



INSTITUTE OF FOOD TECHNOLOGISTS

The Society for Food Science and Technology — Western New York Section

Volume 64 Issue 1

WNYIFT 2005-2006 EXECUTIVE COMMITTEE

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Notes from the Chair — John Crump

Dear Section Members,

I hope this newsletter finds you well and enjoying the last few weeks of summer. Our section's last event of the summer was the golf outing held August 9th at Bristol Harbour Golf Course. Again this year, the event ran like clockwork thanks to the planning and coordination of Jim Abraham (Vanlab) and Clarice Hardy (Canandaigua Wine Company). Participation (over 60 golfers) and sponsorship (24 sponsors) were the highest yet. As always, a special thank you to our supplier sponsors for their loyalty and support which enables the success of this affair.

With Labor Day behind us it's time to look ahead to our fall program. The Executive Committee continues to work to create meetings which are interesting, informative, and entertaining. On **September 22**, the first day of autumn, we'll meet at **Canandaigua Wine Company** to observe and learn about Kosher wine making. Marilyn Konopka and Clarice Hardy are coordinating this meeting (with a bunch of cooperation from Mother Nature, they assure me). Our Student Night in November will convene in Ithaca on the Cornell University campus; at this meeting we will award the WNYIFT scholarships. Details on the scholarship application process can be found in this newsletter. I encourage all interested students to apply.

The past year was a strong one for the section. I thank Phil Brown for his leadership and the Executive Committee for its efforts during that period. The momentum has been building for several years and with your support we can continue this positive trend. I encourage each of you to get involved, it is rewarding both personally and professionally. We need your participation. Volunteers are needed to fill positions on the Executive Committee, Chair-Elect being one of these. At the very least we need your ideas and feedback on tour and speaker topics, meeting venues and schedules, etc. This is your organization, what will make it more relevant for you? Let us know by contacting any of the section's Committee members, we'll be glad to hear from you.

Our membership is spread over a wide geographic area. Participation in our section's activities offers a great opportunity to meet other food industry professionals and exchange greetings and information. The relationships forged at these occasions always add value. Remember, networking is not just for not working.

I look forward to seeing you on September 22.

HIGHLIGHTS

- WNYIFT Canandaigua Wine Tour & Dinner Meeting, Sept 22nd, 2005 (page 2&3)
- Student News: Cornell Food Science Product Development Team places 2nd in IFT national competition (page 4)
- WNYIFT scholarship application information (page 4)

WNYIFT

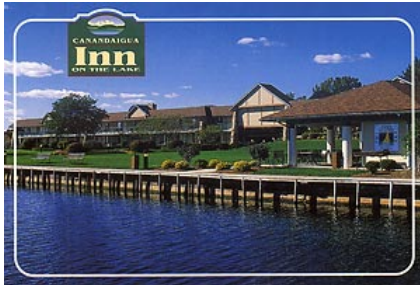
CANANDAIGUA WINE TOUR & DINNER MEETING

- Date** Thursday September 22nd, 2005
- Time** 4:00 pm Winery Tour
5:00 pm Cocktail Hour &
6:00 pm Dinner at Canandaigua Inn On the Lake
- Location** Canandaigua Winery
116 Buffalo Street
Canandaigua, NY 14424
- Phone** (585) 396-8065
- Website** www.cwine.com



Canandaigua Wine Company (CWC), established in 1945, markets and sells a wide array of affordable popular and premium wines and beverages, ranging from wine with fruit to brandy, sparkling wines, and premium wines. Many brands are exported outside the United States, giving the company a global reach. Canandaigua Winery in Canandaigua, N.Y. is operated by CWC.

Since 2004, CWC has been part of a new organization called Constellation Wines U.S. Under the new company structure, CWC operates as an independent sales and marketing company, offering consumers quality wines. Constellation Wines U.S. is part of Constellation Wines, the world's largest wine company. The WNYIFT tour will focus on the production of Kosher wines.



Found in the heart of New York State's Wine Country, Canandaigua Inn On the Lake is a full-service resort and conference center located on the beautiful north shore of Canandaigua Lake.

Phone (585) 394-7800

Location 770 South Main Street
Canandaigua, NY 14424

Dinner Menu

(\$28/member, including tax and service charge)

Choice of Entrees

- ◇ Chicken Chardonnay — Boneless chicken breast in cream sauce, Dijon mustard & Chardonnay
- ◇ Mediterranean Stuffed Pork — Roasted red peppers, spinach with a tomato basil reduction
- ◇ Atlantic Fire Grilled Salmon Fillet — Finished with a roasted shallot citrus vinaigrette

Entrees include house salad, rolls, butter, dessert and coffee.

Directions to Canandaigua Wine & Canandaigua Inn On the Lake

From The East

NYS Thruway westbound to Exit 43 (Manchester)
 Take Rt. 21 South to Canandaigua
 Turn Right onto NY-332/ N. Main St.
 Continue to follow NY-332 North/ N. Main St.
 Turn Left onto Buffalo Rd. and go to the bottom of the hill, past railroad tracks.

From The West

NYS Thruway eastbound to Exit 44 (Rt. 332/Canandaigua).
 Take Route 21 South to Canandaigua
 Merge onto NY-332 South/ Main St.
 Continue to follow NY-332 / N. Main St.
 Turn Right onto Buffalo Rd. and go to the bottom of the hill, past railroad tracks.

Please note: As you come down Buffalo St., turn right into the main parking lot by the front warehouses. Come up the ramp in front of the brown building. The gathering place for the tour will be in the lab, which located in the front office builing at the front of the winery.



From Canandaigua Winery to Inn On the Lake

Go Northeast on Buffalo Rd. toward Camelot Square
 Turn Right onto NY-332 S/ N. Main St. Continue to follow N. Main St.
 Turn slight Left onto S. Main St.
 The Inn is on the right, just past the State Marina.

Dinner Reservation Form

Please respond by Friday, September 16, 2005

Name: _____	Company: _____
Address: _____	Telephone: _____
WNY Member (\$28) _____	Non-Member (\$34) _____
Student (\$5) _____	Total Remitted: \$ _____

Choice of Entrée _____

Please make checks payable to: **WNYIFT**

Send to: Clarice Hardy, 116 Buffalo Street,
 Canandaigua, NY 14424
 (585) 396 – 8065 Fax: (585) 396 – 8084

STUDENT NEWS

This summer has been a great one for Cornell's Food Science Department, Ithaca, and Food Science & Technology Department, Geneva.

The **Food Science Product Development Team**, Ithaca, placed second in the National **IFT Product Development Competition** with their product Bocados. Bocados is a snack that combines a sweet guava filling and a savory cheese sauce inside a corn dough shell. The team members were Morgan Chase, Ashley Hiatt, Valerie Kasztejna, Megan Lang, LeeCole Legette, Scott McClure, Jessica Oesterling, Becky Taylor, Sam Alcaine, Zachary Caplan, Andrea Docking, Julie Goddard, Sam Nugen, and Rocio Rodriguez-Arias. Joseph Hotchkiss served as team advisor.



The **Food Science and Technology Product Development Team, Geneva**, also placed second in the **DANISCO Knowledge Award Competition**. Their product, Moschata Butternut Squash Pie, is a nutritious single-serve frozen dessert, consisting of a butternut squash pie filling on a low-fat shortbread crust. Team members include Elizabeth Tomasino, Katherine Kitzel, Illeme Bonsi, Sarah Valois, and Melissa Mundo. Olga Padilla-Zakour served as team advisor.

In addition, seven students won awards in various competitions at the **IFT Annual Meeting** held in New Orleans, LA last July. The winners are:

YiFang Chu. First place, Mark Bieber Graduate Paper Competition. Advisor: Rui Hai Liu.

Normell Jhoe De Mesa. First place, Product Development Division Poster Competition. Advisor: Syed Rizvi.

Illeme Bonsi. First place, Fruit and Vegetable Products Division Competition. Advisor: Olga Padilla-Zakour.

Julia Fritsch. Second place, Graduate Student Paper Competition, Dairy Foods Division. Advisor: Carmen Moraru.

Julie Goddard. Second place, Packaging Division Poster Contest. Advisor: Joseph Hotchkiss.

Melissa Mundo. Third place, Food Microbiology Division Oral Competition. Advisor: Randy Worobo.

Sarah Woodling. Winner, Non-thermal Division Graduate Student Paper Competition. Advisor: Carmen Moraru.

Congratulations to our students on a job well done!

WNYIFT Scholarship Announcement

WNYIFT section is offering **6 graduate (MS and Ph.D.)** and **2 undergraduate** student scholarships for the 2005-06 academic year. Applications are available through your Food Science Department. You may also download an application at <http://www.ift.org/sections/WNYIFT> or contact Judy Anderson at jl2@cornell.edu for more information. Completed applications are due by **October 15, 2005**. Winners will be announced at WNYIFT's Student Night on November 17 in Ithaca.

2005 WNIPT GOLF OUTING SPONSORS

Canandaigua, NY • August 9, 2005

We would like to express our gratitude to the following companies for their continued support and generous sponsorship at our Golf Outing held last month at the Bristol Harbour Golf Club:

- | | | |
|------------------------|-----------------------|------------------------|
| ◆ Virginia Dare | ◆ Univar | ◆ Ungerer |
| ◆ Ottens Flavors | ◆ Chr. Hansen | ◆ Klass Ingredient |
| ◆ Allen Flavors | ◆ Upstate Farms | ◆ Quality Dairy |
| ◆ Vanlab | ◆ Sethness Greenleaf | ◆ Skidmore Sales |
| ◆ IFF | ◆ Crest Foods | ◆ FONA |
| ◆ Firmenich | ◆ Quest International | ◆ Takasago |
| ◆ David Michael & Co. | ◆ Comax | ◆ Marcus Food Products |
| ◆ Accurate Ingredients | ◆ National Starch | ◆ Danisco |

EMPLOYMENT OPPORTUNITIES

Ralcorp Holdings, a leader in private label foods, seeks a **Quality Improvement Engineer/Technologist** for their Fredonia, NY location to redesign products and processes that drive improved product consistency through variation reduction. This position acts as a liaison between R&D and manufacturing by supporting manufacturing initiatives and quality control issues. Requirements: BS in Food Technology, Mechanical, Chemical, or Industrial Engineering (other science/engineering degrees will be considered), 5+ years of experience in product development or food manufacturing, strong project management skills, effective written and verbal communication skills, familiar with descriptive analysis, difference testing, SPC, process capability, DOE, and regression. For more information, please contact **Melissa Jones** at (314) 877-7217.

Expert manufacturer of high-quality frozen hand-held snacks seeks **Food Technologist** to develop and prepare new/revised formulations. Successful candidate must be able to identify potential cost reductions, alternate ingredients or overall formula optimization. Requirements: BS in Food Science/Technology, Nutrition or any related field, minimum 2-5 yrs experience in product development. Bakery and/or frozen food industry preferred. Please contact **John George** at (508)746-9300 ext. 13 or e-mail john@matthewsandcompany.com for more information.

Employers. Does your company have a position to fill in the western New York region? You may submit a job description and contact information to Hazel Fromm (hazel.fromm@intlfoodnetwork.com) for inclusion in our next newsletter. Positions may also be posted to the WNYIFT website by contacting Catalin Moraru (catalin.moraru@intlfoodnetwork.com).