



*Feeding the minds
that feed the world*



PRESS KIT

OUR VALUES



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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 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

DEMOGRAPHICS & HISTORY

Founded In **1939**

200,000
Community (approximately)

90+ Countries
Represented

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



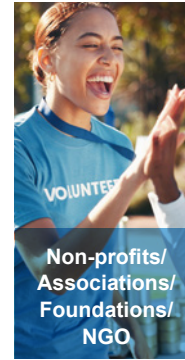
Industry/Other



Academia



Government/
Regulatory



Non-profits/
Associations/
Foundations/
NGO

IFT | first
ANNUAL EVENT AND EXPO

A leading food technology, health, and wellness event that unites leaders across the global food system to help shape the future of food

ift.org/ift-first-event/

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.



Support for your growth

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



Science you can trust

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



A voice for truth

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

PUBLICATIONS

- *Food Technology* magazine
- *Journal of Food Science*
- *Comprehensive Reviews in Food Science and Food Safety*

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.



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.

IFT | 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/advance-your-career/students

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LEADERSHIP



Gunnar Sigge, PhD
IFT President

Gunnar Sigge is Associate Professor and Head of the Department of Food Science at Stellenbosch University in South Africa, where his research spans food processing, sustainability, food safety and water use in the food industry. He was also integral to the establishment of Stellenbosch University's master's program in food and nutrition security.

Gunnar has been an active leader in the South African Association for Food Science and Technology, or SAAFoST, for nearly three decades, including serving as president from 2010 to 2013.

His involvement with IFT has been equally extensive. Gunnar first served on the IFT Board of Directors from 2021 to 2024. He has also served on the Annual Meeting Scientific Program Advisory Panel (AMSPAP) from 2016-2020, the Divisions Champions Team, the Inclusive Systems Review Task Team, the International Division leadership team, and the IFT Strategic Retreat.



Jeffrey Varcoe
IFT President-Elect

Jeff Varcoe is senior vice president, science and technical excellence at The J.M. Smucker Co. In this role, he ensures operational excellence across all technical disciplines that underpin product quality, compliance, and innovation. Prior to joining J.M. Smucker, Varcoe spent 21 years at Schwan's Company where he held a variety of technical leadership roles including vice president of food safety and quality, vice president of manufacturing technical services, director of research and development, director of food safety and microbiology, and manager of food safety.

Varcoe has been involved in many professional and community-oriented organizations, including the American Frozen Food Institute, Mitchell Hamline School of Law's Food Law & Policy Institute Advisory Committee, Advisory Council for the University of Minnesota's Department of Food Science and Nutrition, Southwest Minnesota Workforce Council, and the Canby (Minnesota) High School Blue & Gold Foundation.

Varcoe holds bachelor's and master's degrees in biology from Southwest Missouri State University and Minnesota State University, Mankato, respectively. He earned his PhD in food science from the University of Minnesota.

Varcoe has been a member of IFT since 1999 and is currently a member of the Food Safety & Quality Assurance Division.

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LEADERSHIP



Peggy Poole

IFT Immediate Past 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.



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.

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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

Hanyu Chen
Miembro desde 2018

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RESOURCES FACT SHEET

PUBLICATIONS



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.



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.



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.

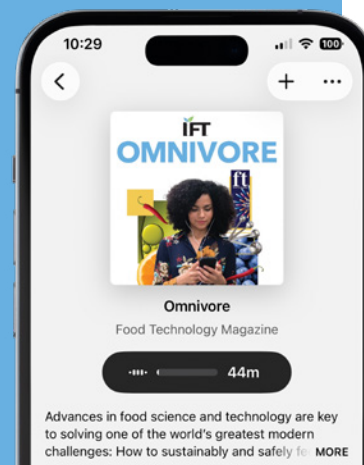


Online Courses & Webinars

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. Omnivore Presents: SciDish, 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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