

Newsletter of the
Rocky Mountain Section
of IFT - Internet Version



YOUR RMIFT OFFICERS:

Anne Craddock, Past Chair
anne@montblancgourmet.com
303-755-1100

Kris Zehren, Chair
kzehren@hain-celestial.com
303-581-1201

Cristina Munteanu, Chair Elect
cmunteanu@gtcnutrition.com
303-468-5085

Ann Schimschal, Secretary
annbroecker@hotmail.com
720-939-2623

Flavia Vaness, Treasurer
r-d@rockymountainispice.com
303-308-8066

Shannon Koski, Councilor
skoski@protient.com
970-926-7782

Chris Schwartz, Alternate Councilor
cschwartz@hain-celestial.com
303-581-1241

Frank Jaskulka, Member At Large
FJaskulka@leprinofoods.com
303-480-2646

Cherie Terrel, Web Master
cterrel@pwt.com
303-274-5400 ext. 34

RMIFT

ROCKY MOUNTAIN INSTITUTE
OF FOOD TECHNOLOGISTS

September, 2006

*Please Join Us Again
This Year!*

For a fun day of golf at . . .



Located At:
3050 Illinois St.
Golden, CO 80401
www.fossiltrace.com

WEDNESDAY, SEPT. 20th
TEE TIME 1pm

Followed by . . .

our
Annual
EXPO

SUPPLIERS NIGHT 2006



at Denver's premier
MILE HIGH STATION
Thursday, Sept. 21st - 4-7pm

at this
exciting
venue!

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

RMIFT 2006 EXPO GOLF OUTING HIGHLIGHTS

- Last year was so much fun, we just have to play again. Whether you're a novice or a pro, please join us at Fossil Trace Golf Club in Golden, Colorado on September 20th for a day of golfing, prizes, and an American style picnic.
- Cost is \$125/player-this includes golf carts, green fees, bucket of balls, tournament gifts and dinner!
- \$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
- Registration must be submitted by September 8, 2006
- This year we already have 3 golf sponsorships. The RMIFT would like to thank the following companies in advance for their support toward student scholarships:

☆TIC Gum Inc. ☆Ajinomoto Food Ingredients

☆Penford Food Ingredients Co.

EXPO HIGHLIGHTS 2006

- The Fall 2006 Supplier's Night is just around the corner, and we hope you will be part of this exciting event once again! The Rocky Mountain Institute of Food Technologists is proud to announce that the Supplier's Night will be held again 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
- This year's Expo features exhibitors who will be demonstrating the latest in food ingredients, flavors, equipment, packaging, lab testing, food safety, and more.
- 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!
- Alcohol and complimentary buffet will be served from 4:00pm – 7:00pm.
- For exhibitor registration, please see our website at www.ift.org/sections/rockymountain

EXPO HIGHLIGHTS 2006 - Continued from page 2

Directions to the MILE HIGH STATION www.milehighstation.com
The website has a map which you can download as a printable file.

2027 W. COLFAX (OLD COLFAX), DENVER, CO 80204

Interstate 25 Northbound & Southbound:

- Take the 8th Ave exit WEST to Zuni • Drive NORTH on Zuni to West Colfax
- Mile High Station is located directly across the street underneath the Colfax viaduct next to the historic Iron Works building





• **SHANNON KOSKI, OUR NEW RMIFT COUNCILOR**

Shannon's food industry experience began when she earned a B.S. from the University of Minnesota in Food Science in 1999. Following graduation, she went to work for Protient, Inc., a manufacturer of whey, soy and milk protein ingredients for the food industry based in Minneapolis, MN. Initially, Shannon worked on customer documentation needs, and then focused on product development for 5 years. In the fall of 2004 she decided to attend culinary school at the Art Institutes International/Minnesota where she pursued and earned an Associates Degree in Culinary Arts while working part-time at Protient. Shannon's goal in going to culinary school was to use that knowledge and education in her career within the food industry, not to become the next Iron Chef! Last summer she moved to Edwards, CO and continued to work for Protient in a technical assistance and sales role.

Currently, Shannon has just begun a new job as an Account Manager for the Dairy Management Association where she works with food manufacturing companies to encourage the development and launch of new products with a dairy emphasis. In addition to her busy schedule, she has just volunteered to fill a vacated RMIFT position, and in her words, "I am also looking forward to becoming active in the RMIFT section where I have volunteered to be the RMIFT Councilor!"

Welcome aboard, Shannon!

• **NATALIE MURPHY, RD, FORMER RMIFT COUNCILOR**

Natalie holds a Bachelor's degree in Food Science and Human Nutrition from Colorado State University. As a registered dietitian (RD) Natalie's experience has included working with food consumers and natural food manufacturers. She has created and reformulated products seen on the shelves of Wild Oats and Whole Foods Markets. Along with owning *begin Integrative Nutrition Consulting*, Natalie provides inpatient nutrition counseling at Longmont United Hospital and educates participants of the Community Wellness Program at the University of Colorado. Currently, as a personal nutrition consultant, Natalie strives to inspire and enables her clients to reach their own nutrition or product development goals. She educates her clients on how to use small daily success to ultimately attain optimal health. Visit www.beginnutrition.com to learn more.

Natalie has spent the past two years as Councilor for the RMIFT. Although she has enjoyed working with the group tremendously, we know her current business commitments have revealed it is time to pass on her duties as Councilor.

We will miss you, but we also wish you the best of luck, Natalie!

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!

Alexandra Lianou - Department of Animal Sciences, Colorado State University

The Institute of Food Technologists Annual Meeting in Orlando was wonderful and I am really happy that I had the chance to attend it. I attended the reception on Saturday evening, which was a great chance to meet and talk with people associated with Food Science, both professors and students from many parts of the world. I really enjoyed the Keynote session on Sunday morning, and impressed by the talk given by Alton Brown; he has amazing communication skills and he brought up novel ways of looking into food technology. The oral sessions and formal lectures I attended were all very interesting and covered topics including quality assurance (there was a really nice talk on ISO 22000), active packaging, antimicrobials, sanitation of food and food contact surfaces, emerging food-borne pathogens, and recent research findings on the control of *Listeria monocytogenes* in ready-to-eat meats. I presented my poster on Monday afternoon, and I was really excited to see people being interested in my research and asking questions about what I did. The numerous research topics covered by poster presentations gave me the opportunity to learn some things about areas that I am not so familiar with, and I think that the nutraceuticals section was very interesting.

I am really looking forward to being able to attend another IFT meeting in the near future. I am grateful for the opportunity to attend this meeting that the Rocky Mountain IFT gave me by awarding me the travel grant. It has been a valuable experience for me. Thank you very much.

Yohan Yoon - Department of Animal Sciences, Colorado State University

First of all, I would like to express my gratitude for the great help I received from the Rocky Mountain Institute of Food Technologists (IFT) to attend the IFT Annual Meeting and Food Expo. It was great for me to attend the 2006 IFT Annual Meeting. I attended the annual meeting from June 24 to 28, 2006 in Orlando, Florida. During the annual meeting, I was involved in a keynote session, formal lectures, oral session, poster presentations, the Food Microbiology Division Business Meeting, and the Food Microbiology Division Meeting. In addition, I presented my research in a poster session. My presentation was on the relationship between bacterial cell-to-cell signaling called quorum sensing and biofilm formation on food contact surfaces by *Salmonella* and *Escherichia coli* O157:H7, which are significant food-borne pathogenic bacteria.

A very interesting Keynote speech was given by Alton Brown who is the author of the book "I'm just Here for the Food". Alton Brown gave us messages about the importance of the skills to give scientific messages to consumers. Because my research is on food safety, I attended sessions that were related to food safety. Sessions about microbial predictive modeling were very interesting. During the sessions, I shared information with presenters about predictive modeling such as mathematical models, computer software, and techniques. Also, in sessions on antimicrobials and sanitizers, I enjoyed presentations about intervention methods to control foodborne pathogenic bacteria such as *Listeria monocytogenes* in ready-to-eat products, which may be useful in risk assessments. During the IFT Annual Meeting and Food Expo, my overall impression was that IFT has contributed to the development of food science and food industry, and that the food industry is becoming global.

- Continued on next page

Student Section - Cont'd.

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!

Ashlee Armfield - Department of Food Science and Human Nutrition, Colorado State University

While obtaining my credentials as a Registered Dietitian (RD), I recognized that aspects of the food industry were intertwined with nutrition. I instantly became interested in the development of healthy and natural food products. After completion of my Dietetic Internship, I began graduate school at Colorado State University in the Food Science Department. I currently work at Wild Oats Markets, Inc. with the Standards Department, and I am benefiting from the experience here.

I recently received a travel grant and a scholarship from the RMIFT. The travel grant gave me the opportunity to explore the IFT 2006 Annual Meeting and Food Expo. I enjoyed learning about the various companies in the food industry, tasting all of the innovative food creations, and meeting new people in the industry. The scholarship will aid me in paying tuition without requesting for more loans. I would like to thank the RMIFT for these generous gifts and hope to repay the organization by donating my time in the future.

Marisa Bunning - Department of Animal Sciences, Colorado State University

Attending IFT meetings is the best way I have found to learn about food science and I gained so much from being able to attend this year's meeting in Orlando. I arrived on June 24th and left on the afternoon of June 28th so I was able to participate in every aspect of the meeting, from the networking reception on Saturday to the Wednesday morning lectures. I wasn't familiar with Alton Brown prior to the keynote session, but his speech was entertaining and enlightening.

The meeting organizers did an excellent job of mixing the academic and applied programs. Both of my posters were presented at the Fruit and Vegetable Products session on Monday afternoon. Several university and government food science researchers came by the posters to discuss the results. I think our melon poster was the only one presented this year that addressed issues related to organic produce. All of the copies of the poster were taken and I received requests from several other people.

Throughout the four days, I was able to attend a number of excellent formal lectures. Two of the sessions, "Addressing the quality value of organic foods to satisfy a dynamic organic market" and "Challenges inherent in delivering simple, yet science-based answers to complex food quality questions", were so informative that I decided to purchase the transcripts.

The Food Expo is always a highlight and was even better this year because I was more familiar with the companies and their products. Thank you again, I really appreciate the support I received from RMIFT.



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 employment coordinator is Cherie Terrel. If you have a job you would like posted on our website, please email Cherie at cterrel@pwt.com

Please do not send resumes to Cherie.

**FIND THE
RIGHT . . .**

- PERSON!**
- POSITION!**

POSITIONS AVAILABLE



ALL AMERICAN SEASONINGS, INC.
10600 E. 54TH AVENUE, UNITS B & C
DENVER, CO 80239

SENIOR SCIENTIST, PRODUCT DEVELOPMENT

Responsibilities:

This full time position involves developing and preparing new/revised product formulations for a variety of applications (meats, soups, sauces, gravies, side dishes, dressings, snacks, and bakery). Duties include:

- Managing projects from bench top through scale up to production
- Formulation of new products and matching existing seasoning blends
- Organoleptic evaluation of seasoning blends and finished product applications
- Coordinating in-house product demonstrations for customers
- Developing related labeling information and product specifications
- Providing technical support to Customers, Plant Operations, Sales, Purchasing, and QA
- Supervising the daily activities of 1 R&D Assistant

Qualifications:

- B.S. degree or higher in Food Science or related field
- 5+ years applicable experience in product development
- Successful at multitasking and working independently
- Strong interpersonal, verbal and written communication, and PC skills

Benefits & Company Information:

- Salary 50K+ annually
- 2 weeks vacation
- Health insurance after 90 days of employment (employer pays 55% of premium)
- 401(k) plan offered
- Voluntary benefits plan including short term disability, life, and dental insurances
- Business hours are 7:30 a.m. – 4:00 p.m. Monday through Friday

Submit your resume to Brady Corriere via e-mail to bradyc@allamericanseasonings.com or fax to (303) 623-1920.

Rocky Mountain IFT Upcoming Events

DINNER AND SPEAKER MEETING!

THURSDAY
OCT. 26, 2006

SOCIAL HOUR: (5:30 - 6:15 P.M.)

DINNER: (6:15 P.M.)

SPEAKER: (7:00 P.M.)

Meeting Location is



FRONTRANGE
COMMUNITYCOLLEGE

College Hill Library, Room L211
Front Range Comm. College
Westminster Campus
3705 W. 112th Ave.
Westminster, CO

- Dinner Options -

GOURMET BOX LUNCHES (CHOOSE FROM THE FOLLOWING):

- Roast beef, ham, and turkey piled high with spicy mustard mayo, Swiss cheese, lettuce, and tomato on a Kaiser bun. Includes a bag of chips, salad of the day, dessert of the day, and a beverage.
- Turkey wrap with mayo, Swiss cheese, crisp bacon, lettuce, and tomatoes. Includes a bag of chips, salad of the day, dessert of the day, and a beverage.
- Vegetarian wrap with romaine lettuce, cool cucumber sauce, artichokes, olives, tomatoes, and feta cheese. Includes a bag of chips, salad of the day, dessert of the day, and a beverage.
- Southwestern Cobb salad with grilled chicken breast, bacon, hard boiled egg, tomatoes, cheddar cheese, and tortilla strips with cilantro ranch dressing on the side. Includes a dinner roll with butter, dessert of the day, and a beverage.

MEMBERS \$15 - NON-MEMBERS \$20 - STUDENTS FREE

Please RSVP by Tuesday, October 17th to Kris Zehren
at kzehren@hain-celestial.com or 303-581-1201.

Please include your dinner choice when RSVPing.

- Article continued on next page

DINNER AND SPEAKER MEETING - Cntd. from pg. 8

SPEAKER: CLARE M. HASLER

Executive Director

Robert Mondavi Institute for Wine and Food Science

College of Agricultural and Environmental Sciences

University of California/Davis

Please join us for an informative and educational evening as Clare M. Hasler discusses Functional Foods and Nutraceuticals in Promoting a Healthy Heart. Dr. 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.

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.

DINNER AND SPEAKER MEETING - Cntd. from pg. 9

**TOPIC: FUNCTIONAL FOODS AND NUTRACEUTICALS IN
PROMOTING A HEALTHY HEART**

This lecture will provide an overview of the current research supporting the role of several functional foods and/or nutraceutical ingredients in promoting a healthy heart, including omega-3 fatty acids, soy isoflavones, chocolate polyphenolics, and lycopene from processed tomato products and nuts.

DIRECTIONS:

FRONT RANGE COMMUNITY COLLEGE IS LOCATED IN WESTMINSTER ON 112TH BETWEEN SHERIDAN AND FEDERAL.

FROM I-25 SOUTHBOUND:

- EXIT ONTO 120TH AND HEAD WEST
- FROM 120TH, TURN LEFT ONTO FEDERAL AND HEAD SOUTH
- FROM FEDERAL, TURN RIGHT ONTO 112TH AND HEAD WEST
- FRCC IS LOCATED ON THE NORTH SIDE OF 112TH
- THE LIBRARY IS LOCATED AT THE WEST END OF THE CAMPUS; THE BUILDING HAS PYRAMID STRUCTURES ON THE ROOF, AND THERE IS A SIGN OVER THE DOOR WHICH SAYS "COLLEGE HILL LIBRARY"

FROM I-25 NORTHBOUND:

- EXIT ONTO 104TH AND HEAD WEST
- FROM 104TH, TURN RIGHT ONTO FEDERAL AND HEAD NORTH
- FROM FEDERAL, TURN LEFT ONTO 112TH AND HEAD WEST
- FRCC IS LOCATED ON THE NORTH SIDE OF 112TH
- THE LIBRARY IS LOCATED AT THE WEST END OF THE CAMPUS; THE BUILDING HAS PYRAMID STRUCTURES ON THE ROOF, AND THERE IS A SIGN OVER THE DOOR WHICH SAYS "COLLEGE HILL LIBRARY"

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

Your help is always needed and welcome. If you are able to help, please contact:

Anne Craddock at anne@montblancgourmet.com

Rocky Mountain IFT Newsletter is published in August, September, 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.

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).

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