

Newsletter of the  
Rocky Mountain Section  
of IFT - Internet Version



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# RMIFT

ROCKY MOUNTAIN INSTITUTE  
OF FOOD TECHNOLOGISTS

April, 2006

## TOUR AND DINNER

Tuesday, April 18, 2006

**TOUR: 5:30PM**

**ALL AMERICAN SEASONINGS**  
10600 E. 54TH AVENUE  
DENVER, CO 80239  
303.623.2320  
www.allamericaseasonings.com



**DINNER: 7:00PM**

**CASEY'S BISTRO & PUB**  
7301 E. 29TH AVENUE, UNIT 100  
DENVER, CO 80238  
720.974.7350  
www.caseysbistronpub.com

Casey's Bistro & Pub is an Irish/American Restaurant, located in Denver, and for the past for 25 years, has been serving dishes to accommodate the entire family and all size appetites. Casey's offers a tremendous selection of traditional American foods, ranging from fresh salads to juicy steaks. All of their dishes are created from scratch, and are served in ample portions.



**- Menu -**

- **Oven Roasted Chicken Salad Sandwich** with cherries, raisins, apricots, and almonds on a toasted roll with sliced tomato, avocado, and lettuce.
- **"Dubliner" Shaved Steak and White Cheddar** on grilled sourdough with caramelized onions.
- **Grilled Irish Cheddar Cheese Sandwich** on stone ground bread with beefsteak tomato and caramelized onions.
- **Turkey Wrap** with sliced turkey, cheddar cheese, bacon, guacamole, lettuce, and tomato.
- **An array of desserts to choose from!!!**
- **Soda, coffee, and tea**
- **Alcoholic beverages available for purchase**

(All sandwiches served with a dill pickle and a choice of crunchy coleslaw, cup of soup, house salad, or seasoned chips.)

- Article continued on next page

## TOUR AND MEETING - Cntd. from pg. 1

**COST: \$10 STUDENTS • \$20 IFT MEMBERS • \$25 NON-MEMBERS**

PLEASE RSVP BY APRIL 11 (TUESDAY) TO KRIS ZEHREN AT  
zehren@lamar.colostate.edu or by calling 303-581-1285

### **DIRECTIONS:**

#### **FROM THE SOUTH TO ALL AMERICAN SEASONINGS:**

- I-25 N / US-87 N toward FT COLLINS
- Merge onto I-70 E via EXIT 214A toward LIMON
- Merge onto HAVANA ST via EXIT 280 toward ROCKY MTN ARSENAL
- Turn RIGHT onto E 54TH Ave.
- End at 10600 E 54th Ave

#### **FROM THE NORTH TO ALL AMERICAN SEASONINGS:**

- I-25 N / US-87 N toward DENVER
- Take the I-76 E exit- EXIT 216A- toward FT MORGAN / AURORA
- Merge onto I-76 E toward I-270 E / LIMON
- Merge onto I-270 E / US-36 E via EXIT 6 toward LIMON / DIA
- Merge onto I-70 E / US-36 E via the exit on the LEFT
- Merge onto HAVANA ST via EXIT 280 toward ROCKY MTN ARSENAL
- Turn RIGHT onto E 54TH Ave.
- End at 10600 E 54th Ave

#### **FROM BOULDER TO ALL AMERICAN SEASONINGS:**

- US-36 E
- Merge onto I-70 E / US-36 E via the exit on the LEFT
- Merge onto HAVANA ST via EXIT 280 toward ROCKY MTN ARSENAL
- Turn RIGHT onto E 54TH Ave.
- End at 10600 E 54th Ave

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#### **FROM ALL AMERICAN SEASONINGS TO CASEY'S BISTRO AND PUB:**

- Start out going WEST on E 54TH AVE toward HAVANA ST. (<0.1 miles)
- Turn LEFT onto HAVANA ST. (1.2 miles)
- Merge onto I-70 W via the ramp on the LEFT. (2.1 miles)
- Take the CO-35 / QUEBEC STREET exit- EXIT 278. (0.1 miles)
- Turn SLIGHT LEFT to take the QUEBEC ST ramp. (<0.1 miles)
- Turn LEFT onto QUEBEC ST / CO-35 S. Continue to follow QUEBEC ST. (1.4 miles)
- Turn LEFT onto E 29TH AVE. (<0.1 miles)
- End at 7301 E 29th Ave

**TOUR AND MEETING** - Cntd. from pg. 2



All American Seasonings is a family-owned and operated minority business. It is currently 3rd generation managed and remains privately held by the Rodriguez family. The Rodriguez family established All American Seasonings over 40 years ago in the historic Lower Downtown area of Denver. Recently they have relocated to a new state-of-the-art plant and offices in northeast Denver. This move was made for the purpose of greatly expanding their capabilities so that could provide their customers with even more of the high quality service they deserve and require.

This business is very diverse and has a customer base consisting of fast food and casual dining restaurant chains, grocery stores, industrial food processors, and those selling food products at gift and gourmet shows or through specialty catalogs.

The experts at All American Seasonings specialize in the dry blending of food ingredients, new menu concepts, replication of existing recipes and proprietary formula development. In order to meet their diverse customer base's product needs, All American Seasonings currently inventories approximately 1000 raw materials, and currently manufactures hundreds of dry blends ranging from:

- Meat and sausage seasonings, vacuum-tumble marinades, rubs, pumps, injections
- Soups, salad dressings, topping sauces - barbecue, pizza, pasta, hollandaise, bearnaise
- Beverages, gourmet coffee, cocoa mix, cocktail flavorings and spice mixes
- Dough set-ups for rolls, muffins, breads, cookies, cakes, brownies, crusts for pies, pizzas and calzones
- Batters for pancakes, waffles and other breakfast foods
- Bulk spices of all types
- Gourmet seasonings
- Snack food flavors
- Private label manufacturing

  
ROCKY MOUNTAIN INSTITUTE  
OF FOOD TECHNOLOGISTS  
**WEBSITE**

[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!



**DIRECTOR OF RESEARCH & DEVELOPMENT  
ALL AMERICAN SEASONINGS**

**Early Influences:**

Kathy's interest in Food Science and Nutrition has been life long. As a child, she watched and sometimes helped her mother and grandmother prepare daily meals and special holiday dishes. As a teenager and young adult, Kathy began to modify some traditional family recipes or develop new recipes with the goal to improve the nutritional profile of the recipe, yet still have it look and taste like the original food item. This is the challenge she still enjoys today.

**Education:**

B.S. degree in Dietetics and Human Nutrition, University of Cincinnati  
M.S. degree in Food Science & Human Nutrition, Colorado State University  
Registered Dietitian with the American Dietetic Association

**Professional Experience:**

Kathy began her career in dietetics and held positions as both an Administrative Dietitian and Clinical Dietitian at University Hospital of Cleveland. She supervised patient tray assembly and meal and snack distribution based on daily patient census. She later transferred to Rainbow Babies & Children's Hospital and specialized in the treatment of pediatric patients with cystic fibrosis, diabetes, and psycho-social disorders such as failure-to-thrive, anorexia nervosa, and bulimia.

Her first job in the food industry was with Uncle Ben's, Inc. as a Food Technologist in Research & Development. In this position, Kathy was exposed to dry mixes and the numerous ingredients and ingredient functionality required to formulate products for both retail and food service customers. Product development focused on rice and pasta side dishes, soups, and stuffing mixes.

She joined Penford Food Ingredients as a Senior Applications Scientist where she tested new and existing starches for use in soups, sauces, gravies, baked goods and coatings for meats. To further her understanding of ingredient functionality, formulation, food processing and manufacturing, and shelf life/stability issues she attended several training courses.

Kathy joined All American Seasonings in June, 1999 as Director of Research & Development. Her previous work experience and training prepared her to manage all product development whether it is new product development or matching existing blends. She also oversees all regulatory activities such as development of ingredient statements, allergen statements, and calculated nutrition analyses for finished blends.

## Certificate of Merit

The Rocky Mountain Section has received a Certificate of Merit from the Committee on Sections for excellence in programming during the 2004-2005 program year. In order to be eligible, the program report must reflect a minimum of three meetings held during the year and 75% of our membership must also be national members. Our programming was reviewed with consideration given to innovative programming, scholarships, career guidance activities, and fiscal responsibility. Thank you to all who have contributed to the success of our section.



### **SPECIAL THANKS TO DAVE PRESZLER!**

RMIFT would like to thank Dave Preszler of E. T. Horn (also an RMIFT member) for the wonderful door prizes he contributes to each of our meetings. They are very enviable prizes, indeed, and it seems the lucky person who is the recipient is very, very glad to have had the winning ticket! However, we would also like to acknowledge the fact that Dave is present for each RMIFT meeting (coming all the way from Utah), and was our featured speaker a year ago when he gave a captivating, yet humorous, presentation on options [for students] to consider when looking at a career in the food industry. His excellent presentation was based upon his experience in product development and technical sales. Thanks, Dave! We appreciate you and your support of our section very much!

*Upcoming*  
**Events**

**Mark your calendar!**

## **2005 ROCKY MOUNTAIN SUPPLIERS' NIGHT**

*This year's expo will take place on September 21, 2006 at the Mile High Station in Downtown Denver. We are excited to have this year's expo once again at this venue. The Mile High Station is located adjacent to Invesco Field, and is a former Midwest steel and ironworks building dating back to the turn of the century. Exhibitors, please see our website for an application.*

*The golf tournament will be held once again at Fossil Trace Country Club on September 20, 2006. More information will be posted on our website.*

## **Student Corner**

### **ROCKY MOUNTAIN IFT EDUCATIONAL SCHOLARSHIP**

The Rocky Mountain Section of IFT awards scholarships each year to students in food science/meat science programs. RMIFT is now accepting applications for student scholarships from students attending Colorado State University and the University of Wyoming. One scholarship will be awarded to qualified applicants from each school (a total of 2 scholarships @ \$1000 each). Applicants may be either undergraduate or graduate students. Scholarship application form is available on the RMIFT website.

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

or contact:

Ann Schimschal, RMIFT Secretary, 720.939.2623 - [annbroecker@hotmail.com](mailto:annbroecker@hotmail.com)

### **ROCKY MOUNTAIN IFT TRAVEL GRANTS**

In the continuing effort to support future professionals in the food industry, the RMIFT awards travel grants each year to qualified students from Colorado State University and the University of Wyoming. The travel grants assist students to attend scientific meetings in their area of interest, including the 2006 National Expo in Orlando, Florida. This year RMIFT will award four (4) travel grants at \$500 each. To apply for the 2006 grant, the applicant must submit a current resume with a cover letter describing his/her involvement in food science and the RMIFT. The applicant must have attended one (1) RMIFT meeting during the 2005-2006 year (from the 2005 Expo to present). The letter must also name the scientific meeting the applicant would like to use the grant to attend. Send the resume and cover letter with the pertinent information by May 1, 2006 to:

Ann Schimschal, RMIFT Secretary,  
10229 Lodestone Way, Parker, CO 80134  
720.939.2623 - [annbroecker@hotmail.com](mailto:annbroecker@hotmail.com)

**The deadline is May 1, 2006 for both Scholarships and Travel Grant. Awards will be made on May 15, 2006. No exceptions to the deadline.**

## 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!***

**Please check out our website for current job postings.**

Headquartered in Boulder, Colorado, Celestial Seasonings is the largest manufacturer and marketer of specialty hot teas in the United States. Celestial Seasonings is part of The Hain Celestial Group, a leading natural and organic food and personal care products company in North America and Europe

**FIND THE  
RIGHT . . .**

- PERSON!**
- POSITION!**



### GENERAL COMPANY INFORMATION

Headquartered in Boulder, Colorado, Celestial Seasonings is the largest manufacturer and marketer of specialty hot teas in the United States. Celestial Seasonings is part of The Hain Celestial Group, a leading natural and organic food and personal care products company in North America and Europe

### POSITION AVAILABLE

**Title:** Full-Time Food Scientist

**Department:** R&D

**Major Responsibilities and Qualifications:**

- Research and create new products
- Participate in tasting of all incoming and new ingredients
- Formulation and labeling of nutritional systems
- BS in Food Science or related scientific discipline required
- 2-4 years experience in R&D helpful
- Experience in food processing production environment
- Skilled tasting palate with strong sensory/descriptive analysis experience

**If interested, please send cover letter and resume to:**

**[hrdept@hain-celestial.com](mailto:hrdept@hain-celestial.com)**

## EMPLOYMENT OPPORTUNITIES - CONT'D. FROM PAGE 7

Please check out our website for current job postings.



### **Chemistry Manager**

The Industrial Laboratories Company is a third party analytical testing laboratory and has an immediate opening for a full-time Chemistry Manager to serve as manager of Organic and Inorganic Chemistry departments.

#### **Function:**

To ensure timely processing of assays, to manage and schedule staff as appropriate within department, also to provide technical expertise and assist in developing new and more innovative assays. Also responsible for working with clients and sales team to assist in questions regarding results, testing methodologies, and future tests.

#### **Principal working relationships:**

Report to the Director of Business Operations; carry out duties by supervising/managing departmental employees and working hand in hand with customer service, sales, and front office staff. Must also work accordingly with Quality Assurance director to ensure proper safety guidelines and similar requirements are being met.

#### **Duties/Responsibilities:**

Serve as main point of contact for major projects. Communicate effectively with customers, managers, analysts, and support staff to ensure that project's testing meet client's specifications and regulatory expectations. Management of the daily operations of the laboratory is critical.

- € Perform work within the department to ensure projects are being reported to the client(s) in a timely manner.
- € Manage Chemical laboratory staff including training, scheduling, workflow, and handling personnel issues. Responsible for ensuring the department is correctly staffed to ensure prompt project set-up and reporting. Responsible for scheduling staff to ensure there is adequate coverage for vacations, holidays, and sick-time.
- € Report late projects to client services so the client(s) can be notified.
- € Work with other managers to schedule/implement training and cross-training programs, to write the department budget and business plans and conduct cost analysis for new methods. Work to adhere to proposed department budget.
- € Oversee and delegate department inventory by ordering or assigning the ordering of necessary supplies. Responsible for following up with purchasing regarding supply receivables issues.



**POSITION SPECIFICATION**

**Title:** Senior Food Scientist  
**Reports To:** R&D Director  
**Location:** Broomfield, CO

**COMPANY**

Headquartered in Colorado, WhiteWave Foods is a leader in sustainable business practices and manufactures innovative, authentic and nutritious branded food products. The company makes the nation's leading certified organic brands, which include Silk Soymilk, the nation's first refrigerated soymilk, and Horizon Organic dairy products, eggs and juices.

**ESSENTIAL DUTIES AND RESPONSIBILITIES:**

- € Provide nutritional labeling, ingredient statements and assist in package label review to assure regulatory and organic conformity.
- € Work in interdepartmental role to lead in the development of new product formulations that meet product quality objectives and marketing timetable.
  - Source ingredients
  - Meet cost objectives
  - Evaluate current processing capabilities
  - Assure successful production start-up
- € Facilitate off site product development by working in cooperation with vendors.
- € Conduct pilot plant testing of experimental formulations.
- € Minimize production scale up issues by conducting plant trial testing.
- € Provide equivalent or improved product quality and cost savings by evaluating new suppliers/ingredients.
- € Establish production parameters and processing procedures by preparing draft product specifications.
- € Confirm that products will meet code by conducting shelf life testing for new product formulations.
- € Focus product development efforts by designing sensory evaluation panels as needed.

The Senior Food Scientist is expected to perform his/her duties with limited direction and in accordance with practices and precedents within generally accepted functional guidelines, procedures and policies. Progress is reviewed quarterly and results are measured and formally evaluated annually.

**MINIMUM QUALIFICATIONS:**

- € Bachelor degree in Food Science
- € Minimum 5 years experience in product development
- € Expertise in dairy/fluid processing
- € Working knowledge of the Code of Federal Regulations with emphasis on food labeling and other applicable regulations.
- € Experienced in product development and formulation.
- € Proficient in experimental design and food sensory evaluation techniques.
- € Should have some familiarity with packaging materials; knowledge of product/packaging relationships and requirements.
- € Experience with Genesis is a plus.
- € UHT/ESL processing experience is a plus.
- € Low acid canned food (LACF) experience is a plus.
- € Must be authorized to work in the US without sponsorship
- € Ability to travel to plant trials and meetings

**BENEFITS**

Benefits include healthcare insurance, income protection, paid time off, tuition reimbursement, a 401K program and an employee stock purchase plan that allows employees to directly reap the benefits of helping increase the value of our company.

# EMPLOYMENT OPPORTUNITIES

Cont'd. from Page 9

Please check out our website for current job postings.



## POSITION SPECIFICATION

**Title:** Product Development Manager for Organic/Aseptic Fluid  
**Reports To:** Director of R&D, Horizon Organic  
**Location:** Broomfield, CO

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### COMPANY

Headquartered in Colorado, WhiteWave Foods is a leader in sustainable business practices and manufactures innovative, authentic and nutritious branded food products. The company makes the nation's leading certified organic brands, which include Silk Soymilk, the nation's first refrigerated soymilk, and Horizon Organic dairy products, eggs and juices.

**SUMMARY:** Manage the development of new organic aseptic/fluid products in accordance with the marketing plan. Assure successful commercialization of new organic aseptic/fluid products meeting product quality objectives and marketing timetable. Provide organic processors with technical support as needed to maintain and/or improve organic quality standards for all aseptic/fluid products.

### ESSENTIAL RESPONSIBILITIES:

- € Provide technical input to marketing that supports the planning of aseptic/fluid product development.
- € Manage the new product development process (lab, pilot testing and plant start-up) for projects.
- € Ensure successful implementation of new aseptic/fluid products at the approved processor(s).
- € Identify processing/formulation issues of existing aseptic/fluid products and propose recommendations to improve quality and cost.
- € Provide nutritional labeling, ingredient statements and assist in package label review to assure legal and organic conformity.
- € Provide technical support to the QA Director and assist in the Processor/Supplier Audit Program.
- € Support the White Wave Foods Specification Program for new and existing products. Provide specification updates as needed.
- € Motivate and manage Aseptic/Fluid group R&D technologist(s) to achieve departmental objectives.
- € Source and approve ingredient suppliers.
- € Conduct research and provide technical input for the NOP approval of ingredients and processing aids as needed.

**Jobs Supervised:** 0 - 3

**Travel:** Some travel is required.

### MINIMUM QUALIFICATIONS:

- € B.S. in Food or Dairy Science or related studies.
- € 5-10 years experience in dairy processing and/or technical services.
- € Experience in dairy product development and formulation.
- € Experience in dairy plant processing.
- € Ability to effectively communicate with internal and external relationships.
- € Ability to develop and execute a project plan.
- € Ability to solve problems quickly.
- € Must be able to manage people and develop a team.
- € Must be honest and have strong work ethics.
- € Must be able to maintain deadlines.

### BENEFITS

Benefits include healthcare insurance, income protection, paid time off, tuition reimbursement, a 401K program and an employee stock purchase plan that allows employees to directly reap the benefits of helping increase the value of our company.

### Contact:

Derina Adamczak  
312-627-9301 x3214

[dadamczak@jobplex.com](mailto:dadamczak@jobplex.com) or [hr@whitewave.com](mailto:hr@whitewave.com) (please include the job title in the subject line)



**WhiteWave Foods  
Position Description**

**Compliance Specialist**

**JOB PURPOSE SUMMARY:** This position is responsible for working within the QA department of Corporate WhiteWave Foods Company as a Compliance Specialist. Primary functions include support completing compliance requests. This requires examining, evaluating and investigating compliance to kosher and organic laws and regulations governing the food and beverage industry.

**ESSENTIAL RESPONSIBILITIES:**

- Provide administrative & consultative support to 35+ operations that produce dairy and soy products for WWFC with regard to organic and kosher compliance.
- Maintain organic and kosher certificates in database system. Work with ingredient vendors to obtain updated kosher, organic, milk or ingredient certificates.
- Establish a working relationship with Quality Assurance International personnel with frequent interaction on organic plant renewals, updates to organic compliance plans, billing, audits, scheduling, follow-up and remediation items.
- Interact with the Rabbis and their assistants on kosher projects including completion of applications, updates and renewals of kosher certifications.
- Process kosher, organic and other compliance requests from customers and other departments within WWFC.
- Upload and maintain information on ICIX (International Compliance Information Exchange).
- Organize, update or validate relevant data and information which may include kosher, organic, specifications or certificates.
- Review & update applicable QA documentation received from R&D, including specifications.
- Receive, review, pay and track invoices for services or purchases.
- Interact with workgroups within WhiteWave Foods.
- Provide support to QA department for special projects.
- Stay current with key regulatory and certifying agency guidelines.

**JOBS SUPERVISED:** None

**TRAVEL:** Estimated at < 5%

**MINIMUM QUALIFICATIONS:**

**A. Education and Experience:**

- Degree: Bachelor's degree in Science/Food Science/Technology or similar major.
- 3-5 years combined experience with food or ingredients and manufacturing experience.

**MINIMUM QUALIFICATIONS:**

**B. Knowledge, Skills and Abilities**

- Knowledge of kosher and organic processes in food manufacturing
- Ability to work under deadlines
- must be adaptable and flexible
- Ability to multitask
- Self driven, results oriented, able to work independently
- Ability to work with confidential materials
- Excellent communication / presentation skills

NOTE: This Job Description is continued on next page

# EMPLOYMENT OPPORTUNITIES

Cont'd. from Page 10

Please check out our website for current job postings.



NOTE: This Job Description is continued from previous page (pg. 11)

- Excellent record keeping / documentation skills
- Detail oriented.

**NONESSENTIAL QUALIFICATIONS:**

- Experience in QA department of food manufacturing company preferred.
- Understanding of organic regulations preferred.
- Understanding of kosher rules preferred.
- Experience in the area of compliance in food manufacturing company to include working directly with kosher and organic highly preferred.
- Knowledge of plant production systems, plant sanitation, safety, quality systems and GMP's preferred.

**MATERIALS AND EQUIPMENT DIRECTLY USED:**

Personal computer, Microsoft Office tools, Compliance & Regulatory guidelines, calculator.

**WORKING ENVIRONMENT / PHYSICAL DEMANDS:**

**Physical Demands:**

While performing the duties of this job, the employee is frequently required to stand; walk; sit; use hands to finger, handle or feel objects, tools or controls; reach with hands and arms; climb stairs, balance; stoop, kneel or crouch; talk and hear. The employee may occasionally lift and/or move up to 25 pounds. Specific vision abilities required by the job include close vision, distance vision, color vision, peripheral vision, depth perception, and the ability to adjust focus.

**Work Environment:**

While performing the duties of this job, the employee is exposed to a general office environment where the noise level is usually moderate.

Matthew Myers  
matt.myers@whitewave.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  
10229 Lodestone Way  
Parker, CO 80134

**Professional Member \$15.00**

**Student Member \$5.00**

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