

Green Sheets Summer 2020

Exiting President's Message



Since the last time we spoke in our Green Sheets sent out in February, there have been major changes in the world. The novel coronavirus has forced many of us to innovate in different areas of our lives, both professionally and personally. With the increased time spent at home, many of us have dived into beloved hobbies or taken time to discover new ones. I, personally, was able to rekindle my love for baking with my daughter and have discovered many new recipes, ingredients, and techniques. Although we have tried some delicious new goodies during time at home, it's hard to beat that amazing classic, Chocolate Chip Cookies! On that note, I cannot be too much of a tease and have gladly shared my tried-and-true recipe for my favorite classic treat on the last page of the Green Sheets!

While I have been trying to focus on the positive coming out of this pandemic, I would be turning a blind eye if I did not address the current frustrations felt by many in our community. It is more important than ever to reaffirm IFT's values of *community, integrity, passion, progress, and respect*. Although these values were adopted to advance the science of food, it has become clear that these extend into our everyday lives. It is these values that we should all strive to maintain as we build a better and brighter future for all.

I would like to thank all of you phenomenal SJIFT members and board members for being patient throughout the year as situations developed and events had to be cancelled. It has been an honor to serve everyone this past year and I would like to give a warm welcome to the 2020/2021 Board. May the new board year bring in the ability to create lasting memories.

Incoming President's Message



Who would have known? This year started out with so much promise, we had multiple events that had to be cancelled with the invasion of our world by an invisible plague from China.

This is my final "welcome message" as President of the SJIFT as I have already retired from my job at IMCD (formerly known as the HORN Company) and will be retiring from the world of Food Science when my gig is up at the SJIFT in 2022. I think this is my fourth tour of duty as SJIFT President and I must say, it will be the most challenging.

SJIFT has entered a new paradigm. Our typical means of interacting as a professional society with face-to-face speaker meetings, plant tours, new professional meetings and golf tournaments has been replaced by remote Zoom video

conferencing (oh joy!). This new reality has negatively affected our income and will force non-profits like ours to tighten our belts until we can hopefully, one day, “get back to normal” on our fundraising events.

So, given that we have to interact on a remote basis for the foreseeable future, we are pleased to announce that we will be planning to reach out to our food community this fall with some great scientific webinars (with Q&A) on food plant sanitation, food safety, infectious diseases and realistic treatment and prevention options that will give us hope for a brighter future.

Our events committee would also like to hear from you about subjects that you want to learn more about. We want to be a local *scientific* resource for food and beverage manufacturers in the San Joaquin Valley. Please feel free to reach out to me directly with your program ideas to my personal email: travelinswimmer@gmail.com and I will share with our events committee.

The SJIFT has also formed a committee to reach out to our local high schools about the science of food technology and to present information about careers in food science. It seems to be the norm that students entering into CSU Fresno know nothing about the food science major and many end up switching from other majors into food science after taking introductory food science courses!

We are also *planning* to have our SJIFT Golf Tournament in Sept/Oct of 2021, if the pandemic is under control by then. We are also looking to host a technical and/or marketing symposium with a supplier table-top exhibit, in conjunction with the golf tournament. We will be sending out a survey about this exciting event. We know we can get suppliers to exhibit. The question is, will our local food manufacturers support an event like this and allow their food scientists, QA, and purchasing staff to attend an afternoon symposium/exhibit? It would be a great networking opportunity but will succeed and grow only if we have the support of our San Joaquin Valley food and beverage producers. If you have any comments or suggestions about the symposium and table-top, please contact me at my email.

Stay tuned for our announcements on our webinars!

Best regards
Scott Nichols

Upcoming Events

Webinar Series



The Webinar series will be presented by Dr Sidhu from Eurofins. They are planning to do a series of timely webinars related to Covid 19 outbreaks and how to manage risks of pathogen outbreaks in your facilities. Specific titles, times and dates of these webinars will be presented to our membership in upcoming SJIFT e mail blasts.

Dr. Sidhu obtained a B.Sc. Honors Degree in Applied Biochemistry at Brunel, University of West London, UK. He undertook Doctoral studies at the Max Planck Institute for Biophysical Chemistry in Goettingen, Germany and was awarded his Ph.D. in Applied Biochemistry by Brunel, University of West London, UK. Dr. Sidhu successfully

completed his initial Post-Doctoral Fellowship under Prof. Manfred Eigen at the Max Planck – contributing towards the ongoing studies around the molecular evolution of self-replicating viral RNA followed by completion of his Post-Doctoral Fellowship at the University of Washington, Seattle, WA. He served as a Senior and Principal Scientist at the University of Washington for over 14 years and his work has been extensively published in peer reviewed journals along with numerous industry wide invited seminars and symposia presentations. He has an additional fifteen years of experience in industry and has presented at numerous conferences as well as chaired and convened symposia. His Professional memberships and involvement have included Interphex- Academic Advisory Panel; PDA; IFT and IAFP. He currently serves as Vice President of Technical Sales at Eurofins, North America.

The New 2020-2021 Section Leaders

Current President- Scott Nichols

Immediate Past President- Kimberly Williams

President Elect- Tushar Sawant

Treasurer- Kady Francone

Secretary- Rebeca Garza

Members at Large

- Dr. Carmen Licon-Cano

- Andres Gonzales

- Amber Hall

Student Representative

- Matthew Dern

2021 Golf Tournament

The golf tournament, our biggest fundraiser for the year, is now planned to continue in 2021. The golf tournament is very important, it is where we are most able to make an impact with students and industry by bringing them together and funding the student scholarships. We are hoping to host our fundraiser in October 2021. We hope to provide more information soon, so please stay tuned.

For more information on the 2021 golf tournament please visit www.golftournamentconsultant.com/sjift

If you have any questions, comments, or suggestions please feel free to contact us at sanjoaquinift@gmail.com.

The World of Food

The following are some of the interesting things happening in the world of food.

- Extra-Strength Garlic?

Researchers at Virginia Tech have discovered the main component to the pungency and strength of garlic. They accomplished this through mapping the synthesis process of allicin. This discovery will allow farmers to determine the strength of their garlic before going to market and possibly lead to customizing the strength of garlic to the consumer's needs. See more at <https://www.fooddive.com/news/scientists-discover-the-key-to-increase-garlics-strength/583404/>

- Lentils - A unique look

Looking for the next filler or functional ingredient? Lentils are getting a second look as nutritional fillers and functional ingredients as they are environmentally friendly and in the same line as chickpeas, fava beans, and field peas. They can be used in various ways and are nutritionally dense and can be a great way to reduce costs in blended formulas. See more at <https://www.foodnavigator-usa.com/News/Promotional-Features/How-to-use-lentils>

- Potato Queso?

Looking for more adventure? Possibly have allergies or intolerances to common ingredients used in dips or sauces? LOCA foods has developed a unique alternative utilizing potatoes and other vegetables. They have started selling queso dips made by potatoes and carrots that are free from dairy, soy, and nuts that are commonly found in dips and sauces. This is an example of how to reimagine common ingredients in the future of food. See more at <https://www.foodnavigator-usa.com/Article/2020/09/04/No-dairy-no-nuts-no-soy-LOCA-Food-gears-up-for-DTC-launch-of-potato-based-queso>

Member's Recipes

Kimberly's Chocolate Chip Cookies

Ingredients:

- ¾ Cup Sugar
- ¾ Cup Brown Sugar
- 1 Cup Butter, room temp.
- 2 Eggs
- 2 tsp Vanilla Extract
- 1 tsp Baking Soda
- ½ tsp Salt
- 2 ¼ Cup All-Purpose Flour
- 2 Cup Semi-Sweet Chocolate Chips

Directions:

- 1) Cream together the sugar, brown sugar, and butter for 3 minutes
- 2) Beat in the eggs, one at a time.

- 3) Mix in the vanilla extract, baking soda, and salt. Allow to mix until completely incorporated
- 4) Add the flour and mix just until incorporated
- 5) Add the chocolate chips
- 6) Scoop out cookies onto a parchment lined sheet. Cover and refrigerate for a minimum of 2 hours
- 7) Place cookies on non-stick baking sheet 2 inches apart and bake at 370°F for 8-10 minutes, rotating halfway through
- 8) Cookies can be stored in refrigerator for up to a week or frozen for up to a month