



**IFT** *feeding the minds  
that feed the world*

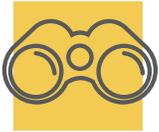
# PRESS KIT



*Feeding the minds  
that feed the world*

The Institute of Food Technologists is a nonprofit scientific organization committed to advancing the science of food and its application across the global food system.

# Our Values



## Our Vision:

A world where science and innovation are connected and universally accepted as essential to improving food for everyone.



## Our Mission:

Connecting global food system communities to promote and advance the science of food and its application.



## Our Expertise:

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

### For More Information Contact:

Dennis Van Milligen, Director, External Relations | (630) 853-3022 | [dvanmilligen@ift.org](mailto:dvanmilligen@ift.org)

# Demographics & History

Founded In  
**1939**

Members  
(approximately)  
**11,000**

Countries  
Represented  
**90+**

Our membership is comprised of food scientists, technologists, and related professionals from academia, government, and industry.



**78%**  
Industry/Other



**19%**  
Academia



**2%**  
Government/  
Regulatory



**1%**  
Non-profits/Associations/  
Foundations/NGO

## Why IFT Membership Matters



### A community with purpose

Join people who care deeply about food and are working together to make it safer, smarter, and more sustainable.



### Science you can trust

Stay grounded in credible, science-based information, especially when it matters most.



### Support for your growth

Access practical tools and learning that help you tackle challenges and grow your impact.



### A voice for truth

Be part of a community that stands up for transparency and integrity in the food system.

## Initiatives



### Global Food Traceability Center

GFTC's mission is to engage food system stakeholders in their traceability journey through applied research, capacity building, advocacy, system design and implementation.



Feeding Tomorrow  
**Fund**

### IFT Feeding Tomorrow Fund

FTF aims to bring creative and innovative minds to the science of food and supports the world's next generation of professionals through scholarships, resources, and more.



Institute of Food Technologists  
**Student Association**

- **2,300+ members**
- **60 countries**
- **65 chapters**
- A student-governed community with a mission to enrich the academic experience and empower students to thrive
- Annual product development competitions, scholarships, networking, and leadership

[ift.org/community/students](https://ift.org/community/students)



CoDeveloper is a revolutionary food science R&D tool, combining IFT's 85+ years of peer-reviewed research and published content with advanced machine learning capabilities.

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# Leadership



**Peggy Poole**

IFT President

**Peggy Poole** is the former vice president of the Tea Division for Bigelow Tea Company, based in Fairfield, Connecticut. The position has responsibility for R&D, Quality, and Tea/Ingredient Procurement.

Peggy has over 40 years of experience in the food industry working for companies including Leprino Foods, HP Hood LLC, Kraft Foods, and Häagen-Dazs. She has held leadership positions in research & development, technical/regulatory affairs, and quality assurance. She has been responsible for leading both quality and R&D initiatives including the introduction of numerous new products such as Simply Smart Milks; Peak Treasures Premium Ice Creams; Carb Countdown dairy beverages, yogurts, smoothies, and juice beverages; Oscar Mayer's "Hotwiches"; and Häagen-Dazs' Vanilla Milk Chocolate Almond Ice Cream Bar and Deep Chocolate Peanut Butter pints.

Peggy serves as a member of the external advisory boards for Rutgers University and the University of Massachusetts Department of Food Science. She has also served on the Penn State Creamery Advisory Board.

Peggy was an active member of the Biosecurity Task Force for the International Dairy Foods Association. She was a founding member of the Food Safety Operating Committee for the Innovation Center for US Dairy and served as an SME (subject matter expert) for the Dairy Plant Food Safety Workshops.



**Gunnar Sigge, PhD**

IFT President-Elect

**Gunnar Sigge** is associate professor and head of the Department of Food Science, Stellenbosch University, South Africa, a position he has held since 2009. He completed his BS, MS, and PhD at Stellenbosch and has worked full time within the department since 1993 and in an academic capacity since 2003. Gunnar is passionate about working with students and instilling in them the basic principles of food science and the important role it plays in sustainably feeding the world. His research interests include food processing, food processing wastewater treatment, sustainable water use in the food industry, food safety of irrigated fresh produce, and irrigation water disinfection systems.

Gunnar is particularly interested in the interrelatedness of many scientific disciplines within food science, specifically related to food and nutrition security. He was actively involved in the establishment of the master's in food and nutrition security degree program at Stellenbosch University, which commenced in 2017.

Gunnar has been actively involved with the South African Association for Food Science and Technology (SAAFoST) since 1997 and has served in various SAAFoST leadership capacities, including as SAAFoST president from 2010–13. While he was president, the SAAFoST Foundation was established, which now annually supports more than 25 students with bursaries.

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# Leadership



**Christopher Daubert**

IFT Immediate  
Past President

**Christopher Daubert** is vice chancellor and dean of the University of Missouri College of Agriculture, Food and Natural Resources (CAFNR). Prior to joining the University of Missouri in 2017, Christopher spent more than two decades at North Carolina State University, where he served as head of the Food, Bioprocessing & Nutrition Sciences department, and director of the Food Rheology Laboratory.

Christopher's research focuses the physical chemistry, molecular-level interactions, and functionality of food systems through an understanding of rheological behavior, while solving problems facing the food and pharmaceutical industries. He previously served as editor-in-chief of the *Journal of Texture Studies*, on the editorial board of the *Journal of Food Process Engineering* and on the editorial committee of the *Annual Review of Food Science and Technology*. He's received distinguished alumnus awards from Penn State University and Michigan State University.

Outside of his academic career, Christopher is an IFT fellow and previously served as chair of the Food Engineering division. He was also a member-at-large of IFT's Dogwood section in North Carolina. Christopher counts IFT as a steady and positive influence throughout his career, and is excited to be part of an organization that is dedicated to sharing resources to serve the science of food community.



**Christie Tarantino-Dean,  
FASAE, CAE**

IFT Chief Executive Officer

**Christie Tarantino-Dean** has worked in association management for over 20 years. She came to IFT from the Association Forum of Chicagoland, which boasts 46,000 association professionals as their members. This work gave her great exposure to the challenges and successes of the more than 1,000 professional societies and trade associations located in Chicago. Prior to that, Christie served as the Executive Director of the Academy of General Dentistry, which has 35,000 members and 62 chapters. While working as the Associate Vice President of Member Relations at the Professional Convention Management Association, she gained extensive experience in convention management. Christie began her association career as Membership Services Director with the Alabama State Bar Association.



# Member Experts

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 member experts. Member experts 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

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# 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.



### White Papers, Toolkits, and More

IFT creates and shares resources on key issues impacting the global food system, such as nutrition and food insecurity, public health, and misinformation.



### Online Courses & Webinars

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 webinars 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.

## Podcasts

IFT's two podcasts tackle informative and thought-provoking topics with science and business experts from around the world. Omnivore, from the editors of Food Technology, features lively discussions and expert viewpoints on the science of food community's most top-of-mind issues. Sci-Dish, developed by IFT's topical Divisions, explores science, research, and perspectives from multiple disciplines, sparking new ideas to ignite innovation in the science of food community.



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