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## A MESSAGE FROM THE CHAIR

Hello Ohio IFT Family!

First of all, please let me wish you a warm and safe Holiday season! I hope you enjoy many wonderful memories as you wrap up 2017 and look ahead to 2018.

I am so honored to serve as your 2017-2018 Ohio Valley IFT Chair. I am following in some amazing footsteps and desire that the knowledge and passion provided to you with past leadership will continue with my own. But I am only a small part of your leadership this year. I am pleased to work alongside 16 other Board members! Each individual plays an important role for you in the Section and I hope you come to know each of them in some way!

I have been a member of IFT since 2012 and have served many OVIFT Board positions since that time. I enjoy seeing you all at the monthly Section meetups in Cincinnati and Columbus, making new acquaintances, connecting folks in my network to each other, and simply having fun. I have many fond memories of my time with the Section but to pick just one, I truly enjoyed a philanthropy event we hosted at the Cincinnati Freestore Food Bank just after the winter holidays. It feels great to give back but it felt so powerful to give back as a team and prepare food packages for families we will likely never meet. I believe in helping others with a serving heart and I firmly support our Philanthropy committee's vision and ideas. AND GREAT NEWS! This event is scheduled once again for our Section in January of 2018! Be sure and sign up with the Section!

I continue to be proud of this Section! For another year, we have been acknowledged as a Section of Excellence, recognizing our commitment to IFT, section members, and the food science and technology profession. Our Section was recognized in the Hall of Honor at IFT17 and on IFT.org. Our Board is a driven group of individuals and without a doubt, I anticipate receiving this high honor once again for you, our members, for 2017-2018. Outside of IFT, I am a member of the Consumer Sensory Insights Team at Givaudan Flavors in Cincinnati, OH. In my free time, I enjoy spending time with my family, watching Tennessee Volunteers football, cooking, and running.

If we have not yet met in person, it will be my pleasure to meet you at the next event and make a connection.

Enjoy the year ahead!

*Natalie*



*Natalie McElwee, 2017-2018*

## SAVE THE DATES!

**December 2017: No public event**

**January 31, 2018: Freestore Food Bank Volunteer Event**  
**Location:** Cincinnati, OH

**February 22, 2018: Champagne & Macaron Tasting**  
**Location:** Macaron Bar in OTR

**March 2018:**  
**OSU poster contest (TBD)**

**April 25, 2018: Golf Outing**  
**Location:** Hamilton Elks Golf Club, Liberty Township

**April 26, 2018: Supplier's Expo**  
**Location:** Savannah Center, West Chester

**July 15-18, 2018: IFT18**  
**Location:** Chicago, Illinois

# MEETINGS/EVENTS IN REVIEW

## September: Valley Vineyards



On **September 26, 2017** we kicked off the 2017—2018 year at Valley Vineyards located in Morrow, OH.

This year, attendees had the opportunity to take a tour of the winery, cellar and to learn more about wine-making. Attendees sampled award winning wines and dined on delicious grilled foods of their choice. At the end of the tour all attendees received re-usable wine corks compliments of Valley Vineyards and also tried their chances at a raffle for gift cards.

This was our traditional kick-off event and for those of you never had to chance to participate, we strongly encourage you to join us next year for this exciting networking opportunity.



**Vision:** A world where science and innovation are universally accepted as essential to a safe, nutritious and sustainable food supply for everyone.

**Mission:** To advance the science of food and its application across the global food system.



*Thanks to Valley Vineyards for treating us so well for many years.*

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

## MEETINGS/EVENTS IN REVIEW

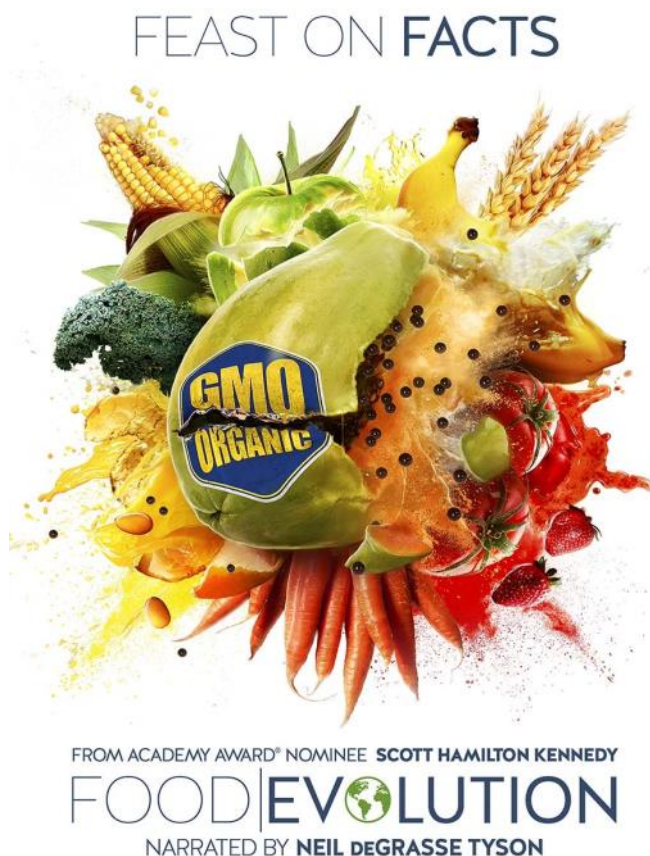
### October: Food Evolution Film Screening and Networking Event

On **October** 18, 2017, the OVIFT came together with *OSU Food Science and Technology Department, Food Science Club* and the *Food and Agricultural Science Communication Club* for a screening of the documentary, *Food Evolution*.

Film screening was held at the Archie Griffin West Ballroom at the OSU Ohio Union. Following the screening, UC Davis geneticist Dr. Alison van Eenennaam, who shared her insights in the documentary, facilitated a discussion about controversies in science and agriculture.

An outstanding crowd attended to the event!

Before the screening, participants found the opportunity to attend to a fun networking event where appetizers and non-alcoholic drinks were served.



**About *Food Evolution*:** "Traveling from Hawaiian papaya groves, to banana farms in Uganda, to the cornfields of Iowa, *Food Evolution* is set amidst a brutally polarized debate marked by fear, distrust and confusion: the controversy surrounding GMOs and food."  
[www.foodevolutionmovie.com/about/](http://www.foodevolutionmovie.com/about/)

This film, directed by Academy Award nominee Scott Hamilton Kennedy and Narrated by Neil deGrasse Tyson explores controversy around the science of food through the lens of the debate over genetically engineered foods.

Thanks to Kris, Lisa, Kelly, and Paul for organizing this event.

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



## MEETINGS/EVENTS IN REVIEW

### November: Ohio Valley IFT Ice Cream Social



On **November 16, 2017**, the OVIFT held an Ice Cream Social at Buzzed Bull Creamery in Over the Rhine, Cincinnati, OH. Attendees began their evening with a catered dinner from the infamous Eli's BBQ.

Colten Mounce, owner of Buzzed Bull Creamery, talked about the story of how their ice cream concept was invented, and the innovative process used to delight their customers. There was also a demonstration of preparing the smoothest, custom blend frozen desserts with liquid nitrogen.

The evening wrapped up with a tasty ice cream for everyone to enjoy!



*Thanks to Cathy, Laura, and Erica for organizing this event.*

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

**Coming soon ...**

***January 31, 2018: Freestore Food Bank Volunteer Event***



**Join us in helping stamp out hunger!**

This is a great opportunity to give back to the community and work alongside with other OVIFT members. Volunteer efforts are subject to change, but more than likely the team will be working in the sorting and packaging nonperishable food that is later distributed to local food pantries, soup kitchens, and shelters, also assemble Power Packs or assist with large special event needs.

For more information and registration visit <http://ovift.org/events/>

***Together, We Can Solve Hunger!***

## More Events, from IFT



December

12

**Next steps for policy on high fat, sugar and salt foods - regulation, innovation and marketing**

**Conference**, London, United Kingdom | 12 December 2017

December

12

**Renew Your CFS in 3 Easy Steps**

**Webcast**, Online, Illinois | 12 December 2017

December

14

**IFTNEXT Virtual Event: How Supply Chain Innovation Can Contribute to Sustainability**

**Webcast**, Online, Illinois | 14 December 2017

December

20

**SCIFTS Holiday Party**

**Meeting**, Buena Park, California | 20 December 2017

January

08

**Northwest Food & Beverage Expo**

**Expo**, Portland, Oregon | 08 - 10 January 2018

January

09

**NYIFT Dinner Meeting**

**Conference**, Nyack, New York | 09 January 2018

January

21

**Practical Short Course on Feeds and Pet Food Extrusion**

**Course**, College Station, Texas | 21 - 26 January 2018

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

# 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!

Hacer Akpolat

Amy Andes

Amy Bethel

Brett Boulden

Jon D. Carlat

Hayriye Cetin-Karaca

Sean S. Choi

Maria Tanila Cotter

Shannon Cruzen

Elliot Dhuey

Macy Fretz

Lisa J. Genter

Steve Hill

Sharon Klepak

Jing-Wei Lee

Jin Hong Mok

Subbiah Nagappan

Yuko Nishikawa

Xin Rong Sia

Ashley Stier

Zac Wertz

Howard E Wright Jr

Interested in being an OVIFT Board Member? Just want to volunteer?  
Contact [ohiovalleysection.ift@gmail.com](mailto:ohiovalleysection.ift@gmail.com)



Ohio Valley Section  
Institute of Food Technologists

## 2017-2018 Board Members



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

*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.*



# 2017-2018 OVIFT Executive Board

<b>Natalie McElwee</b>	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.	
<b>Erica Boyd</b>	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.	
<b>Kelley Lowe</b>	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.	
<b>Rae-Shann Dingle</b>	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.	
<b>Jennifer Lessick</b>	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.	
<b>Cathy Heil</b>	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.	
<b>D. Peren Aykas</b>	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.	
<b>Paul Bluman</b>	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.	
<b>John Black</b>	John is a Manager in Sales Development at Ingreddion Inc, and previously Regional Sales Manager at Penford Food Ingredients which was incorporated into Ingreddion. 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!	
<b>Lisa Davis</b>	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!	
<b>Laura Stidham</b>	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.	
<b>Sudarshan Nadathur</b>	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.	
<b>Angela Glassmeyer</b>	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).	
<b>Swapna Mony</b>	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.	
<b>Melissa Long</b>	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.	
<b>Kris Newton</b>		
<b>Eric Yale</b>	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.	



Happy  
Holidays



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**Ohio Valley Section**  
Institute of Food Technologists