Our Values

Our Vision:
A world where science and innovation are universally accepted as essential to a safe, nutritious, and sustainable food supply for everyone.

Our Mission:
To advance the science of food and its application across the global food system.

Our Expertise:
IFT’s Science and Policy Initiatives department plays an active role in government policy activities at global, national, state, and local levels.

The Institute of Food Technologists is a nonprofit scientific society committed to advancing the science of food and its application across the global food system.
Global Food Traceability Center:
A public-private partnership program within IFT created for the express purpose of being the global resource and authoritative voice on food traceability. Its mission is to serve all parts of the food system by providing applied research, objective advice, and practical expertise about data collaboration and food product traceability for the purposes of business benefit and public good.

Feeding Tomorrow:
Feeding Tomorrow, the foundation of the Institute of Food Technologists, aims to bring the best and brightest minds to the science of food and supports the world’s next generation of professionals. Working with leaders from around the world, Feeding Tomorrow shares the collective knowledge of the food science community in order to ensure a safe, nutritious, and sustainable food supply for everyone. Together, Feeding Tomorrow and IFT feed the minds that will feed the future.
Dr. Noel E. Anderson is a life-long R&D professional with experience in product development, quality, and regulatory affairs. Currently, he is Managing Partner of Mosaic Food Advisors, a consultancy that helps food and beverage start-up companies drive sustainable business growth. Previously, Noel divided his almost 40 year career between PepsiCo and General Foods/Kraft. He worked on many well-known brands including Pepsi-Cola®, Quaker®, Tropicana®, Jell-O®, and Post® Cereals. Noel also served as Vice President of Research, Quality and Regulatory Affairs for Kraft Canada. Noel received three US patents.

Having received his BS, MS, and PhD degrees from the University of Massachusetts Amherst in Food Science and Nutrition, Noel has stayed actively engaged with the university, in line with his belief that industry and academia, effectively working together, will best deliver a safe, healthy, and sustainable food system. Noel served on the UMass Industrial Advisory Board for more than 20 years, with 16 years as its Chair. During this time the department raised over $11 million to support its students and programs and its graduate program achieved top ranking in the US by the National Research Council. He has been a member of the UMass College of Natural Sciences Advisory Board since 2016. Noel received the UMass Amherst Alumni Association’s Distinguished Service Award in 2011.

Vickie Kloeris, MS, CFS recently retired from NASA where she worked in space food systems for a total of 34 years. Her last position was manager of the International Space Station Food System. In that position she served as technical manager for the NASA contract that produces food for the International Space Station (ISS) crews. She has authored and co-authored numerous publications and has received several awards including NASA’s highest award, the NASA Distinguished Service Medal in 2019. During her career, she was twice awarded the NASA Exceptional Service Medal and has received the Johnson Space Center Director’s Commendation Award. In 2017, she was given an Outstanding Alumni Award by the College of Agriculture and Life Sciences at her alma mater, Texas A&M University.

Vickie has been an IFT member since 1978 and is a Certified Food Scientist. She has served in numerous IFT volunteer roles at the section and division level. At the national level she has served on the Annual Meeting Scientific Program Advisory Panel; the Teaching and Learning Work Group; numerous award juries and is an IFT Food Science Communicator. She was elected to the Board of Directors of IFT for a 3-year term that began in September of 2017.

She holds a BS in Microbiology and MS in Food Science from Texas A&M University.
Christie Tarantino-Dean brings more than 20 years of association management experience to IFT, including noteworthy leadership positions at two major membership associations. In her most recent position leading the Association Forum of Chicagoland, she launched a variety of programs designed to increase membership impacting more than 1,600 associations throughout the Chicago area.

Prior to her role at the Association Forum, she served as the Executive Director of the Academy of General Dentistry (AGD), which has 35,000 members and 62 chapters. Tarantino-Dean also gained extensive experience in convention management as the Associate Vice President of Member Relations at the Professional Convention Management Association, and as Membership Services Director with the Alabama State Bar Association.

A graduate of Auburn University at Montgomery, Tarantino-Dean earned her bachelor’s degree in political science and her master’s of public administration. She is a member of the American Society of Association Executives (ASAE), Association Forum of Chicagoland, and the Professional Convention Management Association. She is a Fellow of ASAE, serving on the Fellows Selection Committee and the Key Global Association Committee. She is also an emeritus board member of the Partnership to Educate and Advance Kids (PEAK), a non-profit organization that provides scholarships and mentors for at-risk children in the Chicago area.

Pam Coleman has more than 30 years of experience in the food industry as a scientist, technical manager and business executive, focused on generating reliable scientific evidence in support of food innovation and quality projects. Early in her career, she worked as an analytical chemist. After joining Silliker in 1995, she led food testing laboratories and then moved into the business side. One key assignment was to establish a global key accounts program by working with Silliker testing groups and food industry customers on six continents.

Currently, she is the President of Biofortis, a Mérieux NutriSciences company. She holds a degree in Biological Sciences as well as an MBA.

Pam’s involvement with IFT has been a constant throughout her career, starting first in the Dixie Section, where she served as Chair. Within the Quality Assurance Division, she was an active member, serving as Member-at-Large, Chair and then Membership Committee Leader. Her participation on strategic initiative teams as well as my contributions to the IFT annual meeting technical program as a reviewer and symposia leader, has helped her to know the organization well and also to benefit from these experiences.

Pam is a Certified Food Scientist and currently serves on this International Commission. She wants to ensure that others have the same level of opportunity she has had as an IFT member, to learn and grow from active involvement and networking.
Food Science Communicators

Expertise in the scientific study of food covers a broad spectrum of topics so finding a reliable source for your story can take time. The Institute of Food Technologists provides quick access to expert sources through our Food Science Communicators.

Food Science Communicators include food scientists and nutritionists, laboratory researchers and extension specialists committed to sharing their knowledge about food with the public. Many have doctorates in food science, nutrition, or related fields and are either currently or previously affiliated with universities or colleges.

Reporters interested in conducting media interviews with our experts should contact IFT’s media relations team for an interview.

Core Sciences
- Biotechnology
- Food Chemistry
- Food Microbiology
- Food Safety
- Food Preparation
- Food Processing
- Functional Foods
- Genetically Modified Foods
- Nanotechnology
- Nutraceuticals & Functional Foods
- Nutrition
- Product Development
- Sensory Science
- Toxicology & Safety Evaluation

Focus Areas
- Chronic Diseases & Food
- Consumer Trends
- Dairy Foods
- Dietary Guidelines
- Food Packaging
- Fruits & Vegetables
- Health & Wellness
- Labeling & Health Claims
- Organic Foods
- Refrigerated & Frozen Foods
- Regulatory Issues
- Religious & Ethnic Foods
- Vitamins & Minerals
- Water Safety
Resources Fact Sheet

Publications

**Comprehensive Reviews in Food Science and Food Safety (CRFSFS)** is a peer-reviewed online journal published bi-monthly. Review papers provide in-depth coverage of a narrowly defined topic on any food science or food safety aspect, including nutrition, engineering, microbiology, sensory evaluation, physiology, genetics, economics, regulations, and history.

**Food Technology** is IFT’s monthly magazine addressing all facets of food science and technology. Its timely, in-depth coverage includes the latest information on research developments, industry news, regulatory affairs, consumer product innovations, and health and wellness trends.

**The Journal of Food Science (JFS)** is IFT’s premier science journal, containing peer-reviewed reports covering original research and critical reviews of all basic and applied aspects of food science for food professionals. JFS contains ten sections including food chemistry, toxicology, engineering, physical properties, microbiology, safety, sensory, nanoscience, health, and nutrition.

**The Journal of Food Science Education (JFSE)** is an online journal providing information on current innovations, trends, and issues surrounding food science and technology education at all levels. The journal is aimed at all those committed to the improvement of food science education, including primary, secondary, undergraduate and graduate, continuing, and workplace education. It serves as an international forum for scholarly and innovative development in all aspects of food science education for “teachers” (individuals who facilitate, mentor, or instruct) and “students” (individuals who are the focus of learning efforts).

Scientific Papers

IFT produces and publishes several different types of documents that provide scientific and technical information on food-related topics and issues. Examples include publications on the topics of food product date labeling, and antimicrobial resistance.

Online Courses & Live Webcasts

Focused on key food science topics and taught by experts in the field, these courses integrate online learning principles with the benefits of classroom-style education. IFT’s live webcasts offer current, credible food science information presented by faculty experts in an interactive forum. Viewers can clarify fundamental concepts, question equivocal perspectives, and deepen their understanding of a wide range of key food science topics.

For More Information:

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IFT Food Facts Videos

IFT Food Facts videos are short, fun, animated videos that tackle tough topics in food safety, nutrition, food chemistry and everything else having to do with the science of food. Each video features an IFT member expert and has an accompanying fact sheet that provides additional information on the topic. These are excellent resources for background information and great for including in articles or sharing via social media.

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What Does Organic Mean?
Flipping for Food Science: The Perfect Pancake
Pumpkin Spice 101
Everything You Want to Know About Gluten
7 Reasons to Eat Insects
GMOs: Why the Controversy?
Method Matters When It Comes to Cooking Vegetables
Do Organic Farmers Use Pesticides?

View all the food facts at ift.org/foodfacts