

## OCTOBER 2006 NEWSLETTER

# INSTITUTE OF FOOD TECHNOLOGISTS

## THE SOCIETY FOR FOOD SCIENCE AND TECHNOLOGY



Ohio Valley Section

*In 2002-2003, 2003-2004 and 2004-2005, the National Office awarded this regional section a Certificate of Merit and an Excellence Award*

### ENTREPRENEURS IN FOOD SCIENCE

October 19, 2006

Coalescence Dry Blending Operation  
750 Cross Pointe Road - Suite K  
Columbus, Ohio 43230  
614-861-3639

We will be highlighting the efforts of food science entrepreneurs at Ohio Valley IFT's October meeting. We will meet first at Coalescence, a dry blending operation. Everyone will be taken on a short tour and Coalescence will tell their story about how they got started and some of their experiences. Appetizers will be provided by Kahiki. After dinner, Jeni Britton will share some of her delicious ice cream and tell us about her company: Jeni's Ice Cream. For more information about each of these three operations, visit [www.kahiki.com](http://www.kahiki.com), [www.coalescencellc.com](http://www.coalescencellc.com), and [www.jenisicecreams.com](http://www.jenisicecreams.com).

#### EVENT SCHEDULE:

**4:30 - 5:30PM** Registration, Appetizers and Tour of Coalescence

**5:30 - 6:30PM** Dinner at The Hickory House \*\*seating limited to 48\*\*

**6:30 - 7:15PM** Guest speaker – Jeni Britton of Jeni's Ice Creams will offer signature flavors

Make reservations by sending an email to: [ovift@yahoo.com](mailto:ovift@yahoo.com)

Be sure to include: Name, Company and Entrée Choice (steak, chicken or vegetarian)

Reservation deadline: Thursday, October 12, 2006

#### COST:

Pay at the door; cash or check only (sorry, no credit cards). Make checks payable to OVIFT.

Members: \$30

Emeritus: *gratis*

Students: \$10

Non-members: \$35

**\*\*\*\*\* Note: Un-cancelled and unpaid reservations will be billed to the person making the reservation. The full \$30 price of the event will be charged! \*\*\*\*\***

Cancel reservations by sending an email to: [ovift@yahoo.com](mailto:ovift@yahoo.com)

Reservations must be cancelled by: Thursday, October 12, 2006

#### MENU:

**Entrée:** Filet Mignon, Barbecue Chicken or Vegetarian

**Sides:** Dinner salad, snow pea medley, herb roasted redskin potatoes and bread

**DOOR PRIZES:**

**Several Door Prizes Are Available** including **Ohio State Football Tickets!!**  
**Bring a business card** to put into the drawing. We will also accept door prizes from your company to give away!

**CHARITABLE DRIVE:**

**October is “Give Nature A Break” Month!!**

**Green Energy Ohio** (GEO) is a nonprofit organization dedicated to promoting environmentally and economically sustainable energy policies and practices in Ohio.

GEO promotes renewable energy (solar, wind, biomass & low-impact hydro) statewide by acting as a clearinghouse to inform Ohioans on sustainable energy. GEO also supports adoption of green power programs in which Ohioans can purchase electricity generated by renewable resources as part of their daily energy consumption.

In 2003, GEO helped establish the Ohio Clean Energy Business Association (OCEBA) bringing the state's renewable energy manufacturers and providers together. Earlier GEO held training sessions to provide qualified installers of solar electric systems and a similar program continued in 2004 at Owens Community College in Perrysburg, Ohio.

**DIRECTIONS:**

**Coalescence Dry Blending Operation  
750 Cross Pointe Road - Suite K  
Columbus, Ohio 43230  
614-861-3639**

**From the Columbus area:** Take I-670 or equivalent to the I-270 East outerbelt. Go South on I-270 to the Broad Street, Route 16 Exit. From the exit ramp, turn Left and head East on Broad Street. Turn left (north) at the first intersection on Taylor Station Road. Drive 1.0 mile and turn right on Cross Pointe Road. Go 0.3 mile and look to your right for Suite 750-K with Coalescence name on the side of the building. There will be plenty of parking.

**From the South (Cincinnati):** Take I-71 North to the I-270 East outerbelt. Drive east/northeast and continue past I-70 and the Main Street exits on the east side of town. The next exit should be for Taylor Station Road and Broad Street. Follow the Taylor Station Road exit. When you come to Taylor Station, turn left and drive 0.9 mile. Turn right on Cross Pointe Road. Go 0.3 mile and look to your right for Suite 750-K with Coalescence name on the side of the building. There will be plenty of parking.

**The Hickory House  
550 Offcenter Place  
Gahanna, Ohio 43230  
614-428-7427**

**To Hickory House from Coalescence:** Drive back to Taylor Station Road and turn right. Come to a stop and go light and turn left on Taylor Road. Drive for 1.2 miles and turn right into the Hickory

House parking lot (right before you come to the intersection with Morrison Road). We will be eating in the back, large dining area (but not the banquet room).

**Back to I-270 from the Hickory House:** Leave the parking lot and turn right. Turn right again on Morrison Road. This will take you to Hamilton Road. Turn left on Hamilton and you will shortly come to entrance ramps onto I-270.

**EVENT ORGANIZERS:**

**Steve Dimler** Past Chair 2007

**Mark McLaughlin** Alternate Councilor 2007

## Letter from the Chair

What do microbiology, chemistry and engineering all have in common? Sensory science and rheology? The meat industry, citrus industry and the baking industry? Flavor chemist and quality analyst?

All these things contribute to the whole of our complex food industry. Due to busy schedules and focus on our own specific jobs and functions, it is easy to forget that we are all in the same field of food science. That's why this year, the OVIFT Executive Committee would like to reconnect with you. We are forming a Membership Outreach Committee to help address gaps that may be present in our community. We welcome ideas and suggestions on speakers or programs, topics or meeting locations. Please send us your ideas as to how we can improve on our events. Our ultimate goal is to serve as broad of a population as we can by offering enriching and stimulating meetings. With your help, we will build and expand our programs throughout 2006-2007 and continuing on to 2007-2008.

The upcoming October and November meetings offer some unique events and topics that promise to provide insight into several different aspects of our industry. Join us in October as we explore Entrepreneurs in the Food Science Industry or in November to participate in a salad-dressing competition.

Thank you to everyone who contributed to our charitable organization, Cancer Free Kids, at the September meeting (details below).

On another note, congratulations to Rachel Liggett, the outstanding volunteer for 2005-2006. Rachel has been volunteering with OVIFT for the past several years and currently holds the position of Secretary, Councilor, and Newsletter Editor. Rachel has recently accepted a position at Givaudan as a Sensory Scientist. Please join me in congratulating Rachel on her well-deserved award!

Hope to see you in October.

Kind regards,

**Jennifer Kaiser** Chair 2007

## Reports from Recent Meetings

### Valley Vineyards

Once again, Valley Vineyards proved to be a popular venue with 90 attendees. Bob Noyes of California Polytechnic State University gave an interesting and enjoyable demonstration of food and wine pairings. Attendees later grilled their own steak or salmon outdoors.

Many thanks to all who donated money to Cancer Free Kids. A total of \$150 was collected!

#### EVENT ORGANIZER:

[Kay Young](#) Alternate Councilor 2008

## Future Happenings

The November event will be held at Cincinnati State. For the first time ever, Ohio Valley IFT will host a salad dressing competition. This team building activity will be held in the culinary kitchens. The dressings will then be served at the International Dinner that follows. More details will be announced in the next newsletter.

#### EVENT ORGANIZERS:

[Lisa Sanders](#) Member-at-large 2007

[Karen DeWitt](#) Councilor 2007

[Dawn Mason](#) Member-at-large 2008

## Announcements

### IFT Volunteer Leadership Nominations

Are you interested in serving IFT in a nationally-elected position? Do you know someone who might be interested too? Just complete the online Volunteer Leadership Nomination Form. Nominations are being accepted through Friday, October 6, 2006. Visit: <http://members.ift.org/IFT/Communities/Committees/Nominations+and+Elections/IFTLeadershipNomination2.htm>

### The Leadership Positions

The Executive Committee, IFT's primary governing board, sets the future direction of IFT and ensures the availability of resources to direct IFT programs and services. As the chief elected officer and chair of the Executive Committee, the IFT President is the primary steward of the strategic vision and plan leading IFT forward.

The President, President-Elect, Past President, and 12 elected representatives comprise the Executive Committee. Each of IFT's elected leaders serve three-year terms to ensure continuity, oversight, and to provide for measurable progress in his or her important volunteer work. The Executive Committee meets three times a year: in March, at the IFT Annual Meeting, and in

October. Ongoing communication continues throughout the year as policies and programs are implemented.

[Heather Lang](#) in the IFT Executive Office is available to answer any questions.

Submitted by [Kristen Distelhorst](#) National IFT

### Ohio State Food Science Seminars

Autumn Quarter; Tuesdays at 11AM  
118 Parker Food Science Building  
2015 Fyffe Road, Columbus, Ohio

Date	Speaker	Affiliation	Topic
Oct. 10	Mick Wick	Animal Sciences OSU	Molecular biology in meat science
Oct. 17	Neal Hooker	Agric., Eviron. & Dev. Economics, OSU	Recalls as a proxy of food safety control: Trends and implications
Oct. 24	Charles Santerre	Purdue University	Predicting the impact of foods on mercury bioavailability
Oct. 31	Mike Mangino	Food Sci & Technol OSU	Some thoughts on peer evaluation of teaching
Nov. 7	Martin Cole	Illinois Institute of Technol., NCFST	Food Safety Objectives (FSO) and redefining pasteurization
Nov. 14	Melvin Pascal	Food Sci & Technol OSU	Food packaging research at OSU
Nov. 21	Michael Davidson	University of Tennessee	No preservatives added!!...Why not?
Nov. 28	S. T. Yang	Chemical Engineering OSU	Bioprocessing for value-added products: from biofuels to prebiotics

Submitted by [Ahmed Yousef](#) 614-292-7814

**We will be happy to include your regional food or flavor industry related announcements, conferences, etc. Please contact Rachel Liggett at [liggett.30@osu.edu](mailto:liggett.30@osu.edu). Deadline for announcements to be included in the next newsletter is *Friday, October 20, 2006*.**

## IFT Employment Information

The IFT Career Center at <http://careers.ift.org> is free to job seekers, allowing them to post resumes online and view job opportunities. If you have questions, contact [Nora Schabold](#) at 312-782-8424 ext. 220.

## Membership Information

If you move or change companies, all permanent changes must be processed through the national office of [IFT](#). Details are available by visiting the online [Member Center](#). Temporary changes may be submitted to the Ohio Valley Section Secretary [Rachel Liggett](#) but these changes will only take effect locally.

## Local Job Postings

**Employers: OVIFT will post local food and flavor industry job openings in this newsletter for FREE (100 word max.). Each issue, this newsletter reaches 1000 members, ranging in experience from student to thirty plus years in the industry! You may even avoid relocation expenses by finding someone locally. To post job openings in the next OVIFT newsletter, please contact [Rachel Liggett](#).**

## Calendar of Events

October 19, 2006: [Entrepreneurs in Food Science](#), Coalescence Dry Blending Operation, Gahanna, OH

November 16, 2006: [Cincinnati State](#), Salad Dressing Competition, Fairfield, OH

February 15, 2007: [Student Recognition Night](#), Columbus, OH

March 15, 2007: [Plant Tour](#), to be determined

April 17, 2007: [Suppliers Night](#), Cincinnati, OH

May 2007: [Golf Outing](#), to be determined