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A MESSAGE FROM THE CHAIR

Hello! Happy Summer to you all – finally!

A big thanks to everyone who participated in our April events. April was a very busy month for our Section as we wrap up the “year”.

Thinking back to April, it was so great to make new connections and reunite with many of you at the Golf Outing. You all looked like professionals out there on the course while I was still trying to figure out how to get out of the golf cart at the first hole! We had a lot of laughs, good networking, and the weather worked out in our favor after a dreary-looking morning. Thanks for sticking it out with us and making memories!



Natalie McElwee, 2017-2018


For those of you who made it out to the Savannah Center for the Suppliers Expo, thank you! It's our BIGGEST event and we appreciate your support and feedback each year. I hope you enjoyed the Food Evolution movie and that it sparked some interesting conversation with folks nearby. I have received extremely positive feedback about Dr. Cheatham's presentation on Food Metatrends! Her message certainly created a buzz in a few of my networks – so, thank you for your momentum and engagement!

My favorite part about this time of year is recognizing individual students by way of the Student Research Poster Competition and the Student Scholarship Awards. On behalf of the entire Board, it's absolutely an honor to be surrounded by such impressive brainpower and overall passion coming out of our student membership. Students -- if I didn't get to personally shake your hand or even give you a hug (I'm a hugger!), I hope you feel my sincere congratulations on an excellent job well done and I wish you great success on your journey! You are the future.

As I signoff for the year, thank you for your commitment and passion to our great Section. We have been recognized year after year for our overall high standards and participation at monthly meetings. But, our aspirations are big and we want to keep evolving with how we interact and how we share. Please keep your feedback coming and reach out about volunteer opportunities. We take your inputs and interest seriously.

Thank you for a great year!

Natalie R. McElwee

 OVIFT Chair, 2017 - 2018

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.



We continue to be a section leader!!!



We are pleased to announce that our section is being recognized as a 2017-2018 Section of Excellence!

This recognition symbolizes the section's commitment to IFT, section members, and the food science and technology profession. IFT recognizes our section as vibrant communities of dedicated professionals that embody the spirit of IFT. Our section recognized in the *Section Leader Update* newsletter and in the Hall of Honor at IFT18 in Chicago.



Thanks to all volunteers for your hard work and to our members on supporting our section!

We would like to congratulate our 2017-18 OVIFT Outstanding Section Volunteers:

Nathan A. Baldauf

Amy Bethel

Jennifer Lessick

Brittany Miles

Mary Wilcox

Eric Yale



MEETINGS/EVENTS IN REVIEW

March: Food Science Spring Research Forum & Poster Competition

On March 27, 2018, OVIFT Food Science Spring Research Forum was held in OSU Parker Food Science Lobby and student members of OVIFT presented their current research. Over 30 students submit an abstract for the poster competition and both students and faculty enjoyed the opportunity to interact with industry professionals.

The research poster winners were:

Graduate student category:

1st place - **Emily Holman**

Finalists - **Geoff Dubrow, Mackenzie Hannum, Meredith Myers, Matt Teegarden, and Katie Williamson**

Undergraduate student category:

1st place - **Daniel Sosh**

Finalists - **Anna Schmenk, Karli Van Simaeyes, and Morgan Whitecotton**



Thanks to Eric and John for organizing this event.

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

MEETINGS/EVENTS IN REVIEW



April: Golf Outing & Dinner

On April 25, 2018 the Annual Golf Outing was held at Hamilton Elks Golf Club, Liberty Township, OH. Following the golf event attendees enjoyed the delicious dinner and tried their chances at a raffle for various giveaways.

A portion of proceeds benefitted OVIFT scholarships.



A short history of Hamilton Elks Golf Club: The Elks organization purchased Butler County Country Club in 1932 and moved its lodge to the current location. In the early 1990s, the Hamilton Elks Lodge #93 contracted golf course architect Michael Hurdzan to build an additional 9 holes, which were opened in 1995.

For decades, Hamilton Elks Lodge #93 has provided one of the best values in the Cincinnati/Dayton area for golf ...for golfers of all ages. The Lodge has contributed extensively to the local community through hospital visits, fundraisers, Veteran's events, and scholarships.

Tournaments and league play take place almost every day during the season at Hamilton Elks Lodge #93. And the PGA Professionals organize events for every standard of golfer and every age, including juniors and seniors.



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

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MEETINGS/EVENTS IN REVIEW



April: OVIFT Supplier's Expo

OVIFT *Supplier's Expo* was held on April 26, 2018 at Savannah Center, West Chester, OH.



The Food Evolution Movie was shown at the event. Following the screening, Dr. Rachel Cheatham gave a talk titled "Food Metatrends 2018: Uncovering the Trends of the Trends in the Global Foodscape".



Student scholarship recipients were also announced at the event;

The winners were:

John Litchfield Graduate Fellowship - **Didem Peren Aykas**

OVIFT Scholarship -

Makenzie Hannum

Geoff Dubrow

Meredith Myers

OVIFT Undergraduate Scholarship -

Morgan Whitecotton



Thanks to Erica and Amber Hansen events for organizing this event. Also thanks to the student volunteers that helped during the event.

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Upcoming Events...



Ohio Valley Section IFT Back to Reality Kick Off Event

Date: Wednesday, September 19, 2018 5:30 PM – 8:00 PM

Location: The Summit A Dolce Hotel Mt Lookout Room 5345 Medpace Way Cincinnati, OH 45227

Please join us at Cincinnati's newest boutique art hotel as we celebrate the beginning of a new IFT Year!

The evening will begin with a happy hour on the roof top and plenty of networking time with friends old and new. A Southern Style BBQ Dinner (vegan and gluten free items will be also be available) will be 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 will wrap 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.

5:30 - 6:30PM Happy Hour / Buffet Dinner

6:30 - 7:30PM Speaker Fabien Roberts, PhD

7:30 - 8:00PM Wrap up and Dessert

PLEASE NOTE - registration will close at midnight on September 12th and NO refunds will be offered for cancellations or no shows after this date.



More Events, from IFT



August
21

Fundamentals of HACCP

Conference, University Park, Pennsylvania | 21 - 22 August 2018

August
23

How to Build and Implement an Effective Foreign Supplier Verification Program

Course, Chicago, Illinois | 23 - 24 August 2018

August
28

Preventive Controls for Human Foods Certification Workshop

Course, University Park, Pennsylvania | 28 - 30 August 2018

September
06

Live Webcast: Surviving a Dairy Related Foodborne Illness Outbreak

Webcast, Online, Illinois | 06 September 2018

September
18

Fresh-cut Products

Conference, Davis, California | 18 - 20 September 2018

September
20

International Conference on Nutrition, Food Science and Technology

Conference, Rome, Armed Forces Europe, Middle East, Italy | 20 - 21 September 2018

September
20

Live Webcast: Formulating with Dairy Ingredients for Beverage Applications

Webcast, Online, Illinois | 20 September 2018

And much more...visit IFT.org, Meeting & Events to see the complete list of events, including webinars.

Smaller plates may not help you eat less

“Tricking the brain into eating less by serving food on a smaller plate doesn’t necessarily work, according to a new study by Ben-Gurion University of the Negev (BGU) researchers, who found that when people are food-deprived, they’re more likely to identify a portion size accurately, no matter how it is served. The new study, published in *Appetite*, debunks the popular diet trick based on the Delbouef illusion that predicts people will identify sizes differently when they are placed within a larger or smaller object. The classic experiment shows that people perceive a similar black circle is smaller when it embedded in a larger circle than when it is embedded in a smaller one.”

More from: <http://www.ift.org/Food-Technology/Daily-News/2018/August/01/smaller-plates-may-not-help-you-eat-less.aspx>

Transgenic rice crops may offer low-cost way to prevent HIV infection

“According to a study published in the *Proceedings of the National Academy of Sciences*, a team of researchers from Spain, the United States, and the United Kingdom has successfully created a strain of genetically modified (GM) rice that will produce HIV-neutralizing proteins. Every year there are 1.8 million new HIV infections around the world, mainly in Africa. According to the World Health Organization, at the end of 2017, about 37 million people were living with HIV around the world.”

More from: <http://www.ift.org/Food-Technology/Daily-News/2018/July/30/transgenic-rice-crops-may-offer-low-cost-way-to-prevent-hiv-infection.aspx>

Multivitamin, mineral supplements may not reduce heart disease, deaths

“Many U.S. adults take dietary supplements, with up to 70% of older adults aged 64 and older consuming at least one. Together, they account for sizable expenditure on vitamins and herbal supplements (\$21 billion in 2015), all in hopes of preventing disease and improving health. However, according to a new review published in *Circulation: Cardiovascular Quality and Outcomes*, taking multivitamins and minerals may not reduce the risk of cardiovascular disease or associated deaths.”

“The researchers looked at data from 18 studies with more than 2 million participants to examine associations between multivitamin and mineral (MVM) supplementation and various cardiovascular problems, including coronary heart disease and stroke. They found that the use of MVM supplements was not associated with the risk of death from cardiovascular disease or coronary heart disease, or stroke incidence or deaths.”

More from: <http://www.ift.org/Food-Technology/Daily-News/2018/July/11/multivitamin-mineral-supplements-may-not-reduce-heart-disease-deaths.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!

Amma Konadu Amponsah	Mallory Goggans	Kendall Yvonne Persson
Andrew Arndt	Sarah Gutierrez	Arthur Piorkowski
Matt Becher	Drew Hampton	Mikah Pratt
Khyati Bhatt	Orin Hemminger	Jeff Rouse
Cherish Bram	Shelly Higgins	Lori A. Sandusky
Brian Brown	Shelley Hoesl	Geoffrey Sasaki
Joan Bryan	Nicholas Huffaker	Shengyue Shan
John Lawrence Burnett	Wenyan Jiang	Rajesh Sharma
Marla Coldren	Satya Jonnalagadda	Jeff Stopa
Judith Dejacó	Paul Keida	Nikita Tailor
Kelli Dorr	Sydney Kindle	Megan Terp
Victoria Dowling	Kristen Kramer	Emma E. Uible
Lisa Dye	John Lusk	Yili Wang
Ed Fitch	Greg McCracken	Connor White
Eric Fritz	Abigail Montgomery	Ray White
Rebecca Galvin	Sartaj Singh Narula	Lindsay N. Wisener
Shamorra Gamble	Christopher N Overbaugh	Erin Perelstine
Chengyu Gao		

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



Ohio Valley Section
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2017-2018 Board Members



OVIFT Board Position	Full Name	Company
Immediate Past President	Kelley Lowe	Abbot Nutrition
President	Natalie McElwee	Givaudan Flavors
President-Elect	Erica Boyd	Givaudan Flavors
Secretary	Jennifer Lessick	ADM
Treasurer	Rae-Shann Dingle	Givaudan Flavors
Philanthropy	Paul Bluman	Life Spice Ingredients
Web Editor	Cathy Heil	Wornick Foods
Newsletter Editor	Didem Peren Aykas	The Ohio State University
Members-at-Large	John Black	Ingredion
	Lisa Davis	Daybreak Foods
	Laura Stidham	Givaudan Flavors
	Sudarshan Nadathur	ADM
	Angela Glassmeyer	Mane
	Swapna Mony	ADM
	Melissa Long	ADM
	Kris Newton	Auto-Chlor Services
Student Rep	Eric Yale	The Ohio State University

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.

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2017-2018 OVIFT Executive Board



Natalie McElwee

Natalie has a BS in Biochemistry from the University of Tennessee – Knoxville and over 13 years of experience in consumer product testing and research, including the last 9 with Givaudan Flavors and the Consumer Sensory Insights Team. Natalie has been a member of IFT since 2012 and has served on the Board for the Ohio Valley Section of IFT since 2013 holding the Newsletter Editor, Treasurer, and Chair-Elect positions. Natalie is the incoming Chair for 2017 - 2018. In her free time, Natalie enjoys spending time with family, watching Tennessee Volunteer football, cooking, and kickboxing.



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.



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 three years. During that time she has held a variety of different positions including Member At Large, Treasurer, Chair-Elect and now Chair. In her free time, Kelley enjoys baking, running and spending time with her husband and two sons; Henry and Owen.



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.



Cathy Heil

Cathy Heil is a senior at Ohio State graduating in Food Business Management. As a Cincinnati native, she will be moving back and looking for employment in the food industry this May. Besides cooking, she enjoys gardening, reading and traveling.



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.



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



John Black

John is a Manager in Sales Development at Ingredion Inc, and previously Regional Sales Manager at Penford Food Ingredients which was incorporated into Ingredion. He holds a Communications Bachelor degree from Wright State University. John is a great asset to OVIFT as a Board Member and organizer of our Annual Golf Outing. Nothing would be that easy without his assistance !



2017-2018 OVIFT Executive Board



Lisa Davis

Lisa holds a BS in Food Science and Nutrition from The Ohio State University and Culinary Certification from Cincinnati Culinary Arts Academy. She has over 30 years' experience in the food industry, primarily in Product Development. Lisa has been a member of IFT for over 25 years and is thrilled to be involved with OVIFT since moving back to Ohio. She is a dyed-in-the-wool Buckeye who enjoys time with family, 4 legged babies, traveling and watching OSU football!



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.



Sudarshan Nadathur

Dr. Sudarshan Nadathur is a Chief Flavorist with ADM/WFSI. His career of 20 years has been in the Flavor industry, where he has held both regional and international roles supporting research, flavor creation, and developing new business. With a keen interest in Health and Sustainability, Dr. Nadathur has been actively involved with the Institute of Food Technologists (IFT) over the last several years in the Sustainability platform and is currently with the Protein Division. Dr. Nadathur has degrees in Chemistry / Biochemistry from India, Masters in Food Science from the University of Delaware, a Doctorate in Food Science & Technology from Oregon State University and is a Certified Food Scientist.



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).



Swapna Mony

Swapna has a Bachelor's degree in Dietetics and a Master's degree in Food Chemistry with a minor in Animal Sciences from the University of Florida (Go Gators!). Swapna has a diverse Research & Development background covering molecular and microbiology, genetics and formulations in the fields of Medicine, Dentistry, Plant Pathology and Citrus Fractions. Swapna currently works in Beverage Product Development and Applications for ADM/Wild Flavors and Specialty ingredients and has been with the company for a little over 2 years. Most of Swapna's spare time is absorbed by her two fur-children, Butler the Pug and Chubbs the English Bulldog, but the rest is spent indulging in fantasy-fiction, superhero-movies and planning trips to her native India.



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.



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 currently an outsides sales representative with Auto-Chlor. 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.



Eric Yale

Eric is currently pursuing his BS in Food Science and Technology from The Ohio State University and will be starting his junior year this fall. Prior to transferring to OSU in the spring of 2017, he spent the previous three years as a Fermentation Cellar Operator at Fat Head's Brewery in Middleburg Heights, OH. He is looking forward to serving as the OVIFT Liaison to the OSU Food Science Club while gaining a deeper understanding of how the food and craft beer industries overlap. In his spare time, Eric enjoys visiting family and friends throughout the country, cooking, rooting for Philadelphia sports teams, and spending time in the great outdoors.





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