

Newsletter of the  
Rocky Mountain Section  
of IFT - Internet Version



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# RMIFT

ROCKY MOUNTAIN INSTITUTE  
OF FOOD TECHNOLOGISTS

October, 2006

## DINNER AND SPEAKER MEETING!

THURSDAY, OCTOBER 26, 2006

At

|  |  |
|--|--|
|  <p>FRONT RANGE<br/>COMMUNITY COLLEGE<br/>Excellence and Diversity</p> <p>FRONTRANGE<br/>COMMUNITY COLLEGE</p> | <p><b>College Hill Library<br/>Room L211</b></p> <p><b>Front Range<br/>Community College<br/>Westminster Campus</b></p> <p><b>3705 W. 112th Ave.<br/>Westminster, CO</b></p> |
|--|--|

**SPEAKER: CLARE M. HASLER**  
EXECUTIVE DIRECTOR - ROBERT MONDAVI  
INSTITUTE FOR WINE AND FOOD SCIENCE  
COLLEGE OF AGRICULTURAL AND  
ENVIRONMENTAL SCIENCES,  
UNIVERSITY OF CALIFORNIA/DAVIS

**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, lycopene from processed tomato products and nuts.

- Article continued on next page

## DINNER AND SPEAKER MEETING - Cntd. from pg. 1

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

**DINNER: (6:15 P.M.)**

**SPEAKER: (7:00 P.M.)**



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.

- Article continued on next page

## DINNER AND SPEAKER MEETING - Cntd. from pg. 2

### - 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 Thursday, October 19th to Kris Zehren  
at [kzehren@hain-celestial.com](mailto:kzehren@hain-celestial.com) or 303-581-1201.  
Please include your dinner choice when RSVPing.**

### **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"



*Everyone, please welcome . . .*

### **CRISTINA MUNTEANU, OUR NEW RMIFT CHAIR ELECT**



**C**ristina is a native of Romania where her parents and grandparents exposed her to food science by making their own wine, brandy, sauerkraut, sausages, jellies and many other delicatessens. Chemistry was one of her main interests in high school, so she decided to pursue a degree in Food Science at the University of Agricultural Sciences and Veterinary Medicine of Cluj-Napoca, Romania - a renowned university with tradition dating back to 1869. During her sophomore year she met her husband and moved to Colorado where she completed her bachelor's degree in Nutrition and Food Science at Colorado State University. While at CSU, Cristina served as a teaching assistant in the Microbiology Department, was involved in the Brewing Club, worked in the Food Processing Laboratory, was active with the RMIFT and received many scholarships. Currently, Cristina is the food applications specialist at GTC Nutrition where she develops internal and customer specific formulations and prototypes, maintains the applications laboratory, and keeps an up-to-date technical library. Some of her additional responsibilities include evaluating and communicating the physicochemical technical data of the company's product line at conferences and providing support to the sales staff.

## RMIFT ANNOUNCEMENT!

### **Are you interested in learning more about the ESHA Genesis Nutritional Database Program??**

Noodles & Company, along with some other companies in the area, is looking to set up an ESHA Genesis class for their Nutritional Database Program. The purpose of this class would be to learn the software in all its detail.

If your company would be interested in attending this class, please email Mike Gross at [mgross@noodles.com](mailto:mgross@noodles.com) for more details.

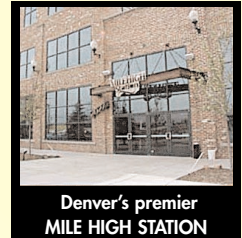
### **RMIFT DUES RENEWAL REMINDER**

It's that time of year again; time to renew your RMIFT membership dues!!! To make sure you continue to receive the RMIFT newsletter and to stay informed you must be a RMIFT member!!! For information on how to renew your membership dues, please see the form at the end of this newsletter.

## **Thank You!!**



Attendance was up at both the expo and golf outing, and we want to thank you for making it another great year!!



Denver's premier  
MILE HIGH STATION

It was a beautiful day for the annual golf tourney at Fossil Trace, which was held on September 20th. There were a total of 32 players, and 8 teams. In all, 20 companies participated in the event.

The expo followed on September 21st with over 60 suppliers, lots of door prizes, a beautiful buffet of wonderful food and great friends and colleagues!!

Thank you to Mile High Station for all their help and to Biscuits & Berries Catering Company for such a wonderful job on the buffet!!

A special thank you to companies which donated money for student scholarships, and to those which donated door prizes for the expo.

RMIFT would also like to thank Donna La Chey, Ashlee Armfield, Suda Lapakulchai and Lauren Pauley from Colorado State University for volunteering at the food expo. Thanks for all your hard work!!!

**RMIFT**  
ROCKY MOUNTAIN INSTITUTE  
OF FOOD TECHNOLOGISTS



[www.ift.org/sections/rockymountain](http://www.ift.org/sections/rockymountain)

Remember to check our web site for info on upcoming meetings, members, job announcements, food industry links & more!

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

### 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](mailto: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](mailto:bradyc@allamericanseasonings.com) or fax to (303) 623-1920.

# 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).

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## 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**