

The Intermountain Section of the Institute of Food Technologists Presents:

“Back to Basics, Clean and Simple”

45th Annual Intermountain IFT Meeting

Sun Valley Resort

1 Sun Valley Rd

Sun Valley, Idaho 83353

March 19th, 20th, 21st, 2014



INTERMOUNTAIN IFT

Symposium Schedule of Events

Wednesday, March 19

- 12:00 - 5:00 pm** **Registration** *Inn Promenade*
- 1:00 - 3:00 pm** **WORKSHOP 1: Metal Detection: Dispelling the Common Myths and Misunderstandings** *Inn Limelight A*
Bill Scott – Owner, RL Scott & Associates
In this applied workshop, get ready to put your hands on the latest technology in metal and foreign material detection. Bill will have a Multi-Spectrum detection system to review both theory and the practical applications of detection technologies. He will be demonstrating proper GFSI testing procedures, metal detector “calibration” procedures, advantages of high/low frequencies and proper set-up in our most common inspection applications within this region. If you would like to run some tests you are encouraged to bring some product as well.
- 3:15 – 5:15 pm** **WORKSHOP 2: Sensory Evaluation Tools for Product Developers and Quality Assurance Professionals** *Inn Limelight A*
Angel Marie Bowie – Sensory Scientist, Independent
This hands-on workshop will provide useful training to those who do not have access to sensory professionals at their location. Physiology, psychology and principles of good practice will be covered. Effective but practical approaches will be shared. Acceptable “short cuts” and unacceptable “deal breakers” will be discussed. Finally, Angel will highlight the most important lessons learned as a sensory scientist over the last 25 years – lessons you can put to use. Be prepared to taste, design and participate. All are welcome.
- 5:30 – 7:00 pm** **Wine and Microbrew Reception** *Lodge Dining Room*
Meet and greet old friends and make new ones. This is the first of several opportunities for attendees to interact with suppliers.

Thursday, March 20

- 8:00 – 8:30 am** **Intermountain Section Business Meeting** *Inn Limelight B*
Jim Thomas – Section Chair, Intermountain IFT
Everyone welcome. A light breakfast will be served.
- 8:30 – 9:30 am** **Ignite!** *Inn Limelight B*
Hosted by: Nathan Bronson – Project Leader, Miles Willard Technologies
See members & suppliers present what they are passionate about. This fast paced information sharing session is fun for everyone. Come check out our 3rd Annual Ignite! Session or sign up to talk about your own favorite subject.
- 9:30 – 10:15 am** **Promoting the Idaho Food Industry** *Inn Limelight B*
Jeffery Sayer – Director, Idaho Department of Commerce
- 10:15 – 10:30 am** **Break**
- 10:30 – 11:15 am** **Rethinking Sustainable and Green Development** *Inn Limelight B*
Steve Ballard – Ballard Family Dairy & Cheese

11:15 – 12:00 pm **Marketing and Technical Implications of Allergen-Free Formulations and Related Consumer Trends** *Inn Limelight B*
Steve Taylor, Ph.D. – Professor & Co-Director, Food Allergy Research and Resource Program

12:00 – 1:30 pm **Lunch** – On your own.

1:30 – 2:15 pm **Marketing to Millennials** *Inn Limelight B*
Mary Thaete – Director of Innovation, JR Simplot Company

2:15 – 3:00 pm **Gluten Free, Allergen and GMO Labeling; What the Food Service and Commercial Client is Looking for and What is Driving the Trend** *Inn Limelight B*
Betsy Craig – CEO & Co-Founder, MenuTrinfo

3:15 – 5:30 pm **The 5th Annual Networking Games** *Nordic Center*
If you are an Intermountain IFT regular and you've never attended this event, then you are missing out! Join us in a mixed member/supplier team competition and earn a years' worth of bragging rights. Our events are **Virtual Golf**, **Texas Hold'em** and a **Winter Relay** at the Sun Valley Resort Nordic Center. If you don't want to participate, then come as a spectator and see what it's all about. A free bus to the Nordic Center is available and leaves from the Baldy Bus Loop.

Awards Banquet – Featuring: High Street

7:00 – 7:30 pm **Banquet Cocktail Hour** *River Run Lodge*
A free bus to River Run Lodge from the Baldy Bus Loop and back is available about every 30 minutes from 6:30 to 10:00 pm.

7:30 – 9:30 pm **Banquet and Awards Presentations** *River Run Lodge*
Awards, Recognitions and Student Scholarships

Friday, March 21

8:30 – 9:30 am **Agricultural Challenges in Feeding the Next Generation** *Inn Continental Room*
Mark McKellar – Food Group President, JR Simplot Company

9:30 – 10:30 am **Blurred Lines: Celiac Disease and the Gluten-Free Trend - The FDA's Response** *Inn Continental Room*
Marilyn Gellar – CEO, Celiac Disease Foundation

10:30 – 10:45 am **Break**

10:45 – 11:30 am **Safe Product Design Triage: From Assessment to Correction** *Inn Continental Room*
Dr. Roger Maehler – Senior Director Seasoning R&D, Newly Weds Foods
Jason Feinberg – Manager Seasoning R&D, Newly Weds Foods

11:30 – 12:30 pm **News from the Idaho Potato Commission** *Inn Continental Room*
Frank Muir – CEO, Idaho Potato Commission

1:30 – 3:30 pm **NEW - Student Meet & Greet** *Inn Columbine Room*
Come meet the Student Members. The student members attending this week have offered their time to help make your symposium more enjoyable. Now give them an opportunity to talk about employment, internships and other opportunities you might have available. Recruiters, hiring managers, mentors and all other interested parties welcome.
Light refreshments will be served.

4:00 – 7:00 pm **Supplier's Night** *Inn Limelight Ballroom*
Cash Raffle each hour! Cash Bar with complimentary appetizers! Remember to bring at least 100 business cards to enter the Supplier's Door Prize drawings!