

Newsletter of the
Rocky Mountain Section
of IFT - Internet Version

E-NEWS

RMIFT

ROCKY MOUNTAIN INSTITUTE
OF FOOD TECHNOLOGISTS

April, 2007

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Please join us for a tour of



the Safeway
Milk Plant

followed by dinner at



Thursday, April 26, 2007

DATE: Thursday, April 26, 2007

TOUR: 5:30 P.M.
Safeway Milk Plant
4301 Forest Street
Denver, CO 80216
303.320.7940

DINNER: 7:15 P.M.
Ling & Louie's Asian Bar and Grill
8354 East 49th Avenue - Suite 1710
Denver, CO 80238
303.371.4644

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Tour & Dinner . . . Cont'd. from Page 1

Safeway Milk Plant

Safeway's Denver milk plant specializes in fluid milk and cottage cheese production. In addition to milk and cottage cheese, the Denver plant also bottles juices and bottled water.

Ling & Louie's Asian Bar and Grill

Ling & Louie's Asian Bar and Grill is where authentic Chinese food and distinct specialties from Asia come together in a vibrant contemporary restaurant, combining authentic Asian food with American hospitality and a stylish interior featuring a 28 foot high waterfall.

MENU

Appetizers: LETTUCE WRAPS, EDAMAME and CHICKEN SATAY

Starter: HOUSE SALAD or MISO SOUP

Entrees: **Vegetarian:** SHANGHAI STIR FRY with TOFU (Tofu with straw mushrooms, asparagus, sugar snap peas, long beans, red onions, chilies and Thai basil)

Chicken: SIZZLING CHICKEN (Diced chicken breast with long beans, mushrooms, red onions and soy, served sizzling)

Beef: FLAMING HONG KONG STEAK (Grilled marinated steak served with wasabi mashed potatoes and flambéed tableside)

Seafood: SEAFOOD HOT POT (Scallops, salmon, mahi mahi and shrimp served in a zesty green curry Asian Bouillabaisse, served with rice) - Medium spicy

Drinks: Soft drinks, Tazo iced tea, Tazo hot tea, and Seattle's Best coffee

Dessert: **Banana Caramel Spring Roll** (Cheesecake, bananas and caramel encased in a flaky spring roll. Served with vanilla bean ice cream and fresh strawberries)

Chocolate Volcano (Soufflé-style cake with molten chocolate center, topped with raspberry sauce, vanilla bean ice cream and fresh strawberries)

Alcohol: Cash Bar

Tour & Dinner . . . Cont'd. from Page 2

IFT MEMBERS \$20 • NON-MEMBERS \$25 • STUDENTS \$5

Please RSVP by Wednesday, April 18th to Cristina Munteanu at cmunteanu@gtcnutrition.com or 303-468-5085. Please include your dinner, starter and dessert choice (if any) when RSVPing.

DIRECTIONS:

DIRECTIONS FROM DENVER TO SAFEWAY MILK PLANT:

Head East on I-70 towards DIA
Take Exit 277 towards Dahlia Street / Holly Street / Monaco Street
Turn slight left onto East Stapleton Drive South
Turn right onto Forest Street
End at 4301 Forest Street

Directions from Safeway Milk Plant to Ling & Louie's Asian Bar and Grill:

Start out going North on Forest Street towards East Stapleton Drive South
Turn right onto East Stapleton Drive South
Merge onto I-70 East
Take the Quebec Street / CO-35 exit (Exit 278)
Turn slight left to take the Quebec Street ramp
Turn left onto Quebec Street / CO-35
Merge onto East 49th Avenue
End at 8354 East 49th Avenue Suite 1710

Upcoming

Events!

Mark your calendars!

2007 ROCKY MOUNTAIN SUPPLIERS' NIGHT

This year's expo will take place on September 20, 2007 at the Mile High Station in Downtown Denver. We are excited to have this year's expo once again at this venue. The Mile High Station is located adjacent to Invesco Field, and is a former Midwest steel and ironworks building dating back to the turn of the century. Exhibitors, please see our website for an application.

The golf tournament will be held once again at Fossil Trace Country Club on September 19, 2007. More information will be posted on our website.

...SPOTLIGHT...
ON RMIFT
EXECUTIVE COMMITTEE MEMBER
ANNE CRADDOCK

Anne is the current past-Chair for RMIFT, and when this particular term expires at the end of August 2007, she will have held four positions with RMIFT over the period of her membership since the late 90's (Treasurer, Chair-elect, Chair and past-Chair). In addition to being involved with the local chapter of IFT, she has also been a member of National IFT and the RCA (Research Chef's Association) for many years, but feels a strong kinship with RMIFT.

She has an undergraduate degree from the University of Texas at Dallas in Psychology with a minor in Neuropsychology, and her initial desire was to study the psychological impact of food colors. Her background, which is varied (runway model, equestrienne, Executive Chef, culinary instructor and caterer), gradually gave way to her passion for food and quest for science which spurred her on to receive her MS in Food Science. She began this study at Texas Woman's University in Denton, TX, and while there she managed the on-campus sensory lab where non-carbonated beverages for Coca-Cola were tested. A year later Anne moved to Fort Collins, CO to complete MS work at Colorado State University, and had the great fortune to assist another RMIFT member/CSU graduate student with her NASA-funded project focused on food for various space missions. Both of these involvements stirred her interest in research and development, which Anne feels perfectly combine her culinary background with her academic endeavors.

Up until recently, she had been the Director for Product Development at Mont Blanc Gourmet (a Denver-based company which develops sauces and syrups for the specialty coffee and beverage industry) for three years, and is now actively seeking employment elsewhere. Prior to this she taught culinary school at the Art Institute of Colorado for five years while working simultaneously at Rocky Mountain Spice Company as the R&D technologist.

Anne spends as much time as possible on her road bike not only pursuing her favorite pastime, but also training for several century rides, the Triple Bypass, the Courage Classic, and a couple of very long distance pleasure tours, all to be completed during the Spring and Summer of 2007.

!! VOLUNTEER OPPORTUNITIES !!

Are you interested in becoming more involved with the RMIFT?? The RMIFT is currently looking to fill 1 executive committee position:



Treasurer

!!! RMIFT is looking to fill the Treasurer position ASAP!!!

Please contact Kris Zehren at kzehren@hain-celestial.com or at 303-581-1201 for more information or if you are interested in filling this position.

We would love to have you join us!!

Student Corner

ROCKY MOUNTAIN IFT EDUCATIONAL SCHOLARSHIP

The Rocky Mountain Section of IFT awards scholarships each year to students in food science/meat science programs. RMIFT is now accepting applications for student scholarships from students attending Colorado State University and the University of Wyoming. One scholarship will be awarded to qualified applicants from each school (a total of 2 scholarships @ \$1000 each). Applicants may be either undergraduate or graduate students. Scholarship applications are available on the RMIFT website.

www.ift.org/sections/rockymountain

or contact:

Ann Schimschal, RMIFT Secretary, 720.939.2623

annbroecker@hotmail.com

ROCKY MOUNTAIN IFT TRAVEL GRANTS

In the continuing effort to support future professionals in the food industry, the RMIFT awards travel grants each year to qualified students from Colorado State University and the University of Wyoming. The travel grants assist students to attend scientific meetings in their area of interest, including the 2007 National Expo in Chicago, Illinois. This year RMIFT will award four (4) travel grants at \$500 each. To apply for the 2007 grant, submit a current resume with a cover letter describing the applicant's involvement in food science and the RMIFT. The applicant must have attended one (1) RMIFT meeting during the 2006-2007 year (from the 2006 Expo to present). The letter must also name the scientific meeting the applicant would like to use the grant to attend. Send the resume and cover letter with the pertinent information by May 1, 2007 to:

Ann Schimschal, RMIFT Secretary,
10229 Lodestone Way, Parker, CO 80134
720.939.2623
annbroecker@hotmail.com

The deadline is May 1, 2007 for both Scholarships and Travel Grants. Awards will be made on May 15, 2007. No exceptions to the deadline.



www.ift.org/sections/rockymountain

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

IFT National News

PRE-ANNUAL MEETING COURSES COMBINE KEY LEARNINGS WITH CONVENIENCE

As you know, it's becoming increasingly challenging to find in-depth courses taught by expert faculty that provide key learnings to impact an organization's bottom line while contributing to the knowledge base of participants. Moreover, you and your employer expect the courses you attend to provide practical techniques you can apply to situations you face daily. Most of all, attending the 2007 IFT Annual Meeting & Food Expo in Chicago provides a convenient way to keep current on key topics by registering for these one- and two-day courses:

One-Day Courses: July 28

- Introduction to Nanotechnology
- New Generation Oils

Two-Day Courses: July 27-28

- Flavor Interactions in Foods
- Food Packaging for the Non-Packaging Professional
- Food Science for the Non-food Scientist
- From Concept to Commercialization: Blending Culinary Arts and Food Science
- Ingredient Applications for Total Health & Wellness
- Non-thermal Processing Technologies
- Preparing for Third-Party Audits

These courses offer quality professional development on top-of-mind issues, without requiring a significant time investment. Knowledge & Learning Center offerings are geared to specific levels of subject-matter expertise. Best of all, they offer an ideal environment for networking with colleagues. Complete your IFT Annual Meeting & Food Expo agenda by registering for a course today.

Go to www.ift.org/amfe When registering, please enter this offer code: 0307EM1029

GLOBAL FOOD SAFETY & QUALITY CONFERENCE

You're already well aware that food defense remains a national and international priority for the food industry and our government. But have you ever had an opportunity to evaluate the food sector using a vulnerability assessment tool? These assessments evaluate the public health consequences of product-agent scenarios associated with potential tampering, criminal, malicious, or terrorist activity. Best of all, all attendees will participate in an interactive demonstration of a user-friendly software tool that applies computerization to the CARVER + Shock methodology and will receive a copy of the tool for their use.

Product developers, research and management professionals, regulators, academics, and anyone involved in food safety and quality will find this conference necessary to their awareness of and professional development in the field.

The conference will increase your understanding about food defense, as well as enable you to think like an attacker, and therefore help prevent attacks

To learn more about the conference and to register, visit <http://www.am-fe.ift.org/cms/?pid=1000404>

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INTERNATIONAL FOOD NANOTECHNOLOGY CONFERENCE

This year's overarching theme, Nanoscale Science of Food: Challenges and Opportunities, underscores the emergence of nanotechnology as one of the most exciting research areas in decades. This emergence is based on the improved ability of researchers to image, measure, model, control and manipulate matter at dimensions of 1 to 100 nanometers, where novel interfacial phenomena introduce new functionalities.

Presentations will summarize:

- State of the art in nanoscale science of food worldwide
- Development of novel delivery systems that better protect functional ingredients and allow finer control over release of encapsulated compounds
- Design of high-performance packaging materials with lower oxygen and water permeability and higher mechanical strengths
- Creation of rapid detection methods and single-molecule sensors that detect changes in food quality and maintain food safety
- Development of processing technologies used in the production of nanoscalar sensors, packaging materials and food ingredients
- Potential risks associated with applications of nanotechnology in food

For more information and to register, visit <http://www.am-fe.ift.org/cms/?pid=1000403>

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 Section, and should not be interpreted as such.

EMPLOYMENT OPPORTUNITIES

Please also check our website for more postings.

Our employment coordinator is Anne Craddock. If you have a job you would like posted on our website, please email Anne at anniec@frii.com

Please do not send resumes to Anne.

**FIND THE
RIGHT . . .**

PERSON!
 POSITION!



Status: Full Time, Employee

Relevant Work Exp.: 2+ to 5 Years

Education Level: Some College Coursework Completed

Location: Boulder, CO 80301

Job Category: Consumer Products

Career Level: Experienced (Non-Manager)

Relocation: Not available for this position

PURPOSE: Taste, analyze and track flavor reproducibility of tea products from blending through store shelf. Provide quality resource support throughout production to protect and enhance finished product.

ASSOCIATE BLENDMASTER

Responsibilities:

1. Prepare blend production recipes utilizing blending management database. Maintain database including Materials, QA, and recipes.
2. Audit finished product using established endline system for flavor assurance from packaging through store shelf.
3. Taste and analyze batches produced in blending against reference blend to ensure consistent quality.
4. Taste and evaluate incoming ingredients for specific flavor quality.
5. Report established flavor quality level. Maintain database.
6. Report established blending quality level. Maintain database.
7. Assist Blendmaster by preparing blend prototypes prior to scheduled production.
8. Be a resource to processing, packaging, and product development for any material related Quality issues.

Qualifications:

1. Complete Blendmaster certification training.
2. Strong skills in sensory/tasting for flavor management of all single ingredients and final blended product.
3. Strong computer skills - building spreadsheets - recipe management - Automated blending system.
4. Strong communication/people skills.
5. Demonstrate aptitude for objective analysis, high school diploma and some college preferred.
6. 2.5 years experience in a high speed, consumer products manufacturing environment preferred.
7. Ability to meet attendance guidelines.
8. Ability to maintain an effective working relationship with all contacts both inside and outside the company.

If you meet the above qualifications you may apply by sending resumes **with salary history** to The Hain Celestial Group by email to hrdept@hain-celestial.com or fax 303-581-1332. May also apply in person at Celestial Seasonings, 4600 Sleepytime Drive, Boulder, Colorado. No phone calls, please. EEO/M/F/D/V Drug Free Workplace

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).

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