



# The Hornblower

MAGAZINE OF THE NORTHERN CALIFORNIA INSTITUTE OF FOOD TECHNOLOGISTS

## WHAT'S UP in the World of Food and Beverage?

### Organic Flavors 101

As consumers continue to seek out organic products, the demand for organic flavors continues to grow. Understanding what an organic flavor is and how your finished product should be labeled can save you both time and money.

The highest level of organic labeling is "100% Organic Certified." "If someone comes to us with a '100% Organic Certified' requirement, we must make our flavor with 100% organic certified ingredients. However, at this time, not every ingredient is available in a certified

CONTINUED ON PAGE 8



## Upcoming Events 2012 & 2013

**Wed, October 31, 2012**

### RCA West Coast Super Regional Event

**Location:** Long Meadow Ranch Winery & Farmstead in St. Helena, CA  
4:00-7:30 pm – Great Food & Great Cocktails!

**Register Online:**

<http://www.culinology.org/node/2553>

**Questions?** Contact Rachel Zemser at [rzemser@gmail.com](mailto:rzemser@gmail.com)

**Wednesday, November 14, 2012**

### New Professionals Group Mixer

**Location:** St. George Spirits in Alameda  
5:00 p.m.

Contact Erin Evers for more information, 510-351-8012 or email [erine@spigroup.com](mailto:erine@spigroup.com)

**Thursday, December 6, 2012**

### NCIFT Annual Holiday Dinner & Student Raffle

**Location:** Roundhill Country Club in Alamo, CA  
Social – Buffet Dinner – Speaker  
More details to come!

**February 5, 2013**

### NCIFT Luncheon at CLFP

**Location:** Sacramento Convention Center in Sacramento, CA  
Luncheon – Speaker. More details to come!

**Thursday, February 21, 2013**

### UC Davis Student Recognition Night

**Location:** UC Davis in Davis, CA  
Social – Dinner – Speaker. More details to come!

**Monday, May 6, 2013**

### NCIFT Annual Golf Tournament

Lunch – Golf – Dinner – Prizes

**Tuesday, May 7, 2013**

### NCIFT Symposium & Suppliers' Night

**Location:** Alameda County Fairgrounds, Pleasanton, CA  
1:00 – 3:00 Symposium  
3:00 – 7:00 Suppliers' Night

## SPOTLIGHT A student perspective

### IFT Annual Meeting and Food Expo 2012

Pops of color, waves of people, flashing signs, and free give-aways— These sights are visible inside and out of the convention hall in the eccentric city of Las Vegas. As a UC Davis student studying Food Science and about to enter my fourth year, I have had not one, not two, but three opportunities to attend the IFT Annual Meeting and Food Expo. Each year I gained new and richer experiences. I find it helpful to reflect on the conference a few months after it has passed. What was it that truly stuck with me? What have I really taken away from this experience?

The first thing that comes to mind is the IFT Student Association (IFTSA) Leadership Workshop. This is a workshop designed for all of the student leaders who are part of IFTSA from universities across the nation. This is definitely one of my favorite events at AMFE because I get to network as an undergraduate student with people my age who will potentially be my future colleagues. The workshop had speakers, leadership exercises, and round table discussions all pertaining to how we can work to make our clubs the best that they can be.

The workshop taught me how to

become a better leader, which is an invaluable experience to attain. But attending the speech by Howard Schultz, CEO of Starbucks, truly inspired me to become a better leader. What a treat it was to get to hear from the man leading one of the largest corporations in the country! He truly is a fine example to those around him. To hear him say, "Dream more than others think practical. Expect more than others think possible. Care more than others think wise," was probably one of the greatest things I could have heard at the conference. It made me proud to be part of an organization with leaders who think in such a way. I therefore think the greatest thing I took away from AMFE this year was just this: the power of inspiration. Being able to inspire others and be inspired to be the best we can be. With that, I look forward to next year's conference in Chicago, and another year filled with inspiration for all!



*Amber Masoni is the Food Tech Club President and a 4<sup>th</sup> Year Undergraduate Student in Food Science & Technology at UC Davis. She can be contacted via email at [ammasoni@ucdavis.edu](mailto:ammasoni@ucdavis.edu)*

**Northern California  
Regional Section**

**CHAIR: Earl Weak,**  
Consulting  
925-462-5570  
docweak@aol.com

**CHAIR-ELECT: John Ashby,**  
California Natural Products  
209-483-1283  
john.ashby@cnp.com

**PAST CHAIR: Carol Cooper,**  
UC Davis (retired)  
916-684-2887  
cac95758@gmail.com

**SECRETARY: Scott MacAdams**  
925-956-4625  
swmacadams@gmail.com

**TREASURER: Darrin Cohune,**  
Pacific Coast Chemicals  
510-508-2329  
darrincohune@pcchem.com

**MEMBERSHIP SECRETARY: Russ Nishikawa,**  
SPI Group  
916-716-2348  
russn@spigroup.net

**Members-at-Large (2011-2013)**

**Pam Vaillancourt,** Tate and Lyle  
206-510-0440  
pam.vaillancourt@tateandlyle.com

**Andy McSunas,** Safeway, Inc.  
925-469-7606  
andrew.mcsunas@safeway.com

**Members-at-Large (2012-2014)**

**Zachary S. Wochok, Ph.D.,** Wochok Group, LLC  
530-668-5003  
zswochok@wochokgroup.com

**Lisa Rosenberg,** Safeway, Inc.  
925-951-4242  
lisa.rosenberg@gmail.com

**Nominating Committee (2011-2013)**

**Vidya Ananth,** Clorox  
925-425-6252  
vidya.ananth@clorox.com

**Nominating Committee (2011-2013)**

(continued)

**Michael Frediani,**  
The National Food Laboratory  
925-556-4839  
fredianim@TheNFL.com

**Brad Olson,** Amy's Kitchen  
925-451-5409  
bradolson@gmail.com

**Nominating Committee (2012-2014)**

**Gary Boell,** Innova Flavors  
510-237-7600  
gboell@innovaflavors.com

**Steve Nagorski,** David Michael & Co., Inc.  
925-212-0619  
snagorski@dmflavors.com

**Rachel Zemser,** The Intrepid Culinologist  
650-678-0997  
rzemser@gmail.com

**Committee Chairs**

**PROGRAM CHAIR: Earl Weak,**  
Consulting  
925-462-5570  
docweak@aol.com

**FINANCE COMMITTEE CHAIR: Open**

**SUPPLIERS' NIGHT EXPO CHAIR:**  
**Stacey Hawley,** Flavor Producers  
415-971-3587  
Stacey@flavorproducers.com

**GRANTS COMMITTEE CHAIR: Dale Olds,**  
The National Food Lab  
925-336-0896  
olds@idea-food.com

**NEW PROFESSIONALS GROUP CHAIR:**  
**Erin Evers,** SPI Group  
510-351-8012  
erine@spigroup.net

**Student Representatives**

**UC DAVIS: Daniel Vovchuk**  
(undergraduate student rep)  
divovchuk@ucdavis.edu

**UC DAVIS: John Frelka**  
(graduate student rep)  
jcfrelka@ucdavis.edu

**CSU SAN JOSE STATE: Raquel Ting**  
raquel.ting@sjsu.edu

**CSU FRESNO: Adam Brown**  
akbro93704@mail.fresnostate.edu

**Central Valley Subsection**

**CONTACT: Susan Spafford-England**  
209-656-5225  
susan.England@sensient.com

**San Joaquin Valley Subsection**

**CHAIR: Trisha Fraizer,** Brenntag  
559-515-1652  
tfracizer@brenntag.com

**PAST CHAIR: Quinn Zweigle,**  
National Raisin Company  
559-352-8644  
qzweigle@nationalraisin.com

**GOLF TOURNAMENT CHAIR: Scott Nichols,**  
E.T. Horn  
559-438-6444  
snichols@ethorn.com

**SECRETARY: Ly Rendon,** Lyons Magnus Inc.  
559-233-7231  
lrendon@lyonsmagnus.com

**EDITOR: Lesli Hamamoto,**  
leslihamamoto@gmail.com

**MEMBERS-AT-LARGE: Gary H. Jue,**  
Valley Fig Growers  
559-237-8895  
gjue@valleyfig.com

**Erin Dormedy,** CSU Fresno  
559-278-8321  
edormedy@csufresno.edu

**Other Important Contacts**

**NEWSLETTER EDITOR: Susan Howe,**  
Intrinsic Group, Inc.  
408-406-1870  
showe@intrinsicgroup.com

**WEB EDITOR: E. Jerry Oliveras, Jr.,**  
Aemtek, Inc.  
510-520-0755  
ejoliverasjr@sbcglobal.net

**JOBS AVAILABLE LISTSERV: Steve Nagorski,**  
David Michael & Company  
925-212-0619  
snagorski@dmflavors.com

**SUPPLIERS' NIGHT EXPO COORDINATOR  
& MEMBERSHIP RECORDS: Imelda Vasquez,**  
NCIFT Office at Marketing Designs  
650-802-0888  
ncift@marketingdesigns.net

**A Note from the Assistant Editor**

The autumn season always brings a fresh sense of change into the air. The weather is cooling down, schools are back in session, and the holiday season will be here before we know it!

Transition can be seen in this latest issue of the Hornblower. Please note the updated contact listings that include the incoming 2012-2013 board members, university student representatives, and other important NCIFT contacts. All of these individuals are sure to be proponents in continuing to make this a great membership organization to be a part of.

It is therefore bittersweet to share that this will be my last issue as the Hornblower assistant editor. A sincere thank you to all who read this publication and have shared your thoughts with me. I

would also like to give a special note of appreciation to Susan Howe for giving me the opportunity to take on the role. I hope you are pleased with what has been established!

I wish you all the very best and will be sure to see you at future events. Please stay in touch by emailing leslihamamoto@gmail.com.



*Lesli Hamamoto continues to explore the food industry, splitting her time between Fresno and Berkeley, CA. She received her degree in Communication and American Studies from UC Davis, with an emphasis in food and consumer culture. Most recently she has served as communications coordinator at The Intrinsic Group, Inc.*

# The Hornblower

MAGAZINE OF THE NORTHERN CALIFORNIA INSTITUTE OF FOOD TECHNOLOGISTS

EDITOR: Susan Howe 408.406.1870 ASSISTANT EDITOR: Lesli Hamamoto 925.263.2531

CAMPUS CORRESPONDENTS: UC DAVIS: Tiffany Johnson 530.754.8368 tifjohnson@ucdavis.edu DESIGN, PRINTING & BUSINESS MANAGER Marketing Designs 650.802.0888

CSU Fresno: Erin Dormedy 559.278.8321 edormedy@csufresno.edu

CSU San Jose: Lucy McProud 408.924.3103 lucy.mcproud.sjsu.edu

The Hornblower (USPS 257-140) is the official publication of the Northern California Section of IFT, a nonprofit organization, and is published quarterly. Postage is paid at Belmont, CA.

POSTMASTER: Send address changes to: THE HORNBLOWER, c/o NCIFT, 850 Old County Road, Belmont, CA 94002

## HORNBLOWER EDITORIAL POLICY

Opinions expressed by the editors or contributors to The Hornblower do not necessarily reflect the official position of the Section. The publisher reserves the right to edit or reject any copy that is submitted.

SUBSCRIPTIONS are \$15 per year and include NCIFT Membership. Please send to NCIFT, 850 Old County Road, Belmont, CA 94002.

## HORNBLOWER ADVERTISEMENT POLICY

Continuous, year-round advertising is available to our suppliers through The Hornblower Classified Ads posted to [www.ift.org/sections/ncift/hornblowerads.pdf](http://www.ift.org/sections/ncift/hornblowerads.pdf), as well as placement in all four hard copy issues of The Hornblower including an Annual Membership Directory mailed to members quarterly.

As noted below, special rates are available for ads to run one-time-only in any single quarterly issue. You may submit completed ad copy electronically. If you provide a rough draft, the publisher will create, design and typeset an ad for you at a very reasonable rate.

## ADVERTISING RATES PER YEAR:

Full Page .....	\$1,300	1/4 Page.....	\$475
1/2 Page.....	\$750	Business Card.....	\$350

## ADVERTISING RATES PER SINGLE ISSUE:

Full Page .....	\$350	1/4 Page.....	\$150
1/2 Page.....	\$200	Business Card.....	\$120

## DEADLINES FOR CONTRIBUTORS, ADVERTISERS AND ANNOUNCEMENTS:

Issue	Deadline
January/February/March.....	November 10, 2012
April/May/June .....	February 10, 2013

## TO PLACE AN AD, CONTACT:

Business Manager – Imelda Vasquez  
NCIFT Office at Marketing Designs, 850 Old County Road,  
Belmont, CA 94002; Phone: 650-802-0888; Fax: 650-802-0188  
Email: [ncift@marketingdesigns.net](mailto:ncift@marketingdesigns.net)

## From The Editor's Desk by Susan Howe

### Finding Purpose

I am frequently asked to speak at universities and professional groups about my journey in food and beverage research and development. More often than not, a student or audience member will come up to me after the presentation who is concerned about the direction that they are pursuing in food and beverage.

One epiphany that I experienced many years ago was the importance of determining what keeps me in "flow." Like an athlete, if one is not in flow, the tasks, responsibilities and goals that one faces can be riddled with difficulty.

Most of us know what excites us. Some of us have made the connection between what excites us and what we do. By "what we do," I am referring to what takes up the majority of what we think, act on, and repeat with ease.

I always knew that I was drawn to food, people, places, and things. Art, Science and Communication were of interest to me from a very early age. It took me a couple of missteps in job choices and locations before I had a sense of what I loved. However, these missteps brought new opportunity and challenges to help me more clearly recognize my purpose.

There are numerous resources available to assist in identifying your purpose. The following is an easy tool that I have used;

Here's what to do:

1. Take out a blank sheet of paper
2. Write at the top, "What is my true purpose in life?"
3. Write an answer (any answer) that pops into your head. It doesn't have to be a complete sentence. A short phrase is fine.

Repeat step 3 until you write the answer that makes you cry. This is your purpose.

As you read this issue of the *Hornblower*, take note of the many different channels that our NCIFT community has taken in their pursuit of purpose. We are fortunate to have such a diverse cadre of fields within our food and beverage world. Stay connected, reach out to others. It will only enrich your journey and purpose.



Susan Howe is the Founder and President of the Intrinsic Group, Inc. Intrinsic is a full service Ideation, product development and market research firm in Alamo, CA.

## Robert Clare Pearl, Sr. • Food Science Pioneer & Mentor

Robert Clare Pearl Sr. (Bob) died on Aug. 30, 2012, of natural causes. He was born on Aug. 7, 1925, in Lockeford, a small town east of Lodi.

After graduating from Lodi High School in 1942, he attended UC Berkeley, which eventually led him to living in Davis while he attended the Davis Farm School. In June 1945, Bob married Suzanne Paula Brown, his junior high school sweetheart, whom he met while they were both attending California Junior High School in Sacramento.

After Bob graduated in 1947 from UC Berkeley with a bachelor's degree in plant science — agronomy, his first job began with the staff of the University of California Agricultural Extension Service as a farm adviser for Sutter County working with field and vegetable crops. This position brought Bob and Suzanne to Marysville to live for a short time before they moved to Yuba City.

In 1953, Bob left farm advising to become the store manager and part owner of the International Harvester Farm Equipment Motor Truck Dealership in Gridley. That career change lasted for only a short time when Bob realized he missed working directly with the farmers and their crops. So, he and Suzanne, along with their three children, moved back to Davis in 1954 when Bob accepted a position working in the capacity as a regional farm adviser for processing tomato raw product studies then as an Extension agronomist for the corn, sugar beet, and dry bean industry.

From 1955 to 1958, Bob worked with the UC Davis department of agronomy as an Extension agronomy specialist. In 1958, Bob began serving as

liaison between the California fruit and vegetable processing industry and the university. In his capacity as an Extension food technologist, Bob developed literally hundreds of short courses that were well received by the California food processing industry plus representatives of food companies throughout the country.

In August 1989, Bob retired from his position as Cooperative Extension specialist with the department of food science and technology at UC Davis after working for more than 40 years in the fruit and vegetable growing and processing industry. And, upon retirement, he was given the title of food technology extension emeritus.

To quote David S. Reid, professor emeritus of the UC Davis food science and technology department, Bob "was a pioneer in the field of extension." He defined the role of a Cooperative Extension specialist by his actions and this was widely recognized by his peers. The fruit and vegetable industry benefited greatly from his ability to link them to the results of ongoing research, and from his enthusiasm. Many researchers found him to be an invaluable resource as they looked to define their future research directions. He was also an enthusiastic supporter of international students who gravitated to him as a mentor. As can be seen from the many complimentary statements at his retirement, he was truly a giant pointing the way to those who would follow. He also played a significant role in the many organizations to which he belonged.

The Council for Agricultural Science and Technology, the Food Processors

Institute, the Institute of Food Technology, the Davis Rotary Club, and UC Davis' Sword and Sandals are among the many organizations to which Bob belonged and provided distinguished leadership.

During his lifetime, Bob received several awards and recognitions which included: the Northern California Institute of Food Technologists Member of the Year Award, Fellow of the Institute of Food Technologists, and the Harold Macy Food Science and Technology Award (from the Minnesota section of IFT) for Bob's pioneering food technology transfer between university researchers and industry; the California League of Food Processors Distinguished Service Award in recognition for his contributions to the California food processing industry; and the UC Davis College of Agriculture and Environmental Sciences' Award of Distinction. He also received awards from the American Frozen Food Institute and the Food Processors Institute.

Bob was predeceased by his wife, Suzanne, in January 2010. He is survived by his children Pamela S. Pearl, Robert C. Pearl Jr. (Rosemary) and David K. Pearl (Darleen), all of Davis; his grandchildren Eric Wilson (Michelle) of Lake Mary, Fla., Brian Wilson (Jean) of Georgetown, Ky., Ben Pearl of Davis, Stacy Pearl of New York and Kate Pearl of Santa Cruz; and a great-grandchild, Aidan Wilson of Lake Mary. Bob will be missed by his family as well as his many friends and colleagues.

A memorial service will be held at 2 p.m. Saturday, October 27, 2012, at the Unitarian Universalist Church of Davis, 27074 Patwin Road. If you wish to make a donation in Bob's memory, the family requests donations be made to Rotary International or to a charity of your choice.



**Robert Clare Pearl Sr.**

# Chair's Message from Earl Weak

This is my first *Hornblower* message as Chair of NCIFT. I hope to use this space to bring attention to NCIFT news and to discuss issues related to the food industry.

After many years of service to NCIFT and young food technologists, I would like to express my gratitude to Carol Cooper. Carol now becomes a past chair of NCIFT and will continue as a resource person for NCIFT. In Carol's last message she thanked many NCIFT members and I would like to second that message. I would also like to thank the NCIFT volunteers who helped with the national IFT program. See the last *Hornblower* for details of how NCIFT contributed to the success of the program.

Erin Evers has launched a new young professionals group. About 12 people came to the first meeting on September 13. Meeting other people just starting careers in the food industry and sharing experiences is the intent of the group. Some great snacks were also available.

The fall meeting is scheduled for October 23 in Modesto. The speaker is past national IFT president Roger Clemens and his topic will be "IFT and the Food Industry: Roles in Meeting Consumer Needs for Safe, Healthy and Nutritious Foods."

This meeting was set up by the CVIFT subsection. The holiday meeting is December 6 at the Round Hill Country Club. Holiday meeting traditions (student raffle) will be continued and a great program for the season is being developed.

If California prop 37 (labeling GMOs) passes this November then food technologists, farmers, and food distributors will be confronted with new headaches. Prop 37 is poorly written legislation that will make lawyers wealthy and food prices rise. The cost to the state of California to administer this regulation would be a million dollars per year. The natural label could be made obsolete by this proposition. At present, non GMO food is labeled organic so GMO labeling really isn't needed. An email of the proposition was sent to all NCIFT members the week of September 17.

All the best and VOTE,  
Earl Weak



*Earl Weak is the 2012-2013 NCIFT Chair and has been an active member since 1975.*

## NCIFT Science Fairs Report

I judged at three science fairs this year. Carl Anderson of Annie's Inc. and I judged at the **Monterey Science Fair** for NCIFT. Two of the young scientists developed a tool for measuring gel strength. The **San Jose Science Fair** is possibly the largest science fair that NCIFT attends. Pat Ludes of Cargill Salt and I talked with a young scientist studying milk pasteurization using UV light. The Tri-Valley Science Fair in Livermore has been replaced by the **Alameda and Contra Costa County Fairs**. Dale Olds, Erin Evers, of SPI Group, and Jyotsna Bhatt, of Otis Spunkmeyer, joined me in judging project at the Alameda Science Fair.

Mary Palumbo and three UC Davis students – Megan Clements, Mazine Roman, and Hui Ean Teh – judged at the **Sacramento Science Fair**. Food-related projects were mostly done by middle school students. In one project, surface acoustic waves (SAW) were used to measure temperatures in cooking food. In

another project sugar-free marshmallow was developed.

Russ Nishikawa, of SPI Group, Steve Linzmeyer, of Ful-Flav-R Food Products, and Quinn Zweigle, of National Raison Co., judged at the **Fresno Science Fair**. All went smoothly for this new judging team.

Jerry Oliveras and Melissa Hughes from AEMTEK judged at the **San Francisco Science Fair**. One of the high school winners from this fair sent me a letter saying she was interested in food technology and was going to check out the National IFT website for more information. As getting young people interested in food technology is our goal, the program appears to be working.

Science Fairs will again be taking place in March of 2013. **If you are interested in judging some great food-related projects next year, let me know** at docweak@aol.com. You can also talk to the judges listed above to get more information. In closing I would like to thank this year's judges!

*By Earl Weak*



## What is a "New Professional?"

A big "thank you" to SPI Group and to the NCIFT Executive Committee for sponsoring the first ever NCIFT New Professionals event! We were happy to host a group of new professionals for happy hour at The Elephant Bar in Dublin, and everyone enjoyed a casual time sharing food and drinks.

So, what is a new professional? NCIFT New Professionals are a community of recent graduates and individuals with fewer than 10 years in the food science profession. The community is intended to connect new professionals with the people and resources they need to grow. It's a great way to meet peers, make friends, and learn more about the field!

CONTINUED ON PAGE 6

## How Much Did You Already Know?

Long Time NCIFT member Bruce Ferree, is the Compliance Manager at California Natural Products, but is also well known as a superstar fundraiser! Bruce has raised over \$10,000 for the IFT Feeding Tomorrow Education Fund, and has been the top individual IFT Fun Run fundraiser since 2007. Feeding Tomorrow is a foundation



**Bruce Ferree**

on a mission to raise awareness of the food science profession, and help ensure a healthier tomorrow. They have awarded over 4,000 undergraduate and graduate food science scholarships since 1985.

I had the opportunity to interview Bruce a few months ago, when he was featured on IFT.org in the "Face-to-Face" section:

Bruce Ferree moved to Northern California in 1986 and started asking about volunteering at his first NCIFT meeting! He was active in the Rocky Mountain Section, and credits a mentor for guiding him and eventually helping him become elected Chair of the Central Valley section by 1990. Bruce has been active at the local level serving on lots of committees! When asked about being NCIFT section Chair in 1999, Bruce says "Boy was that fun! There were details about meetings, presentations to coordinate, and people to meet." He thanks NCIFT for sending him to a section officers training in Chicago, where he learned how to manage all those tasks. "The sheer physical size of NCIFT makes getting to meetings in all the areas a challenge sometimes. I think we had a great year and we're still running strong!" says Bruce.

For the past few years, Bruce has been more active at the National IFT level, serving on several committees. He has assisted with the revamping of the Constitution and By-Laws, updated the curriculum guidelines for undergraduate food science programs and now serves on the Higher Education Review Board (HERB). The volunteer experience that Bruce enjoys the most is collecting pledges for the IFT Student Association Fun Run at the IFT Annual Meeting and EXPO. So far he has collected \$13,000 that all goes into IFT Student scholarships.

Bruce says, "I have enjoyed my time with NCIFT even more because I've been an active volunteer. There are great people to meet and learn from as well as to coordinate things with. It's my 'family' organization."

*by Erin Evers*

## What is a "New Professional?"

CONTINUED FROM PAGE 5

The New Professionals intend to have events throughout the year, including one at UC Davis in conjunction with food science students.

If you are an established professional but know someone who is new to the field, please inform him or her about this group! For more information please contact Erin Evers at SPI Group by calling 510-351-8012 or by emailing [erine@spigroup.net](mailto:erine@spigroup.net).



*Erin Evers is the newest member of the SPI Group team, providing ingredient solutions for the Food industry for more than 40 years as a privately held Bay Area-based Western States specialty food ingredient distributor.*

## NCIFT Incoming Officers

### Gary Boell – INNOVA Flavors / Business Unit Director

Gary was born and raised in the East Bay, graduated from University of California Davis, and now lives in Point Richmond, California. He has worked with several different sectors of the food industry, but has spent the majority of this career focusing on the savory side of the business. Gary started working with OMI Ingredients (Oscar Mayer /Kraft), and then spent several years with Diana Vegetal (ADB). From there he worked with Sun OPTA, and spent over eleven years with Ajinomoto Food Ingredients, focusing heavily on savor flavor technologies. With the birth of his daughter, Gary's wife (Megan Gilmartin / Commercial Creamery Company) encouraged him in pursuing a position with a smaller territory. Gary joined INNOVA Flavors – an independent division of Griffith Laboratories (Chicago) in 2009 and manages sales and technical support to key accounts. Gary has participated in IFT since 1994 and is currently active in NCIFT, SCIFT, OFIT, PSIFT, and the Intermountain section.



**Gary Boell**

### Darrin Cohune – Account Manager - Food/Nutrition, Pacific Coast Chemicals Co.

Darrin was born in Taiwan, raised in Singapore, grew up in Incline Village, and currently resides in the Bay Area with his wife and two kids. He studied biochemistry and computer science at Cal Poly SLO and after graduating worked for a few years at a Bay Area bioinformatics firm, developing an ontological knowledgebase for drug research and drug targeting. He left the field of biotech to pursue a career in nutritional research and product development with a large vitamin / supplement manufacturer in Scotts Valley, CA. After that, he worked in a technical sales role with a nutraceutical importer and is currently with Pacific Coast Chemicals of Berkeley, CA – the best company in the world (says so on my business card). Darrin enjoys fishing, camping, mountain biking, hanging out with his kids, eating Indian and/or Peruvian food, reading scifi, watching scary movies with his wife, learning about ancient advanced technologies and massive unexplained structures, becoming disaster prepared and break dancing.



**Darrin Cohune**

*All other 2012-2013 NCIFT officer profiles can be found in the July/Aug/Sept Hornblower issue.*

# Meet Your Local University's Food Science Student Groups

Classes are back in session for the Fall! NCIFT supports students pursuing industry-related careers through various activities throughout the year. The following are introductions to active food science student groups from their student leaders.

## Fresno State University



The Fresno State Food Science Club is a small but enthusiastic group of people. We rally up students who are not only food science, but Dietetics and Culinology as well, to help spread the word about this fun, interesting, and important part of the sciences. Throughout various events such as College Bowl, Vintage Days, and IFT functions, we have been successful at promoting the Fresno State Food Science program.

*Adam Brown is the Fresno State Food Science Club President. He may be emailed at [akbro93704@mail.fresnostate.edu](mailto:akbro93704@mail.fresnostate.edu).*

## San Jose State University

The Nutrition and Food Science Club at San Jose State University is part of a contribution of nutritional science students with distinct concentrations and emphases. For this reason, we have Vice-Presidents of Food Science, Dietetics, and Food Service as well as student representatives of certain associations such as the IFT and the ADA.



Every year, the club's fundraising activities contribute to the convocation, scholarships, and the department gift. Additionally, the club is responsible for contacting professional speakers and providing a newsletter. Due to the small number of food science students within the club and the department, we receive additional attention and support. For example, the

club pays for the IFT registration fees of the IFT representative. Ultimately, the corroboration of nutritional science students provides a diverse, exceptional, and advantageous experience to the members of the Nutrition and Food Science Club at San Jose State University.



*Maira Nunez is a SJSU student graduating next semester with a B.S in Nutritional Science with a concentration in Food Science and Technology and a minor in chemistry. She is currently the IFT Representative at SJSU. Maira can be contacted by email at [mairanunez5@yahoo.com](mailto:mairanunez5@yahoo.com).*

## University of California Davis

The UC Davis Food Tech Club is an IFTSA chapter and a club comprised of undergraduate and graduate students studying Food Science. Our goals for this year aim at creating more community amongst the various groups we associate with – other student groups, staff, faculty, and industry. We aim to help food science students truly understand the field they are in and all of the possibilities they have for employment after graduation. We look forward to our annual interaction with NCIFT, at the Annual Holiday Dinner & Student Raffle on Thursday, December 6<sup>th</sup>, and at the UC Davis Student Recognition Night on Thursday, February 21<sup>st</sup>. Our club also looks forward to partaking in IFTSA student events for the upcoming year, such as the product development and Collegebowl competitions.



*Amber Masoni is the president of the Food Tech Club at UC Davis. She can be reached at [ammasoni@ucdavis.edu](mailto:ammasoni@ucdavis.edu)*

## Igniting the Creative Fire: Part 2

### An Indispensable aid for your ideation tool chest | "Personality Tests"

In a recent ideation training session a student asked, "Who should attend an Ideation Session?" When deciding who to invite it is best to have a mixed group of people from different backgrounds, levels in the business, and levels of expertise. An ideal group consists of 1/3 specialist on the subject, 1/3 generalists, and 1/3 "wild card" – someone who is not considered an expert or close to the problem but will contribute unexpected ideas.

A method that I have also used in the past to determine the makeup of a creative session are "personality tests." Meyers Briggs (MB) tests can be taken by



potential members to determine how the individual might participate in a group. The outcome of the MB test results is one of 16 different personality types, including; Planner Inspector, Foreseer Developer, Harmonizer Clarifier, Facilitator

Caretaker, Strategist Mobilizer, and more. My personality type is Discoverer Advocate. A few of the characteristics of this type are an extraverted "idea" and "people" person. Without a doubt, these are a few of my qualities.

If you are interested in learning more about the above-mentioned article, please contact me at [showe@intrinsicgroup.com](mailto:showe@intrinsicgroup.com).

*Susan Howe, President of The Intrinsic Group, Inc., offers Ideation training for food and beverage professionals in Santa Cruz, CA.*

# Organic Flavors 101

CONTINUED FROM FRONT PAGE

organic version. Therefore, it is not always possible to make a 100% organic certified version of every flavor," says Karen Criss, president of abelei flavors.

Because of the cost and difficulty in obtaining certified organic raw materials, manufacturers should carefully consider the necessity of a 100% organic certified product. "Consumers of organic products prefer '100% Organic Certified' labeling if the product is tasty, functional and affordable. However, offering '100% Organic Certified' carrots at a profitable price is easier than offering '100% Organic Certified' nutritional bars," says Troy Gooding, vice president of business development at abelei flavors.

Instead, many choose to label their product as "Organic Certified." This label requires that 95% of the product be made with certified organic ingredients. The balance of the product must use certified natural ingredients. That 5% provides access to a larger library of flavors. "If your formula is already 95% organic, you can use organic compliant flavors as part of the 5% that is not organic but natural. If you have already used up your 5%, however, you will need a 100% organic certified flavor to count toward your 95%," says Criss.

The lowest level of organic labeling is "Made with Organics." For this label, the formula must be 70% certified organic ingredients and 30% certified natural ingredients, creating even more room for use of organic compliant flavors.

Organic certified flavors are available at 100% or 95% organic. For 95% organic flavors, says Criss, "we start with

an organic certified carrier. For the remainder of the flavor, we have to seek natural certification for each ingredient or chemical. That certification is signed by our supplier, saying that it has not been processed through radiation, is not genetically modified, and was not derived by using sewage sludge in their agricultural production. To be certified natural, the flavor can only be extracted using non-synthetic solvents or materials approved on the USDA National Organic Program's National List."



Another option for use in "Organic Certified" or "Made with Organics" products is organic compliant flavors. Like organic certified flavors, organic compliant flavors are all natural, have been extracted using non-synthetic solvents, are not exposed to radiation or sewage sludge, nor are they genetically modified. Because organic compliant flavors do not need to be certified, they often offer a cost savings. Many organic compliant flavors can become organic certified if needed. Certification can take anywhere from two to four weeks.



*Sarah Clark is the Senior Marketer for abelei flavors, which specializes in sweet, fruit and brown top-note flavors for use in beverage, food, confectionary, bakery, pharmaceutical and more.*

*She can be contacted at 630-859-1410 or [sclark@abelei.com](mailto:sclark@abelei.com)*



Project EAT (Educate, Act, Thrive) serves under-resourced school communities in five school districts of Alameda county. Our mission is to end health inequities and close the achievement gap in these communities. In collaboration with schools communities, we create experiences toward wellness changes for health and academic success.

We are growing healthy children and raising future gardeners from kindergarten to grade 12. Project EAT serves over 28,000 students in 40 schools. Our purpose is to increase the consumption of fruits and vegetables and increase physical activity levels in the school communities. We provide healthy eating habits in the school garden with hands-on learning and

development from seed to maturation of a plant, to providing healthy tastings in the garden. Our gardens provide outdoor living classrooms, students learn garden management, and experience the value of developing urban farms. In the classrooms, Harvest of the Month integrated lessons teaches on a selected, seasonal produce of the month to broaden understanding of different types of locally grown produce. We also provide cooking in the classroom. Here students make healthy dishes while developing their cooking skills. In middle school's history lessons students learn geography of the world while incorporating a recipe. For example, in Middle East history they share in making a cucumber yogurt dip. Tasting different recipes also increases acceptance of new foods. Farming internships are offered at the secondary level with youth development, and after-school programs. In addition, we provide professional development for classroom teachers

at their school's after-school groups / coordinators, youth empowerment groups, and Hayward Unified School District's Americorps members. Look for Project EAT's upcoming school and community events linked to Food DAY 2012 and in reducing Fourth Week Hunger in our communities.

Project EAT is part of the Educational Service Division of the Alameda County office of Education (A.C.O.E.). Primary funding includes USDA SNAP, Network for a Healthy California, and made possible by many other generous donations and grants.



*Darby Quan of the Alameda County Office of Education (Project EAT) studied Nutritional Science in*

*Dietetics. Her professional experience includes Restaurant ownership, food development, in clinical weight control, and as a Nutrition Educator and operations management for Project EAT.*

# CLASSIFIED ADVERTISING

You will find an index of our advertisers on the back page.

## BRENNTAG



SHARED VALUES - SHARED SUCCESS

### Dave Vela

Food Industry Manager - Brenntag Pacific  
(562) 777-9350

### Joe Grossi

Branch Manager - Fresno  
(559) 267-3068

### Paul Seffrood

Branch Manager - Richmond  
(510) 970-7540

Acidulants • Alcohols • Amino Acids • Anticaking Agents • Antifoaming Agents  
Antioxidants • Baking Powders • Bicarbonates • Buffering Agents  
Chelating Agents • Edible Proteins • Emulsifiers  
Enzymes • Flavor Enhancers • Gums • Humectants  
Hydrocolloids • Phosphates • Preservatives • Oils  
Sweeteners • & more

**BRENNTAG**

10747 Patterson Place • Santa Fe Springs, CA 90670  
[www.BrenntagPacific.com](http://www.BrenntagPacific.com)

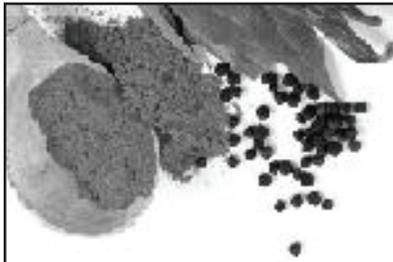


**323.234.2200, fx 323.232.3608**  
[www.sweetenerproducts.com](http://www.sweetenerproducts.com)

**SWEETENER PRODUCTS CO.**  
*Since 1923*

Gran. Fructose Evap. Cane Juice Corn Syrup Solids Corn Syrup Mold Inhibitors Soy Protein	Acidulants Leavening Agents Dough Conditioners Shortening Dextrose HFCS Starch	Sugar Dietary Fiber TVP/HVP Emulsifiers Flow Agents Fortifiers Gums Humectants Polyols	Dairy Products Encapsulates Rice Syrup Agave Nectar Tapioca Glucose Propylene Glycol Molasses Salt Glycerin	Vital Wheat Gluten Flavor Enhancers Phosphates Lecithin Rice Protein
---	--	--	---	--





Be Smart. Be Sure.  
Be Safe.



Protect the integrity of your finished product with micro-nutrients from BI, your trusted supplier of nutritional ingredients.

### INNOVATIVE NATURAL SOLUTIONS AND INGREDIENTS

Botanicals | Extracts | Fibers | Proteins | Vitamin Mineral Blends  
Steam Sterilization | Custom Particle Dynamics | Formulation  
GMP HACCP SQF Facilities



Contact us at (310) 669-2100 or  
visit us at [www.botanicals.com](http://www.botanicals.com)

Sugarman | design

## Great Brand Designs Sell Food

Package Design • Collateral • Web Design



916.965.5900 [Sugarmandesigngroup.com](http://Sugarmandesigngroup.com)



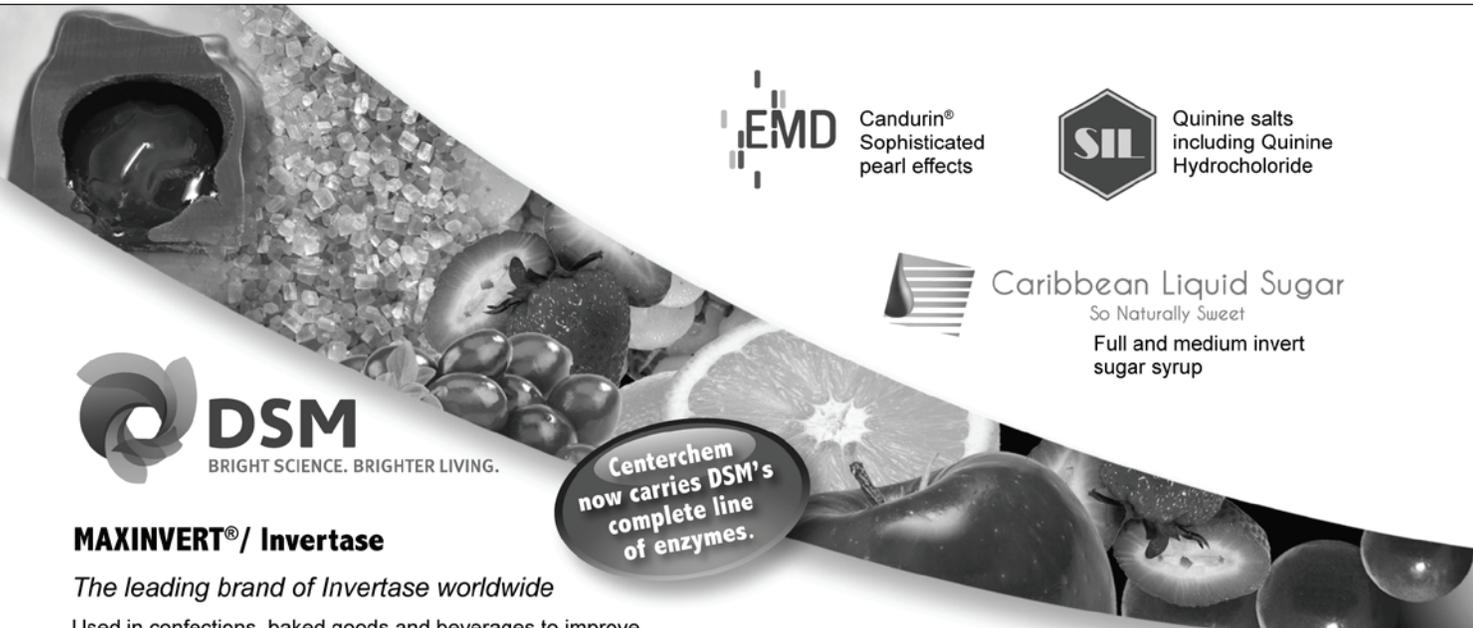
### CHOICE INGREDIENTS AT YOUR SERVICE

At Batory, we believe it's what's inside that counts. We are committed to our 30 year tradition of consistently providing our customers with the highest quality products and first class service.



**BATORY FOODS**

1 (800) 367 6975  
[WWW.BATORYFOODS.COM](http://WWW.BATORYFOODS.COM)



Candurin®  
Sophisticated  
pearl effects



Quinine salts  
including Quinine  
Hydrochloride



Caribbean Liquid Sugar

So Naturally Sweet

Full and medium invert  
sugar syrup



**DSM**

BRIGHT SCIENCE. BRIGHTER LIVING.

Centerchem  
now carries DSM's  
complete line  
of enzymes.

## MAXINVERT® / Invertase

*The leading brand of Invertase worldwide*

Used in confections, baked goods and beverages to improve texture, enhance sweetness, help decrease caloric content and prevent sugar crystallization.

Available in three liquid strengths and a concentrated granular form.

## Enzymes for Fruit and Vegetable Processing

These products can be used for Juice extraction, clarification, depectinization and starch degradation.

## Dietary and Nutritional Supplements

Single Enzyme and Multi-Enzyme Supplements are ideal for: Digestive Health, Combating Lactose Intolerance, Complex Carbohydrate Breakdown



**CENTERCHEM, INC.**  
Exclusive North American Distributor

20 Glover Ave, Norwalk, CT 06850  
203.822.9800 • Fax: 203.822.9820

foodingredients@centerchem.com  
www.centerchem.com

## COOPERATIVE PURCHASERS

2131 East 51st Street • Vernon, California 90058  
Tel (323) 588-6800 • Fax: (323) 588-5040  
www.cooperativepurchasers.com

### Acidulants - ADM,

Tate & Lyle, Imported  
Ascorbic  
Citric/Citrates  
Erythorbic  
Fumeric  
Malic

### Corn Syrup Solids - Tate & Lyle

All D.E.'s and Granulations

### Dehydrated Onion and Garlic - Sensient

All piece size and packs

### Dextrose (Corn Sugar) -

Tate & Lyle Corn Products  
All Granulations

### Fructose - Tate & Lyle

All Granulations

### Maltodextrins - Tate & Lyle

All D.E.'s and Granulations

### Monosodium Glutamate

All Granulations

### Phosphates - Innophos

Food Grade Phosphates  
All Granulations

### Polydextrose - Tate & Lyle

Sta-Lite III  
Sta-Lite 370 (liquid)

### Preservatives - Domestic, Imported

Calcium Propionate  
Potassium Sorbate  
Sodium Benzoate  
Sorbic Acid

### Salt - Morton Salt

All Types and Granulations

### Sodium Bicarbonate - U.S.P.

All Types and Granulations

### Solution Sets - Tate & Lyle

Cereal  
Cracker  
Dairy  
Egg  
Yogurt

### Sorbitol - A.D.M.,

Crystalline and Liquid

### Soy Products - Legacy Foods

Soy Protein Concentrate  
Textured Soy Flour

### Starches - Tate & Lyle, Avebe

Waxy Maize  
Dent  
PFP  
Potato  
Tapioca

### Sugar - Beet or Cane

All Types and Granulations

### Quality Ingredients

Serving the Food, Beverage & Nutraceutical Industries for Over 40 Years



Successfully serving the West Coast for over 60 years

ADM	Flavorchem
AIC	Hawkins, Inc.
Ariake USA, Inc.	ICL Performance Products
American Casein Company	Imerys
Aromatic	Ivanhoe
Borregaard	ITP Orisil
Bunge Foods	Jungbunzlauer
Cargill	J.W. Hanson
Carolina Cotton	Key Food Ingredients
Church & Dwight	Lake States
Citgo	Lonza
CleanSweet	Mantrose
ConAgra Foods	Norit Americas
Corn Products	Nutri-Pea Limited
Creafill	P.L. Thomas
Dicalite Minerals	Rhodia Silica
Emery	ShinEtsu
Filtrox	Tripper, Inc.
Omni-Chem	

Pacific Coast Chemicals Co. Office & Warehouse Locations  
Berkeley • Los Angeles • Seattle • Portland • Phoenix • Salt Lake City  
(510) 549-3535  
Visit our new website! www.pcchem.com



Microbiological Analysis • Chemical Testing • Nutritional Labeling

**Customer Service is our priority.**

- ▶ HACCP & BRC Training and Audits Year-round
- ▶ 24/7 operating labs with competitive turnaround times
- ▶ FSNet-Online Results and Data Management
- ▶ Flexible Courier Service Available



\*Review Scope of Accreditations for each location on Web Site

**We're Expanding!**



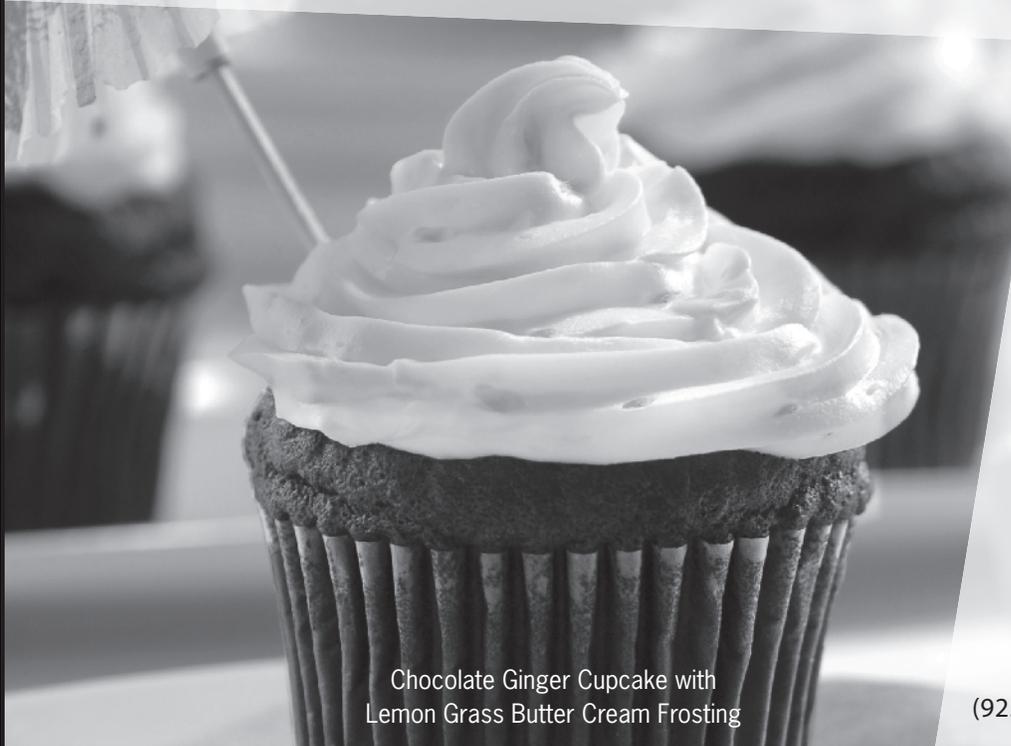
**NOW OPEN!  
LOS ANGELES**

- San Antonio
- Dallas/Ft Worth
- Atlanta
- Green Bay
- Phoenix
- Fresno
- Los Angeles

[www.food-safetynet.com](http://www.food-safetynet.com)

[info@food-safetynet.com](mailto:info@food-safetynet.com) | 888.525.9788 x 262

READY SET CREATE



Chocolate Ginger Cupcake with  
Lemon Grass Butter Cream Frosting

Lemon Grass and  
Ginger. Exotic flavors  
in unexpected places.

Awaken your creations with the natural fresh taste of SupHerb Farms fresh frozen culinary herbs, specialty vegetables, pastes, purées and blends.

Always available, always on-trend.



*Ready-to-Use Fresh Flavor*

Represented by:

**Boyd Brokerage**

(925) 455-0491 [www.boydbrokerage.com](http://www.boydbrokerage.com)



## A BALANCED APPROACH TO QUALITY GENERAL INGREDIENTS

When food acids are needed, we have the right pH.

- CITRIC ACID
- FUMARIC ACID
- LACTIC ACID
- MALIC ACID
- TARTARIC ACID
- ASCORBIC ACID

CALL 1-800-479-0997

929 Bransten Road  
San Carlos, CA 94070

## WESTCO CHEMICALS INC.

### FOOD & PHARMACEUTICAL INGREDIENTS

- |                       |                           |
|-----------------------|---------------------------|
| Antifoams             | Guar Gum                  |
| Ammonium Bicarbonate  | Magnesium Carbonate       |
| Ascorbic Acid         | Maltodextrins             |
| Calcium Lactate       | Monosodium Glutamate      |
| Calcium Propionate    | pHase                     |
| Citric Acid           | Potassium Chloride        |
| CMC                   | Potassium Sorbate         |
| Corn Starch           | Sesame Seed               |
| Dextrose              | Sodium Acid Pyrophosphate |
| Gelatin               | Sodium Benzoate           |
| Glucono Delta Lactone | Xanthan Gum               |
| Glycerin              |                           |

### B. K. Giulini Phosphates Texturized Soy Protein Concentrates

Contact our Sales Office:  
12551-61 Saticoy Street South  
North Hollywood, CA 91605  
Tel: (818) 255-3655  
Fax: (818) 255-3650

## Visit the NCIFT Home Page



### Where You'll Find:

- |                                |                        |
|--------------------------------|------------------------|
| Classified Ads                 | Membership Application |
| Executive Committee Minutes    | Bylaws                 |
| Registration for Coming Events | Operation Manual       |

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

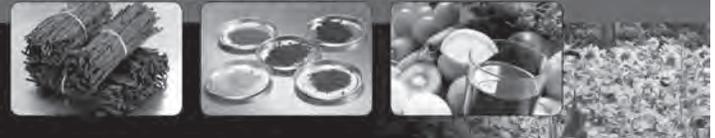


Where Science, Nature and Knowledge are brought together for your success

## SCIENCE OF FLAVOR



## NATURE OF FLAVOR



## KNOWLEDGE OF FLAVOR



Science, Nature and Knowledge are brought together for your success. By developing the exact flavor and color to suit your products and processes, we contribute to our customers' success. Coupled with the best service in the industry makes GCI the "one-stop" shop for all your flavor and color needs.

Whether it is savory, sweet, natural, organic, spray-dried or non-gmo, we offer a complete line of products and custom formulations to meet your exact specifications. Visit [www.goldcoastinc.com](http://www.goldcoastinc.com) for information on over 1,500 flavors and colors. Free online sample ordering.

2429 Yates Ave., Commerce, CA 90040-1917 USA • (323) 724-8035 • (800) 452-0673 • Fax (323) 724-9154

# E.M.A. Inc.

Environmental Micro Analysis

Specializing in Pesticide Residue Analysis . . .

## PESTICIDE RESIDUE SPECIALISTS

At EMA, PESTICIDE RESIDUE ANALYSIS is our whole business, not just a side line.

- Multi-Residue Screens
- Specific Pesticides
- Foreign/Domestic Tolerance

For Complete Information Contact:

Dr. David J. Elliott  
Environmental Micro Analysis, Inc.  
460 N. East Street  
Woodland, CA 95776  
(530) 666-6890 Fax: (530) 666-2987  
emalab@emalab.com www.emalab.com

Texture Innovation Center  
10559 Philadelphia Road | White Marsh, MD 21162 USA  
(800) 899-3953 | (410) 273-7300 | (410) 335-4935 Fax  
Operations  
4609 Richlyn Drive | Belcamp, MD 21017 USA  
(800) 221-3953 | (410) 273-7300 | (410) 273-0289 Fax  
www.ticgums.com

**TIC GUMS**  
We're your Gum Guru

## Texture and Stabilizer Solutions for the Food Industry

Contact us for all of your  
gum and stabilizer needs...

**Scott Riefler**  
sriefler@ticgums.com  
(360) 793-3254

**Kara Selgrade**  
kselgrade@ticgums.com  
(800) 899-3953 ext. 3368

**Technical Support Hotline**  
(800) 899-3953

**Chat with a Gum Guru**  
ticgums.com/chat



**Metarom**  
NEOTECH



Fruit flavors



Brown flavors



Dairy flavors



Savoury flavors



Wine & Spirits

Flavor \ Créateur  
Designer \ d'Arômes

Christophe Dugas  
Director of Sales  
Cell 619 400 9355

Metarom Neotech  
4343 Viewridge Avenue, Suite B  
San Diego, CA 92123  
Tel 858 268 4000  
Fax 858 268 4009

www.metaromneotech.com  
www.metarom.com

## TECHNICAL EXPERTISE = VALUE



### LIKE TO CREATE HEALTHIER VERSIONS OF THE FOODS PEOPLE LOVE?

Achieve both the functional and sensory results consumers expect. Univar has the expanded knowledge of ingredient options required to create a healthier version of an existing food or beverage.

Technical expertise, innovation, healthier products – it all adds up to value.

INNOVATION > TECHNICAL EXPERTISE > MARKETING > SALES > LOGISTICS > DISTRIBUTION

**UNIVAR** Food Ingredients

To learn more, contact:  
paula.hinds@univarusa.com  
www.univarusa.com | 925-223-7932

## FoodTech

Horn's FoodTech group serves the food industry, with an emphasis in the health and wellness sector, by providing a variety of specialty food ingredients. Our expert, seasoned team services its principals and customers by providing formulation expertise, problem-solving capabilities and superior customer service.

We orchestrate success.™



### HORN PROUDLY REPRESENTS:

Abitec  
Ashland Specialty Ingredients  
Baobab Foods  
BASF  
Biothera  
Cabot  
Cargill  
Desert King Intl.  
Devansoy  
Eatem Foods Co.  
FMC BioPolymer  
Grain Processing Corp.

J.M. Huber  
Kaneka  
Kerry Ingredients  
Lesaffre Yeast Corp.  
Loders Croklaan  
Lonza  
Nutri-Pea Ltd.  
SilvaTeam  
Smart Salt  
Solazyme Roquette Nutritionals  
South Pole Biogroup  
Sun-Green USA



We orchestrate success.™

800.442.4676 • [www.ethorn.com](http://www.ethorn.com) • [foodtech@ethorn.com](mailto:foodtech@ethorn.com)



## FAMILY OWNED & OPERATED SINCE 1962

Making You look good



web site:  
[www.americanfruits-flavors.com](http://www.americanfruits-flavors.com)

**800-527-6709**



**AFP**<sup>®</sup>  
AMERICAN FRUIT PROCESSORS

web site:  
[www.americanfruit.com](http://www.americanfruit.com)

**MUTUAL**<sup>®</sup>  
FLAVORS

web site:  
[www.mutualflavors.com](http://www.mutualflavors.com)

MUTUAL FLAVORS & AFP are divisions of AFF

**ORDER DESK:** email - [customer\\_service@americanfruit.com](mailto:customer_service@americanfruit.com)  
Ph 818-899-6482 Fax 818-896-0774

**SALES:** email - [sales@americanfruit.com](mailto:sales@americanfruit.com)  
Ph 818-899-9574 Fax 818-899-6042



David Michael & Co.  
*Hit Your Flavor Target Faster.®*

**Steve Nagorski**  
Senior Account Manager

2344 West Saratoga Way, San Bernardino, CA 92427  
1.800.DM.FLAVORS • 909.887.3800 phone • 909.887.3339 fax  
1.800.613.0006 ext. 1142 voicemail • 925.212.0619 mobile  
snagorski@dmflavors.com • www.dmflavors.com

**FLAVOR  
SPECIALTIES**

now

**FRUTAROM**  
FOUNDED 1933

**QUALITY FLAVORS**

*Produced from our Corona facility*

Natural Beverage Flavors	Savory Flavors
Organic Flavors	Coffee & Tea Flavors
Bakery Flavors	Spray Dried Flavors
Snack Food Flavors	Botanical Products
Dairy Flavors and Blends	Botanical Extracts
Pharmaceutical Flavors	Herbal Teas
Vegetable & Spice Extenders	Nutraceutical Products
	Specialty Products

**Let us help you create  
that innovative new product.**

790 E. Harrison Street, Corona, CA 92879

Tel: (888) 551-6620 or (951) 734-6620

Fax: (909) 734-4214 Web site: [www.frutarom.com](http://www.frutarom.com)



Mane provides our partners with conventional and reliable access to our cutting edge flavor solutions, seasoning blends and unique delivery systems. From trend watcher to trendsetter, Mane utilizes its sensory and consumer insight capabilities to assist you in conceptualizing and building your next market winner.



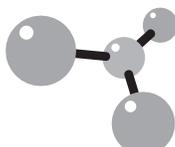
[www.mane.com](http://www.mane.com)

Mane Inc.  
999 Tech Drive • Cincinnati, OH 45150  
Tel: 513.248.9876 • Fax: 513.248.8808  
©2007 Property of Mane Inc.

**BRENNTAG**

**Meena Haidari**  
Food Industry Specialist

**Brenntag Pacific, Inc.**  
860 Wharf Street  
Richmond, CA 94804  
Customer Service: (877) 229-6305  
Cell: (510) 672-0814  
Fax: (510) 235-4182  
E-mail: [mhaidari@brenntag.com](mailto:mhaidari@brenntag.com)

 **anresco**  
LABORATORIES  
since 1943

1370 Van Dyke Avenue  
San Francisco, California 94124  
Phone: (415) 822-1100 Fax: (415) 822-6615  
Toll Free: (800) 359-0920



**An ISO 17025 Certified Laboratory Providing Quality Services To The Food Industry For Almost 70 Years**

**Offering both FDA import detention and quality control testing services in the areas of:**

- Nutritional Analysis  
(Experts on FDA Regulations Since 1973)
- Microbiological Analysis
- Pesticide & Herbicide Analysis
- FDA "Automatic Detention" Analyses
- Meat Analysis
- Meat & Dairy Product Drug Residue Analyses
- Hazardous Waste Analysis
- Collaborate in AACC Check Sample Programs

**Certified by the following for specific methods:**

- California Dept. of Food & Agriculture
- California Dept. of Health Services — Hazardous waste, pesticide residues, & drinking water (microbiology)
- United States Dept. of Agriculture

**Unique Services:**

- New Product Development & Evaluation
- Testing to Meet FCC & USP Requirements

## Our Partners Have Great Taste

When you need a true partner in flavor development, call on Flavor Producers.

We offer top quality conventional and certified organic flavors for the **confectionery, beverage, bakery, nutraceutical and dairy industries...** delivered with unsurpassed service.

**Contact us today and get a taste of what's new at Flavor Producers!**



Stacey Hawley • Technical Sales Manager • 415-971-3587  
28350 W. Witherspoon Pkwy Valencia, CA 91355  
[www.flavorproducers.com](http://www.flavorproducers.com)

CAMERON LUTHER

## ACCURATE INGREDIENTS

Your Food Ingredient Resource

3617 W. MacArthur Blvd., Suite 509, Santa Ana, CA 92704  
California Office Tel 714-966-0566 / California Fax 714-966-2638

Cell 714-317-2098 / NY Office 516-496-2500  
[cluther@acing.net](mailto:cluther@acing.net) | [www.acing.net](http://www.acing.net)



PAUL V. LOSKUTOFF  
Vice President  
Sales/Marketing

Corporate Headquarters  
25882 Wright Circle  
Foothill Ranch, CA 92610-3503  
Phone: 949-461-3344  
Fax: 949-461-3355  
1-800 FLAVORS • 1-888 FLAVORS

E-mail:  
[paul.loskutoff@missionflavors.com](mailto:paul.loskutoff@missionflavors.com)



JOYCE IGASAKI  
ACCOUNT EXECUTIVE

OFFICE: (949) 709-3605  
FAX: (949) 709-3615  
[jigasaki@virginiadare.com](mailto:jigasaki@virginiadare.com)

VIRGINIA DARE

882 THIRD AVENUE • BROOKLYN, NY 11232  
(718) 788-1776 • FAX (718) 768-3978  
[www.virginiadare.com](http://www.virginiadare.com)



# AEMTEK

ACCURATE, FAST & RELIABLE LABORATORY SERVICES

## EXPERTS IN MICROBIOLOGY & FOOD SCIENCE



- Food, Beverage, Environmental, & Water Microbiology Testing
- Shelf Life & Challenge Studies
- Food Allergen Testing
- FDA Import Detention Testing
- Food Safety Training Workshops
- Online Shopping Store for Sampling Supplies
- Unparalleled Customer Service & Expert Technical Support



**AEMTEK, Inc.**  
46309 Warm Springs Blvd.  
Fremont, CA 94539  
**Phone:** (510) 979-1979  
**Fax:** (510) 668-1980  
**Web:** [www.aemtek.com](http://www.aemtek.com)  
**E-mail:** [services@aemtek.com](mailto:services@aemtek.com)

Our dedicated team of professionals are always available to help you

**WHEN FOOD SAFETY COUNTS, YOU CAN COUNT ON AEMTEK**



American Art and Technology Corporation

*Food Product Development and Commercialization  
From Bench Top to Shelf Top*



*We Combine Space Technology & Food Science to Realize Your Vision  
through Innovation and Efficiency*

**Research and Development – Engineering and Technology – Nutritional and Functional Foods – Private Label – Product Consolidation and Brand Optimization – Cost Optimization – Laboratory Set Up – In Store Food Service Development – Regulatory – Marketing...**

For additional information visit us at:

**[www.aa-and-t.com](http://www.aa-and-t.com)**

(949) 721-6783 or email: [aat@aa-and-t.com](mailto:aat@aa-and-t.com)



**Perfect Products from Perfect Flavors.**

INNOVA® creates custom meat and savory flavors with unique signatures – from authentic meat flavors to cheese, vegetable, seafood, dairy and more.



2505 S. Finley Road | Lombard, Illinois 60148

Gary Boell | [gboell@innovaflavors.com](mailto:gboell@innovaflavors.com)

office: 510.237.7600 | cell: 510.289.6422 | [www.innovaflavors.com](http://www.innovaflavors.com)

**SUPERIOR AUDITING  
KNOWLEDGE**

**BAR-CODED DATA  
COLLECTION**

**TRENDING REPORTS**

**MAPPING FOR  
PEST ACTIVITY**

**INTEGRATED PEST  
MANAGEMENT SERVICES**

**ORGANIC-COMPLIANT  
SERVICES AVAILABLE**

**WEED CONTROL**

**BAT AND BIRD  
ABATEMENT**

# **PEST CONTROL FOR YOUR BUSINESS**

*that will exceed your expectations*

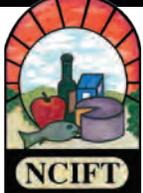
Clark Pest Control will customize a pest management program to target and control the pest problems, or infestations, unique to your business – whether those invaders come in the form of stored product pests, crawling or flying insects, rodents, even birds or bats. We'll tailor our services to your needs, rather than offer you a one-size-fits-all approach.

Give us a call today, and Clark Pest Control's licensed, experienced technicians will inspect your facility – thoroughly – to locate any and all trouble spots. Once we have your pest picture in sharp focus, we'll explain your options for controlling those pests, along with whatever actions may be necessary. We'll also provide a comprehensive written estimate that lists all problems we discover, along with the treatments we recommend.



[clarkpest.com/commercial-services](http://clarkpest.com/commercial-services)  
877.213.9903





# The Hornblower

850 OLD COUNTY ROAD, BELMONT, CA 94002

Presorted  
First-Class Mail  
U.S. Postage  
**PAID**  
Marketing Designs

## Classified Advertising

You will find the advertisers listed here on the page indicated to the right.

Accurate Ingredients .....	17
Aemtek, Inc. ....	17
American Art and Technology Corporation.....	18
American Fruits & Flavors .....	15
Anresco Laboratories .....	16
Batory Foods .....	10
Bl .....	10
Brenntag Pacific, Inc.....	9, 16
Centerchem, Inc. ....	11
Clark Pest Control .....	19
Cooperative Purchasers.....	11
David Michael & Co., Inc. ....	16
E.M.A., Inc. ....	14
Flavor Producers, Inc.....	17
Food Safety Net Services .....	12
Frutarom, Inc. ....	16
Gold Coast Ingredients, Inc. ....	13
Horn Company .....	15
Innova .....	18
Mane Inc.....	16
Metarom Neotech .....	14
Mission Flavors & Fragrances, Inc.....	17
Pacific Coast Chemicals Co.....	11
Sugarman Design Group.....	10
SupHerb Farms.....	12
Sweetener Products Co.....	9
TIC Gums, Inc.....	14
Univar .....	14
Vivion.....	13
Virginia Dare.....	17
Westco Chemicals, Inc. ....	13

Register now for NCIFT's

## Suppliers' Night 2013

Tuesday, May 7, 2013, Alameda County Fairgrounds

*The annual NCIFT event where leading food technology professionals go to learn and network.*

And don't miss the annual

## Golf Tournament & Dinner

Monday, May 6, 2013, The Bridges Golf Club, San Ramon, CA

*Spend the day with your customer, supplier, and fellow NCIFTERS for a round of golf.*



**For more information:**

**Phone: (650) 802-0888**

**Fax (650) 802-0188**

**Email: [ncift@marketingdesigns.net](mailto:ncift@marketingdesigns.net)**

