

Oregon Section



Institute of Food Technologists

www.ift.org/sections/oregon

OREGON SECTION

IFT Meeting

Tuesday, May 13, 2008

Location:

Northwest Viticulture Center
215 Doaks Ferry Road
Salem, OR 97304
(503) 584-7272

Times:

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

Registration Fee:

Advance Registration: \$25.00
At the Door: \$28.00
Students: \$13.00

Buffett Dinner:

Chicken Piccata with Lemon Butter
Sauce and Artichoke Hearts
Herb Encrusted Prime Rib
Pastaroma - Penne tossed with Italian
Herbs and Seasoning
Steamed Fresh Vegetable
Fresh Green Salad
Bread Sticks
Fruit Cobbler
Punch/Lemonade
A gluten free specially prepared tofu
in a vegetable mix is available by
special request.

Directions:

From Highway 22 Eastbound

Follow Highway 22 east toward Salem.
Turn left on Doaks Ferry Road (across
from Eola Inn) (State Park signage)
Continue up the hill for ¼ mile.
Turn left at the Chemeketa at Eola sign

(See "Directions" on page 4)

Cat Pee on a Gooseberry Bush: The New Zealand Sauvignon Blanc Story

Dr. James Osborne

Dr. Osborne is an Assistant Professor and Extension Enologist with the Department of Food Science and Technology at Oregon State University.

Dr. Osborne's research includes wine microbiology with emphasis on malolactic fermentation and the microbial spoilage of wine; wine yeast-bacteria interactions; and acetaldehyde metabolism by malolactic bacteria and its enological consequences. Dr. Osborne conducts workshops that explore the various microorganisms present during the winemaking process that can cause spoilage. Dr. Osborne is also a contributor to the OSU Wine and Grape Research and Extension Newsletter.

Dr. Osborne's presentation will be followed by a tasting of Sauvignon Blanc wines from different winemaking regions highlighting the uniqueness of New Zealand Sauvignon Blanc.

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**2007-2008
Oregon Section IFT
Executive Committee**

Chair:**Jeff Clawson**

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jeff.clawson@oregonstate.edu

Chair Elect:**Carri Matthieu**

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Past Chair:**Mike Govro**

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mgovro@comcast.net

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MESSAGE FROM THE CHAIR

Jeff Clawson

It is difficult to believe this is the last meeting of the year! It has truly been a wonderful year for the section; we've had fantastic speakers in great venues, a very successful supplier's night (FIX), and donated time and money to some great charities. We have had very good turnout at the monthly meetings – thanks to Carri Matthieu and Susan Quesnel and also to all who showed up.

There are always opportunities within this section for volunteers – please visit with me if you have an interest in getting involved in the leadership of this organization. In March of 09 we will be recruiting the next group of volunteers for the 09-10 year.

Thank you so much to those that have been involved in the operation of the section – you have really made this an enjoyable year for me.

Jeff

OSIFT Chair

Save the date!

**IFT Annual Meeting & Food ExpoSM
June 28 - July 2, 2008, New Orleans, LA**



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.

The Oregon Section Institute of Food Technologists Newsletter is published eight times each year (Sept-May), as a service to its members.

Joanne M. Barnard, Publisher
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OSIFT Elections

The election is underway for positions on the 2008-2009 OSIFT executive committee. The election will remain open until May 2, so if you haven't voted, please take a moment to go to http://www.surveymonkey.com/s.aspx?sm=EKM6esLH_2f6_2fKFLNNIP1Fw_3d_3d and cast your vote. All candidates are running unopposed for the following vacant positions:

Chair Elect - Bill Grano
 Secretary - Alissa Silver
 Treasurer - Nathan Guzman
 Member at Large - Sarah Schwab
 Member at Large - Kim Hutchinson

After the election closes, I will send notification of the official results via the listserv.

Mike Govro
 OSIFT Past Chair

Oregon Section Members Elected to National IFT Posts

In national IFT news, Julie Ruder was elected to the Board of Directors and Ellen Bradley was elected to the Nominations and Elections Committee. OSU Food Science and Technology undergraduate student Andrea Bouma was elected as the Pacific Northwest Area Representative for the IFT Student Association (IFTSA).

Andrea will be attending the Annual meeting in New Orleans, partially sponsored by IFTSA. Alison Wood will also be attending as next year's elected OSU Chapter President, also partially sponsored by IFTSA. The OSU Student Chapter is hoping to use the remaining OSIFT funding to help send Kristen McAlpine (next year's treasurer) to the Annual meeting as well to foster greater participation of the FST department within national IFT.

Congratulations to Julie, Ellen, Andrea, Alison and Kristen!

Positions Available

Jo Wayne, Employment Bureau Chair

Pacific Natural Foods, Tualatin
 Summer Quality Assurance Intern

Truitt Bros., Salem
 Quality Assurance Manager, Cannery
 A complete job description is available at <http://www.nwfpa.org>. Click on "Careers" and then "Available Positions."

For more information contact Sue Meier, 503.361.5247, or suem@truittbros.com

Truitt Bros., Salem
 Product Development Manager
 A complete job description is available at <http://www.nwfpa.org>. Click on "Careers" and then "Available Positions."

For more information contact Sue Meier, 503.361.5247, or suem@truittbros.com

Truitt Bros., Salem
 Product Development Food Technologist
 A complete job description is available at <http://www.nwfpa.org>. Click on "Careers" and then "Available Positions."

For more information contact Sue Meier, 503.361.5247, or suem@truittbros.com

Tree Top Inc., Selah, Washington
 Director of Quality and Food Safety
 A complete job description is available at <http://www.nwfpa.org>. Click on "Careers" and then "Available Positions."



(“Directions” continued from page 1)

From Highway 22 Westbound

Follow as Highway 22 becomes Mission St.
Turn right onto Liberty St.
Turn left onto Marion St. and continue over the bridge.
Marion St. will turn into Highway 22, follow the signs to Ocean Beaches, and continue 4 miles.
Turn right on Doaks Ferry Road (across from Eola Inn) (State Park signage)
Continue up the hill for ¼ mile.
Turn left at the Chemeketa at Eola sign.

From I-5 Southbound

Take the Salem Parkway exit, 260A.
Continue on Salem Parkway (turns into Commercial St. at approximately 4½ miles).
Turn right on Marion St. and continue over the bridge.
Marion St. will turn into Highway 22, follow the signs to Ocean Beaches, and continue 4 miles.
Turn right on Doaks Ferry Road (across from Eola Inn) (State Park signage)
Continue up the hill for ¼ mile.
Turn left at the Chemeketa at Eola sign.

Membership Message

First of all, I'd like to welcome all of the new members to the Oregon Section! We've had a great start to 2008 with new people joining every month! Although we will not meet again until September, keep in mind that section memberships are valid Jan-Dec. and I'm available for membership questions during the summer. New members are encouraged to sign up throughout the year so they will receive the new newsletters as soon as they start coming out in the fall.

Have a great summer!

Lindsey Moreland
OSIFT Membership Chair

Department of Food Science and Technology Extension Service Upcoming Workshops

Essential Food Law and Regulations

May 12, 2008

Food Innovation Center

1207 NW Naito Parkway, Suite 154

Portland, OR 97209

For information: 800.823.2357

Registration Fee:

Early—\$95 if registered by May 2, 2008

Late—\$125 if registered after May 2, 2008

Registration available online at

http://oregonstate.edu/dept/foodsci/extservices/food%20law_regform.htm

Fruit & Vegetable Processing Short Course

May 13-15, 2008

238 Wiegand Hall • OSU Campus

Corvallis, Oregon

For information: 800.823.2357

Registration Fee:

Early—\$485 if registered BY May 5, 2008

Late—\$550 if registered AFTER May 5, 2008

Registration available online at

http://oregonstate.edu/dept/foodsci/extservices/fruitveg_proc_regform.htm

Acidified Foods School

June 17 & 18, 2008

283 Wiegand Hall • OSU Campus

Corvallis, Oregon

For information: 800.823.2357

Registration Fee:

Early—\$325 if registered BY June 3, 2008

Late—\$350 if registered AFTER June 3, 2008

Registration available online at

http://oregonstate.edu/dept/foodsci/extservices/acidfoods_regform.htm

IFT Media Update

The following news briefs are from the Institute of Food Technologists (IFT). The briefs are derived from a variety of IFT publications, including the Journal of Food Science, Comprehensive Reviews in Food Science and Food Safety, and Food Technology. The monthly media update also includes information on science and policy and IFT events. FOR ADDITIONAL INFORMATION CONTACT media@ift.org.

THE TOP 10 FUNCTIONAL FOOD TRENDS IN AMERICA

Foods that may provide a health benefit beyond basic nutrition, identified as functional foods, are becoming a key part of everyday life, according to a new article appearing in Food Technology, a publication of the Institute of Food Technologists.

Read Article: http://members.ift.org/NR/rdonlyres/D94DACC3-0EA8-46F8-BBF9-AFA2103FB714/0/0408feat_trends.pdf

IFT CALLS FOR ADDITIONAL FARM BILL FUNDING FOR LAND-GRANT UNIVERSITIES

The Institute of Food Technologists (IFT) today called for additional funding to support research at land-grant universities through the Farm Bill. To meet an overall funding limit for the Farm Bill, the House and Senate are considering a cut of \$1.24 billion from mandatory funding in the Research Title to help pay for other program increases. Critical research conducted at land-grant universities has many positive effects on the food supply. According to IFT President John Floros, PhD, "at the very least, the Farm Bill should help land-grant universities retain the modest level of mandatory funding for food and agricultural research, extension and education (RE&E) in the final conference report for the Farm Bill (H.R. 2419)."

Full IFT Position: <http://www.ift.org/cms/?pid=1001376>

HOW TO HANDLE FOOD SAFELY

Looking for ways to help protect your family from foodborne illnesses? View consumer-friendly tips from IFT's Jennifer McEntire, PhD, a food microbiologist who discusses food safety basics by going to <http://www.monkeysee.com/play/8696-how-to-handle-food-safely>. To interview Dr. McEntire on these consumer videos, please contact media@ift.org.

ARTICLE REVIEWS WHAT'S GOOD FOR YOU IN VEGETABLES

A new article in the Journal of Food Science, offers a detailed review of the science on the components of those vegetables that your mom always told you to eat.

The literature review, published by the Institute of Food Technologists, examines the biological ingredients that make vegetables an important part of the human diet.

Researchers from Bangor University, in the United Kingdom, looked at several studies on key carbohydrates, organic and amino acids, vitamins, hormones, flavonoids, phenolics and glucosinolates found in vegetables. The review serves a helpful resource for the media on the contents of vegetables contact author at: afs20e@bangor.ac.uk

Read Article: <http://www.blackwell-synergy.com/doi/abs/10.1111/j.1750-3841.2008.00716.x?prevSearch=allfield%3A%28vegetables%29>

2008 ANNUAL MEETING & FOOD EXPO REGISTRATION OPENS Wednesday, APRIL 23

The 2008 Annual Meeting and Food Expo will take place June 28 - July 1 at the Ernest N. Morial Convention Center in New Orleans, LA. Registration for working press will open on Wednesday, April 23. To register please visit <http://www.am-fe.ift.org/cms/?pid=1000495>.

Please Note: Credentials will be issued only to members of the working press. If you are not a reporter working on editorial content for an IFT recognized news outlet, credentials will not be issued.



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

May 2008 OSIFT Meeting Reservations

Please make your dinner reservations no later than 5:00 PM on Tuesday, May 6th for the meeting on Tuesday, May 13th. (See meeting details on cover page.)

PLEASE PRINT:

Name: _____
 Company _____

I require the gluten-free option _____

I require the gluten-free option _____

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.

Please return form to:

Debby Yacas
 OSU Department of Food Science and Technology
 100 Wiegand Hall, Corvallis OR 97331-6602
 Phone: (800) 823-2357 FAX: (541) 737-1877 Email: deborah.yacas@oregonstate.edu

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