NCIFT would like to extend a **BIG THANKS** to all the Suppliers and Attendees who came out for the show. It was a **GREAT Suppliers’ Night** because of you!

**MANY THANKS** to our Suppliers’ Night & Symposium Volunteers: Stacey Hawley, Erin Evers, Russ Nishikawa, Craig Rothe, Elizabeth Cuff, Ellie Darkars, Nikoo Arasteh, Brad Olson, Carol York Westphal, Rachel Zemser, Marty Potnick, Carol & Steve Cooper, Enas Al-Tamimi, Bruce Feree, and UC Davis Students.

**SPECIAL RECOGNITION** to our Bronze and Silver Suppliers’ Night Sponsors: Aemtek, Flavor Producers, GNT USA, Inc., Innova Flavors, OC Flavors, SPI Group, Stratas Foods, Unique Ingredients, Commercial Creamery, Elite Spice, Mother Murphy’s, Pacific Coast Chemicals, TIC Gums, and Weber Flavors.

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**Brad Olson Is Member of The Year**

Congratulations to Brad Olson, who was selected as the 2015 NCIFT Member of the Year.

Brad has been active in NCIFT since he was a student at UC Davis. While in school, he served as a Food Tech Club Student Representative to NCIFT and since graduation has served as a Member-at-Large (twice), Nominations Committee Member, and Nominating Committee Chair. Now at the end of his second term as Member-at-Large, he was just elected to be Executive Secretary for the coming year.

But those are not the only reasons why Brad was selected for this honor. Brad cares about NCIFT and food science students and is strongly committed to participating in every event. He makes it a priority to attend every Executive Committee meeting, including the events in Sacramento and Davis! He has participated in the New Professionals Career Development Panel for food science students every year since it was started and sponsored students at the annual UC Davis Student Recognition Banquet. He has also served on the Scholarship and Travel Grants Awards Committee for many years.

Over the past year Brad has also volunteered to spend his evenings and weekends working on our bylaws, which, due to recent changes with IFT, have required extensive revision. His work experience in regulatory affairs and training in business law have really sharpened his ability to see

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**CONTINUED ON PAGE 4**
**Officers of NCIFT and Subsections**

*Information UPDATED as of 7/23/15*

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**Stay Up-To-Date:**

[www.ncift.org]
From The Editor’s Desk by Carol Cooper

By the time you read this, you will be back from the Annual IFT Meeting and Expo. Hope you had a great time. We plan to published articles and pictures from the annual meeting in the next issue.

Please see the bios and pictures of the NCIFT Officers for 2015-2016 in this issue. These people work hard for the Section. If you have any questions or suggestions, please feel free to contact any of them. The Section is always looking for new ideas for programs and for volunteers to help with the many activities. We can always find some way to utilize your special skills and abilities.

A good example of this is our Member of the Year – Brad Olson. He has been (and still is) instrumental in the overhaul of our bylaws and Operations Manual. You can read all about him in this issue also.

Two of our members have reached the 50-year membership milestone! Please congratulate Lazlo Somogyi and Jurgen Strasser.

Two other members have received prestigious awards. Dr. Diane Barrett (UC Davis) has received a 2015 Distinguished Service Award from the California League of Food Processors. Dr. Paul Singh (UC Davis) has been named the 2015 World Agriculture Prize laureate by the Global Confederation for Higher Education Associations for Agriculture and Life Sciences.

And if you missed the symposium at Suppliers’ Night, you can hear and see Elizabeth Sloan’s presentation on the NCIFT web page. Rachel Zemser gives a great summary in this issue also.

Have a great rest of the summer!

Carol Cooper, The Hornblower Editor
Past Chair of NCIFT, UC Davis (retired).

Chair’s Message from Marty Potnick

As this, my final Chair’s message, reaches you, I hope you all are having/had a great summer!

I’ve just returned from the National IFT Expo in Chicago, and I must admit it was one of the best returns in recent years as to the benefits, with regards to information and interaction with National IFT and the industries and companies in attendance. I won’t write here on the many details, but we have some exciting times ahead as our organization transforms itself for the future and its future members, and as the industry moves forward with regard to what the consumer wants, is demanding, is aware of or “knows,” trends, tastes and technological advances within and across industries, and
Chair’s Message

continued from page 3

current and future government regulations.

Additionally, from the Expo, I’d like to congratulate Mr. Bruce Ferree and Mr. Paul Singh for award and recognition at the Expo for their valuable contributions to the industry. Bruce was awarded the Calvert L. Willey Distinguished Service Award for his contributions to the industry, and Paul was recognized for his winning the distinguished Agriculture prize, receiving the 2015 Global Confederation for Higher Education Association for Agriculture & Life Sciences (GCHERA) World Agriculture Prize. Congratulations to you both. More details will follow in the next Hornblower on the Expo and these award recipients.

Congratulations to our newly elected and re-elected Officers. Look inside for more complete details on their interests and background. And a big thank you to our departing Officers for their contributions and participation during their terms.

My Chair year has flown by, and I think I can say we’ve set positive groundwork in some of the key bylaw areas for steering our future. We’re still a considerable ways from completion, but through some very valuable collaboration efforts of key volunteers, we have made great strides to this point. I’ve had great help from volunteers willing to step up to direct some very important issues at hand and to lead a few key projects with our friends at National headquarters.

I’ll continue into my third year Chair term next year as Past Chair and I’d like to take the space here to thank each elected Officer, Committee Chair, and Volunteer for their willingness to volunteer their time and contribute to the Section, its activities, and to delivering benefits to our members. Without these people, we could not have our networking events, Young Professionals group and various activities, the holiday celebration, student interactions and awards, and, most importantly, our great Golf Classic and Suppliers’ Expo. I can promise you, you will see more exciting things in the future.

Simply refer to our information page in each issue to find the names of these great volunteers who make things happen. Next time you see them, be sure to thank them for their contributions and for infusing new ideas to deliver improved, informative, and member-attractive programs and activities in the future.

I would be amiss if I didn’t repeat myself as I have for the past year and make a call once again for volunteers for our organization. As I said above, the IFT is going through an evolution and you can contribute to our Section’s direction by volunteering for any numerous functions, activities, or positions within the Section. Simply go to the Officer page and contact any of us. There are many openings and many fun things to do.

If you want to contribute to the direction and future activities of the NCIFT, or be elected to an Officer position in the future, please contact any Officer and we will assist you to fit your desires and preferences to a function or need in the chapter. There’s something to fit any experience level. Please reach out to us any time.

And, lastly, I would like to personally welcome Liz Cuff and Craig Rothe, our incoming Chair and Chair Elect for 2015-2016. Best of luck taking the reins and continuing our progress we’ve made this year and to continue building our new foundations for the future.

Regards,

Martin Potnick, NCIFT Chair 2014-15

Member of The Year

continued from front page

the fine details that other people would miss. This is a tremendous example of finding someone’s natural talents and using them in our volunteer organization. Brad’s involvement has provided him with a good overall understanding of how IFT and NCIFT operate and what the purpose/goals of the organizations are. This understanding helps him be very clear about how NCIFT is going to fulfill its mission statement in his new volunteer project focused on re-writing the NCIFT Operations Manual.

To give you just a little more background:

Brad has been a home chef and foodie for a long time – at one point the ringtone on his phone was the theme song from Good Eats! His passion for cooking and baking drew him to the Food Science major at UC Davis after beginning college as a physics major.

During his senior year at Davis, he worked as peer advisor in the Food Science department. Shortly after he started this job, his supervisor left for a few weeks to visit her new grandchild, leaving Brad with very little training. His ability to handle matters and quickly learn the job, and parts of his supervisor’s job, was impressive. What was harder for Brad to figure out on-the-fly was what option in the Food Science major he wanted to be. After switching options more times than he can remember, and taking every undergraduate food science course that was offered, it became a running joke that if he took any more classes he would be kicked out of school because he had too many units!

After completing his BS degree in 2005, Brad decided to stay at UC Davis for his MS degree in Food Science. In his Master’s program, he worked under Dr. Christine Bruhn, developing an educational packet for persons with life-threatening food allergies. He later returned to school and received an MBA from St. Mary’s College of California focused on Management, Operations, and Strategy.

In his time in the food industry, Brad has worked for Amy’s Kitchen, Clif Bar & Company, and Annie’s, and he currently works for Safeway as a Manager in QA Supply. Brad still enjoys cooking and baking and loves trying out new/revised recipes at home to enjoy with his wife Kelsey and daughter Emma.

Brad is truly deserving of this honor.
Tarragon

by Craig Rothe

I’ve always loved tarragon, which brings to mind its subtle influences of mint, pine, anise, and licorice in béarnaise sauce ladled over a nice steak. It’s actually a leaf of a perennial herb in the Sunflower family, native to Asia and Southern Russia, but cultivated in Europe, North America, and Israel. Tarragon gets its name from the Spanish word taragona and the French word estragon. While French tarragon is preferred by many traditional chefs and as one of four basic herbs in French cuisine, Spanish tarragon is also popular and contains some unique, but subtle, flavor characteristics. While tarragon use is increasing throughout the world, most of us simply know it from using tarragon vinegar, or from using it in sauces, mustards, or salad dressings. Tarragon-infused butter, combined with other herbs, is also terrific in basting meats and poultry.

Harvested in March and April in North America and July and August in Europe, tarragon is also rich in antioxidants. People have used tarragon to stimulate their appetites, lower blood pressure, prevent blood clotting, and prevent hiccups. It’s also a good source of vitamins and minerals and may even cure insomnia when consumed as a hot tea. Reportedly in medieval times, people would insert tarragon into their shoes, believing that the herb would impart additional strength and energy to the body. A more accurate guess is that they were either trying to mimic our modern day gel-inserts or it was a subtle way to mask foot odor.

Tarragon is typically sold in whole form, and both cracked and ground. As with most spices and herbs, it’s best and safest to use tarragon that is processed and ground in the U.S. Containing 0.2-1.5% volatile oils, tarragon loses its VO quickly after grinding and this loss is accelerated in hot storage conditions.

Craig Rothe is the Regional Manager of Elite Spice, Inc. He may be emailed at crothe@elitespice.com

New Professionals Career Panel at UC Davis

By Erin Evers

On May 7, a joint event of the NCFIT New Professionals and UCD Food Science Students was held. I am overjoyed to report on this 3rd annual event!

A panel of five New Professionals talked about their industry experience and answered students’ questions. This year, the panelists spoke about the value of internships, and everyone mentioned the importance of getting to know the people you work with and building relationships with colleagues.

Thanks to these New Professionals for volunteering their time: Kimber Lew, La Terra Fina; Ellie Kardaras, The Clorox Company; Bryan Donaldson, Lagunitas Brewery; Shawn Holguin, Valley Fine Foods; and Henry Yeung, Mezzetta. Special thanks to Lesli Hamamoto for moderating.

This is truly a joint event, with the students organizing the venue and New Professionals volunteering their time and generously sharing their experiences with students – even sharing mistakes or times they may have veered off track in their careers.

The New Professionals group exists to support recent grads and food science professionals with less than 10 years experience. This annual event has become an important way for us to reach out to students and let them know that we are here to support them. My hope is that no new food science graduate feels like they are being flung out into the industry to sink or swim - there is a community of food science professionals available for support!

Please contact Erin Evers for more information on New Professionals at erine@spigroup.net

www.ncift.org
PRESIDENT
Elizabeth Cuff

Elizabeth has been an NCIFT member since 1977 when she was a student at UC Berkeley. She has a BS from UC Berkeley in Foods, Nutrition and Dietetics, and an MS in Food Science and Nutrition from Chapman University, Orange, CA. She also studied at University of Illinois, Champaign-Urbana toward a PhD. While studying for a PhD, she found her passion in the flavor industry and has been in ingredient sales ever since. She has published 3 scientific papers on the bioavailability of minerals in soybeans and co-authored a chapter in Soy Protein and Health with John W. Erdman, Jr., PhD. She presented scientific findings in a poster session and oral session at National IFT. She has served on the Suppliers’ Night committee and was awarded the Best Table Top display when working for Red Star Specialty Products. In her first year as treasurer for NCIFT, she hired a CPA to file 5 years of previously unreported tax returns, and worked with the IRS to abate over $12,000 in penalties and preserve the Section’s non-profit status. She served as Member-at-Large and she co-initiated development of social media for the Section on Facebook and LinkedIn. She currently works for Avri Companies in Richmond, CA, as Technical Sales Manager. She has worked in sales for Biorigin LLC, David Michael & Company, DSM Specialty Products, Ramsey-SIAS, Champlain Industries, and Red Star Specialty Products. Elizabeth has been a professional member of IFT for 30 years and a member of the inaugural class in 2013 of Certified Food Scientists.

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PAST PRESIDENT
Martin Potnick

Marty is Project Manager for Nevada Industry Excellence (NVIE), a NIST-MEP Network Affiliate – the Industrial Extension Program of the Nevada System of Higher Education. He assists all manufacturing in the Nevada market and provides expert resources and programs to improve processes and increase efficiencies and productivity. He is the co-creator and facilitator of the Northern Nevada Food Forum: a collaborative of food, beverage, supplements, nutraceuticals, and other local manufacturing companies of related industries. He has 35 years’ experience with food manufacturers, ingredient applications, product creations, improvements, technical sales, and project management representing leading suppliers. Marty earned his BS degree from the Department of Food Technology, The Ohio State University, Columbus, Ohio. He has been a National IFT member since 1978 and associated with NCIFT since 1980 – active on the Suppliers’ Night committee, co-director of the NCIFT Golf Classic, and eventually elected Chair. He is excited to continue assisting in the growth, development, and direction of NCIFT and its future success.

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PRESIDENT ELECT
Craig Rothe

Craig Rothe is currently a Regional Manager for Elite Spice, Inc., with responsibility for Northern California, Arizona, New Mexico, and Nevada. He has been active in IFT leadership for many years in other states. Craig has been in the food and beverage industry for over 25 years in a variety of positions with Fortune 50 companies including Anheuser-Busch and Griffith Laboratories, to name a few. He earned his MBA in Texas and lives with his wife Carol in the North Bay. He is a decorated military veteran, and enjoys reading, cycling, hiking, golf, and guitar as hobbies.

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EXECUTIVE SECRETARY
Brad Olson

Brad has been active in NCIFT since he was a student at UC Davis. While in school he served as a Food Tech Club Student Representative to NCIFT, and since graduation he has served as Member-at-Large (twice), Student Awards Committee Member, Nominations...
New Professionals at The Chocolate Factory

by Brad Olson

June 18th marked another successful Young Professionals event, this time with a tour and chocolate-making class! The event, attended by about 20 NCIFT members, was held in Concord at Rachel Dunn Chocolates, where high-quality chocolate confections have been made locally since 1984. For the past several years, the owners of Rachel Dunn have offered hands-on chocolate-making classes at the factory to spread their knowledge of this fine craft.

The class on the 18th began with a brief introduction to the company and the world of chocolate confections, followed by a description of the table setup we had in front of us. With Rachel Dunn as our guide, we proceeded to craft 12 different chocolates, including toffees, peanut butter cups, truffles, layered bars, and mint patties.

The class made the chocolate-making process seem so easy; the hardest part was resisting the temptation to eat the chocolates right as they were made! The class was very informative as well, and even those in attendance who had years of experience in the food industry appeared to have at least one “ah-ha moment” during the class.

Thank you to Michelle Moy for organizing this event. I look forward to more Young Professionals events like this in the future.

CONTINUED ON PAGE 8
2009, with an emphasis in Food Safety and Microbiology. She has given many technical presentations, has written several conference abstracts, is published in the Journal of Food Protection and Food Protection Trends, and has experience in food safety outreach to both food manufacturers and consumers. Melissa is also an active member of many professional organizations, including the International Association for Food Protection (IAFP), Institute of Food Technologists (IFT and NCIFT), and the American Society for Microbiology (ASM). In 2014, she was elected to serve on the NCIFT Board as a Member-at-Large.

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DIRECTOR-AT-LARGE (2014-2016)
Dorothy Pramono

Dorothy has been in the food industry for over a year after obtaining her BS in Food Science from San Jose State University. Her past experiences include interning at food and beverage consulting firms as a Food Scientist Assistant and a Marketing and Product Development Intern, as well as a QA Intern at a co-packer, low-acidified food manufacturer. Currently, she is pursuing her career in the Quality field at a candy manufacturer and was recently certified as an SQF practitioner. She not only has experience in the confectionery world, but also in gummy dietary supplements. The differences and similarities that lie in between have challenged her to keep moving forward in her field, whether they are quality or R&D related issues, all serving as stepping stones in her career.

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Nikoo Arasteh

Nikoo is a food scientist with over 20 years of experience in project management, quality management, and R&D roles in the food, nutraceutical, and biotech-pharmaceutical industries. She has a PhD in Food Science, a Master’s degree in Food Microbiology, and an MBA in Industrial Management. As an educator and a researcher in academia, she has authored articles in several fields of food science, such as functional foods, food microbiology, and sensory properties of foods. Her special interest is Functional Foods. She is currently owner of YourNextep consulting company that provides services to food and pharmaceutical industries with a focus on implementation quality systems, food safety, raw materials quality, GMP and regulatory compliance, HACCP plans, ideation, and development of value added products.

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Rick Falkenberg

Dr. Rick Falkenberg is the Chief Technical Officer at the Certified Food Safety Center, a division of Certified Laboratories. He provides consulting and technical support to the processed food, spice, nut, and nutraceutical industries in the areas of sterilization process validation and implementation for shelf-stable food products, co-packer identification and evaluation, and commercial production transfer. Rick brings his expertise to the Center with disciplines as diverse as food microbiology, sterilization process validation, the ability to conduct TDT or heat penetration testing, electronic controls and record keeping, process bio-validation for various food products, and preparation of refrigerated and shelf-stable products in a variety of packaging, including metal, glass, plastic, and flexible laminates. He is recognized as a process authority, and is well established with FDA, USDA, and FSIS processes. He is a Certified Food Scientist and a past Chair of NCIFT.

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Irene Pagana

Irene Pagana is a Senior Food Scientist at Ajinomoto Windsor, in Hayward, CA. Their headquarters are in Ontario, CA, but have several R&D groups at various factories around the country. At the Hayward location, they develop various frozen Asian appetizers and entrees for retail brands, food service, national accounts, and industry. Before starting on a path that would eventually lead to food science, Irene spent several years in South San Francisco at a start-up biotech company, doing cancer therapeutics research. After moving up to Seattle and being inspired by the food scene there, she completed a degree in culinary arts while working at different restaurants in the area, and then dragged her husband to Arkansas to complete a Masters in Food Science from the University of Arkansas in Fayetteville. She has been at Ajinomoto Windsor since 2012. She enjoys spending time with her husband and their rescue dog, as well as traveling, spending time with family, and of course, enjoying the immense food bounty that California and the Bay Area have to offer.

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Pamela Vaillancourt

Pam Vaillancourt received her education (BS in Food Science and Technology) from Washington State University and (MS in Food Science) from the University of Washington. She is a well-known hydrocolloid ‘guru’ and currently is a Technical Sales/Account Manager for a global ingredient company. Prior work has included business development for clients utilizing consumer and sensory research, and/or product development services, food service quality control and product development, quality assurance,
and regulatory work for a large PNW manufacturer. Pam became a Professional Member of IFT in 1982. She has served as the Chair of the QA Division, Chair of the Puget Sound Section, Chair of the Chicago Section, as a prior Board Member for IFT, and as a Trustee for the IFT Foundation. After years of dedicated service to the industry, she was awarded the distinguished honor of IFT Fellow in 2009. Pam is a Certified Food Scientist and is in her 15th year as an IFTSA College Bowl Judge at the Regional and National level. Locally, Pam currently serves as a Member-at-Large for NCIFT where she continues to be an active member, attends the monthly meetings, volunteers for committee work, and mentors and supports food science students.

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**NOMINATING COMMITTEE (2014-2016)**

**Pamela Tom**

Pamela Tom has been a member of the NCIFT and IFT since 1974. She retired in 2013 after 40 years with the University of California. She is an IFT Fellow and an emeritus member. During her career, she served on numerous national, division, and NCIFT Section committees. She chaired the NCIFT Section in 1998.

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**NOMINATING COMMITTEE (2014-2016)**

**Michael Garza**

Michael Garza works as Product Development Manager/Chef at Glass Onion Foods in Richmond. He has been an IFT member since 2002, and spent most of that time working at Tulocay & Co. in Napa, as well as doing consulting work. A Certified Research Chef through the RCA with over 30 years in the food industry, Michael began his career in hotel and restaurant kitchens and has also worked as a food production foreman, production manager, project manager, and consulting chef. He is a California native, having grown up in the Monterey Bay area and he has a BS in Food Science from Cal Poly San Luis Obispo. Music, baseball, and cooking are his favorite pastimes, and he currently lives in the East Bay.

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**NOMINATING COMMITTEE (2015-2017)**

**Marty Gil**

Marty first worked in Product Development at Mattson. For the last eleven years, Marty has worked for GNT USA, Inc., providing technical and sales support with EXBERRY® fruit and vegetable colors and Nutrifood® fruit and vegetable extracts from GNT’s West Coast office. He loves food of all kinds and enjoys being actively involved in the food industry.

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**NOMINATING COMMITTEE (2015-2017)**

**Dan Howell**

Dan has been working in the food industry for 20 years, starting at Starbucks where he developed his deep love of good coffee. Followed by over 11 years at Mattson where he worked on a vast array of products including beverages, soups, sauces, entrees, baked goods, and food service. He left Mattson to work at Windsor Foods in Hayward, leading product development of frozen Asian meals and appetizers. Currently he heads up the product development efforts of La Terra Fina in Union City. When not working, Dan likes spending time with his family, coaching youth sports, and entertaining.

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**Expo Symposium**

by Rachel Zemser

Want to know all the latest food industry trends in a New York minute? Don’t bother trying to read hundreds of trade journals and online industry blogs – just go to one of Dr. Elizabeth Sloan’s trend seminars and you will leave with all the top bullet point industry trend highlights that will guide you in your future flavor and texture snack creations. Dr. Sloan has more than 30 years of experience in nutrition trend-tracking, marketing assessment, and creating business-building ideas. She is a contributing editor and consumer trends columnist for Food Technology magazine and the marketing editor for Nutraceuticals World magazine.

Northern California IFT was lucky to secure Dr. Sloan as a speaker this year at our annual NCIFT Suppliers’ Night seminar. She spoke to a room packed with food science industry leaders from all the local Bay Area manufacturers. To summarize what Dr. Sloan highlighted would be tricky – you almost have to BE there to experience the details of what she discussed and see her charts, diagrams, and slides. Luckily you CAN experience it – we were able to record her seminar and post a copy of the PowerPoint presentation. Both can be found on the NCIFT website at www.ncift.org.

Dr. Sloan discussed four major trend categories during her seminar. They included Mega Trend Redirection, Transparent and “Free From,” Culinary Cues, and Health/Wellness. Dr. Sloan told us it’s a great time to be in the food biz! The economy is improving, so the Boomers are going out to eat but the Millennials are buying gourmet food and staying home to cook. It’s a win with both generations for those creating food service items and those creating upscale retail products. The market is also flooded with products that are “transparent” and “free from” – which means lots of fun (and not so fun) opportunities

continued on page 10
by Brian Chau

My very first science fair project was about eggs. I remember flipping through a science fair project book and I stumbled upon what I thought was a relatively easy experiment without much of a mess. I took different eggs and submerged each one into different solutions: tap water as the control, vinegar to see the effects of acidity on the shell, and a solution with baking soda for the effects of alkalinity on the shell. Granted, I was in the third grade with limited knowledge of the scientific method, and therefore, I did not measure the pH. I made simple observations and conclusions based on the time in days and how the texture of the shell changed. However, lacking variables or test methods I posed at that age, I would never realize how that experiment might have pushed me into food science.

Flash forward to 2015, and I stand next to Earl Weak and Dale Olds, walking around the Alameda County Fairgrounds looking for food science fair projects from many middle and high school students around the area. As a second-time science fair judge, the first time at Sacramento when I was a second-year student at UC Davis, I perused the boards that filled the hall. As special awards judges, NCIFT has allotted up to $200 in awards per science fair. With the science award from NCIFT, the chapter hopes to congratulate the good scientific work from students who may not have known about food science.

Projects in and around food science were put to scrutiny: from honey as a preservative to viscous yogurt and measurements of food microbes on raw produce or meats. There were more than a handful of projects, but only a few stood out with an affinity to scientific methodology and true understanding of the experiment. One student worked on carbonated water and isolated many conditions that could impact carbonated water and its shelf life. Through her explanation and rigorous questioning from the judges, she was able to connect her results and relate them to real world problem-solving for companies carbonating their beverages. The moment that a student can associate their studies and apply that to industry problems is what stands out the most. The experiment was as simple as comparing different conditions from temperature, turbulence, and more. In fact, the simplicity of the experiment allowed for more critical thinking. Too many experiments focused on using the latest technology that no other student could have done by themselves. There were many projects I later reviewed, including petri dishes filled with different types of agar and the student couldn’t really explain why they used that agar. There were other instances where students couldn’t explain their experiments properly. That is a shame to see students being pushed to use new technology without understanding

CONTINUED ON FACING PAGE

for the food scientists to source out organic, free range, non-GMO, and local ingredients (and of course we get to tediously document that with various agencies like the USDA and the Non-GMO Project!) Americans of all ages want their products to be clean-labeled (understanding the meaning of the ingredient), no added sugar, no high fructose corn syrup, natural, no pesticides, organic, and gluten free. However, while a large percentage of people are avoiding GMOs, only about 52% of those asked understand what they are. While exclusion diets appear to be growing (dairy free, meat free, lactose free, gluten free), there is a question of how to measure these “elimination markets.” Global culinary flavors like Harissa and Aji are hot for 2015 and so are artisanal preparation methods like pickling, fermenting, and fire roasting. Other popular culinary trends include vegetables (in everything from chips to bread), ancient grains, nose-to-tail cooking (and root to stalk!), and ramen – it’s all about the noodles! By the way, everyone who is anyone knows that Greek yogurt is “out” and so are salted caramel, sweet potato fries, and molecular gastronomy. (That was just the chefs stealing our industrial ingredients and making foam anyway. The world was bound to pick up on that eventually!) Nuts and seeds are “in” but super-fruits are on the way out. Health and wellness never are out of fashion, but what we perceive to be healthy seems to change on a monthly basis and everyone has their own opinion on it. One key ingredient is getting in all the good stuff naturally (not via fortification), so the more kale you eat, the better off you are, even if it’s just dehydrated and stuffed into your tortilla chip. The “more protein, less carb” trend continues to bombard us in many forms and have many names like Paleo, Primal, and, of late, “Bullet Proof” (as in bullet proof coffee that includes coconut oil and butter). Anything white is out, while anything ancient, green, and brown are in.

In conclusion – well, there was a lot of information to absorb, and I highly recommend everyone who did not attend this seminar to listen to Dr. Sloan speak and memorize her slides because all of us in the food industry, from marketing and sales to R&D to the plant, are going to be very busy trying to figure out what we can create that will make a profit!
the fundamentals. That is not to say that experiments with petri dishes and different types of agar are not an award-winning experiment. I was impressed by two high school students who worked on identifying food microbes on mushrooms, carrots, spinach, and berries. Their procedure and use of their AP Biology lab class tools allowed them to reason why there are more microbes and why certain types of media are used. They wanted to isolate certain variables and were able to explain the tools they needed to achieve their means.

This opportunity allowed for students interested in the sciences to learn more about what different fields of study they can participate in. For many, food science is not necessarily one of the most talked about fields. The NCIFT chapter opens up the dialogue with high school students who might be interested or who would start being interested by discussing with these students the applications or discoveries from their science fair projects into the work force. As an added bonus, their work has been seen as valuable.

To continue to encourage the future generation of food scientists, become a process authority. Fortunately, Dr. Pflug is still with us and still teaching, even though he is retired from the University. Dr. Irving Pflug at Minnesota and Dr. Kanichi Hayakawa at Rutgers emphasized teaching their students about the need to be a process authority. Fortunately, Dr. Pflug is still with us and still teaching, even though he is retired from the University. So, food science students, take a look at being a process authority. So, what is the point??? There are simply not enough processing experts today. Thirty years ago, persons such as Dr. Irving Pflug at Minnesota and Dr. Kanichi Hayakawa at Rutgers emphasized teaching their students about the need to be a process authority. Fortunately, Dr. Pflug is still with us and still teaching, even though he is retired from the University. So, food science students, take a look at being a process authority. What is needed in terms of education and training may be seen above, but there is more. Process authorities get dirty. One must work in hot plants, crawl around to set up the trials, and deal with the frustrations of working in a production environment. And, it is imperative that process authorities have an ability to work with people and maintain their integrity. Your goal is to ensure that the equipment, process, or formulation will be able to produce foods that are safe and wholesome, so you ultimately have people’s lives in your hands.
Alan Huginin: 1945 – 2015, Longtime NCIFT Member

Alan Godfrey Huginin, 70, passed away suddenly and unexpectedly on Wednesday, June 10, 2015 at his home in Pleasanton, CA. He was born on April 22, 1945, in Janesville, WI, to Roy John and Eva Godfrey Huginin.

Alan grew up on the family farm in Janesville, WI. He graduated Janesville Senior High School where he was the captain of the football team and won many horse pulling competitions.

Alan attended the University of Wisconsin and received a BS, an MS, and a PhD in Agricultural and Food Science. While attending the University, he would meet and marry his wife, Jo Anne Merwin in Madison, WI in 1967. Alan served in the Army at Walter Reed Army Institute of Research. In 1975, Alan and Jo Anne moved to Pleasanton, CA. He attended the University of California, Berkeley and received an MBA. Alan worked for several companies throughout his career in various executive roles; specializing in food technology and technical services. Alan eventually started his successful consulting business, Huginin & Associates; serving clients throughout the world, especially in Asia and Latin America. He would finish his career working for Cargill, Inc. Alan enjoyed travel, sports, reading, animals, and work. For many years, he volunteered his time as a youth league soccer coach and referee.

Alan is survived by his wife Jo Anne; two children, Sean Huginin of San Francisco, CA, and Nicole Huginin of Livermore, CA; granddaughter, Shayla Huginin-Miller; his sister Marilyn Hydrick of Pleasant Hill, IA; niece Jenny (Kevin) Sinclair of Carlisle, IA; nephew Jeffrey (Jennifer Plitsch) Hydrick of Arlington, VA; sister-in-law Lori Merwin of Monterey, CA; brother-in-law Ralph Merwin of Wausau, WI; nephew Paul (Janelle Beitz) Merwin of St. Paul, MN; along with many other relatives and friends. He was preceded in death by his parents; in-laws Archie and Adeline Merwin; brother-in-law Herb Hydrick; sister-in-law Jane Merwin; and nephew Philip Merwin. His generosity and kindhearted spirit will be missed by all who knew him.

If you would like to make a charitable donation in Alan’s name, we have chosen the Autism Research Institute. Donations can be made online via: www.autismdonations.com or by mail: Autism Research Institute, 4182 Adams Ave., San Diego, CA 92116
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Meeting Third-Party Audit Criteria
Can one IPM program satisfy everyone?
- Al St. Cyr

Food Security and Food Defense
Vulnerability assessment to identify your risks
- Rod Wheeler

Pest Management Along the Food Chain
Managing pests from your supplier to your customer
- Dan Aspin, Shearer's Food

Rethinking Pest Management Practices
New-generation techniques and practices for food facilities
- Kim Kemp, Nestle Purina Petcare

IPM With a Forensic Approach
Taking a CSI approach to solving pest issues
- Dr. Stuart Mitchell, PestWest USA

DAY TWO

Rodent Management
Update your science-based knowledge to help prevent or manage rodent issues • Dr. Bobby Corrigan

The Hidden IPM Challenges
Understanding pest-vulnerable areas in your facility and managing them to reduce risks • Dan Collins, Collins Pest Management

Flying Insect Control
How to manage the presence of flying insects that may contaminate food-contact surfaces • Dr. Stuart Mitchell

Pesticide Applications in Food Plants
Reducing pesticide use through understanding when they are needed and alternatives to their use. • Richard Kammerling

Monitor, Inspect, and Evaluate
Pest-monitoring tools, trending and data evaluation used to make IPM decisions • Richard Kammerling

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Food companies are committed to producing safe, high-quality foods. One of the tools that is used to ensure the safety of foods is the HACCP (Hazard Analysis Critical Control Points) system. And, please note that the term “system” was used. HACCP should be treated as a system, incorporating prerequisite programs such as product identification and traceability, cleaning and sanitation programs, pest management, and many more. Another element of the program and one of the basic HACCP principles is verification, which includes validation. These two are defined as:

**Verification** – The application of methods, procedures, tests and other evaluations, in addition to monitoring to determine compliance with the HACCP plan.

**Validation** – Obtaining evidence that the elements of the HACCP plan are effective. Validation data shall be developed for all critical points to clearly demonstrate that they are effective for controlling the identified hazard.

It is up to food companies to ensure that all their critical control points and the processes that these reside with effectively control potential hazards, especially biological hazards. This task should be the purview of the process authority. But what is a process authority?

The low-acid canned food regulations found in 21 CFR Part 113.83 define a **process authority** as:

“Qualified persons having expert knowledge of thermal processing requirements for low-acid foods in hermetically sealed containers and having adequate facilities for making such determinations.”

Codex Alimentarius, CAC/RCP 23 – 1979, Rev 2 (1993) states the following: “Scheduled processes for low-acid canned foods must be established only by competent persons having expert knowledge of thermal processing and having adequate facilities for making such determinations. It is absolutely necessary to establish the required heat process with accepted scientific methods.”

These definitions are specific for canned foods, but process authorities are needed for all kinds of processes; baking, frying, steam processes, chemical processes, non-thermal technologies such as high pressure processing, and even formulations. And, this is a need that will grow with the advent of the Food Safety Modernization Act of 2010 here in the United States. The United States Food and Drug Administration and good third party audit firms will look closely at the validation data gathered by the food companies. Will their products and/or processes adequately control or eliminate the hazards posed by microorganisms be of public health significance?

Becoming a process authority is not something that one can become or learn overnight. It takes study and, more importantly, experience. The following is a list of what process authorities need to know:

- Knowledge about product characteristics and equipment used for the treatment. A statement that you have access to the microorganisms (or have a relationship with a third party and/or laboratory who can provide technical support) required to validate a system that requires microbiological work. Specifically, you have access to thermocouples, leads, and data acquisition systems.

- Experience in conducting appropriate studies to determine the ability of equipment to deliver the appropriate treatment (such as heat penetration or heat distribution studies) and determination of the lethality value need to obtain public health safety.

- Ability to determine by evaluation of the acquired data that sufficient data has been gathered to identify the critical factors needed to ensure the safety of the final product.