

Newsletter of the  
Rocky Mountain Section  
of IFT - Internet Version

**E-NEWS**

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# RMIFT

ROCKY MOUNTAIN INSTITUTE  
OF FOOD TECHNOLOGISTS

September, 2005



**Please Join  
Us Again  
This Year!**

**For a fun day  
of golf,**

**Followed by . . .**

**Our  
annual  
EXPO  
at this  
Exciting  
New  
Venue!**

**SUPPLIERS NIGHT 2005**



**at Denver's premier MILE HIGH STATION  
Thursday, Sept. 22nd - 4-7pm**

**Admission is free with complementary  
food and beverages!!!!!!**

## RMIFT 2005 EXPO GOLF OUTING HIGHLIGHTS

- Last year was so much fun, we just have to play again. Whether you're a novice or pro, please join us at Fossil Trace Golf Club in Golden, Colorado on September 21st for a day of golfing, prizes, and an American style picnic.
- Cost is \$120/player-this includes golf carts, green fees, food, tournament gifts and more!
- \$100 to sponsor a hole. All proceeds go towards RMIFT student scholarships!
- Tee time 1pm.
- For more information, please contact Sandy Baack 303.343.7585, sandy@milehighingredients.com
- This year we already have 9 golf sponsorships. The RMIFT would like to thank the following companies in advance for their support toward student scholarships:

☆David Michael Flavors ☆TIC Gum Inc. ☆Grain Processing Corporation  
☆Gum Technology Corporation ☆Oat Ingredients, Inc. ☆Western Flavors & Fragrances  
☆Edlong Dairy Flavors ☆Watson, Inc. ☆T. Hasegawa USA Inc. ☆Tate & Lyle

## EXPO HIGHLIGHTS 2005

- We are very excited to have a new venue for our annual Supplier's Night. Please join us at Denver's premier Mile High Station, located conveniently in the heart of Denver at 2027 W. Old Colfax Avenue. The original building, the Midwest Steel & Ironworks building, dates back to the turn of the 19th century (1897). At that time, the building was a Denver landmark employing hundreds of ironworkers and craftsman. During the early 1900's, workers built and shipped large-scale ship sections for use by the U.S. Navy during World War II. Presently, the building is home to Mile High Station, and has been carefully renovated to preserve much of the original architecture features, including the old-brick exterior walls, the "I-Beam" steel structure, windows and some of the operational equipment. Today, Mile High Station is a great place for food industry professionals to observe new food ingredients, flavors, equipment, packaging, testing equipment, and more. You won't want to miss this.
- [www.milehighstation.com](http://www.milehighstation.com)
- This year's Expo features exhibitors who will be demonstrating the latest in food ingredients, flavors, equipment, packaging, lab testing, food safety, and more. Bring all those questions. We'll have someone there to answer them.
- Door prizes will be donated by the exhibitors, and don't miss your chance at 3 cash drawings of \$50 each donated by RMIFT! Bring lots of business cards!
- Appetizers and alcohol will be served from 4:00pm – 7:00pm.

## EXPO HIGHLIGHTS 2005 - Continued from page 2

- Seminar from 6-7 pm: The Principles of Food & Wine Pairing (spotlighting Colorado wines) presented by Mr. Ralph Dobson, MWE [Master Wine Educator]. Mr. Dobson is a faculty member of the Art Institute of Colorado, and is one of their most popular instructors. He is enormously knowledgeable, and his presentations are very informative. Please make note that this seminar is on a 'first come-first served' basis only, and can accommodate approximately 100 people.
- For exhibitor registration, please see our website at [www.ift.org/sections/rockymountain](http://www.ift.org/sections/rockymountain)

**Directions to the MILE HIGH STATION** [www.milehighstation.com](http://www.milehighstation.com)  
The website has a map which you can download as a printable file.

### Interstate 25 Southbound:

- Exit 210B Ave off-ramp
- Turn left at Bryant (first street after the exit)
- Drive past Invesco Field at Mile High & the AT&T Building
- Turn left at W Colfax
- Drive over the bridge
- Mile High Station is the 1st building on the left

### Interstate 25 Northbound:

- Exit 209C Ave off-ramp
- Turn left onto 8th Ave
- Turn right on Zuni St.
- Left onto W Colfax
- Mile High Station is on the right



### ● **EVERYONE, PLEASE WELCOME CHERIE TERREL, OUR NEW WEB MASTER.**

Cherie earned her Bachelor's Degree in Food Science from NC State University. After completing her degree she began working as a food scientist for a small consulting company in Raleigh, NC. The company, INFOOD Ltd, specializes in waste minimization and water use reduction at food processing facilities. By working on the environmental side of food science, Cherie gained expertise in an area not well known to her food science colleagues. Projects Cherie was involved with ranged from chloride reduction at a pickle plant, quality assurance and compliance at a snack food company, water use reduction at several turkey processing plants and product recovery at a dairy processing facility. She also presented the results of a novel filtration system at The American Meat Institute annual meeting.

Cherie's career shifted when INFOOD Ltd was purchased by Gannett Fleming, a major environmental engineering company. Cherie's client base went from exclusively food manufacturers to include several federal agencies like the EPA, General Services Administration, and Federal Highways Administration. Cherie is now working as an IT Project Manager for Pacific Western Technologies where she performs data management tasks and works specifically with geospatial data. In the future Cherie would like to combine her experience and education to bridge the gap between the food industry and geospatial industry.

## Student Section

*Each of the students in this section either received a scholarship or a travel grant. These are their "thank you notes" and descriptions of how they used their money!*

### **CORRI REKOW**

I am very interested in meat science and having a career in the meat industry. My career aspirations are to secure a career that involves Hazard Analysis Critical Control Points (HACCP), food safety, and food microbiology. For the past three years, I have worked to build a strong, well-rounded background in meat science that will make me a competitive candidate for a meat industry career.

I have prepared and assisted with laboratory classes that have been held in the meat laboratory. I have assisted with setup, lab procedures, and cleanup of many different labs. I have also assisted with preparing carcasses and equipment for carcass evaluations by students. Also, I have participated in teaching other undergraduate students to evaluate and place beef, pork, and lamb carcasses; as well as the evaluation and placing of beef and pork cuts classes. Additionally, I have helped administer the final exam for the students in this course.

I have participated in the collection of lamb carcass data in two projects for the Mountain States Lamb Sire Test. For this project, I played a major role in sorting and organizing the lamb legs to be dissected on the designated days. I also actively participated in dissecting the lamb legs, which involved separating muscle, fat and bone, and weighing and recording the collected data. Additionally, I actively participated in and collected and recorded lamb carcass data such as, hot carcass weight, fat depth, and ribeye size for 300 lambs.

Currently, I am working as an intern with the Wyoming Department of Agriculture - Consumer Health Services division (WDA-CHS), in Cheyenne, WY. For this internship, I am reviewing and revising the Hazard Analysis Critical Control Points (HACCP) plans for 28 individual state meat plants. I am learning many skills dealing with production, food safety, HACCP, and current federal regulations. My plan is to continue my course work in meat science and food technology and graduate in May 2006 with a Bachelors of Science in Animal and Veterinary Sciences. My future goals include continuing my education by pursuing my Master's degree. My potential graduate research interests are Meat Science, Food Safety and HACCP.

### **CRISTINA MUNTEANU**

I decided to pursue a degree in Food Science because I was always fascinated when my grandparents made wine, sausages, sauerkraut, as well as many other foods. I later realized that the chemistry involved in making food products interested me. I love spending time in the lab conducting experiments, and I was fortunate enough to further develop my laboratory experience through my internships with All American Seasonings, Inc. and GTC Nutrition.

At CSU I am surrounded by outstanding Food Science professors who have offered me an exceptional learning experience which will greatly influence me beyond the classroom, throughout my life, and most importantly, in a future career as a Food Scientist.

I became a member of the CSU Food Science/Brewing club in the fall of 2004, and it has proven to be a fun and educational experience. Along with a group of classmates, I competed in the 2005 IFT Product Development Competition, and through numerous other projects I was able to better understand the concepts learned in lectures.

My involvement with RMIFT has been, and continues to be, a fulfilling experience, and I am very thankful for being awarded the scholarship.

- Continued on next page

## Student Section - Cont'd.

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### JOHN WILLFORD

The IFT meeting went very well. I gave an oral presentation on my undergraduate research project: "The Evaluation of Three Commercially Available Toxin Detection Kits to Detect STEC in Bovine Feces". The presentation went extremely well. Additionally, I had a meeting with the California Almond Board to discuss funding that they had provided for the previous year and gave a final presentation. Again, the presentation went well, not as well-received as hoped, but there's nothing you can do about that.

After my vacation, I attended the Bacteriophage Conference in at the Evergreen State College in Olympia, WA. At this conference, I gave an oral presentation on using a reporter phage test to detect E. coli O157:H7 on beef. This was very well received and we have since made many collaborations to assist in making this test feasible to the food industry. That's about it for my summer conferences.

Thank you very much for the travel grant. Without it, it would have been difficult to be able to attend these conferences. I appreciate it very much and hope to see you at the next RMIFT meeting.

### KRISTINE ZEHREN

Kristine, a Master of Food Science student at CSU, used her travel grant money to attend the National IFT conference in New Orleans. While at the National meeting, Kris was able to take in the New Officer Workshop. This workshop covers the basics of operating a successful IFT section. Being new to the Executive committee this year, she found this to be very beneficial. Kris recently accepted a position at Celestial Seasonings.

### MARISSA BUNNING

Marissa is currently a PhD graduate student in the Interdisciplinary Food Sciences/Safety Program at CSU. Her research involves determining the effects of seasonal variation on antioxidant capacity, phenolic content and sensory properties of several cultivars of Colorado-grown lettuce. Marisa used her travel grant to present her paper on this topic at the National IFT meeting. This was Marissa's first trip to the National meeting and she learned an immense amount of material.



[www.ift.org/sections/rockymountain](http://www.ift.org/sections/rockymountain)

Remember to check our web site for info on upcoming meetings, members, job announcements, food industry links & more!

## EMPLOYMENT OPPORTUNITIES

*Please also check our website for more postings.*

Our NEW employment coordinator is Cherie Terrel. If you have a job you would like posted on our website, please email Cherie at [cterrel@pwt.com](mailto:cterrel@pwt.com)

*Please do not send resumes to Cherie.*

FIND THE  
RIGHT . . .

- PERSON!
- POSITION!

## POSITIONS AVAILABLE



### FOOD TECHNOLOGIST, RESEARCH & DEVELOPMENT:

Responsibilities for this full time, entry-level position involve supporting product development efforts for a variety of food applications (meats, soups, sauces, gravies, side dishes, bakery). Duties include organoleptic evaluation of seasoning blends and finished product applications, assisting in scale up of new seasonings from benchtop through production, and developing regulatory documents such as ingredient statements, nutritional information, and allergen statements.

This position requires:

- B.S. in Food Science, Animal Science, culinary, or related degree
- 0-2 years industry experience
- Successful at multitasking and working independently
- Strong interpersonal, verbal and written communication, and PC skills

### TECHNOLOGIST, QUALITY ASSURANCE:

Responsibilities for this full time, entry-level position involve supporting quality assurance efforts in monitoring a variety of daily production activities. Duties include organoleptic evaluation of seasoning blends, assisting in food safety and plant inspections, record keeping and monitoring of production controls, reviewing production documents for accuracy and completeness, assisting in verification of HACCP policy and SOP documentation.

This position requires:

- 0-2 years industry experience
- Excellent math skills
- Strong interpersonal, verbal and written communication, and PC skills
- Ability to apply learned GMP's and food safety principles
- Ability to work in a food production environment and lift 50 lbs.

Qualified individuals should fax or email resumes to Brady Corriere at (303) 623-1920 or [bradyc@allamericaseasonings.com](mailto:bradyc@allamericaseasonings.com).



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- **Emulsifier (Methylcellulose)**
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- **UBA-3L™** - Universal Food Starch

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**Cargill Food & Pharms Specialties**

- **Leagay™** - Fluid Soy Leathier
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- **Sulfate™** - Carrageenan
- **Karrin™** - Carrageenan
- **Hydroxyl™** - Inorganic
- **Protein™** - Alginate
- **Galactin™** - Low Cream Stabilizer

**Grain Processing**

- **Maltin™** - Malt Extract/Novo Spag Starch
- **ProGel™** - Universal Corn Starch
- **ProGel™** - Food Starch Modified
- **ProGel™** - Food Starch Modified
- **ProGel™** - Food Starch Modified
- **ProGel™** - Instant Modified Food Starch
- **ProGel™** - Stable™ Hydrogel of Starch Hydrogel and Dry & Liquid

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**FOODTECH GROUP**

**The E.T. Horn Company  
FoodTech Group**

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Tel: 714.523.8050  
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[www.ethorn.com](http://www.ethorn.com)

**Rocky Mountain IFT  
Upcoming Events**

**SAVE THE DATE!**

**Tuesday, Oct. 18, 2005**

**Tour of Left Hand Brewery  
in Longmont**

**Tour Time and Dinner Location  
to be Announced!**

Rocky Mountain IFT Newsletter is published in August, October, February, and April. The opinions expressed in this newsletter are the opinions of the contributors and do not necessarily represent the official position of IFT, nor of the Division, and should not be interpreted as such.

**Volunteering is fun and a great way to meet new people!!**

*Your help is always needed and welcome. If you are able to help during the upcoming EXPO, please contact: Anne Craddock at [anne@montblancgourmet.com](mailto:anne@montblancgourmet.com)*

# Rocky Mountain Section of IFT Dues Renewal

To receive the newsletter and stay informed you must be an RMIFT member! To ensure you continue to be a part of the action, complete this dues renewal form and mail it to the address listed. The RMIFT newsletter is distributed by e-mail so be sure to include your e-mail address.

(Some of you pay through National IFT and they will send us your information).

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## RMIFT Membership Form

(Dues run from Jan 1 to Dec 31)

Name \_\_\_\_\_

Company \_\_\_\_\_

Mailing Address \_\_\_\_\_

Phone \_\_\_\_\_

FAX \_\_\_\_\_

Email Address \_\_\_\_\_

**Mail To:**  
Ann Schimschal  
RMIFT Secretary  
13218 Kearney St.  
Thornton, CO 80602

**Professional Member \$15.00**

**Student Member \$5.00**

**Make checks payable to: Rocky Mountain Section IFT**