



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

October 2020

THANK YOU FOR PARTICIPATING IN OUR VIRTUAL SUPPLIERS WEEK!

It was a success!

On behalf of the NYIFT Board of Directors and Suppliers Day Committee, **thank you** to all who participated in **NYIFT Virtual Suppliers Week!** We had over 325 registered attendees and about 90 exhibitors who participated in various activities held throughout the week. We also had a **Career Corner** with one company who felt it was a great way to receive online exposure and for the benefit of professionals who are seeking job opportunities.

You can continue to register at www.nyift.org as an attendee to receive your passcode and visit the Exhibitor Galleria which will remain online until at least January 31, 2021. If you decide now that you want to have an online profile, you can purchase a Standard Exhibitor package for \$400. Your listing will remain online until at least January 31, 2021.

Thank you Sponsors and Headline Exhibitors



THANK YOU to the following **FEATURED EXHIBITORS** who paid a premium to have their company name appear before the alphabetical listing: Caliper Ingredients, Cannabis Products/BNP Media, DuPont Nutrition & Biosciences, Emport LLC, Gold Coast Ingredients, Ingredient Connections, iTi Tropicals, Niche Nutrition, Palsgaard Inc.

It was through the generosity of the following companies that we were able to give away \$25 gift cards during the week's activities: Caliper Ingredients, DuPont Nutrition & Biosciences, Emport LLC, Gamay Food Ingredients, Gold Coast Ingredients, Ingredient Connections, iTi Tropicals, Munzing, Nascent Health Sciences, Niche Nutrition, Palsgaard, and Quadra Ingredients.

You might be wondering who won the gift cards? Here's the list of winners who have been notified by email: J Lusk, P Cash, E Lopez, M Byrnes, E Jordan, D Horowitz, J Bryson, A Tomizawa, P Caputo, M Byrnes, K Mikaliunes, R Bontempo.

The two-day Technical Webinar had over 60 registered participants. Thank you to the following speakers for your educational presentations: Jonathan Havens, Saul Ewing Arnstein & Lehr; Keith Woelfel, Caliper Foods; Francis Boero, Gravenum; Linda Gilbert, EcoFocus Worldwide; Austin Stevenson & Ben Larson, Vertosa; Justin Frederico, JustBen Agriculture; Douglas Peckenpaugh, Cannabis Products Magazine/BNP Media; Alireza Abbaspourrad & Martin Liu, Cornell University; Heather Farnum & Lindsay Mahon, FONA. And many thanks to Marc Meyers of Meyers Consulting & Carol BoNey, Retired NYIFT Member who organized the Technical program.

See you all next year on Thursday, May 6, 2021 – Save the Date

CNJIFT Virtual Meeting

Tuesday, October 13, 2020

Webinar 4:30 – 6:00 pm Eastern Time

No Charge to Participate

Anthropology, Microbiome and Metabolism: The Resistant Starch Story

Speaker:

Rhonda Witwer

Technical Service Food Sales Director for Starch
ADM

Within the starch world hides a gem of an ingredient. Resistant starch resists digestion in the small intestine and feeds the microbiota as a prebiotic fiber in the large intestine. Starch (and resistant starch) has always been in our diet from a variety of food sources – potatoes from South America, bananas from the tropics, root and tubers in Australia, breadfruit and sweet potatoes in the Pacific islands, and corn & beans in Mexico, sorghum or millet porridge in Africa. The fermentation of resistant starch in the gut improves digestion, the gut barrier, insulin sensitivity and other aspects of metabolism. This presentation will summarize why resistant starch should be replaced in today's diets due to its metabolic benefits.

ABOUT OUR SPEAKER



Rhonda S. Witwer is the Technical Service Food Sales Director for Starch at ADM, a leading global nutrition company. With a B.S. in Chemistry and an M.B.A. in Business Development from The Wharton School, she has worked for more years than she will admit in the development and sales of value-added food ingredients. Previously, Executive Director of Resistance Starch Research (visit their website

at <http://www.ResistantStarchResearch.com>), Vice President of International Agriculture Group (a manufacturer of green banana resistant starch), and Senior Business Development Manager at Ingredion (manufacturer of resistant corn starch), Ms. Witwer has been explaining the benefits of resistant starch for eighteen years.

How to Register

This Zoom webinar is being conducted on a complimentary basis. There is no charge to participate, but pre-registration is required. Complete the online registration form at

<https://nyift.org/events/cnjift-dinner-meetings/>

Once you are registered, you will receive a confirmation with a link containing the Meeting ID and the Password. Please log in about 10 minutes prior to the start of the webinar to avoid any technical issues.

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Flavor & Fragrance Specialties
m.hyme@ffs.com

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Sun Chemical
yangyangjin52@gmail.com

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Firmenich
suzanne.mutz.darwell@firmenich.com

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marc.meyers@meyersconsulting.com

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

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

Maria Manisero *Exp. 2022*
IFF
maria.manisero@iff.com

NYIFT/CNJIFT STUDENT REPRESENTATIVES

Graduate Student

Michael Shen
Rutgers University
Dept. of Food Science
mxs3@sebs.rutgers.edu

Undergraduate Student

Akino Tomizawa
Rutgers University
Dept. of Food Science
at1048@scarletmail.rutgers.edu

Contact us at
nyiftoffice@optonline.net

NYIFT Virtual Meeting

Wednesday, October 21, 2020

Webinar 4:30 – 6:00 pm Eastern Time – **No Charge to Participate**
Virtual Board/Excom Meeting precedes at 3:00 pm

The Changing Face of Food Science and IFT

Speaker:

Noel Anderson, Ph.D.

President of IFT & Managing Partner of Mosaic Food Advisors

Join us on Wednesday, October 21 for this zoom meeting where Dr. Noel Anderson will share his perspectives on some of the new, complex challenges facing the food industry and how we will all need to change and develop the new skills needed to address them. He will also provide highlights on what IFT is doing to learn from the current “covid crisis” to create the future face of IFT.

ABOUT OUR SPEAKER



Dr. Noel Anderson is currently President of IFT and previously served as Chair of the Board of Trustees for Feeding Tomorrow, IFT's Foundation. He is Managing Partner of Mosaic Food Advisors, a consultancy that helps food and beverage start-up companies drive sustainable business growth. Previously, Dr. Anderson divided his 37-year industrial career between PepsiCo and General Foods/Kraft, working on brands including Pepsi-Cola®, Quaker®, Tropicana®, Jell-O®, and Post® Cereals. He also served as Vice President of Research, Quality and Regulatory Affairs for Kraft Canada. Dr. Anderson has received three US patents and holds his Ph.D. in Food Science and Nutrition from the University of Massachusetts.

Dr. Noel Anderson has actively participated in IFT throughout his 45 years of membership and was elected as an IFT Fellow in 2010. He helped establish the Central New Jersey sub-section of NYIFT. In addition, Dr. Anderson served on the Fellows Jury, the New Products and Technologies Committee, and was a judge on the Mars Student Product Development competition. He is a life-long R&D professional with experience in product development, quality, and regulatory affairs.

How to Register

This Zoom webinar is being conducted on a complimentary basis. There is no charge to participate, but pre-registration is required. Complete the online registration form at <https://nyift.org/events/nyift-dinner-meetings/>

Once you are registered, you will receive a confirmation with a link containing the Meeting ID and the Password. Please log in about 10 minutes prior to the start of the webinar to avoid any technical issues.

Board/Excom Meeting from 3:00 – 4:15 pm
All welcome to join. Please register on the same link as dinner meeting

2020 – 2021 UPCOMING MEETINGS

** Indicates Board Meetings Held. *Members are encouraged to participate.*

NOTE: *Due to current situation, our events will be virtual via zoom through December 31, 2020. We hope to return to in-person meetings in January 2021.*

- Tuesday**
November 17
NYIFT Virtual Meeting
The Next Wave of Alternative Proteins
Panel Presentation with Q&A via Webinar
4:30 – 6:00 pm Eastern Time
Lou Cooperhouse, CEO & President – BlueNalu, Inc.
Additional speakers to be announced!
- Wednesday**
December 9
CNJIFT Virtual Holiday Meeting
Beer Tele-tasting for the Holiday Season
6:00 – 7:00 pm Eastern Time
Steve Hindy, Co-Founder - The Brooklyn Brewery Corp.
- Tuesday**
** January 26
NYIFT Dinner Meeting
Consumer Insights as it relates to COVID-19
Lynn Dornblaser – Mintel
Alison Bodor – American Frozen Food Institute (AFFI)
Highlawn Pavilion – West Orange, NJ (**LOCATION TENTATIVE**)
- Wednesday**
February 10
Student Night
The Heldrich – New Brunswick, NJ (**LOCATION TENTATIVE**)
- Thursday**
March 11
CNJIFT Meeting
How to Diminish Food Waste in America
Using Education and Technology
Gary Oppenheimer, Founder & Executive Director -
AppleHarvest.org
- March TBD
NYIFT Dinner Meeting
Topic & Location TBD
- Thursday**
** April 29
Joint NYIFT/Nutmeg Dinner Meeting
Design Features of PepsiCo's New Laboratory
Kevin O'Sullivan, SVP, R&D – Global Beverages, PepsiCo
Location: Pepsico - Valhalla, NY
- Thursday**
May 6
NYIFT Suppliers Day & Career Fair
Meadowlands Expo – Secaucus, NJ
- Monday**
June 14
CNJIFT Golf Outing
Cranbury Golf Club – Cranbury, NJ
- July 18-21
IFT 2021 – Chicago, IL - Details will be available at <https://www.iftevent.org/>

DATES ARE SUBJECT TO CHANGE BASED ON SPEAKER AND VENUE AVAILABILITY

2020 NYIFT CORPORATE SPONSORS

as of September 28, 2020 – A star (★) indicates a new Corporate Sponsor for 2020.

Thank you for supporting the NYIFT. Your contributions help fund our Scholarships and Awards.

Accurate Ingredients/Ingredient Resources

Acme-Hardesty

Advanced BioTech

Balchem Ingredient Solutions

Bell Flavors and Fragrances ★

Beverage Hill International ★

Biomerieux ★

Bontoux Inc.

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Ingredient Connections Inc.

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Ungerer & Company

Virginia Dare

Not a Corporate Sponsor? Join Today! Get recognition on our website, newsletters and more!

Some of the many benefits of becoming a Corporate Sponsor include:

- \$100 discount per booth and premium booth placement at 2021 NYIFT's Suppliers' Day
- Complimentary employment advertising – a savings of \$200 per ad per month!
- Your company name publicized in each issue of the NYIFT newsletter and on the website
- Publicity and recognition of your commitment to the food industry throughout the year
- Receipt of a full list of Suppliers' Day participants with their name, company and contact information shortly after Suppliers' Day.
- Opportunity to submit a project brief for a Cornell University Food Science Summer Scholar to work on for Summer '21 – *See more information on next page*

There are 2 ways to join. Use the form at the end of this newsletter or complete the online form at <https://nyift.org/membership/become-a-corporate-sponsor/> and follow the payment instructions.

More questions? Contact: Joe Syrko, Corporate Sponsor Chair at joe.syrko@ingredion.com or Gerri Crantiello at the NYIFT Office at 201-905-0090; nyiftoffice@optonline.net

**A Unique Benefit of Becoming a NYIFT Corporate Sponsor – Summer Scholars Research
Conducted at Cornell University Ithaca, NY**

Written by: Leslie Herzog – Past Chair of NYIFT and IFT Fellow; The Understanding & Insight Group

Any company that conducts research (or has a summer internship program for college students) knows how expensive it is to run such a program. However, for an investment of \$350 to become a Corporate Sponsor of NYIFT, your company can have the same opportunity as one of our Section's Corporate Sponsors had in 2019. The company was able to have a student conduct a 10-week research project in Cornell University's Department of Food Science with a Summer Scholar. NYIFT had lined up several projects from Corporate Sponsors for Summer 2020, but due to the pandemic the program was canceled. The NYIFT has committed funds in support of the program for Summer 2021.

The overall goals of the Cornell internship program are to:

- recruit and retain students representing traditionally underrepresented minorities in food science;
- recruit students from related disciplines into food science;
- provide experiential learning opportunities in food science for undergraduate students;
- recruit students into advanced degree programs in food science;
- train a cadre of future leaders in food science.

The Department approached our Section several years ago and asked: *“Does any Corporate Sponsor have a research project that might be suitable for one of our summer scholars to work on in return for the financial support that the Section is giving to our program?”* In 2019, we had one such company step forward with an idea for a potential research project. After several discussions with the administrator of the Summer Scholars Program, faculty at Cornell, and members of the company, as well as signing of Confidentiality Agreements, a student worked on such a project for 10 weeks.

The Company (who requested anonymity) was in contact with the student and his/her professor over the summer to provide additional guidance and answer any questions that arose. They also arranged a face-to-face meeting at the IFT Annual Meeting in Chicago and sat in (via phone) on the student's final presentation at the end of the Summer Scholars Program. Comments from the Corporate Sponsor about the benefits of being a Corporate Sponsor and having a research project conducted by a Cornell Summer Scholar, included *“providing our R&D team with a good review of options for natural antimicrobial acids. This evaluation at Cornell helped provide us with direction on which natural compounds would provide the best performance while maintaining desired sensory attributes. The Summer Scholar program helped us advance our research in the area of clean label acidulants and antimicrobials.”*

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Summer Scholars Research – An Opportunity for NYIFT Corporate Sponsors

Areas of specialization in the Department of Food Science include, but are not limited to: dairy fermentation; wine making; emulsion technology; physiology and sensory science; sensory perception and olfaction; yeast biology and wine microbiology; biomaterials in food and agriculture; improving food safety and quality; food engineering; wine flavor and science; beer quality, hop chemistry and fermentation; mineral absorption and bioavailability; food and dairy processing; rapid detection of pathogens; biosensors.

The Department of Food Science at Cornell will not work on any project that is hemp or CBD related as part of the Summer Scholars program.

There are many additional benefits of becoming a Corporate Sponsor (including, but not limited to):

- \$100 discount per booth and premium booth placement at NYIFT's Suppliers' Day
- Complimentary employment advertising – a savings of \$200 per ad per month!
- Your company name publicized in each issue of the NYIFT newsletter and on the website
- Publicity and recognition of your commitment to the food industry throughout the year
- Receipt of a full list of Suppliers' Day participants with their name, company and contact information shortly after Suppliers' Day.

With the added benefit of potentially having a research project worked on by a Cornell Summer Scholar, please consider becoming a NYIFT Corporate Sponsor today -- your investment will help support your organization research and help train the food scientists of the future. Corporate Sponsor benefits will begin when you join and run through December 31, 2021.

The deadline for submission of a project proposal is **Friday, February 5, 2021**; no exceptions.

For additional information about the **Cornell Summer Scholars Program**, or how to submit a potential project, please contact Leslie Herzog (leslieherzog@theuandigroup.com).

How to Become a Corporate Sponsor of NYIFT

There are 2 ways to join. Use the form at the end of this newsletter or complete the online form at <https://nyift.org/membership/become-a-corporate-sponsor/> and follow the payment instructions.

If you have any additional questions, please contact
Joe Syrko, Corporate Sponsor Chair at 908-332-1998; joe.syrko@ingredion.com or
Gerri Cristantiello at the NYIFT Office at 201-905-0090; nyiftoffice@optonline.net

Rutgers University Undergraduate and Graduate Food Science Student Update

Written by: Akino Tomizawa (Undergraduate IFT Student Representative)
and Marina Girbal (Graduate Student Association IFT Student Representative)

SARS-CoV-2 (COVID-19) has undoubtedly created unique academic and professional challenges for students worldwide. Nonetheless, the undergraduate and graduate food science clubs at Rutgers University have risen to these challenges and have made it our mission to turn this unprecedented time into a time of continued opportunity, collaboration, and growth. The first step in this process has been the goal to create a unified undergraduate/graduate IFTSA chapter. By unifying our missions, values, and resources we hope to foster an even greater sense of community amongst future food scientists.

The Undergraduate Food Science Club kicked off the semester with an alumni mentoring and networking event allowing students to connect with alumni and prepare them for the post-COVID career landscape. Industry HR representatives were also present to offer advice to students taking the first steps in their career search. In addition, the expert advice of the keynote speakers, Charlotte A. Lee, and Joyce Sullivan, from Lee Hecht Harrison, provided students with key skills related to virtual/AI-based interviews, which are rising trends in recruitment. In order to create an environment grounded in mutual support and a sense of community, we have also started a peer mentoring program to connect upperclassmen with underclassmen. By offering engaging and dynamic virtual content throughout the academic year, we hope to continue our mission in providing students with professional development tools, academic enrichment opportunities, and fun social events.

Meanwhile, the Food Science GSA has focused its initial efforts on partnering with global food manufacturing companies to hold virtual internship information sessions, including PepsiCo and Campbell's, aimed at helping students kickstart the process of finding future career opportunities. This October brings one of the first chances for collaboration between the graduate and undergraduate clubs for World Food Day 2020 (October 16). In order to join in on the celebration and with the goal of spreading awareness for this important and relevant date, we will be borrowing the WHO's theme "Food Safety, Everyone's Business," to hold a panel discussion with experts from diverse backgrounds in food companies, trade associations, universities, consulting, entrepreneurship and even the restaurant industry. We are really excited to welcome Dr. Jennifer McEntire, Mike Driver, Frank Benowitz, Donna Schaffner, Diane Kull as our guest panelists, as well as Dr. Martin Slayne and Emily Kaufman, with whom we were able to establish a connection through the recent NYIFT Virtual Suppliers Week. After our panel discussion, we will invite our students - and anyone else interested - to join a watch party for the competition finale from the 'Thought for Food Challenge', an organization, and competition which aims to unlock the potential of the next generation in food in agriculture to lead a sustainable food and agricultural revolution. These will serve as an example and inspiration for IFT's product development competitions this year which Rutgers will enter.

An integral aspect of our mission is our continued collaboration with NYIFT/CNJIFT. By bridging the connection between students and NYIFT/CNJIFT, the possibility for growth and innovation within our field can become limitless. Virtual Suppliers Week was the first step in bridging those connections through numerous networking opportunities as well as an opportunity to increase one's technical acumen through the technical webinar on CBD & Hemp in Edibles, which was free to all students who wanted to participate.

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Rutgers University Student Update

NYIFT/CNJIFT has continued to make these opportunities accessible to students through their initiatives to reduce financial barriers such as subsidizing the full cost of student registration for SHIFT20 (IFT's Annual Meeting & Expo), to try and encourage students to attend the meeting virtually. Congratulations to Rutgers student, Kevin Tveter, who captured 1st place in the Nutraceutical and Functional Food Division Poster Competition, and Rutgers' Team Metamorphice was selected as a finalist in the Smart Snacks for Kids Student Product Development Competition. These "outside of the classroom" opportunities are integral in the continued success of Rutgers students and we hope to continue to grow interest in these enrichment opportunities. We hope to accomplish this hand in hand with NYIFT/CNJIFT in a manner that nurtures and encourages strong partnerships between students-at-large and industry professionals. Just recently, the NYIFT Board agreed to reduce the Student Membership dues for its Section from \$15 to \$10 beginning with January 2021 and as such we look to greater participation from the students.

You are Welcome to Join Rutgers World Food Day 2020

Title: **Food Safety, Everyone's Business: A Panel Discussion**

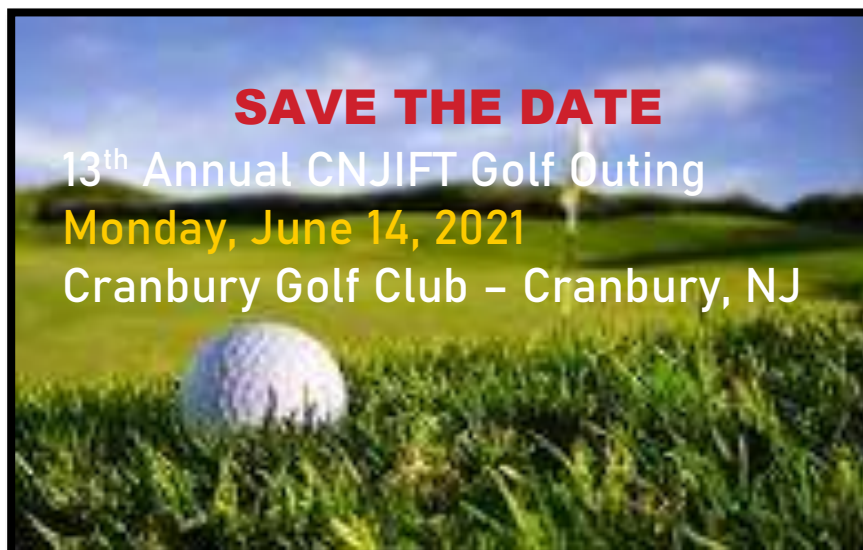
Date: **Friday, October, 16, 2020**

Time: **2:30 – 4:00 PM via Zoom**

For additional information / registration information contact:

Akino Tomizawa - akino.tomizawa@rutgers.edu | Marina Girbal - mg1572@scarletmail.rutgers.edu

2021 NYIFT SUPPLIERS DAY
Including a Morning Technical Seminar
Thursday, May 6, 2021
Meadowlands Expo Center – Secaucus, NJ
FREE TO ATTEND
CORPORATE SPONSORS BOOTH DISCOUNT!



IFT NEWS

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 IFT21 in Chicago. The deadline to submit Achievement Award nominations is **Monday, December 7, 2020**, and the deadline for Fellows nominations is **Monday, February 1, 2021**. For complete details on the nomination process visit

<http://www.ift.org/Membership/Awards-and-Recognition/Achievement-Awards.aspx>

2020-2021 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.

November Issue.....	Oct 16, 2020	March Issue.....	February 5, 2021
December Issue.....	Nov 6, 2020	April Issue.....	March 26, 2021
January Issue	Dec 18, 2020	May Issue	April 3, 2021
February Issue.....	Jan 8, 2021	June Issue	May 7, 2021

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.

POSITIONS AVAILABLE LISTED ON Page 11

**TO RECEIVE INFORMATION FOR
THESE JOB OPENINGS**

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

POSITIONS AVAILABLE

A-1029 IN-HOUSE CUSTOMER SERVICE REPRESENTATIVE – Part-Time or Full-Time

Hunter Walton & Co. Inc. is seeking an in-house customer service representative. The position is either part-time or full-time. Responsibilities include: answering telephone, computer entry of customer orders and invoices, scheduling trucking, placing orders with vendors. Communication skills are important as position requires dealing with customers. Prior experience a plus but not necessary. Hours are Monday through Friday. Salary commensurate with experience. - (09/20)

A-1028 DIRECTOR OF QUALITY: Part Time – Perimondo is seeking a Part-Time Director of Quality to ensure safety and performance of products; develop new analytical methods for achieving higher food standards; release products to customers; process documentation and design, including writing SOPs and reports; ensures suppliers meet the highest standards; implement a professional food safety system (FSMA, GFSI); ensure ongoing compliance with GMP and GFSI quality programs; take remedial action where necessary. Must work independently. Good knowledge of food safety regulations and analytical chemistry is a plus. [Click for Complete Job Description.](#) To apply send your resume to Matthias Rebmann at rebmann@perimondo.com

Job Location: Florida, NY – (09/20)

A-1025 DOCUMENT SPECIALIST – Ampak Company, Inc. is looking for a candidate to join their dynamic team as a Document 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 Document 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 - (09/20)



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 Crantiello, 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