

## OREGON SECTION

### IFT Meeting

Tuesday, February 6, 2007

**Location:**

Alessandro's Ristorante & Galleria  
120 Commercial St NE  
Salem, Oregon 97301  
(503) 370-9951

**Times:**

4:30 PM Executive Committee  
5:30 PM Social Hour/Registration  
6:30 PM Dinner  
7:30 PM Awards Presentation

**Dinner Buffet Menu:**

Savory Chicken  
Delectable Pasta  
Home Made Bread with Butter  
Tossed Green Salad  
Classic Dessert

**Registration Fee:**

Advance Registration: \$22.00  
At the Door: \$25.00  
Students: \$11.00

**Directions from the North**

From I-5 Southbound, take the Salem Parkway exit #260A  
Stay straight, continuing onto Commercial St NE

**Directions from the South**

From I-5 Northbound, take the Mission Street exit #253  
Stay straight and turn right onto Liberty St  
Turn left onto Court St  
Turn left onto Commercial St NE

*Alessandro's is located in the center of downtown Salem on the east side of Commercial Street between Court and State Streets.*

## Investigating Foodborne Illness

**Melissa S. Plantenga,**

Oregon Department of Human Services

Melissa S. Plantenga is a Research Analyst in the office of Acute & Communicable Disease Prevention at the Public Health Division, Oregon Department of Human Services. She conducts disease surveillance by monitoring laboratory specimens submitted to the public health laboratory, investigates potential disease clusters and outbreaks, and manages special studies involving *E. coli* O157 and *Salmonella*, as part of FoodNet (a network of ten states undergoing active surveillance for foodborne diseases and related epidemiologic studies).

Outbreak investigations are the most fascinating aspect of job. She has helped investigate over 75 outbreaks. Most notably, Melissa was the outbreak investigator who made the initial discovery that spinach was the cause of the nationwide *E. coli* O157:H7 outbreak last year that killed 3 people and sickened over 200. In 2002, Melissa's

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## OSIFT Executive Committee

**Mike Govro, Chair**  
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**Ellen Bradley, Past Chair**  
503.629.8554  
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**Jeff Clawson, Chair Elect**  
541.737.5680  
[jeff.clawson@oregonstate.edu](mailto:jeff.clawson@oregonstate.edu)

**Dirk Schulbach, Treasurer**  
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**Carri Matthieu, Secretary**  
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**Carolyn Brown, Membership Chair**  
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**Bill Grano, Member-at-Large**  
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**Lauren Gross, Member-at-Large**  
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**Kim Hutchinson, Member-at-Large**  
503.670.1312  
[kim@biologic.resources.com](mailto:kim@biologic.resources.com)

**Alice Montero, Member-at-Large**  
503.769.2101  
[montero@norpac.com](mailto:montero@norpac.com)

**Undergraduate Student Reps:**  
Two Open Positions

## Message from the Chair

### How are we doing?

Nationally, IFT is trying to refine its focus to make it a more effective and relevant organization. At the regional meeting in January at the Northwest Food Processor's Association convention, IFT Executive Vice President Barbara Byrd Keenan held a town hall meeting to explain IFT goals, listen to local members and discuss their concerns about IFT. She described IFT's four draft goals, which are to:

#### 1. Be a steward for the profession and the community.

Providing an inclusive and welcoming community for all food science professionals and the knowledge and tools they need to enhance their professional capacity and competency.

Continuing Education

Technical

Soft skills

Global competency

Credentialing?

Networking

Divisions, Sections, Special Interest Groups (SIGs)

Mentoring

Career Guidance

#### 2. Be an influential advocate and trusted spokesorganization

Engaging in advocacy and communications efforts that enhance recognition for the profession and result in increased application of food science in regulatory decisions and consumer choices

Enhance understanding of agriculture-food-health continuum

Provide information on food and nutrition

Consumer-friendly

Scientifically-based

Strengthen and expand network to deliver messages based on sound science

Increase the integration of science related to food into public policy

#### 3. Be a research champion and innovation catalyst

Increasing food science and technology research funding and

*(Continued on page 3)*

The Oregon Section Institute of Food Technologists Newsletter is published eight times each year as a service to its members.

**Joanne M. Barnard, Publisher**

[JoanneBarnard@charter.net](mailto:JoanneBarnard@charter.net)

(Continued from "Melissa Plantenga" page 1)

investigative work helped her make the discovery that almonds were the source of a

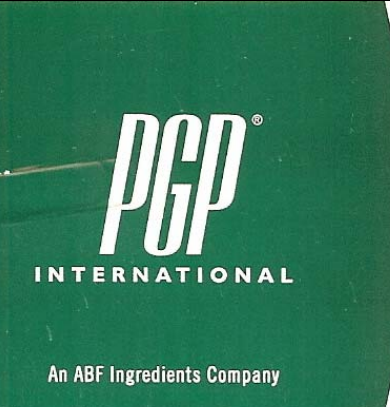
*Salmonella* outbreak that resulted in the nation's largest almond grower to recall 13 million pounds of potentially contaminated almonds.

Melissa considers herself an "Army Brat", a term used to describe a person whose childhood included frequent relocation due to parents serving in the military. She's lived in a variety of states in the US, Italy, and Germany. Melissa graduated with a degree in Environmental Health & Safety from Oregon State University in 2000. She and her husband will move to Texas at the end of February 2007.



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www.glanbianutritionals.com

**Chris Busch**  
Technical Sales Manager



**Ryan B. Olson**  
Regional Sales Manager

**PGP International**  
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rolson@pacgrain.com  
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(Continued from "Message from the Chair, page 2)

emerging technologies' research efforts to ensure a safe and nutritious food supply.

Advocate for more funding from USDA, NIH, NSF, etc.

Develop research agenda

Champion and encourage exploration of emerging technologies

Enhance the integrative scientific development of food science and nutrition for improved consumer health

#### 4. Be a global citizen and partner

Proactively contributing to, and being a partner for, the global advancement and application of food science.

IFT's agenda on the national and international scene is ambitious and appropriate for an organization comprised of members with high levels of education, expertise, and leadership abilities. During the discussion, we also talked about ways we might establish a closer connection between the national organization and the sections to provide a greater benefit to each. I thought of a few questions on which I'd like your thoughts:

What can the national organization do for section members to provide greater value?

How can the sections become more involved in the national agenda?

Are there ways in which national IFT can use the sections more effectively to carry out its agenda?

IFT is in the process of finalizing these goals, and would like to receive input about them from its members. If you have thoughts about its goals or the other questions I've asked, please send them to me at [mgovro@oda.state.or.us](mailto:mgovro@oda.state.or.us) and I will forward them to Barbara.

Thank you,

Mike Govro  
Chair, OSIFT

## Suppliers' Night 2007

Dann Barnard

It is time, once again, for our annual Suppliers' Night. This is the time that all of our loyal suppliers come to town to share the latest they have to offer and to help us make good decisions about the types of goods and services that can best serve us as we continue our efforts to develop and produce safe, high quality food. It is also the fundraiser that provides our operating income for the entire year. Contributions made by exhibiting suppliers support our monthly meetings, operating expenses for the Oregon Section, scholarships, student participation in IFT (local and national), and charitable contributions. Many of these suppliers travel great distances to be here and support us year after year. We really owe them our undivided attention for the few hours they will be in town.

Please join us on Monday, February 26, 2007 at the Portland Double Tree Lloyd Center for this event. Technical Sessions will be held from 1:30 to 4:15 pm and will feature speakers discussing Organic, Kosher, and Halal certification. The exhibit hall will open at 4:30 pm and remain open until 7:30 pm. We have upgraded the hors d'oeuvres buffet this year and will, once again, hold a raffle toward the end of the evening. Door prizes will feature many items donated by suppliers, Cougar Gold cheese, and an iPod. As always, admission for this entire event is free and parking in the covered garage is only \$3.00, so please plan on joining us for an informative and enjoyable afternoon and evening.



Food Ingredients Division

**Mike Lieber**

Sr. Sales Manager - Great Plains and Rockies

Sargento Foods Inc., One Persnickety Place, Plymouth, WI 53073-3547  
(920) 892-3733 (800) 795-7090 FAX (920) 892-2157 Cell (920) 254-6254  
e-mail: [mike.lieber@sargento.com](mailto:mike.lieber@sargento.com)

## Oregon Section IFT

2006-2007 Meeting Schedule

Mark your calendars now! Meeting times are the same unless noted:

- 4:30 PM Executive Committee Meeting
- 5:30 PM Social Hour/Registration
- 6:30 PM Dinner
- 7:30 PM Presentation

### Monday, February 26, 2007

Location: DoubleTree-Lloyd Center, Portland

Topic: Suppliers' Night

### Tuesday, April 10, 2007

Location: Valley River Center, Eugene

Oregon Dairy Industries Annual Conference

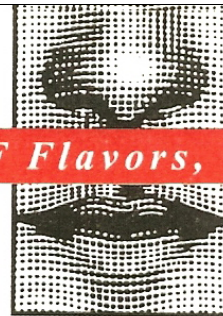
Speaker/Topic: *to be determined*

### Tuesday, May 8, 2007

Location: Northwest Viticulture Center, Salem

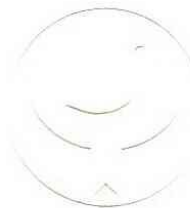
Speaker: **Ron Wrolstad**, OSU Food Science Dept

Topic: *to be determined*



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**HENNINGSEN FOODS, INC.**  
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OMAHA, NE 68144-3398  
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FAX 402-330-0875  
[mikem@henningsenfoods.com](mailto:mikem@henningsenfoods.com)  
Cell/Voice 402-981-0302

## Positions Available

Jo Wayne, Employment Bureau Chair

### QA Lab Technician

**Oregon Ice Cream Company**, Eugene, Oregon

FAX, mail or e-mail resumes to:

Doug Furlong, Director of Technical Services

Oregon Ice Cream Company

885 Grant Street Eugene OR 97405

Fax (541) 485-7653

[dfurlong@oregonicecream.com](mailto:dfurlong@oregonicecream.com)

### Product Development Technologist

**Oberto Meat Snack Co.**, Seattle, Washington

Submit resume and cover letter describing your

leadership abilities to: [careers@oberto.com](mailto:careers@oberto.com) or

Fax (253) 437-6151.

### Quality Assurance Technician, Night Shift

**Wells' Dairy, Inc.**, St. George, Utah

Please apply online at [www.wellsdairy.com](http://www.wellsdairy.com) or

email your resume to [kawhite@bluebunny.com](mailto:kawhite@bluebunny.com).

### QA Manager

**Hood River Juice Co.**, Hood River, Oregon

Contact: Keith Loran

(360) 687-5231 or

Email: [keithl@hrjco.com](mailto:keithl@hrjco.com)

### Marketing Manager - Foodservice

**Reser's Fine Foods**, Beaverton, Oregon

Resume to: Reser's Fine Foods, Attention:

Corporate Human Resources,

PO Box 8

Beaverton, Oregon 97075

Email: [corphr@resers.com](mailto:corphr@resers.com) or

Fax (503) 526-8378

### Food Technologist, Product Development

**Continental Mills**, Tukwila, Washington

Resume and cover letter to

[careers@continentalmills.com](mailto:careers@continentalmills.com) or

Fax to (253) 872-7954



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REGISTERED

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SENSIENT

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**TinTin Delphin**  
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*IFT accepts and adopts the concept of diversity which views society as a mixture of all backgrounds, each with a unique contribution. IFT seeks to retain and celebrate individual differences and therefore will not discriminate, based on race, color, gender, sexual orientation, age, religion, national origin, disability, or veteran status.*



Oregon Section  
Institute of Food Technologists  
Oregon State University  
Department of Food Science and Technology  
100 Wiegand Hall  
Corvallis, OR 97331-6602

*Address Service Requested*

Please support the suppliers' whose advertisements appear in this newsletter. It is through their support of OSIFT that our mission—*Promoting interest in food science and technology, and encouraging the discussion of and disseminating technical information relating to the production, processing, packaging, distribution, preparation, evaluation and utilization of food*—is realized.

**PLEASE MAKE YOU MEETING PAYMENT BY CHECK (EITHER PERSONAL OR BUSINESS) AND PRESENT YOUR CHECK TO THE HOSPITALITY TABLE AT MEETING CHECK-IN.**

Phone: (800) 823-2357 FAX: (541) 737-1877 Email: [deborah.yacas@oregonstate.edu](mailto:deborah.yacas@oregonstate.edu)

OSU Department of Food Science and Technology  
100 Wiegand Hall, Corvallis OR 97331-6602  
Deby Yacas

Return form to:

*A person making a reservation and then not attending will be billed for the price of the dinner, unless (1) the reservation is cancelled before the indicated deadline for the month, or (2) he/she sends a replacement who has not already made a reservation.*

This is a confirmation of a phoned/FAXed reservation.

**PLEASE PRINT:**

Name

Company

Please make your dinner reservations no later than 5:00 PM on Friday, February 2<sup>nd</sup> for the meeting on Tuesday, February 6<sup>th</sup>, 2007. (See meeting and menu details on cover page.)

**February OSIFT Meeting Reservations**