by Mary Ellen Kuhn

# FED YOUR FUTURE

June 2–5 I New Orleans, LA

# ANNUAL EVENT PREVIEW









# ANNUAL MEETING PREVIEW

IFT's annual event will serve up something for everyone: cutting-edge science, innovative new products and services, provocative featured sessions, and more.

ungry for inspiration and information about the latest innovations and advances in the science of food? Eager to advance your career by making meaningful food industry connections? Looking to learn more about topics ranging from artificial intelligence to the gut microbiome? Ready to be challenged to think differently?

If so, then get ready for a bountiful feast of learning and discovery at the 2019 IFT Annual Event and Food Expo at the Ernest N. Morial Convention Center in New Orleans from June 2 to June 5. It's where you'll find hundreds of exhibitors showcasing new ingredients, equipment, and services for the food industry, 100-plus educational sessions, and countless opportunities to interact and engage with the 17,000 food industry professionals who will be on hand for the event. And it all takes place against the vibrant, foodiefriendly backdrop of New Orleans.

#### **Not-to-Be-Missed Featured Sessions**



Featured session presenter Temple Grandin

• Harnessing the Power of Difference. In this session, which begins at 9 a.m. on Monday, June 3, in the convention center's La Nouvelle Ballroom, Temple Grandin, a pioneering advocate for the humane treatment of livestock, will explore the power of difference. Grandin, who is also an internationally recognized spokesperson on autism, will share her thoughts on the ways in which bringing together diverse and inclusive teams promotes innovation.

• Emerging Data Tools and Predicting Future Trends in the Food Industry. The discussion will definitely be future-focused in this panel session at 2 p.m. on Monday, June 3, in La Nouvelle Ballroom in the convention center. Panel participants will explore how predictive analytics, artificial intelligence, and other data tools are being leveraged to forecast future trends.

The panel discussion will be moderated by Peggy Smedley, futurist and executive editor of *Connected World* magazine. Panelists will include futurist Tiana Holt of the Faith Popcorn BrainReserve; consumer trends expert Lu Ann Williams of Innova Market Insights; leading indicators expert Kevin Zellmer of PatSnap; growth and innovations strategist Harry Epstein of Quadrant Management Consulting and p-Chip; and venture capitalist Sanjeev Krishnan of Seed to Growth ventures.

• IFTNEXT Food Disruption Challenge<sup>TM</sup> Live Pitch Competition. Entrepreneurship will be center stage in the convention center's La Nouvelle Ballroom starting at 8:30 a.m. on Tuesday, June 4, when a group of five finalists in the IFTNEXT Food Disruption Challenge vie for a \$25,000 cash prize. A People's Choice Award winner will also be

# **Register for IFT19**

Get more detailed information about IFT19 and get registered at iftevent.org. Email info@ift.org with questions.

IFTNEXT initiatives, including a series of 17 presentations on the IFTNEXT stage, are all about thinking in ways that are unapologetically big and bold. Photo by the International Center for Documentary Arts

selected at the fast-paced pitch event and will receive a \$5,000 prize.

The application process, which began last fall, drew participants from around the globe and included several rounds of evaluation. This year's finalists are Chinova Bioworks from Canada, United States-based En Solucion, Gabanna from the Netherlands, Heliponix from the United States, and Yarok Microbio from Israel.

Alon Shaya, a New Orleans–based executive chef, philanthropist, and



Pitch competition emcee Alon Shαμα Photo courtesy of Alon Shaya

author, will serve as emcee for the pitch event. The panel of judges includes Christian Brown, managing director of NOLA Holdings; Jaime Leclerc Tulley, entrepreneur, food scientist, and food writer; Jeff Grogg, managing director, JPG Resources; Jon Atkinson, CEO, The Idea Village; Robert Lalka, executive

director, Albert Lepage Center for Entrepreneurship and Innovation at Tulane University; and Tracy Landau, president and partner of Marketplace. Lee Cadesky, cofounder of insect-

based ingredient company C-Fu Foods



Last year's People's Choice Award winner Lee Cadesky

and winner of the People's Choice Award in last year's competition, said that participating was a valuable experience. "The award and recognition we received as the People's Choice Award recipient was outstanding, and the cash prize went to support our continuing innovating in insect ingredient technology," said Cadesky. "IFTNEXT gave us

a megaphone to blast a new message to future customers, partners, and fellow innovators."

The Food Disruption Challenge is sponsored by Curion and The Annex by Ardent Mills.

#### A Look at What's NEXT

Knowing what's new and what's next is essential for everyone involved in the science and business of food, and IFT19 offers an ideal forum for



Entrepreneurial companies participating in Start-Up Alley will showcase products and services that take a disruptive approach to the marketplace.

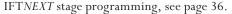
delivering those insights: IFT*NEXT* stage sessions scheduled for Monday, June 3, through Wednesday, June 5. Billed as "critical conversations, presentations, and innovation inspiration," these 17 sessions will touch upon topics ranging from blockchain to robotics, and the stage is conveniently located on the food expo floor. For a detailed schedule of

# **Stay Engaged and Informed**

he free IFT19 app is available for download in the App Store (iOS) or Google Play Store. It's available for iPhone, iPad, and Android devices. It's a great way to stay informed about all that's happening at the annual event.

To be a part of the IFT19 conversation, everyone is invited to share their experiences at the annual event on social media. Be sure to use hashtags #IFT19 and #IamIFT when posting.

And last but not least, the official annual event eDaily, *IFT19 News*, written by members of the *Food Technology* editorial team, will be available via email during the days of the annual event, on the mobile app, or online at iftevent.org. It will deliver coverage of annual event sessions and activities, important event updates, and photos and videos from the event.



• Start-Up Alley. Another IFT*NEXT* feature at the annual event is Start-Up Alley, which is a dedicated exhibit area for entrepreneurial companies that offer innovative products and solutions. A walk through Start-Up Alley, conveniently located in the middle of the show floor, promises to be an intriguing experience. Companies selected to exhibit in this space must be founded within the past five years and must use science and creativity to offer a disruptive approach to an existing product category related to the food industry.

All companies exhibiting at Start-Up Alley will have the opportunity to pitch their solutions to IFT19 attendees. Be sure to visit the IFT*NEXT* stage for the Start-Up Alley Pitch Sessions from 10 a.m. to 10:45 a.m. on Monday, June 3, Tuesday, June 4, and Wednesday, June 5. A full schedule of pitching companies will be made available on-site.

Visit iftevent.org/startupalley to learn more about the Start-Up Alley program and to see information about past and current startups.

#### A Time for Celebration

Spirits are sure to be high when IFT pays tribute to some of its most accomplished and dedicated members at the annual Awards Celebration, which will take place from 6 p.m. to 7 p.m. on Sunday, June 2, in La Nouvelle Ballroom in the convention center. Among those who will be in the spotlight that evening are IFT's 13 Achievement Award winners, 12 Fellows, and two student recipients of Excellence in Leadership Awards. Recipients of the IFT19 Food Expo Innovation Awards will also be recognized at the ceremony.

Immediately following the Awards Celebration, the good times will continue to roll at the annual Welcome Celebration. This celebratory reception will take place from 7 p.m. to 8 p.m. on Sunday, June 2, in a fun and festive venue, nearby Mardi Gras World. Here, in addition to enjoying New Orleans-style music and refreshments, those attending the reception will have the opportunity to check out some of the spectacular Mardi Gras floats housed in the facility.

#### Feed Your Mind at IFT19

Nourishing the desire for knowledge is a big part of IFT's annual event, and one of the primary vehicles for delivering on that is the impressive array of scientific and applied sessions planned for Monday through Wednesday, June 3–5. More than 100 sessions are scheduled, selected through IFT's rigorous peer-review process. Sessions are organized within 12 topical tracks that range from food chemistry to sustainability.

"The scientific program for IFT19 again attracted a very high number of high-quality session proposals, and the scientific sessions promise to have something for everyone," says Gunnar Sigge, chair of the Annual Meeting Scientific Program Advisory Panel and chair of the Department of Food Science at Stellenbosch University. "High-quality, relevant, and trending topics will be covered in three days of programming that will not disappoint.

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# Feed Your Curiosity at the Food Expo

The theme "Feed Your Future" applies to just about every aspect of IFT19. If there's one place that it resonates most literally, however, it's at the food expo—where hundreds of ingredient companies will show off their latest offerings, many of them treating attendees to taste-tempting food and beverage samples and product prototypes.

Along with the ingredient exhibitors, the show floor at the Ernest N. Morial Convention Center will be filled with suppliers of equipment and services. With nearly 1,000 exhibitors slated to be on hand in New Orleans, the IFT food expo is the industry's largest collection of food ingredient, food safety and quality, technology, and processing and packaging suppliers assembled under one roof.

The IFTNEXT initiative, which is dedicated to bringing futurefocused ideas and innovations to the forefront, will have a strong presence on the show floor, including the IFTNEXT stage, which will host presentations on provocative, leading-edge topics, and the IFTNEXT Start-Up Alley, which will be home base for a select group of cutting-edge entrepreneurs who are bringing truly innovative ideas to the food industry.

A combination of new additions to the food expo lineup and returning favorites is sure to make the IFT19 food expo experience a memorable one. Here's a look at some highlights.

• **Traceability Central.** Recognizing the importance of traceability in today's food industry, IFT19 will debut Traceability Central hosted by IFT's Global Food Traceability Center. It's a platform for showcasing leading and up-and-coming companies with products and services related to traceability and for offering presentations on the topic. Topics and technologies to be explored on the Traceability Stage and in exhibitor kiosks include data sharing frameworks and platforms, the internet of things, data analytics and artificial intelligence, and innovations in traceability standards.

• Virtual Tasting Experience. Does environment influence the perception of flavor? IFT19 attendees will have the opportunity to immerse themselves in different virtual environments and learn how one research team developed an affordable, easy-to-implement method for adapting virtual reality technology for use in food sensory evaluation. It's all part of the Virtual Reality Tasting Experience that will take place from 11 a.m. to 3:35 p.m. from Monday through Wednesday, June 3–5, on the food expo floor behind the IFTNEXT stage. Tickets for this unique sensory experience are available in advance at iftevent.org.

• Innova Taste the Trend Pavilion. As it does each year, Innova Market Insights will serve up a generous supply of new product and consumer trend information at its Taste The Trend Pavilion (booth 5051). The Taste the Trend agenda will include daily presentations by Innova Market Insights experts, extensive infographics, and interactive packaging displays showcasing products from around the globe. Innova Market Insights will highlight the Top 10 Trends of 2019 at the pavilion, with a special focus on the top three trends: "Discovery: The Adventurous Consumer,""The Plant Kingdom," and "Alternatives to All."

• Mintel Intelligence Zone. Mintel market research analysts will impart their insights in regularly scheduled presentations from the Mintel Intelligence Zone (booth 2351) stage throughout the course of the food expo. Themes for this year's presentations include trends in color, diets, flavors, and claims related to sugar. In addition,

**Product prototypes prepared by food expo exhibitors** offer product development inspiration. Photo by the International Center for Documentary Arts





Hundreds of food expo exhibitors will be on hand in New Orleans, prepared to share information about their latest ingredient innovations.

Mintel presenters will zero in on formulating for the athletic consumer and the current state of clean label. There will be opportunities to interact with the analysts and to ask questions as well as to get a close-up look at innovative products from around the world.

• **IFT Central.** Always a go-to destination during the annual event, IFT Central (booth 2901) boasts a full schedule of career development sessions carefully planned to provide tips and strategies for enhancing communication, negotiation, critical thinking, and career advancement skills. IFT staff members will be on hand to answer questions and supply information about IFT programs, services, and resources.

• New Product Showcase. Powered by Innova Market Insights, the New Product Showcase located adjacent to the IFT*NEXT* stage will be the ideal destination for those seeking a peek at some of the new product highlights from this year's expo exhibitors. In addition, Innova Market Insights will provide trend data.

# Food Expo Schedule

10 a.m. – 5 p.m. Monday, June 3 10 a.m. – 5 p.m. Tuesday, June 4 10 a.m. – 4 p.m. Wednesday, June 5

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Hundreds of poster presenters at IFT19 will share their technical research findings.



Listening, learning, and engaging are hallmarks of IFT's annual event.

#### IFTNEXT Stage Programming

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Monday, June 3		
10 a.m 10:45 a.m.	Start-Up Alley Showcase	Presenters: Start-Up Alley Participants
11 a.m 12:00 p.m.	2020 Vision: Science Communication Challenges for the New Decade	Presenters: Jim Painter, David Feder
12:15 p.m 1:15 p.m.	Food Production: Consumer Perceptions and Social Media Trends	Presenters: Tamika Sims, Joseph Clayton
1:30 p.m 1:45 p.m.	How AI Can Help You Cope With Information Overload	Presenter: Jonathan Griffin
3:00 p.m 4:00 p.m.	Building Effective Ecosystem Partnerships to Address Key Issues in Sub-Saharan Africa	Presenters: Bernhard Van Lengerich, Alexandra Spieldoch, Bridget Carey, Mariela Machado
4:15 p.m 5:00 p.m.	Overcoming Clean Label Challenges in the New Trust Economy	Presenters: David Lundahl, Greg Stucky
Tuesday, June 4		
10 a.m 10:45 a.m.	Start-Up Alley Showcase	Presenters: Start-Up Alley Participants
11:00 a.m 11:30 a.m.	Tapping Into Startup Communities for Blockchain Innovation	Presenters: Elaine Qiu, Brian Tetrud
11:45 a.m 12:45 p.m.	Feeding Tomorrow and FAO's Sustainable Development Goals	Presenters: Bernhard Van Lengerich, Nancy Moriarity
1:00 p.m 1:30 p.m.	Formulating for All Ages: Creating Food and Drink as Ongoing Wellness Solutions	Presenters: Lynn Dornblaser, Jenny Zegler
1:45 p.m 2:45 p.m.	Climate Action for a Secure Food System	Presenters: Jessica Shade, Michael Wall, Shauna Sadowski, Logan Peterman
3:00 p.m 3:45 p.m.	Al for Innovation in Product Development	Presenter: Jason Cohen
4:00 p.m 5:00 p.m.	The Future of Food Innovation— Commercialization, Supply Chain	Presenter: Harry Epstein
Wednesday, June 5		
10:00 a.m 10:45 a.m.	Start-Up Alley Showcase	Presenters: Start-Up Alley Participants
11:00 a.m 12:00 p.m.	Accelerate Your Innovation: Using Intellectual Property Data to Drive R&D	Presenter: Kevin Zellmer
12:15 p.m 12:45 p.m.	Another Food Fusion–Shelf-Stable, Healthy, Convenient Foods in the Global Marketplace	Presenters: Louise Wicker, John King
1:00 p.m 1:30 p.m.	Using Robotics for Safe and Sustainable Food Production	Presenter: Mike Harper

Attendees will be exposed to some of the leading scientists in the world on a broad range of food science topics."

Among this year's highlights will be a full day of sessions dedicated to exploring one of the most fascinating areas of current research-the gut microbiome and its relationship to nutrition and health. "Deep Dive: "Gut Microbiome, Nutrition, and Health" will begin on Monday morning, June 3, with an overview and will continue throughout the day with sessions dedicated to specific aspects of microbiome-related science. Microbiome Monday will conclude with sessions that take a look at the nuances of communicating messages about the microbiome to consumers.

On Tuesday, June 4, IFT's scientific program organizers will offer a halfday "Deep Dive" program, this one built around the theme of "Food and Nutrition Security and Sustainability: Science, Technology, and Policy."

• Career Development Micro Sessions. Successful career navigation isn't always easy or intuitive. So over the course of the annual event, a series of short, intensive sessions on careerrelated topics will be presented at the IFT Central booth on the food expo floor. Topics like "Expectations vs. Reality: Working in the Food Industry," "Bringing Your Authentic Self to Work," and "Negotiating Your Salary and Benefits Package" promise to provide plenty of practical, valuable information for those eager for career

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**Product development competitions at the annual event** draw participation from students representing colleges and universities around the globe.



**The College Bowl Competition in which teams** from eight geographic regions vie for top honors is always fiercely contested.

advancement. A full schedule is available at iftevent.org/sessions/sessions/career-microsessions.

• The Art of Science Translation Competition. New professionals and postdoctoral students will have an opportunity to hone their scientific communication skills via this new competition. Finalists will be paired with an IFT Food Science Communicator, who will act as a mentor to help them prepare for the competition, which will take place on Monday, June 3, at the IFT Central booth.

• **Poster Presentations.** Each year these technical research presentations highlight the

scientific and scholarly achievement of academics, students, and industry professionals. The work of more than 700 presenters will be showcased in New Orleans. Those selected to participate will offer a look at their research either via an ePoster (a digital poster display) or by using the more traditional approach in which research findings are highlighted on a large poster board.

• Short Courses. IFT organizes a series of information-packed short courses on timely and important subjects as part of its mission to provide the food science community with learning opportunities. This year's course lineup will include topics ranging from Plant Proteins: Functionalities and Applications to Design Thinking for the Creative Food Scientist. Courses, which are either one or two days in length, will take place Saturday and Sunday, June 1–2, at the New Orleans Marriott. For more information, or to sign up to take one, visit iftevent.org/sessions/short-courses.

#### **Nourishing Students' Interests and Ambitions**

Today's students are tomorrow's food industry leaders, and IFT19 will offer a wide variety of events, activities, and competitions to help students progress along that path—and to have some fun and meaningful experiences along the way. Here's a preview of what's planned.

• Student Lounge. The IFT Student Association (IFTSA) lounge, sponsored by PepsiCo and located in rooms 353–355 of the convention center, will be an ideal destination for students looking to take a break from the activity of the annual event and decompress, make plans for the day, or network with peers. In addition, at specific times on Sunday, Monday, and Tuesday, PepsiCo will conduct meet and greet sessions, allowing interested students to learn about internship and career opportunities at the company.

• First-Timers Session. To enhance the annual event experience for those who've never attended it before, IFT offers this session of practically oriented tips and recommendations. It will take place from 3 p.m. to 4 p.m. on Sunday, June 2, in room 345 of the convention center.

• Excellence in Leadership Award. One undergraduate and one graduate student will be recognized for exemplary leadership in their execution of student activities when these awards are presented at the Awards Celebration on Sunday, June 2. Each recipient will receive \$1,000 in addition to the award. Honorees will also be recognized at the IFTSA Closing Ceremony. • **College Bowl Competition.** Eight regional teams will arrive in New Orleans with the same goal in mind: claiming victory in this high-profile competition, which features a series of double-elimination rounds. The first six rounds are closed to the public, but rounds seven to 12 are open to all. They will be held from noon to

2:30 p.m. on Tuesday, June 4, in rooms 343-345 of the convention center. That evening, the championship rounds will take place during the IFTSA Closing Ceremony, which begins at 7 p.m. in the convention center's La Nouvelle Ballroom. The College Bowl Competition is sponsored by Nestlé.

• Developing Solutions for **Developing Countries Competition.** The six finalist teams in this competition will present their United Nations Sustainable Development Goals' solutions in a session from 1 p.m. to 4 p.m. on Tuesday, June 4, in rooms 343-345 of the convention center. A roundtable question-and-answer session will follow the presentations.

• Smart Snacks for Kids Product Development Competition. This competition, which will take place from 3 p.m. to 5 p.m. on Monday, June

3, in rooms 343–345 of the convention center, challenges students to develop a fun and nutritious food or beverage product targeted to kids or teens.

• IFTSA & Mars Product Development Competition. Now in its 29th year, this prestigious competition requires student teams to develop a new food product and take it from concept stage through production and marketing, in the same way that a commercial product development team would. Finalist teams will make oral presentations on Monday, June 3, from 1 p.m. to 3 p.m. in rooms 343-345 of the convention center. The competition is sponsored by Mars Wrigley Confectionery.

• IFTSA Graduate Research Video Competition. Participants in this competition sponsored by research organization Campden BRI were invited to submit a short video

experience

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and director of

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describing their research in a fun and engaging way. Finalists will share their videos and answer questions about their research on Monday, June 3, at the IFT Central booth. The competition winner will be treated to a 10-day trip to visit Campden BRI in the United Kingdom.

• Undergraduate Research Competition. Six finalists will present their research both orally and via poster, with the top three finalists recognized. The competition will take place from 1:30 p.m. to 3:30 p.m. on Monday, June 3, in rooms 356–357 in the convention center.

• Food Science in Action Video Competition. "Teaching and Learning Science Through Food" is the theme for the 2019 Journal of Food Science Education's video competition, which challenges participants to create a fun and informational video that is targeted

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# Meet the 2019 ELN Award Recipients

mong those who will be honored at IFT19 are five new science of food professionals who will be recipients of the **Emerging Leaders Network Award. The** award is presented to select candidates who demonstrate high potential for success in leadership roles and a strong commitment to the profession.

This year's group of illustrious young achievers includes the following individuals:

Oluwafemi Ayodeji Adebo is a lecturer at the University of Johannesburg, South Africa, where he received his master's and



Oluwafemi Ayodeji Adebo

doctoral degrees before joining the faculty. Passionate about improving traditional processes to address hunger and malnutrition, he actively collaborates with other researchers in this area.

Jennifer Elegbede discovered her love of food science as a high school student. Since then she received her PhD from Purdue University and has led work on



Jennifer Elegbede

Farmer-to-Farmer program in Nairobi, Kenya. Jeffrey Swada, who is legally blind,



Jeffrey Swada

reach their full potential, just as others have helped him.

Katherine Wilkes is a product developer at Walmart US in Bentonville, Ark. She is

early innovation projects at Kellogg for brands such as Kashi Go and the newly launched Hi! Happy Inside. Her volunteer includes the CRS

Katherine Wilkes

quality, nutrition advocacy, ingredient technology, and foodservice.

Claire Zoellner is a food safety scientist

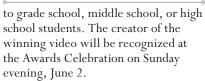


Claire Zoellner

tools for the food industry to leverage data in making food

at iFoodDecision-Sciences, a provider of food safety and process control data management software and analytics. She manages research aimed at developing science-based

safety decisions. She received her PhD from Cornell University, where she also completed postdoctoral work.



• Chapter Leaders Workshop. On Sunday, June 2, from 8:30 a.m. to 12:30 p.m., leaders of IFTSA chapters and area meeting chairs will take part in workshop activities designed to help them grow as leaders and develop success strategies for their campus clubs.

• IFTSA & Feeding Tomorrow Student Celebration. This "pre-party" from 5:30 p.m. to 7 p.m. on Tuesday, June 4, in the convention center's La Nouvelle Ballroom—just prior to the IFTSA Closing Ceremony festivities is open to all IFT19 student attendees. IFTSA competition finalists and Feeding Tomorrow scholarship recipients will be celebrated.

• IFTSA Closing Ceremony. Many



Employers and job seekers will engage in an informal setting on the first day of Career Center Live at the annual event.

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IFT19 student activities will culminate at the IFTSA Closing Ceremony, scheduled for 7 p.m. to 9 p.m. on Tuesday, June 4, in the convention center's La Nouvelle Ballroom immediately following the student celebration. Winners of student competitions will be announced, the championship rounds of the College Bowl Competition will take place, and IFTSA leadership will be introduced.

• **IFTSA Networking Party.** Students aged 21 and older will be welcomed to this reception from 10 p.m. to midnight on Tuesday, June 4, at Fulton Alley, 600 Fulton Street in New Orleans, where the vibe will be fun and relaxed.

#### And There's So Much More

• Career Center Live. Job seekers and prospective employers will make connections at Career Center Live located in Hall C of the convention center. Things will kick off on Monday, June 3, with an informal networking event from noon to 5 p.m. This event, which provides active job searchers—as well as those still in the information-gathering stage—with a low-pressure way to get to know food industry employers, always draws a crowd. Prescheduled employment interviews will take place throughout the day on Tuesday and Wednesday, June 4–5.

Last year's Career Center Live event drew about 1,000 job seekers. Ingredion, Impossible Foods, Hissho Sushi, and Food Net Services are among the employers that will be on hand for Career Center Live this year.

• Division Networking Reception. This popular event—open to all IFT19 attendees—is an ideal place for mixing and mingling while also learning about IFT's divisions and their leaders. The reception will take place from 4:45 p.m. to 6:15 p.m. on Tuesday, June 4, in rooms 243–245 of the convention center.

• Division Socials. IFT divisions host a variety of luncheons and socials during the course of the annual event, providing excellent opportunities for topic-based networking. Check the mobile app or the IFT19 Program & Exhibit Directory for specific times and locations.

• Section Leadership Forum. IFT section leaders will gather for the Section Leadership Forum from 8 a.m. to 2 p.m. on Sunday, June 2, at the New Orleans Marriott. The event is designed to provide section leaders with a variety of opportunities to learn, build skills, and interact with their peers as well as with members of IFT's leadership team.

• CFS Networking Reception. New recipients of the Certified Food Scientist designation will receive certificates and pins at this reception scheduled for 4:30 p.m. on Monday, June 3, in rooms 240–241 of the convention center. In addition, the Certified Food Scientist Lounge in room 269 of the convention center will be open to Certified Food Scientists and all those interested in learning more about certification from Monday, June 3, through Wednesday, June 5.

• New Professionals Mixer. IFT19 attendees who have been in their careers for 10 years or less will be welcomed to the New Professionals Mixer from 7 p.m. to 8:30 p.m. on Monday, June 3, at the New Orleans Marriott.

#### **Coming Next Year**

In 2020, IFT's annual event and food expo will return to Chicago, where the Institute of Food Technologists is headquartered. Mark your calendars for July 12–15, 2020. **FT** 

Mary Ellen Kuhn is executive editor of Food Technology magazine (mkuhn@ift.org).

# **Fuel Your Fitness**

w Orleans' beautiful Audubon Park will be the site of a 5K run, a one-mile walk, and a yoga session bright and early on Monday morning, June 3. It's all part of the IFT19 Fun Run + Fitness event, which invites fitness fans to participate virtually as well.

Those who wish to participate virtually simply sign up online and record their physical activities like running, walking, yoga, biking, swimming, and more within the time frame of May 1 to June 5. The registration fee is \$30, and t-shirts can be purchased for an additional \$10 donation.

Fun Run + Fitness is presented by Feeding Tomorrow, IFT's foundation, and proceeds from the event support Feeding Tomorrow's scholarship program.



In New Orleans, the unstructured run and walk as well as the yoga session will begin at 6:30 a.m. in the park. First-come-first-served shuttle bus service from the Marriott Hotel at 555 Canal St. will be available that morning. Fitness activity participants will be treated to goody bags and a celebratory after-party starting at 7 a.m.

The 2019 Fun Run + Fitness event is powered by volunteers from Feeding Tomorrow and the IFT Student Association. Sponsors for this year's event include Coca-Cola, AAK USA, GNT USA, Ingredion, PepsiCo, the Chicago Section of IFT, and the Ohio Valley Section of IFT. The event is also supported by the Rocky Mountain Section of IFT and the Long Island Section of IFT.

There's still time to register online at iftevent.org/funrun.