



September 2006 Meeting – Joint RCA Mid-Atlantic & MD IFT Meeting and Crab Feast

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Date: September 26, 2006

Phillips Foods Headquarters, Baltimore, MD

“**Targeting Texture**”, is a half-day educational program that will target several ways of evaluating and developing different textural qualities in foods. The co-sponsors, National Starch and TIC Gums, will bring a selection of both technical and culinary experts to the program to assist product developers in choosing texturizing agents to optimize a product’s texture and viscosity. Our Host, Phillips Foods, will provide our meeting space.

1:00 pm Opening Remarks

1:10 **Starch 101: Understanding the impact of texture**

Attendees will learn how the chemistry of starches affects the functionality.

1:45 **Making it better with Texture! Enhancing food products with texture**

Attendees will have an opportunity to explore, through culinary demonstration, textural enhancements and unique texture development in actual food products, derived from some of the new functional flours.

2:40 Break: Coffee, sodas, and cookies

3:00 **It’s a New “Gel”eration! How to Get the Texture You Desire**

Attendees will receive a basic overview of the gelling properties of hydrocolloids in a variety of food applications. This will include a hands-on look at different gels and an explanation of descriptors for each of these gels. Special emphasis will be directed towards hot and cold food systems, along with unique ideas for using hydrocolloids as gelling agents.

3: 50 **Whipping up a Storm! Foams and Whipped Toppings**

Attendees will receive a basic overview of ingredients commonly found in foams and whipped toppings with discussion on their respective functionality. Special emphasis will be given to the role of hydrocolloids in creating a stable product that exhibits the targeted texture. Attendees will also have a hands-on look at various types of foams and their respective textures, along with methods for measuring air incorporation.

4:40 **Panel Discussion:** Roundtable/Panel discussion on texture

5:30 Break / travel time to **Phillips Seafood Restaurant**, Harborplace. Address: 301 Light Street, Baltimore, 21202, Phone: 410-685-6600. Parking available at the Intercontinental Harbor Court Hotel, corner of Light and Lee Streets, \$6, with validation from Phillips Restaurant.

6:00 **Joint Meeting with the Maryland Section of the Institute of Food Technologists:**
Social Hour

6:30 **Culinology™ or Cuisine? Which came first? Well....it was the egg!**

Speaker: John Matchuk, CRC, CCE, CCC, RCA Founding Member and IFT Distinguished Lecturer.

7:15 **Crab Feast**, including steamed crabs, steamed shrimp, fried chicken, wine and beer, and all the fixings!

Fee: Full Program: \$85 Dinner Only: \$45 (Reservations are due by Friday, 9/22/06)

Students: Full Program: \$20 Dinner Only: \$10

Contact Stacy VanDenHeuvel today at (410) 273-7300 ext. 3319 or svandenheuvel@ticgums.com.

Sponsorship opportunities are still available for this program contact Toni Manning at 410-712-7373 or tmanning@sas-labs.com for more information.

JOHN MATCHUK, CRC, CCE, CCC
Research & Development Manager
Grecian Delight Foods

John Matchuk is the Research and Development Manager at Grecian Delight Foods. Previously, he was Corporate Chef for T. Hasegawa Flavors at Hasegawa's Chicago Culinary Center in Northbrook, IL. John was with T. Hasegawa for five years, during which time he developed hundreds of food product applications from practically every possible food or menu category. John has prior experience in meat processing and extensive food service operations and consulting experience. He has also taught in and directed Culinary and Hospitality Education programs.

John is a graduate of the Culinary Institute of America (AOS) and the Cornell University Statler Hotel School (BS). He has also completed food science coursework at Kansas State University. John was a founding member and former officer of the Research Chefs Association (RCA). Currently, he serves on the RCA Nominations & Board Development Committee. He has been an active IFT member since 1996 and was a Scientific Leader for IFT on "The Role of a Chef in Food Product Development Teams". He holds certifications from the RCA, Research Chef (CRC), and the American Culinary Federation Culinary Educator (CCE), Chef de Cuisine (CCC).

DIRECTIONS TO PHILLIPS

Phillips Foods, Inc.
1215 E. Fort Avenue, Baltimore, MD 21230
443-263-1200

From:

◀South of Baltimore on I-95
I-95 North to Exit 55, Key Highway, From the ramp, turn Left on Key Highway (1/2 mile). Follow Key Highway to second light, turn Left on Lawrence Street, (Royal Farms on Left). Stay on Lawrence Street 1 block to light, turn Left on Fort Avenue. Once on Fort Avenue, Phillips Foods will be ¼ mile on the Right.

Directions Continued

◀North of Baltimore on I-95
I-95 South thru the Fort Mc Henry Tunnel to Exit 55, Key Highway. Turn Right at first light on to Key Highway. Follow Key Highway to second light, turn Left on Lawrence Street, (Royal Farms on Left). Stay on Lawrence Street 1 block to light, turn Left on Fort Avenue. Once on Fort Avenue, Phillips Foods will be ¼ mile on the Right.

◀North of Baltimore on I-83
Follow I-83 South to I-695 West, (Exit to Right, follow around West side of Baltimore). Exit on to I-95 North. I-95 North to Exit 55, Key Highway. From the ramp, turn Left on Key Highway (1/2 mile). Follow Key Highway to second light, turn Left on Lawrence Street, (Royal Farms on Left). Stay on Lawrence Street 1 block to light, turn Left on Fort Avenue. Once on Fort Avenue, Phillips Foods will be ¼ mile on the Right.

◀West of Baltimore on I-70
I-70 East to I-695 South. I-695 South to I-95 North I-95 North to Exit 55, Key Highway. From the ramp, turn Left on Key Highway (1/2 mile). Follow Key Highway to second light, turn Left on Lawrence Street, (Royal Farms on Left). Stay on Lawrence Street 1 block to light, turn Left on Fort Avenue. Once on Fort Avenue, Phillips Foods will be ¼ mile on the Right.

◀Eastern Shore on Rt. 50
Rt. 50 across the Bay Bridge to 97 North (Baltimore) to I-695 West (Towson). I-695 West to I-95 North I-95 North to Exit 55, Key Highway. From the ramp, turn Left on Key Highway (1/2 mile). Follow Key Highway to second light, turn Left on Lawrence Street, (Royal Farms on Left). Stay on Lawrence Street 1 block to light, turn Left on Fort Avenue. Once on Fort Avenue, Phillips Foods will be ¼ mile on the Right.

Free parking is available in the lot in front of the building. Use the glass doors in the center of the building to enter.

MESSAGE FROM THE EXECUTIVE COMMITTEE

From the Chair -



Greetings fellow MD IFT members and welcome to what we are sure will be a great year for Maryland IFT. The Executive Committee has been hard at work lining up interesting speakers and events for the section year and we are looking to bring back either the Holiday Party or the Casino Night as both were wonderful forums for networking and socializing. Another focus for us this year will be to introduce food science to high school students as few know about these programs prior to attending college. We as a section need to take an active role in bringing food science to the forefront and ensuring that our new talent remains in Maryland and hopefully become contributing members to MD IFT. As always, we on the Executive Committee want to hear from you, as this is your section. So please tell us how we can help you to get more out of your membership.

I would like to take this opportunity to thank our returning officers and volunteers without whom this section could not run as well as welcome our newest members Tim Ward as Chair-Elect, Juan de Ocampo as Member-at-Large and Kara Kern as Education Chair who will bring fresh new ideas and enthusiasm to the section.

Best wishes for a most successful year,

Dawn Feakes

From Chair Elect -

I am really looking forward to participating on the MD IFT board. In the short time since becoming Chair Elect, I can already see what a great group of people I will be working with. First of all, thanks to the rest of the officers for being so welcoming to Juan and me. Hopefully we can represent Citrus and Allied as well as the rest of you represent your companies. Second, I am very excited about serving on several committees, one of which being the student/education committee. My hope is that MD IFT can do even more to give students the tools that they need to get into the food industry. Thanks again to everyone in MD IFT, and I will see you all at upcoming IFT events.

Tim Ward



From the Past Chair -

Well, hard to believe but another year has past and my term as Chair will be ending. It has been much fun and taken lots of organization, a skill that can be a bit challenging for me. Being part of an organization with such a great group of folks is truly rewarding. Welcome to Tim Ward of Citrus and Allied who is the Chair Elect. We also have a new Member at large, Juan de Ocampo, also of Citrus and Allied. I hope to be as much support to Tim as others have been for me. There have been some subtle changes in the way things are done and I believe it has and will continue to improve our focus. One of those changes is that we have developed several committees who have assumed responsibilities previously held solely by the executive committee. Currently we have a Suppliers Night Committee, Student / Education Committee, Golf Committee and others are in the works. We have also changed the meeting format to be more scientific and educational and to be shorter and earlier with specific topics. Anyone interested in participating on a committee, please contact Stacy VanDenHeuvel, secretary. We will also be subsidizing meeting attendance costs for students to encourage attendance and participation. Ideas are always welcomed. I look forward to seeing you at the September's joint MDIFT / RCA meeting.

Karen Siler

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~STUDENT CORNER~

Hello and Welcome Back! We have another exciting year ahead of us and are anxious to get you involved! As newly appointed Education Chair, I hope to increase student participation in Maryland IFT events this year as well as provide educational tips and tools to help you network throughout the food industry. This section will be dedicated completely to the students and any student input is always welcome!

First, let me start by introducing myself. My name is Kara Kern and I recently graduated from the University of Delaware in 2005 with a BS in Food Science. At the University of Delaware, I was involved in the Philadelphia Section IFT and I was also Secretary of the Food Science Club. Being a part of these groups allowed me to expand my horizons outside of the classroom and get the real experience of the food industry. By attending trade shows and sectional meetings, I was able to meet and speak with workers in the industry. Through networking, I was able to find myself an internship my Junior year through TIC GUMS, Inc. where I worked as a lab technician for the summer. The internship gave me great lab experience and a taste of the working world as well. After a summer of working and putting in some time during the semester, I was offered a full time job at TIC GUMS, Inc as a Technical Inside Sales Representative. With this job, I am exposed to a variety of applications that use gums and offer technical support to customers. It's been over a year since I have entered the industry, and I enjoy the ever-changing trends of the food industry and continue to learn more and more about it!

Be sure to keep in touch with monthly events and activities by reading the newsletter. We encourage students to participate monthly, but you can choose the activities that interest you most. I look forward to an eventful year ahead and a chance to see some student faces in the crowd!

Kara Kern
kkern@ticgums.com
TIC GUMS, Inc.
Education Chair

Upcoming Events

Check out our first meeting, which will be held on September 26. Maryland IFT and RCA will team up for a combined meeting to introduce culinology in the food science field. John Matchuk will be speaking from RCA and will make a presentation based on the meal served. This event is a great opener to the year and a tasty one at that!

CHECK OUT THOSE STUDENT PRICES

Full Program \$20 Dinner Only \$10



Looking Ahead...

As you work through the semester with research and projects, keep in mind that these topics may be good ideas to enter into our Poster Session that is held at our annual Supplier's Night, this year on April 5th, 2007. Any topic related to recent research is acceptable and can be entered to win a prize! The poster session is a great way for students to share their hard work and get rewarded! More details to come as the event approaches!

READ ANY GOOD BOOKS LATELY?

Over the next year we will cover a number of topics related to food science. As each meeting passes, I would like to make it a point to have additional references available that relate to or expand or are related to the latest topic. For those interested, you can research at leisure to learn more about the subject. Of course, your feedback and suggestions are always welcome and anyone can submit articles or books that are of interest. References will be listed in the following newsletter. So, let's all get reading!



MD-IFT Golf Outing 2006

On Monday June 14, 2006, Strasburger & Siegel hosted the Maryland Section Institute of Food Technologists Golf Outing at Renditions Golf, in Davidsonville, Maryland. We had 68 registered golfers and several people who joined the group for the dinner. Because of rain in the morning, our group got a late start, but managed to complete play with out any further precipitation. Many thanks to all our sponsors, listed below. To see pictures of all the teams go to: www.haccp.com/news/IFTGolf06.asp

These were our hole sponsors and our winning golfers:

For Closest to the Pin:

- #7 *TIC Gums, Inc.:* Joe Behan
- #13 *W.R. Grace:* Phillip Dell
- #17 *National Starch Food Innovation:* Steve Ledrich
- #8 *Mastertaste:* Richard Howell
- #16 *Mitsubishi Food Ingredients:* Marty Kelly

For Longest Drive:

- #5 *TIC Gums, Inc.:* Brian Yoakum
- #15 *Del-Val Food Ingredients:* Ben Girodie

Most Accurate Drive:

- #10 *Accurate Ingredients:* Don Williams

Putting Contest:

Mitsubishi International Food Ingredients: Gary Hurlock

Hole in One: \$10,000 Cash, #2 GNT USA, No winner!

Non-Contest Holes were sponsored by: *Mastertaste, On Assignment Lab Support, and TIC Gums*

Cart Gifts were provided by: *The Hershey Company, Strasburger & Siegel, Inc.*

Our winning teams were:

Winning Team: Supat Sirivicha
 Gary Hurlock
 Carl White
 Daniel Cooper

Runner-up Team: Monte Hilmoe
 Joe Lawrence
 Larry Hoffman
 Richard Becker



MARYLAND SECTION IFT

Maryland Section

Dues: Members \$12.00; Students \$4.00

Website: www.ift.org/sections/maryland

Chartered: 1946

The Maryland Section of the IFT was chartered in 1950 and currently has about 500 members working for more than 15 companies. Members are Food Scientists, Food Technologists, Chemists, Biologists, Nutritionists, Engineer Professionals, Students, Lawyers, and Sales & Marketing Professionals. The Maryland section covers a widespread area including; parts of Maryland, Pennsylvania, West Virginia, Washington D.C. and New Jersey.

Chair

Dawn Feakes

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Alternate Councilor

Courtney Cioll - exp. 2008

National Starch Food Innovation

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courtney.cioll@nstarch.com

Supplier Night Chair -

I have enjoyed having the opportunity to serve on the MDIFT EC. Every year we get better and better. The list of companies our volunteers represent is growing rapidly. We truly have a great group of volunteers and I want to thank all of them for their time and dedication! If you are interested in volunteering please contact any of our officers.

Last year's supplier night was so much fun I have agreed to be the Supplier Night Chair! Actually, it will be easier for the same person to plan the event each year. There is a huge learning curve when planning Suppliers Night. I have taken steps to make it easier this year and always have had help from my gracious primary assistants Donna Williams and Dawn Feakes! We have selected to have the event on April 5th at the Holiday Inn Select in Timonium, MD. There was positive feedback on the venue change with the suggestion to have more space and not be pressured to stay at the hotel hosting the event. Display tables will be back to the 66.6' x 36". There will be room discounts, but no pressure to stay at the Holiday Inn. Notices to suppliers will be sent out in January. Information on the event will be on the IFT web site as well. We were unable to follow or proceed the NY IFT, because it conflicted with another event our suppliers and EC members had to attend. Please contact me if you have suggestions. I will be asking for several companies to help sponsor the bar costs.

If you are interested in sponsoring the bar at Suppliers' Night please contact me. Also one more note... When you fill out your forms please be very neat as I use that to create nametags. A business card with the application for each attendee would be grateful!

Frances Tutt

Maryland Section IFT News & Info

CONGRATULATIONS TO DONNA WILLIAMS!!!

Our current Membership Chair, Donna Williams, was recently honored at the 2006 National Institute of Food Technologists Meeting in Orlando, FL with a Member Volunteer of the Year Award. The Maryland IFT Section nominated Donna for her dedication and help over the years. Donna's name was featured on a plaque beside other well deserving nominees at the National IFT in Orlando.

WAY TO GO DONNA!



HAVE SOMETHING TO SAY?

If you have anything that you would like to have printed in the Maryland Section IFT Newsletter such as:

- Job Listings
- Area Presentations
- Articles of Interest
- Personal Recognition
- Etc.

Or

If you just have a recommendation about the Newsletter or the Maryland Section IFT

**Please email Jenny Norton
jnorton@ticgums.com**

JOB NOTICES

Quality Control / R&D Manager

A unique opportunity for an experienced and motivated individual to join a privately held food manufacturer located in the Mid-Atlantic region. Reporting directly to senior management, this position requires a self-starter capable of working independently to manage the QC / R&D functions of 2 factories within the same city. The position involves the development and maintenance of quality standards, standard operating procedures, performing product testing, as well as conducting on-line and in-plant inspections. The successful candidate must also be competent in the area of new product development drawing on their own knowledge and experience while recognizing and utilizing all possible avenues of expertise from both within and outside of the company.

The Quality Control Manager must be skilled in the use of Microsoft Excel and Word, with knowledge of Access a plus. Must exhibit excellent written and verbal communications skills, and will be required to prepare reports, create and maintain databases, spreadsheets, specifications, manuals of procedures, etc.

Candidate must possess a Bachelor's degree in the area of food science or technology, and a minimum of 3 years successful QA Management experience. HACCP and Better Process Control School certifications preferred.

Competitive salary and benefits package.

Candidates should submit resumes to hmgrci@aol.com



If your company is interested in posting a job or an internship in the newsletter, please email it to: Jenny Norton at jnorton@ticgums.com



The Maryland Section IFT Chapter is seeking the assistance of a certified tax accountant to assure proper submission of IRS documentation. Fees are negotiable.

Members with a recommendation should forward the name and contact information to Sandra Burt at Sandra.Burt@mccormick.com

Maryland IFT
%TIC Gums
4609 Richlynn Drive
Belcamp, MD 21017

