEY GAME – ORDER FORM

Saturday, March 28, 2020 – Philadelphia Flyers vs. New Jersey Devils
Game starts at 2:00 pm

*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. OR***

Tickets may also be purchased via a credit card online at <https://squareup.com/store/nyiftshop>

Name: _____

Company/Affiliation: _____

Address: _____

City, State, Zip _____

Telephone: _____ E-mail: _____

Tickets are in Sections 120, 121, and 122. Cost is \$70 each.

I would like to order _____ tickets at \$70 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 access to the tickets we will communicate with you on how to proceed.

2019-2020 STUDENTS AWARDS PROGRAM

The New York Institute of Food Technologists (NYIFT) is proud to announce its 2019 - 2020 Student Awards Program. The NYIFT along with its Central New Jersey subsection will again sponsor scholarship awards at the local level and through the Institute of Food Technologists (IFT). Additionally, a Poster Competition for exhibit at Student Night will be held. These awards represent the NYIFT's commitment to the growth of up and coming Food Scientists. The programs are outlined below.

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

🔗 APPLICATIONS CAN BE FOUND ONLINE AT WWW.NYIFT.ORG 🔗

IFT SCHOLARSHIP

The NYIFT sponsors one Graduate (\$1,500) and two Undergraduate (\$1,000 each) IFT Scholarships. Information can be found at <https://nyift.org/student-scholarships/>.

NYIFT SCHOLARSHIPS

The NYIFT Scholarship Program will seek to award six Scholarships (Graduate Scholarships are \$1,500 each and Undergraduate Scholarships are \$1,000 each). Scholarship application forms for the NYIFT Scholarships are available for students online at www.nyift.org/student-scholarships/. The filing **deadline is January 10, 2020**. Interviews and judging will take place on Friday, January 24, 2020. In the event of inclement weather, judging will take place on Friday, January 31, 2020.

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

- **have a GPA of 3.0 or better**
- **be enrolled in an IFT accredited Food Science Program**
- **have paid his/her IFT and New York Section membership dues for 2019-2020**

The Scholarships are awarded to those academically qualified students who are selected by the Awards Committee following personal interviews. Awards will be presented at "**Student Night**" at the NYIFT **February 12, 2020** meeting, and recipients attend as guests of NYIFT. Previous recipients are encouraged to continue their participation in the Scholarship Program.

POSTER COMPETITION

As part of the "Student Night" Program, interested students are encouraged to present their research. Poster presentations will be judged by the Awards Committee prior to Student Night. Monetary awards (\$500 - first place, \$300 - second place and \$200 - third place) will be presented to the top three presenters at the **Student Night Meeting on February 12, 2020**. All students participating in the Poster presentation at the February meeting are invited to attend the dinner that follows, free of charge. Filing deadline for the poster abstracts is **January 31, 2020**. Poster Judging will be held on the afternoon of Student Night (February 12).

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

SCHOLARSHIP FOR A DEPENDENT OF NYIFT MEMBER

The NYIFT awards one scholarship to a dependent of a NYIFT member. Applications must be received by the deadline of **December 2, 2019**. The application is available online at www.nyift.org/student-scholarships/.



MUKUND KARWE RECEIVES LIFETIME ACHIEVEMENT AWARD

Dr. Mukund V. Karwe, a Distinguished Professor in the Department of Food Science at Rutgers University, and a member of IFT, received the Lifetime Achievement Award (2019) from the International Association for Engineering and Food (IAEF) in recognition of his outstanding contribution to the food engineering profession. The award was given during the 13th International Congress on Engineering and Food held in Melbourne, Australia, September 23-26, 2019.

Pictured are Dr. Mukund Karwe on the left and Dr. Roman Buckow of IAEF.

HOWARD MOSKOWITZ RECEIVES HONORARY DOCTORATE

On June 14, 2019 at the age of 75, Dr. Howard Moskowitz received an honorary doctorate from Szent Istvan University (Budapest) Hungary and was named the world's first Professor of Mind Genomics. Dr. Moskowitz traveled to Hungary to accept this honor. He received a Ph.D. in Psychophysics in 1969 from Harvard University and is well known in the food industry. **Mind Genomics** uses the statistical framework of experimental design, focusing on the mixtures of ideas, so-called conjoint measurement, to understand the **mind** through responses to cognitively-relevant ideas.



Dr. Howard Moskowitz is pictured front row, middle

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>

2020 NYIFT SUPPLIERS DAY & CAREER FAIR

Including a Morning Seminar: **CBD 2020 & Beyond**

Wednesday, March 25, 2020

Meadowlands Expo Center – Secaucus, NJ

FREE TO ATTEND EXPO

CORPORATE SPONSORS BOOTH DISCOUNT!

Registration is open at www.nyift.org



Register Today!

New York IFT Suppliers Day
Technical Seminar, Expo & Career Fair

Wednesday, March 25, 2020
Seminar **CBD 2020 & Beyond**: 10:30 a.m. - 3:30 p.m.
Expo & Career Fair Hours: 3:30 - 6:30 p.m.
After Show Reception: 6:30 - 8:00 p.m.

Meadowlands Expo Center | Secaucus, NJ

REGISTER

SEIFT HOLDS GOLF OUTING & FOOD INDUSTRY EXPO AT STONE MOUNTAIN, GA

SAVE THE DATE

SOUTH EASTERN SECTION IFT
GOLF OUTING & FOOD INDUSTRY EXPO

SEIFT GOLF OUTING
Wednesday, February 5, 2020
Shotgun Start: 1:00 p.m.
Stone Mountain Golf Club - Lakemont Course

FOOD INDUSTRY EXPO
Thursday, February 6, 2020
Expo Hours: 2:30 - 6:00 p.m.
Seminar Sessions begin at 10:30 a.m.

*****NEW VENUE*****
Evergreen Marriott Conference Resort
4021 Lakeview Dr, Stone Mountain, GA
Located 16 miles from downtown Atlanta amidst the captivating Stone Mountain Park, and 40 minute drive from Atlanta International Airport.

Registration Information Available Soon at www.southeasternift.org
Contact Gerri Cristantiello via email seiftsection@gmail.com for more details!

Make plans to participate in the Southeast IFT Golf Outing and Supplier Night Expo on February 5 and 6, 2020. The event is being held at the Evergreen Marriott Conference Resort in Stone Mountain, Georgia. The venue is located 16 miles from downtown Atlanta and a 40-minute drive from Atlanta International Airport amidst the captivating Stone Mountain Park.

The expo is free to attend. Exhibitors can purchase a booth at www.southeasternift.org. Complete details will be online within the coming weeks. For more information contact Gerri Cristantiello at seiftsection@gmail.com

NYIFT members are invited to attend the SACI Holiday Party and Dinner Dance on Thursday, December 12, 2019 at The Highlawn Pavilion in West Orange, NJ. The beautiful Highlawn Pavilion offers a taste of its award-winning cuisine for you and your guests to enjoy along with a spectacular view of the New York City Skyline. Cocktails and Hors D'oeuvres start at 6 p.m. followed by dinner, dessert, music and dancing until 11 p.m. Multiple raffles will be held during the evening. Book Tables of 8-10 early for Premium Window Seating. Price is \$175/person. Registration forms can be found at www.sacionline.com.

SACI Holiday Party
Thursday, December 12, 2019
The Highlawn Pavilion
6:00 pm to 11:00 pm

2019 – 2020 UPCOMING MEETINGS

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

Tuesday December 10	CNJIFT Holiday Dinner Meeting <i>Stop Foodborne Illness</i> Cranbury Inn – Cranbury, NJ
Thursday **January 16	NYIFT Dinner Meeting Trends Lynn Dornblaser – Mintel Highlawn Pavilion – West Orange, NJ
Wednesday February 12	Student Night The Heldrich – 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 - <i>Game Starts at 2:00 pm</i> 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 Cranbury Golf Club – Cranbury, NJ
July 12-15	IFT 2020 – Chicago, IL - Details at https://www.iftevent.org/

DATES ARE SUBJECT TO CHANGE BASED ON SPEAKER AND VENUE AVAILABILITY



Long Island IFT Holiday Dinner Meeting Monday, December 9, 2019

Inn at New Hyde Park, 214 Jericho Tpk, New Hyde Park, NY 11040
6:00 pm Cash Bar, Networking | 7:00 pm Dinner | 7:45 pm Speaker

The Long Island Section IFT invites you to their holiday dinner meeting on **Monday, December 9**. Details and topic will be available at <https://nyift.org/long-island-ift-dinner-meetings/> or on their website at www.longislandift.org. **For reservations contact** Carol Zamojcin at 516-352-5772 or by email at cazamojcin@aol.com. Long Island will also be holding meetings on Monday, January 27; Monday, April 6; and Monday, June 1.

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.

December Issue	Nov 8, 2019	April Issue	March 6, 2020
January Issue	Dec 6, 2019	May Issue	April 3, 2020
February Issue	Jan 3, 2020	June Issue	May 1, 2020
March Issue	Feb 14, 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 or email nyiftoffice@optonline.net

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.



A-1026 EXECUTIVE DIRECTOR - Rutgers, The State University of New Jersey, is seeking an Executive Director of the Rutgers Food Innovation Centers. The Executive Director provides administrative oversight and strategic direction for the Rutgers Food Innovation Center – South, and the Rutgers Food Innovation Center – North. This position leads integration efforts between these Centers and creates/implements a program that leads to statewide, national and global outreach. This position also develops and implements new services that further expands the impacts of these programs to the food industry, and results in a food industry cluster that becomes a global model for regional economic development. Complete details and information about the Rutgers FIC can be seen on their website at <http://foodinnovation.rutgers.edu/>. Further information about this position, and the online-only application process, can be found at this link - <http://jobs.rutgers.edu/postings/103844> - 10/19

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 - 9/19



2020 CORPORATE SPONSOR APPLICATION Corporate Sponsor Dues: \$350

Submit your application online at: <https://nyift.org/membership/become-a-corporate-sponsor/>
or complete this form and return with your check.

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

Contact Person: _____
First Name Last Name

Street Address/PO Box Apt #

City State Zip

Phone: Email:

Website/URL to link your Company Name

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: Gerri Cristantiello, NYIFT Office, 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 Joseph Syrko of Ingredion at joseph.syrko@ingredion.com or (908) 332-1998
Or the NYIFT Office at nyiftoffice@optonline.net or (201) 905-0900.

Visit our website at www.nyift.org for calendar of meetings and events