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A MESSAGE FROM THE CHAIR

Dear Ohio Valley Section IFT -

As we move into a New Year, there is always a period of reflection on what we accomplished over the course of the prior year and the anticipation of exciting things to come in ahead in 2019. Your OVIFT board is no different, 2018 was a great year for us, and here are some of the things that we were able to do:

Gave \$14,000 in scholarships to two Ohio State undergrad and three graduate students to aid them in their dreams of becoming food scientists

Awarded \$17,500 to 4 Ohio State undergrad and 6 graduate students for their excellent research and presentation at the annual Poster Competition hosted by OSU Department of Food Science

Provided \$5500 in funding to the IFT Fun Run in support of the Feeding Tomorrow initiative

Supported the IFTSA Midwest Area Meeting at OSU with a \$1500 financial donation as well as providing judges for the College Bowl event

We honored 6 members of the Ohio Valley community for their volunteer support of our efforts

We once again were selected as a Section of Excellence by IFT

Provided judges for food science projects at the Global STEM academy located in Springfield, OH

Served as judges for the National FFA Food Science & Technology Career Development Event product development competition in Indianapolis, IN

NONE of these things are possible without the support of our membership community. Today we are a strong section of 545 members. Your membership dues and ticket sales through event attendance is what makes these things possible. We hope we can count on your continued support in the New Year.

Our ongoing goal is to continue to support and build the science of food within our community, and we have some exciting new things coming in the next year to look forward to along that vein. We are in the process of developing a mentorship program in partnership with students of the OSU Food Science Department, as well as networking / educational events for new professionals. Additionally, we will be teaming up with CIFT and their efforts to support both food manufacturing in our region as well as develop food science awareness at a middle and high school level.

Finally, I want to take a moment to thank all of our board members as well as committee members, for donating your time, resources and talent to support our mission. This year has presented us with new opportunities and I appreciate everyone's efforts in taking on these challenges. I sincerely enjoy working with you all!

Thank you for wholeheartedly being a part of the Ohio Valley Section IFT. We are looking forward to seeing you in 2019!

Happy New Year and best wishes for a great year ahead!
Erica Boyd

OVIFT, Chair 2018-2019



Erica Boyd, 2018-2019 Chair

We are always looking for new ideas or topics for our monthly events. If you have any suggestion please reach out to any one of the Board members.



MEETINGS/EVENTS IN REVIEW



September: Ohio Valley Section IFT Back to Reality Kick Off Event

On September 19, 2018, OVIFT held the Back to Reality Kick Off event at The Summit A Dolce Hotel in Cincinnati.

The event started with a happy hour on the roof top and plenty of networking time with friends old and new. A Southern Style BBQ Dinner was served and followed by a discussion of the evolution of food safety and quality in business including the top trends in food safety for consumers and what that means for businesses (perceptions vs. reality) lead by Fabien Robert, PhD. The evening wrapped up with a S'more bar to satisfy the sweet tooth!



Fabien Robert, PhD, is currently Director of Nestlé Zone America laboratories. Before moving to the United States, Robert held various roles in R&D, quality, safety and regulatory within Nestlé international headquarters in Switzerland for 16 years. He has authored and co-authored 57 publications in scientific journals and patents and is an experienced speaker and presenter in the areas of organic, analytical and flavour chemistry, as well as quality and safety. Robert holds a PhD, in organic chemistry.



MEETINGS/EVENTS IN REVIEW



October: Beer School at BrewDog

On October 18, 2018 the Beer School 101 event was held at BrewDog USA in Canal Winchester, OH.

The event started with the registration and networking. Then, the guests enjoyed a pizza and salad buffet.

The focus of the event was around the ingredient selection, brewing, processing and the principles of beer tasting with one of BrewDog's uncompromising beer geeks. We were also treated to a quick history lesson about all things BrewDog and how they have evolved over the last decade.



Thanks to John, Kelly, Paul, and Amy for organizing this event.

Visit us online!
<http://ovift.org/>



MEETINGS/EVENTS IN REVIEW



November: Using High Pressure Processing to Keep Foods Fresh and Safe

The High Pressure Processing event was held on November 14, 2018. Our event was hosted and sponsored by Avure HPP Food Processing.

The event started at 5:30pm with registration, light appetizers & networking. High pressure pasteurized foods were also served by Avure HPP Technologies.



The event included a discussion on HPP technologies, usage areas, applications and trends. Guests also had a chance to tour the facility and observe a demonstration of the equipment.



Thanks to Erica for organizing this event.

Visit us online!
<http://ovift.org/>

Upcoming Events...



April: Food Science Spring Research Forum & Poster Competition

Student members of OVIFT have the opportunity to win awards for their research

On April 2, 2019 OVIFT Food Science Spring Research Forum will be held in the OSU Parker Food Science Lobby. Student members will be able to present their current research.

- * The event will start at 4:00pm
- * Awards will be given to both graduate and undergraduate students
- * Abstracts may be no longer than 300 words
- * Abstract submission ends March 12th, 2019!!
- * Participants must submit poster abstracts directly to:

ohiovalleysection.ift@gmail.com



Ohio Valley Section
Institute of Food Technologists

2019 OVIFT Scholarships Available:

- Two \$3,000 graduate scholarships
- Up to three \$2,000 graduate scholarships
- One \$2,000 undergraduate Scholarship

Candidates must meet the following criteria:

- Be a student at the time of application
- Be an OVIFT student member
- Participate in a minimum of 1 OVIFT event during the year
- Majoring or completing courses in Food Science, Food Technology, Food Engineering, Culinary or Culinary Arts at a college or higher level

Completed scholarship application, transcripts and letter of recommendation must be received by

March 12, 2019

Winners will be announced at the OVIFT Food Science Spring Research Forum & Poster Competition on April 2, 2019

Visit ovift.org/students for more information



Upcoming Events...



April: OVIFT Supplier's Expo and OVIFT Golf Outing & Dinner

OVIFT SUPPLIER'S EXPO

Date: Thursday, April 25, 2019

Location: The Savannah Center at 5533 Chapel Crossing Blvd. - West Chester, OH 45069

* Early Registration Ends March 27th, 2019!!

Please invite your customers to this event – it is a great way to further introduce them to the Food and Beverage industry!

2-3pm Flavor Trends: Hybrids, Extremes and What Tastes Good Right Now

Speaker: Suzy Badaracco,
President, President, Culinary Tides, Inc.

**Section
Lecture Series**

3-6 pm Expo

6-7 pm Networking & Cocktail



2019 OVIFT GOLF OUTING & DINNER

Date: Wednesday, April 24, 2019

Location: 9568 Water Front Dr.
West Chester Township, OH 45069

Time: 6 –9 PM EST

Cost: \$100/Individual

Includes 3 hours of golf, games, and fun.
Dinner and drinks are included

Visit us online!
<http://ovift.org/>



More Events, from IFT



January

24

Phage Technology: Harnessing The Power of Nature to Kill Pathogens on Food and In Processing Environments - Muscle Foods Division

Webcast, Virtual/Online | 24 January 2019

January

28

Internal Food Safety Auditor

Course, Chicago, Illinois | 28 - 29 January 2019

February

07

Live Webcast - Novel Non-Thermal Processing Technologies and Their Applications in Fruit and Vegetable Products

Webcast, Virtual/Online | 07 February 2019

February

19

BRC 7 to 8 Conversion - Sites

Course, Philadelphia, Pennsylvania | 19 February 2019

February

20

Preventive Controls Human Food

Course, Philadelphia, Pennsylvania | 20-22 February 2019

February

28

Evening Dinner With IFT President Michele Perchonok, PhD, CFS

Meeting, Cincinnati, Ohio | 28 February 2019

March

21

Internal Food Safety Auditor

Course, Louisville, Kentucky | 21 - 22 March 2019

March

26

CIFT/OVIFT Networking Reception

Meeting/Networking, Columbus, Ohio | 26 March 2019

And much more...visit [IFT.org](http://ift.org), Meeting & Events to see the complete list of events, including webinars.

Ohio State, Mars collaborate on natural blue dye for candy

According to *Columbus Business First*, Ohio State University food scientists might have succeeded in creating a veggie-based blue dye for candy such as *M&Ms*, *Skittles*, and other sugary treats. Mars Inc. and Ohio State were issued a patent in November for a method to separate blue pigments similar to the synthetic dye FD&C Blue No. 1 using red cabbage, purple sweet potato, as well as some potato and carrot varieties. According to the patent, anthocyanins can be extracted from red cabbage, purple sweet potatoes, and other veggies, but until now that had produced an unpredictable slurry of blues and purples, even red in an acidic environment.

More from: <http://www.ift.org/Food-Technology/Daily-News/2019/January/16/Ohio-State-Mars-collaborate-on-natural-blue-dye-for-candy.aspx>

Food safety concerns increase as U.S. government shutdown continues

On January 15, the U.S. Food and Drug Administration (FDA) resumed some food safety inspections that had stopped since the government shutdown began on December 22, according to CNN. Inspectors who are back on the job are doing so without pay.

“We are restarting high risk food inspections as early as tomorrow,” said Scott Gottlieb, FDA commissioner, in a tweet on January 14. “We’ll also do compounding inspections this week. And we started sampling high risk imported produce in the northeast region today. We’ll expand our footprint as the week progresses.”

More from: <http://www.ift.org/Food-Technology/Daily-News/2019/January/16/Food-safety-concerns-increase-as-US-government-shutdown-continues.aspx>

High fiber, whole grains may lower heart disease, diabetes risk

Eating more dietary fiber and whole grains protects against noncommunicable diseases (NCDs), such as coronary heart disease (CHD), stroke, type 2 diabetes, and colorectal cancer, according to a new review commissioned by the World Health Organization (WHO) and published in *The Lancet*.

Although nutrition guidelines issued by governments and professional organizations encourage increased consumption of vegetables, fruits, and whole grains, there are fewer quantitative guidelines regarding sources and intake of dietary fiber and starch, the authors wrote. The motive of the study was to inform the development of updated WHO recommendations regarding carbohydrate intake.

More from: <http://www.ift.org/Food-Technology/Daily-News/2019/January/15/High-fiber-whole-grains-may-lower-heart-disease-diabetes-risk.aspx>

WELCOME NEW MEMBERS



Please join us in welcoming our newest OVIFT members! This list includes those who have joined our Section in this last quarter. Thanks for being a part of our great section!

Margaret Amato-Biasella

Aaron Beczkiewicz

Taryn Berry

Allison Burg

Julie Carlson

Kim Cartwright

Yuan Chi

Chris Domanik

Lizanel Feliciano

Lindsey Finnegan

Mallory Goggans

Vybhav Vipul Sudhir Go-

Emily Guilfoyle

Ryan Hardika

Teresa Jacob

Mary R. Kamm

Emily Kanney

Sydney Kindle

Matthias Klein

Erica Kosmerl

Kaitlyn Loh

Kym Kawing Man

Dr Lisa McClintock

Ronald McMinn

Jenna Miller

Lauren Morris

Sartaj Singh Narula

Julie Puterbaugh

Yadwinder Singh Rana

Luju Ren

Adeline Sholar

Sarah Slowter

Abigail Sommer

Michael J Steur

Amanda Walton

Oliver Willis Fleming

Interested in being an OVIFT Board Member? Just want to volunteer?
Contact ohiovalleysection.ift@gmail.com



Ohio Valley Section
Institute of Food Technologists

2018-2019 Board Members



OVIFT Board Position	Full Name	Company
Chair	Erica Boyd	Givaudan Flavors
Chair - Elect	Amy Bethel	Nestle Quality Assurance
Treasurer	Rae'Shann Dingle	Givaudan Flavors
Secretary	Jennifer Lessick	ADM
Newsletter Editor	Didem Peren Aykas	The Ohio State University
Student Rep.	Morgan Whitecotton	The Ohio State University
Website Editor	Cathy Heil	Frutarom
Director-at-Large	Paul Bluman	LifeSpice Ingredients
	Nate Baldauf	Newlyweds Foods
	Laura Stidham	Givaudan Flavors
	Kris Newton	Auto-Chlor Systems
	Melissa Long	ADM
	Kelley Lowe	Abbott Laboratories
	Angela Glassmeyer	Mane

Even if you are not part of the Executive Board but want to volunteer, no problem ! Just reach out to one of the Board Members for a one time event or all of them.

We hope that the events we put together every month is a the opportunity for you to network and expand the possibility of joint ventures. We also want to give back to the community with our annual Philanthropy event, Student grants and Scholarships.

2018-2019 OVIFT Executive Board



Erica Boyd

Erica holds a Food Science degree from Virginia Tech, class of 1997. She spent 13 years doing R&D in the meat processing industry, focusing specifically on innovation and new product development. Currently, Erica works at Givaudan Flavors as an applications scientist, working with customers in the meat processing space to develop improved eating experiences for the end consumer. Erica has been a member of IFT since 1995.



Amy Bethel

Amy has a Bachelor's Degree from Franklin University with a double major in Marketing and Business Administration. She has over 15 years of experience in strategic marketing and client services and is currently employed at Nestle Quality Assurance Center in Dublin, OH as a Marketing Analyst. Amy joined IFT in 2017 and is excited to serve on the 2018-2019 OVIFT Board as Chair-Elect. Outside of work and volunteering, Amy enjoys gardening, baking, exploring new hiking trails



Rae-Shann Dingle

Rae-Shann is a Food Scientist at Givaudan Flavors since 2002. She joined the Board as Treasurer this year. Originally from Cleveland Ohio, Rae-Shann now considers Cincinnati her home.



Jennifer Lessick

Jennifer is a Beverage Applications Scientist at ADM/Wild Flavors & Specialty Ingredients. Jennifer has been with the company for 10 years, starting in flavor creations and transitioning to beverage, where she works on finished product development of alcohol products. She has been a member of OVIFT for 5 years, serving the last three on the Board as the website editor. Born and raised in Cleveland, Ohio, Jennifer is accustomed to the disappointment common to Cleveland sports teams, but refuses to give up hope (there's always next year J). Now from the Northern Kentucky area, Jennifer enjoys hiking in the summer, movies, and reading.



D. Peren Aykas

Peren is currently pursuing her PhD studies in Food Science and Technology department at the Ohio State University. She got her Bachelor's degree in Food Engineering from Turkey. She is enjoying her life with her husband and proud mother of two kittens, Vivie and Milo.



Morgan Whitecotton

Morgan is currently pursuing her Bachelor's degree in Food Science and Technology from Ohio State and is graduating in May of 2019. She also has minors in Molecular Genetics and Society and Environmental Issues. Morgan is originally from the Chicagoland area and has had previous internships at ADM/Wild Flavors and General Mills. Morgan has been an IFT student member since 2015 and currently holds the OVIFT Liaison position on the OSU Food Science Club Executive Board



Cathy Heil

Cathy Heil is a Cincinnati native. She enjoys cooking, gardening, reading and traveling.



2018-2019 OVIFT Executive Board



Paul Bluman

Paul Bluman graduated from Ohio State with a double major in Marketing and Logistics. Drawn to the food industry right out of college, he has experience in consumer retail, industrial raw material and now the exciting world of seasonings at LifeSpice Ingredients. He currently resides in Columbus in Victorian Village with his wife and 2 young children, Beckett and Lila. Free time is spent with family, fishing, playing soccer and going to concerts. He has been a member of OVIFT for 4 years and on the board as Philanthropy Chair for 2.



Nate Baldauf

Nate has a B.S. and M.S. in Food Science from Ohio State University. He has over 15 years of product development experience in batters/breadings, meat processing, bakery, and sauces. He is currently employed by Newly Weds Foods located in Erlanger, KY. Nate has been a member of IFT since 2004.



Laura Stidham

Laura is a Science and Technology Applications Technologist at Givaudan Flavors and previously was a Research and Development Scientist at ADM/Wild Flavors and Specialty Ingredients. Laura holds a BS degree in Dietetics from the University of Cincinnati. She has lived in Cincinnati for her entire life and enjoys Cincinnati history, traditions, and events. In her free time she also enjoys playing volleyball, hiking, traveling, cooking, and spending time with her 3 dogs.



Kris Newton

Kris is a microbiologist with 7 years in the food safety industry. She earned her Bachelors of Science in Microbiology from Bowling Green State University in 2011 after serving 14 years in the US Air Force. She is a single mom of her 15-year-old son, Westin. She is going on her second season of being her son's high school hockey team's team manager.



Melissa Long

Melissa has a Bachelor's degree in Chemistry with a minor in Math from Northern Kentucky University. Melissa is currently employed at ADM/Wild Flavors as a Senior Product Development and Applications Scientist and has been with the company for over 13 years. She has diversified herself within her current company in multiple roles, including assisting the Flavor Creation group and developing numerous beverages in the Beverage Development group (ranging from alcoholic cocktails to energy beverages). Outside of work, Melissa spends most of her time with her two children, Valerie (7yrs old) and Gracie (3yrs old), and a little time reading science fiction novels, drawing, and binge watching Netflix.



Kelley Lowe

Kelley has a BS in Food and Agricultural Engineering and an MS in Food Science both from The Ohio State University and over 12 years of product development experience working for Abbott Laboratories. Kelley has been a member of IFT since 2014 and has served on the OVIFT Board for the last five years. In her free time, Kelley enjoys baking, running and spending time with her husband and two sons; Henry and Owen.



Angela Glassmeyer

Angela has a B.S. in marketing from Xavier University with more than fifteen years of marketing experience, most recently with Mane, Inc. She has been a member of IFT since June 2016 and is excited to contribute to the organization through being on the OVIFT Board. When she has free time, she loves to experiment in the kitchen (even if her creations are not always appreciated by her children).





HAPPY
winter



Ohio Valley Section
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