


www.ift.org/sections/oregon

Oregon Section

Institute of Food Technologists



**OREGON SECTION
IFT Meeting**

Tuesday, November 8, 2005

Meeting Location:

Sweetbrier Inn (*located just off I-5 at
the Tualatin/Sherwood exit # 289*)
7125 SW Nyberg Road
Tualatin, Oregon 97062
(503) 692-5800

Meeting Times:

4:30 PM Executive Committee
5:30 PM Social Hour/No Host Bar
6:30 PM Dinner, Speaker to follow

Dinner:

Slow Roasted Center Loin of Pork
with Wild Mushroom Sauce
Parmesan Rice Pilaf
or
Macadamia Crusted Breast of
Oregon Fryer Oven Baked and
Served with a Teriyaki Plum
Sauce
Vegetable Fried Rice
or
Vegetarian Option (Chef's Choice)
and
Seasonal Mixed Vegetables
Tossed Greens
Rolls & Butter
Dessert
Coffee & Tea

Registration Fee:

Advance Registration: \$25.00
At the Door Registration: \$28.00
Students: \$12.50

**Wine: The Nectar of the
Gods Is Also a Functional
Beverage in Health
Promotion and Disease
Prevention**

Dr. Clare M. Hasler

Clare M. Hasler received her B.S. in Human Nutrition from Michigan State University, and an M.S. in Nutrition Science from The Pennsylvania State University. In 1990, she was awarded a dual Ph.D. in Environmental Toxicology and Human Nutrition from Michigan State University. From 1990-1992, Dr. Hasler was a postdoctoral fellow in the Laboratory of Cellular Carcinogenesis and Tumor Promotion at the National Cancer Institute, National Institutes of Health. She received her MBA from the University of Illinois at Urbana-Champaign in May 2003. From 1992 to 2000, Dr. Hasler served as the founding director of the Functional Foods for Health (FFH) Program—a joint effort between the Chicago (UIC) and Urbana-Champaign (UIUC) campuses of the University of Illinois. Dr. Hasler is an internationally recognized expert on the topic of functional foods and nutraceuticals.

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Message from the Chair

I would like to take the opportunity to thank the folks at OSU for hosting our October meeting. I had a great time and as many of the students said as they accepted their scholarships, "I feel the family atmosphere here in the department." It is still true even though some of us graduated a few years ago! Kudos go to **Linda Dunn** who put the program together and managed the donors, **Jeff Clawson** who cleaned up the pilot plant and set-up/tore-down the tables (he also treated us to samples of the FST wine and beer), **Debby Yacas** for taking our reservations (we had 93 guests), **Lisbeth Goddik** for helping with the program and introducing our Master of Ceremonies **Roy Arnold** (we loved the way he ran the show!), **Jessica Banks** for preparing the slides, **Brandon Sylvester** for helping with clean-up and **Dan Smith** for capturing the event with photos.

The Food Science and Fermentation Club prepared a cheese tray with the help of **Sarah Mahler** and **Robin Hoagland**. If this cheese tray was anything like the

ones coming up at future meetings I can hardly wait! The cheeses from France were delicious. The Club also raffled off its first gift basket, which was donated by Western Family. **Dirk Schulbach** was the lucky winner of the large basket.

The Friday after the meeting **Carolyn Brown** and I manned an IFT booth at the Oregon Science Teacher's Association convention in Newport. We met and spoke with many, many teachers and managed to give away at least 150 CD's filled with science experiments and food science videos. We told the teachers to contact our Oregon Section IFT if they would like a food scientist to come to their classroom or career fair. Since the teachers were from all over the state, please be prepared to be contacted by me to represent the Section should we be asked to come to a school!

I am looking forward to our November meeting and finding out more reasons why it is okay to drink wine!

Ellen Bradley
Chair, Oregon Section IFT

(Continued from "Clare M. Hasler" page 1)

In February 2004, Dr. Hasler was appointed as the Founding Executive Director of the Robert Mondavi Institute (RMI) for Wine and

Food Science at the University of California at Davis. In this capacity, Dr. Hasler will lead programming and vision-development efforts for the Institute, as well as guide fund-raising activities. She will also serve as the University's primary liaison to the wine and food industries. The RMI is poised to become the global innovator in university-based wine and food programs and will house the largest and most prestigious wine and food science academic program in the world.

Dr. Hasler is a member of a number of professional societies, including the American Association for Cancer Research, American Association of Cereal Chemists, Institute of Food Technologists, American Society for Nutritional Sciences, American Association for the Advancement of Science, and Sigma Xi. Dr. Hasler currently serves on the editorial/advisory boards of the Journal of Nutraceuticals, Functional and Medical Foods; Journal of the American Nutraceutical Association; Journal of Medicinal Food; Health Ingredients & Nutrition, and Current Concepts in Nutraceutical Research. In 1998, Dr. Hasler was recognized as one of the "Top 25 Food Influentials" by Self Magazine. In addition, she received a Meritorious

Service Award from the United Soybean Board in 1999 for her work on the soy protein health claim; in 2000, she was awarded the Recognition of Service Award from the American Dietetic Association. She authored the Scientific Status Summary on Functional Foods in 1998 for the Institute of Food Technologists, and the Position Paper on Functional Foods for the American Council on Science and Health in 2002. She is also the co-author on the 2004 American Dietetic Association Position Statement on Functional Foods.

Dr. Hasler writes extensively on functional foods and other health-related issues and is a widely requested speaker on the topic by industry, academia and the media. She has given more than 300 presentations since 1997 related to the topic of functional foods both nationally and internationally (20 countries) and has participated in numerous radio and television interviews, including CNN, the BBC, CBS News 48 Hours, and Dateline NBC.

Wine has been viewed as divine nectar since biblical times. Pasteur described wine as "the healthiest and most hygienic beverage and in Greek, nectar means "to escape from death." Indeed, three decades of research indicates that, compared to abstainers, drinking small to moderate amounts of alcohol

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Employment Bureau

Jo Wayne

Director of Product Development, Retail Grocery Pacific Northwest

Industry Leader in the Retail Grocery arena is seeking a Director of Product Development. You will lead new product development and continuous improvement of products marketed under the Company's brands.

Work with a cross-functional team of marketing, packaging, sourcing, quality assurance, and product development to develop new products, improve existing products and market the brand to consumers.

Create specifications for new items developed and update specifications for items previously introduced. Maintain an understanding of new manufacturing technologies that can provide the Company with a competitive advantage.

Create processes and procedures for the Product Development team to ensure quality and product attribute requirements are met for new products, while reducing the time required bringing products to market. Provide on-going training and development to a staff of product developers.

Ensure overall compliance with regulatory requirements for labeling to maintain compliance with state and federal regulations.

Experience/Education:

- BA or BS in Food Science required
- 10 + years major packaged goods product development experience
- 3 + years in leadership position
- 6 + years project management
- Excellent culinary skills
- Proven experience in creating and making management and sales presentations
- Possess high degree of initiative, creative, innovative, proactive skills and abilities
- Project excellent management, leadership, and supervisory skills

Location is Pacific Northwest. Salary is \$125k plus bonus

For more information, please contact Moira McGrath at OPUS International, Inc. (954) 428-3888 or e-mail resume to moira@foodscience.com Other positions available are listed on our website, www.foodscience.com.

com.

Quality Assurance Manager Rader Farms, Lynden, WA

Rader Farms is looking for a Quality Assurance Manager for our Processing Facility. Rader Farms, Inc. is a vertically integrated farming operation that farms over 600 acres of red raspberries and blueberries and packs around 15 million pounds through our processing facility.

The position would entail:

- managing 1-3 lab technicians
- making sure on a daily basis we are ready for our annual audit
- helping to design a new micro lab that will be separate from our facility
- overseeing and directing daily quality of product that is produced

We are looking for someone that is a self-starter and needs little management. We would want to make sure that this person would have basic computer skills but advanced knowledge would only be a benefit for both parties.

Salary range: \$45,000 - \$75,000, plus benefits.

Interested parties please send a letter to:

Brad Rader
1270 E. Badger Rd.
Lynden, WA 98264

Product Development Manager Starbucks

Job Summary and Mission

This job contributes to Starbucks success by identifying, planning and completing multiple, broad, complex project assignments related to the development of food and beverage products that support the successful execution of company initiatives. Manages all phases of project progression. Models and acts in accordance with Starbucks guiding principles.

Summary of Key Responsibilities

Responsibilities and essential job functions include but are not limited to the following:

- Gathers, analyzes and maintains product and technology trend information and conducts idea generation sessions to initiate creation of new food and beverage concepts and products. Designs and

(Continued on page 4)

(Continued from "Employment Bureau" page 3)

conducts benchtop experiments and tests, including Product Guidance testing recommendations, plant trials and in-market testing to deliver project requirements. May supervise temporary and permanent lab technicians in the execution of assigned tasks. Identifies potential suppliers and manages their development of key ingredients and products. Develops and maintains key industry relationships. Maintains project file, develops technical manual, and documents intellectual property.

- Identifies project requirements and prepares project plans for approval, prioritization and allocation of technical and financial resources. Identifies key technical hurdles and deliverables to ensure success. Identifies new product opportunities and technologies for presentation to senior management. Assists in developing and managing group budget.
- Leads the commercialization phase of projects by developing product and process specifications and conducting plant testing for selected prototypes. Develops initial cost of goods, packaging, labeling and regulatory information. Ensures that products and processes have met initial quality assurance, safety and risk assessment requirements.
- Organizes and directs work activities. Develops work plans and cross-functional timelines. Establishes key technical performance indicators and measures to ensure progress to commercialization and implementation consistent with project timelines. Manages the project information flow and updates cross-functional team, management and senior management. May guide work of lab technicians and project leaders. Provides feedback to management on cross-functional team performance.
- Supports the start-up and implementation of the product. Negotiates revisions to technical information in the specifications. Develops Recipe Card and finished product preparation targets. Prepares commercialization summaries and project reports. Consults on development of training materials. Transitions project to Supply Chain and Coffee Operations (SCCO) and Quality Assurance. Identifies and leads ongoing technical improvements.

Qualifications

Summary of Experience

- Benchtop to full-scale commercialization (10 years)

- Process development (10 years)
- Product or menu development in the food and beverage or related industry (10 years)
- Project management with cross-functional teams (10 years)
- Specifications development (10 years)

Required Knowledge, Skills and Abilities

- Ability to work with cross-functional teams
- Basic skills in Microsoft Word, Excel, PowerPoint, Access and Project
- Knowledge of food ingredient functionality
- Knowledge of food microbiology
- Knowledge of marketing principles and concepts
- Knowledge of sensory, experimental design, statistics and consumer research methodology

Notes on this position

- Development of consumer packaged goods (DoubleShot, ice cream, etc)
- Needs strong food science background
- Needs to be able to independently lead projects from start to finish (this person will manage a process rather than a team)
- Experience in packaged goods strongly preferred
- Available until filled
- Please send resumes to *mahassan@starbucks.com*

Senior Product Developer Starbucks

Job Summary and Mission

This job contributes to Starbucks success by planning and executing complex and multiple assigned projects related to the development of food and beverage products that support the successful execution of company initiatives. Models and acts in accordance with Starbucks guiding principles.

Summary of Key Responsibilities

- Responsibilities and essential job functions include but are not limited to the following:
- Gathers, analyzes and maintains product and technology trend information and conducts idea generation sessions to initiate creation of new food and beverage products. Designs and conducts benchtop experiments and tests, including Product Guidance testing recommendations, plant trials and in-market testing to deliver project requirements.

(Continued on page 5)

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May supervise temporary and permanent lab technicians in the execution of assigned tasks. Establishes key technical performance indicators and measures to ensure progress to commercialization and implementation consistent with project timelines. Identifies potential suppliers and manages their development of key ingredients and products. Maintains project file, develops technical manual, and documents intellectual property.

- Leads the commercialization phase of projects by developing product and process specifications and conducting plant testing for selected prototypes. Develops initial cost of goods, packaging, labeling and regulatory information. Ensures that products and processes have met initial quality assurance, safety and risk assessment requirements.
- Provides technical input to clarify project requirements and prepares project plans for approval, prioritization and allocation of technical resources. Ensures that key technical hurdles and deliverables are set and agreed upon. Develops work plans and cross-functional timelines. Manages the project information flow and acts as the key project liaison between the cross-functional team and Research & Development and Quality Assurance. May lead project teams and present reports to senior management.
- Supports the start-up and implementation of the product. Revises technical information in the specifications. Develops Recipe Card and finished product preparation targets. Prepares commercialization summaries and project reports. Consults on development of training materials. Transitions project to Supply Chain and Coffee Operations (SCCO) and Quality Assurance. Supports ongoing technical improvements and testing.

Qualifications

Summary of Experience

- Benchtop to full-scale commercialization (5 years)
- Process development (5 years)
- Product or menu development in the food and beverage, or related industry (5 years)
- Project management (5 years)
- Specifications development (5 years)

Required Knowledge, Skills and Abilities

- Ability to work with cross-functional teams
- Basic skills in Microsoft Word, Excel, PowerPoint, Access and Project
- Knowledge of food ingredient functionality

- Knowledge of food microbiology

Notes on this position

- Development of beverages for Starbucks retail stores
- Needs strong, fundamental food science background
- Beverage experience optional-part of a larger team that can assist in training
- Available until filled
- Please send resumes to mahassan@starbucks.com



(Continued from "Clare M. Hasler" page 2)

reduces the risk of dying from coronary heart disease (CHD) one-third.

Alcohol is thought to protect against CHD by: (1) raising blood high density lipoprotein (HDL2) levels, (2) lowering blood low density lipoprotein (LDL) levels, (3) lowering LDL oxidation, (4) lowering blood fibrinogen, (5) exerting anticlotting actions, and (6) reducing insulin resistance. An unresolved question is whether wine, particularly red wine, is better in lowering the risk of CHD compared to beer or liquor. However, the presence of potent antioxidant polyphenolic compounds in red wine provides a rationale for why certain studies show red wine to be more protective, even in conjunction with a sedentary lifestyle, elevated cholesterol levels and a high fat intake—an observation now popularly known as "the French Paradox." However, wine drinkers, beer drinkers and hard liquor drinkers tend to have significantly different lifestyle habits which complicate this issue. Overall, wine drinking tends to be part of a healthier lifestyle (e.g., less smoking, more education, higher socioeconomic status, healthier diet). The scientific consensus appears to be that when it comes to alcohol consumption for cardiovascular health, moderation is the key.

In addition to promoting cardiovascular health, moderate wine consumption has also been shown to reduce the risk of other chronic diseases, including diabetes, prostate cancer, lung cancer, Alzheimer's disease and most recently, cataracts.

This lecture will provide an overview of the current research supporting the role of alcohol consumption, particularly red wine, as a functional beverage in health promotion and disease prevention.

2006 Northwest Food Manufacturing & Packaging Expo Oregon Convention Center Monday – Wednesday, January 15 – 17, 2006

In addition to the IFT/Food Safety programs, there are hosts of other business, educational and networking opportunities at the 2006 Northwest Food Manufacturing & Packaging Expo. The largest regional food show of its kind in North America, the convention and expo draws over 3,500 attendees, 450 booths, and over 1,500 food processors. Come to our popular Sample Display. Visit the "Taste of the Northwest" and enjoy sampling products from a variety of processors. Learn the latest updates and techniques in Energy, Environment, Government Affairs, and so much more! This is one show you do NOT want to miss!

For more information visit www.nwfpa.org

Hot Topics in Food Regulations Monday, January 16, 2006 10:15 AM – Noon

A number of new food regulations are hitting processors this year-Bioterrorism records rules, trans fatty acid labeling, allergen labeling, acrylamide and more ... plus a myriad of existing ones that still perplex the regulated community. This panel discussion will get to the heart of each of these burning issues. Come armed with your vexing concerns about compliance in food regulations for this outstanding panel of industry, regulatory and legal professionals.

Moderator: **Jim Robbins**, Tree Top, Inc., Chairman, NWFPA Operations and Technical Affairs Committee

Panel: **Craig Henry**, Senior VP, Chief Science Officer, FPA; **Brenda Holman**, Region Director, Pacific Region FDA (invited)

Sponsored by the NWFPA OTA Committee

NWFPA / WAFDO Product Recall Workshop

Wednesday – Thursday, January 18-19, 2006

Wednesday, January 18, 2006

- 8:00 AM: Welcome and Introduction
- 8:30 AM: FDA Authorities and Requirements—
When a Recall Really Becomes a Recall
- 9:00 AM: USDA/FSIS—Documentation and Re-
calls: Limiting the Scope of a Recall
- 9:30 AM: Q & A Session/Break
- 10:00 AM: State Authorities and Uniformity: Who's
on First?
- 10:30 AM: An Industry Perspective on Recalls:
What to Do and When to do It
- 11:00 AM: Corporate and Regulatory Accountability:
Responsibilities on Both Sides of the
Fence
- 11:45 PM: Panel Q&A –Strategies for Effective
Management and Limiting the Scope of a
Recall
- Noon – 1:30 PM: NWFPA Concluding Session
- 1:45 PM: Workgroup Instructions and Handouts of
Potential Recall Scenarios
- 2:00 PM: Workgroup Discussions Begin
- 3:00 PM: Workgroups Break Out on Their Own

Thursday, January 19, 2006

- 8:00 AM: Discussions of Workgroup Progress
- 8:30 AM: Continued Workgroup Activities
- 9:45 AM: Team Presentations: Team Leaders
Present Results of Workgroup
Discussions
- 11:30 AM: Wrap Up: What Have We Learned From
Each Other?

Event Sponsors

This extensive training is brought to you by the Northwest Food Processors Association (NWFPA) and the Western Association of Food & Cost: \$200 for NWFPA or WAFDO members; \$250 for non-members

For more information visit www.wafdo.org

SIGN UP EARLY!!!

Northwest Regional IFT Meeting

Tuesday, January 17, 2006 Luncheon

Food Trends: What's Hot and What's Not!

Wonder what the next big trends are in food and beverage products? Wonder no more! Join **Elizabeth Sloan** (contributing editor of *Food Technology*) as she takes a detailed—and often humorous—look at what foods you can expect to see on store shelves in the next few years. As part of her examination of trends, Elizabeth will share a variety of demographic and social research that is driving companies and consumers to make the food choices they do. Don't miss this one!

Speaker: **Elizabeth Sloan**, President of Sloan Trends & Solutions, Inc.; Contributing Editor of Food Technology magazine

Special Guest: **Barbara Byrd Keenan**, IFT Executive Vice President

As a special treat this year, IFT's newly appointed Executive Vice President, Barbara Byrd Keenan will be joining us at this year's IFT Luncheon and giving us a brief insight into current National IFT programs and activities. Barbara will also introduce our keynote luncheon speaker and plans on spending several days at the NWFPA Convention/Expo meeting with members and visiting exhibitors. Make sure you take the time to meet her!

Food Security Workshop: How Secure Are We?

Tuesday, January 17, 2006 10:00 AM to 12:00 noon

Come hear what the experts think in this dynamic, interactive two-hour workshop. Hear from FDA, the FBI, association experts, and plant managers on how to make your facilities and products more secure. Check out our lineup:

Another Look at Food Security – AIB will tell us about comprehensive and practical food security with a hands-on approach for all facilities that ship, manufacture, process, package or store food products. This session will focus on how to make sure your facility is truly secure.

Speaker: **Lance Reeve**, AIB - Director of Food Security

Is your Plant Secure? – A first hand account of how secure your plant may or may not be. The real life experience of a warehouse manager breaking into his 'own' secure facility will make you ask yourself the question, "How secure are we?"

Speaker: **Rick Howard**, Warehouse Manager, Amalgamated Sugar, Portland, Oregon

Federal Perspective on Food Security – The FBI and FDA will discuss both security assessment (using the Carver Shock method) as well as the outcomes of the comprehensive security assessment done in the fall of 2004 in targeted food industries and facilities. Hear what the regulators and the enforcers have to say!

Speakers: **Lori Gregory**, Investigator, FBI; FDA TBD

Suppliers' Night Committee Needs Volunteers

We have begun our telephone campaign to make sure the entire Food Industry in Oregon and Southwest Washington knows about Suppliers' Night and we need volunteers to help with our call list. If you have time to make some calls to potential attendees between now and November 20th, please contact me as soon as possible and I will let you know how you can help.

Dann Barnard
Suppliers' Night Chair
(503) 651-0019
dann@willamette-egg.com

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 IFT 2005-2006 Meetings

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

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

Tuesday, November 8, 2005

Location: *Sweetbriar Inn, Tualatin*

Speaker/Topic: **Clare Hasler, IFT Distinguished Lecturer, "Wine: The Nectar of the Gods is also a Functional Beverage in Health Promotion and Disease Prevention"**

Tuesday, December 13, 2005

Location: *Langdon Farms, Aurora*

Speaker/Topic: **Tom Gilpatrick, Radio Frequency Identification**

Tuesday, January 17, 2006

Location: *Oregon Convention Center, Portland*

Speaker/Topic: **Pacific Northwest Regional IFT Meeting at NWFPFA Convention**

Tuesday, February 7, 2006

Location: *Alessandro's, Salem*

Speaker/Topic: **John Coehlo, Listeria Control Measures**

Monday, February 27, 2006

Location: *Lloyd Center Doubletree, Portland*

Speaker/Topic: **Supplier's Night**

Tuesday, April 11, 2006

Location: *Hayden's Grill on the Lake, Tualatin* ****NEW LOCATION****

Speaker/Topic: **Aaron Brody, Packaging Technology**

Tuesday, May 9, 2006

Location: *Chemeketa Viticulture Center*

Speaker/Topic: **Jeff Clawson and Tom Shellhammer, Beer Flavors**

Membership Updates

Carolyn Brown

Attention all Regional Associate members!

Your 2005 dues are good only through December 31st, 2005. It's time to renew for 2006 now. Go to the OSIFT website or send me an e-mail for a renewal application.

Questions? E-mail me at cgbrown5@comcast.net

Thanks,
Your Membership Chair
Carolyn Brown

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
11424 Hazelgreen Rd NE
Silverton, OR 97381
(503) 873-8205
JoanneBarnard@charter.net

Long Range Planning Committee

Bill Grano

Ladies and Gentlemen,

After much consideration and editing the final version of the 2005-2007 Long Range Plan will be published to the web within the next few days. Thank you all for your valuable input and ideas. With this plan in place we are all excited about attaining the goals outlined in the Long Range Plan. We all look forward to a progressive new era in the industry as 2006 approaches and hope that given this outline we as members of OSIFT will be better suited to helping and guiding our industry with Information, Technology and Leadership. A special thanks goes out to the Committee Members, **Kim Hutchinson**, **Carri Matthieu** and **Jennifer Marcotte** for their support, input and time away from their families.

Bill Grano
Chair, Long Range Planning Committee

Good Agricultural Practices in Fruit and Vegetable Production Workshop

The Food Science and Technology Extension Service at OSU will offer a one-day workshop in Good Agricultural Practices (GAPs) in Fruit and Vegetable Production on November 16, 2005 in Corvallis.

Registration fee is \$80 per person including materials and lunch. You may register one of the three ways

MAIL

Dept. of Food Science & Technology
ATTN: Debby Yacas
100 Wiegand Hall • Oregon State University
Corvallis, OR 97331-6602

FAX

(541) 737-1877

INTERNET

[oregonstate.edu/dept/foodsci/extservices/
ext_index.htm](http://oregonstate.edu/dept/foodsci/extservices/ext_index.htm)

Oregon Section IFT 2005-2006 Executive Committee

Chair:

Ellen Bradley, (503) 629-8554
ellen@freelancefoodtech.com

Past-Chair:

Jim Madden, (503) 872-6632
jmadden@oda.state.or.us

Chair-Elect:

Mike Govro, (503) 986-4726
mgovro@oda.state.or.us

Treasurer:

Dirk Schulbach, (503) 246-2508
dschulbach@comcast.net

Secretary:

Jeff Clawson, (541) 737-5680
jeff.clawson@oregonstate.edu

Councilors:

Norm Jager, (541) 926-6001
norm_j@ofd.com

Jo Wayne, (503) 874-2109
jo.wayne@qfvp.com

Alternate Councilors:

Carri Matthieu, (503) 668-8026
carri@everfreshfruit.com

Sarah Masoni, (503) 872-6655
sarah.masoni@oregonstate.edu

Members-at-Large:

Bill Grano, (503) 646-8138
bgrano@beavertonfoods.com

Mark Chen, (503) 849-8748
softtechconsulting@verizon.net

Alice Root-Montero, (503) 769-1201
montero@norpac.com

Kim Hutchinson, (503) 670-1312
kim@biologic-resources.com

Graduate Student Representative:

Patti Aron, (541) 737-8027
aronp@onid.orst.edu



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

November OSIFT Meeting Reservations

Please make your dinner reservations no later than 5:00 PM on Thursday, November 3rd for the meeting on Tuesday, November 8th, 2005. (See details on cover page.)

PLEASE PRINT:

Name	Company	Entrée Choice <small>(circle one)</small>		
_____	_____	Pork	Chicken	Vegetarian
_____	_____	Pork	Chicken	Vegetarian

This is a confirmation of a phoned/FAXed reservation.

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.

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

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

Registration Form - Good Agricultural Practices (GAPs) for Fruit & Vegetable Production

Registration Fees: \$80 per person

Name _____ Organization/Title _____

Address _____

City _____ State _____ Zip _____

Phone _____ Fax _____ E-Mail _____

Amount Enclosed _____ *Vegetarian Meal*

You may register by mail, fax, OR internet:

Mail: Dept. Food Sci & Tech

Attn: Debby Yacas

100 Wiegand Hall

Corvallis, OR 97331-6602

Fax: 541.737.1877

Internet: oregonstate.edu/dept/foodsci/extservices/ext_index.htm

Information: 800.823.2357

Please Make Check Payable to: OSU Dept. Food Sci & Tech

Cancellation Policy

Cancellations are accepted and refunds issued
(less a \$25 processing fee) if received on or
before November 2, 2005

Department of Food Science & Technology
Oregon State University
100 Wiegand Hall
Corvallis, OR 97331-6602
RETURN SERVICE REQUESTED

present

Good Agricultural Practices



for
**Fruit and Vegetable
Production**

November 16, 2005

**238 Wiegand Hall, OSU
Corvallis, Oregon**

Good Agricultural Practices (GAPs) for Fruit and Vegetable Production

November 16, 2005

238 Wiegand Hall • OSU Campus
Corvallis, Oregon

Workshop Objectives

This workshop provides participants better understanding of microbial risk and contamination of fruits and vegetables on the farm. The focus is on how to develop and implement Good Agricultural Practices (GAPs) to enhance food safety, as well as provide information about third-party certification and audition.

Audience

- Fruit and vegetable growers
- Quality assurance and food safety specialists in the fresh fruit and vegetable industry
- Third-party auditors, managers, supervisors and quality assurance personnel

Registration

\$80 per person *(includes materials and lunch)*

You may register one of three ways...

MAIL

Dept. of Food Science & Technology
ATTN: Debby Yacas
100 Wiegand Hall • Oregon State University
Corvallis, OR 97331-6602

FAX

541.737.1877

INTERNET

oregonstate.edu/dept/foodsci/ext.services/ext_index.htm

All fax and internet registrations must be immediately followed with payment. Registration is not final until payment is received.

Workshop Agenda

8:00 am Registration, 238 Wiegand Hall

8:30 am Welcome and Introductions

8:45 am Workshop Begins

Topics...

FDA Guidelines

- Minimize Microbial Food Safety Hazards for Fresh Fruit and Vegetables
- Produce Safety from Production to Consumption: A Proposed Action Plan to Minimize Foodborne Illness Associated with Fresh Produce Consumption

Fruit and Vegetable Microbial Safety Issues

Reduce Risks of Microbial Contamination During Production

- Site Selection, Adjacent Land Use, and Soils
- Water Sources
- Organic and Inorganic fertilizers

Reduce Risks of Microbial Contamination During Harvest and Post-Harvest

- Pest Controls and Field Sanitation
- Harvest Practices
- Worker Health and Hygiene

ODA GAP Certification and Audit Program

4:30 pm *Adjourn*

For More Information

Program Content

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Registration Information

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Workshop Location

Wiegand Hall is located on the corner of 30th street and Campus Way. The workshop is held upstairs in room 238. You can obtain driving directions at:

oregonstate.edu/dept/foodsci/directions.pdf

Parking Information

You will need a permit to park in the lot surrounding Wiegand Hall, or any campus lot. Please stop by the main office (Room 100) to obtain a parking permit.

Suggested Lodging

The Hilton Garden Inn is located directly on the OSU Campus, adjacent to Reser Stadium, Gill Coliseum and Valley Football Center. You can find more information about the Hilton Garden Inn at: www.corvallis.gardeninn.com

Please call 541.752.5000 and mention you are attending an OSU sponsored function to receive the special rate of:

\$84.00 night *(not including taxes)*

The Harrison House Bed & Breakfast is located three blocks from the OSU campus and within easy walking distance to shopping and dining. You can find more information about the Harrison House Bed & Breakfast at:

www.corvallis-lodging.com

Please call 800.233.6248 and mention you are attending an OSU sponsored function to receive the special rate of:

\$80.00 night *(not including taxes)*

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