



San Joaquin Section
Institute of Food Technologists

Green Sheets Spring 2022

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President's Message



Hello San Joaquin IFT!

I hope you have had a wonderful start to the year so far. SJIFT has been actively involved this year in bringing programs and events that bring our local food industry together.

As we know, the food industry shares a great responsibility to provide the ever-growing population safe, healthy, and affordable food supply system. The San Joaquin Valley, comprising some of the most productive agricultural lands in the country, certainly helps in achieving these objectives. We are truly blessed to be part of the great San Joaquin Valley! At SJIFT, we strive to provide a platform for students and food industry professionals to network and share their thoughts, ideas, and experiences. I truly believe these opportunities help you gain invaluable food industry knowledge and insights.

Talking about events, we had some great events this year starting with the SJIFT Dinner Event on "Getting Waterwise with California Almonds" presented by the California Almond Board. It provided great interesting facts on California almonds, agriculture, and water use! On March 17,

we hosted Professionals Trivia Night at the Crow and Wolf Brewery where participants tested their food knowledge on St. Patrick's Day-themed food questions! In April, we had our 2022 Annual Student Recognition Night at House of Juju. We granted scholarships of \$1000 each to four deserving food science students at California State University, Fresno in recognition of their academic achievements and community service. On June 30, 2022, we had our SJIFT Annual Town Hall Meeting. This was a great opportunity for non-board members to join and voice their comments and see how the board operates.

The SJIFT event committee is planning a great lineup of events for the rest of the year! The future events include Fall and Winter Speaker events, Food Trivia Nights, Speed Networking, and many more. Please keep an eye out for more information on our website. I strongly encourage every one of you to get involved, share your thoughts, volunteer, and actively participate in growing the SJIFT community!

We are always eager to hear from you and listen to your thoughts, comments, and concerns. Feel free to reach out to any Board member or simply contact us at sanjoaquinift@gmail.com.

Take care and stay safe!

Tushar Sawant

2021-2022 SJIFT President

R&D Food Scientist, Lyons Magnus

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SJIFT 2022-2023 Election Results

President Elect

Congratulations to Skylar Handy for being elected the 2022-2023 President Elect! We look forward to working with you over the next three years in your progressive presidential role.



Skylar Handy is currently a Branch Manager at Brenntag Pacific, located in Fresno, this facility services the entire Central Valley. He has over 16 years of chemical and ingredient experience with Brenntag and Univar Solutions. He has experience in all types of markets ie: food, agriculture, pharmaceutical, industrial chemical, oil and gas, water treatment. Skylar has held roles locally and regionally in customer service, administrative management, commercial sales, operation management, sales management.

Skylar is originally from Michigan and has a bachelor's degree in Economic and Business Management from Albion College. Skylar and his wife Rachel reside in Clovis with their two children, Olivia and Mavrik. They have been residents of the Central Valley for over four years. Skylar

enjoys spending time with his family, golfing, sports, and traveling.

Secretary

Congratulations to Amber Hall for being elected to the 2022-2023 Secretary position! We look forward to working with you in this role for the next year.



Amber Hall grew up in Mariposa County and has been a resident of Fresno County for some time now. She lives with her boyfriend and two kids. Amber graduated in 2014 from the California State University, Fresno with a Bachelor of Science in Food Science.

She started her professional career as a food technician at Ready Roast Nut Company, while still in her last year of college. After about six months on the job, she was promoted to Food Technologist and worked at this location for five years. After gaining a great deal of experience and knowledge, she moved on to become the Production and R&D Manager of the Nut Division at Pacific Grain and Foods. In this role, she oversees all operations concerning production and R&D. The facility she

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manages has two butter lines, one roasting line, two single-serve packing lines, one dicing/packing line, and a bagging line with about thirty employees.

Amber has been a member of IFT for about 10 years and has held a board position in the past as a Member-at-Large.

Outside of work, Amber loves to be outdoors, camping, hiking, swimming, traveling, and being in nature. She also enjoys watching and playing sports, especially softball and baseball. She is greatly looking forward to this year when her son, RJ, starts to play sports. But, Amber mostly loves spending time with her family.

Member-at-Large

Congratulations to Dr. Miguel Pedroza for being elected to the three-year Member-at-Large position! We are looking forward to working with you in your role for the next three years.



Dr. Pedroza joined the Department of Viticulture and Enology as an Assistant

Professor of Enology in August 2017. Before his appointment at Fresno State, he was involved in research linking the perception of wine flavor and brain activity at the Institute of Cognitive Science in France and analyzing grape, wine, and winery byproducts using chromatographic techniques in Castilla-La Mancha, Spain. Dr. Pedroza's research focuses on the sensory perception of wine aromas and their impact on autonomic nervous system signals and emotions. His laboratory also explores the influence of different enological techniques on wine chemistry and sensory attributes. Dr. Pedroza regularly participates as a professional wine judge at national and international wine competitions. His teaching assignments include Wine Production and Analysis, Cellar Operations, Advanced Sensory Evaluation of Wines, Winery Equipment, Vine Grape, Yeast Biochemistry, and Graduate Seminar.

Upcoming Events

SJIFT 24th Annual Golf Tournament

Get ready for some fun industry networking! We are pleased to announce that our 24th Annual San Joaquin Institute of Food Technologists (SJIFT) Scholarship Golf Tournament will be on Thursday, October 13th, 2022, at the Dragonfly Club in Madera, CA, with an 11:30 AM shotgun start. We played this course last year and had a great time.

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This year, we will have the whole course to ourselves!



Dragonfly is a beautiful links-style course designed by internationally renowned golf course architect, Gary Roger Baird. From the back tees, Dragonfly is the 4th longest course in California. It has a lot of beautiful water features and runs along the San Joaquin River. Dragonfly was voted as the #1 rated course in the Fresno area by the Fresno Business Journal.

Through this event, we have raised over \$202,000 in past 23 years to use towards scholarships and other financial support of students in Food Science and related majors at California State University, Fresno. This is the major fund-raiser for the SJIFT.

Once again, we will have a \$10,000 cash hole-in-one prize, as well as a Pot-O-Gold Hole, a chipping contest before tee-off, closest to the pins, longest drive, and most accurate drive contests! Your entry includes a box lunch, beverages on the course, and a great steak dinner after play. We will again have Crow and Wolf Brewery out on the course, along with the full bar at the clubhouse. We will also bring back the Golf Ball Launcher on the 18th hole.

We have player sponsorships available at the “Scholarship”, “Semester”, “Eagle” or “Birdie” level, and we have many different levels of Non-Player Sponsorships to choose from. Sponsorships are the primary source of funds generated at this tournament. Please check out our website for Sponsorship options.

If your company wants to be the major “Tournament Sponsor”, please call us and we can discuss the details!

Please see how to sign-up for our VIP package during online registration to buy mulligans and entry into the fund-raising holes.

Thanks again for your past participation, and we look forward to seeing you at the Dragonfly Golf Club on Thursday October 13th!

We will be mindful of all State and Local government Covid guidelines and are hopeful that things will continue to remain open as the year progresses. Our dining venue will be open air and the weather should be beautiful that time of year.

Please also remember to bring a door prize to give out to participants during our after-dinner festivities!

Date: October 13, 2022

Location: Dragonfly Golf Club

43369 Ave 12

Madera, CA 93636

Time: 11:30am Shotgun Start

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Previous Events

SJIFT Winter Event

SJIFT held our Winter event on February 3rd, 2022 at Ovidios Italian Restaurant. Participants were given the opportunity to hear about a matter that impacts us all currently in the agricultural industry, this issue being drought. We gave the stage to Danielle Veenstra, who is the Senior Manager of Reputation Management and Sustainability Communications for the California Almond Board.

Being that almonds are such a largely grown commodity in the Central Valley, they can sometimes have people point fingers at them, blaming them for using up so much water. Danielle Veenstra hoped to shed a light on this issue giving us a better understanding what this commodity actually takes to grow and dispelling these accusations in an educational presentation "Getting Water Wise with California Almonds". The event was well received and had a large attendance, maxing out the number of participants who could attend this event. The event was very insightful and allowed for SJIFT members and non-members alike to ask questions and get a better understanding of the Almond industry.



Also, during this event Calbee gave out San Joaquin Almond Nut Chips for everyone to try, made right here in the Central Valley in Madera, CA. The evening concluded with a raffle and the chance to win fabulous prizes provided by the participants who attended. All ticket proceeds were donated to the Fresno State Food Science & Culinology Club. This was such a fantastic event and the SJIFT Board would like to thank everyone who came out and made this event possible.

- Kady Francone, Treasurer

Date: February 3, 2022

Location: Ovidio Italian Restaurant

3097 W Bullard Ave

Fresno, CA 93711

Time: 6:00pm – 8:30pm

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Professional's Food Trivia Night

SJIFT hosted a Professional's St. Patrick's Day Themed Food Trivia Night, at Crow & Wolf Brewery in Clovis.

This night was a fun fueled battle of the minds with a turnout of about 30 people. This family friendly event even saw three future little food scientists in the making and a couple loveable mutts in its attendance.

Students matched wits with industry professionals, proving who had the knowledge on all matters that related to green food, Irish heritage, drinks, and even one or two questions about Disney movies (Got to keep people on their toes). This rapid-fire trivia match saw laughter, tears of defeat, and the comeback of the century. Participants battled it out for 1st, 2nd, and 3rd place, which won them gift cards to Crow & Wolf Brewery, along with bragging rights and a title to defend at the next trivia night event.

A big shout out to our winners; 1st place, Lauren Davis (Student); 2nd place, Rebecca Garza (Industry Professional); 3rd place Kent Enomoto (Student).



Picture in order from left to right: Rebeca Garza, Lauren Davis, and Kent Enomoto.

- Kady Francone, Treasurer

Date: Thursday, March 17, 2022

Location: Crow & Wolf Brewing Company

526 Spruce Ave

Clovis, CA 93611

Time: 6:30pm – 8:30pm

SJIFT Annual Student Recognition Night

On April 28th, 2022, we held our annual student recognition night at the House of Juju in Clovis. This event's purpose is to recognize our outstanding students majoring/mastering in the areas of food science.

The night started off with a great presentation on "Using Behavioral Responses to Uncover Emotional Associations to Cheese Aromas" from Joanie Snow, a current graduate student at California State University, Fresno. Following Joanie's presentation, Daniel Olmos, another CSU Fresno graduate student, presented his project on "Wine Infused Cheese" sparking up amazing discussions on this topic. Once the presentations had come to a close, dinner was served with deliciously unique sliders and pizzas.

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After dinner SJIFT awarded scholarships to four remarkable and deserving CSU Fresno students, Alberto Viarengo, Daniel Hidalgo, Daniel Olmos, and Lauren Davis. The event ended with a door prize raffle, with all proceeds going to the Fresno State Food Science and Culinology Club.



Picture in order from left to right: Dr. Erin Dormedy, Tushar Sawant (back), Daniel Olmos, Daniel Hidalgo, Lauren Davis, Alberto Viarengo (back), and Dr. Carmen Licon-Cano.

- Amber Hall, Member-at-Large

Date: Thursday, April 28, 2022

Location: House of Juju

565 Pollasky Ave #101

Clovis, CA 93612

Time: 6:00pm – 8:00pm

SJIFT 2022 Townhall

On the last day in June, SJIFT held their annual Townhall meeting at Sequoia Brewing Company in Fresno. We were pleased to have four non-board members join in this month's meeting and learn how our board meetings are conducted and the various topics we cover. There was lively conversation and lots of great questions around our section and what we're planning next.

Thank you to everyone in attendance for making this year's Townhall a success and for sharing all your thoughts and ideas on what else we could be doing to better serve this wonderful and diverse group of amazing industry professionals!

- Kimberly Peretto, President Elect

Date: Thursday, June 30, 2022

Location: Sequoia Brewing Company

1188 E Champlain Drive #107

Fresno, CA 93720

Time: 6:30pm – 8:30pm

News in the Food and Beverage Industry

From Under to on the Rocks: Invasive Crabs Become Whiskey

A New Hampshire distillery has come up with its newest concoction called

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“Crab Trapper” — whiskey flavored with invasive green crabs.



Tamworth Distilling, a maker of craft spirits, is not afraid of pushing boundaries with unexpected flavors. In the past, the distillery produced a whiskey with the secretion from beavers' castor sacs. Last year, it was turkey over the holidays and before that the notoriously pungent smell of durian.

The company said the body of this peculiar brew has hints of maple, vanilla oak, clove, cinnamon, and allspice. And no, you won't get any crab legs in the drink.

The rest of the article can be found at: <https://www.usnews.com/news/best-states/new-hampshire/articles/2022-06-27/from-under-to-on-the-rocks-invasive-crabs-become-whiskey>

Artificial photosynthesis can produce food without sunshine

Scientists have found a way to bypass the need for biological photosynthesis altogether and create food

independent of sunlight by using artificial photosynthesis. The technology uses a two-step electrocatalytic process to convert carbon dioxide, electricity, and water into acetate. Food-producing organisms then consume acetate in the dark to grow. The hybrid organic-inorganic system could increase the conversion efficiency of sunlight into food, up to 18 times more efficient for some foods.

The rest of the article can be found at: <https://www.sciencedaily.com/releases/2022/06/220623122624.htm>

Ketchup Ice Pops Are Popping Up in Canada

It's not easy being ketchup: one of the world's favorite foods but always an addition, never the star of the show. Now, the condiment specialists at French's have found out a way to put ketchup front and center without squirting sachets of the stuff into your mouth: a ketchup popsicle.



Launching this week, these limited-edition ketchup-flavored ice pops — called a “Frenchsicle” — are (sadly) only available in Canada, but that doesn't mean they can't

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pique our interested down here in the States. Even in Canada, scoring one won't be easy. They're being given out for free for one day each at pop up locations in Vancouver; Toronto; and Leamington, Ontario, from today until June 24.

The rest of the article can be found at: <https://www.foodandwine.com/news/ketchup-popsicle-frenchs-canada>

Salt & Straw Created Perfumes You're Supposed to Spritz on Ice Cream

The three scents are meant to enhance your ice cream eating experience, or just be worn on their own.



Have you ever noticed that ice cream has no discernibly strong smell of its own? Go ahead, grab that half-eaten carton out of your freezer and double-check if you need to, we'll wait. Tyler Malek, the co-founder of innovative Portland, Oregon ice cream brand Salt & Straw, saw that as an opportunity to introduce other scents into the ice cream-eating experience and, after four years of work with Portland perfumery

Imaginary Authors, they're releasing a trio of ice cream perfumes.

The rest of the article can be found at: <https://www.foodandwine.com/news/edible-perfume-ice-cream-salt-straw>

Kraft Macaroni & Cheese Is Officially Changing Its Name

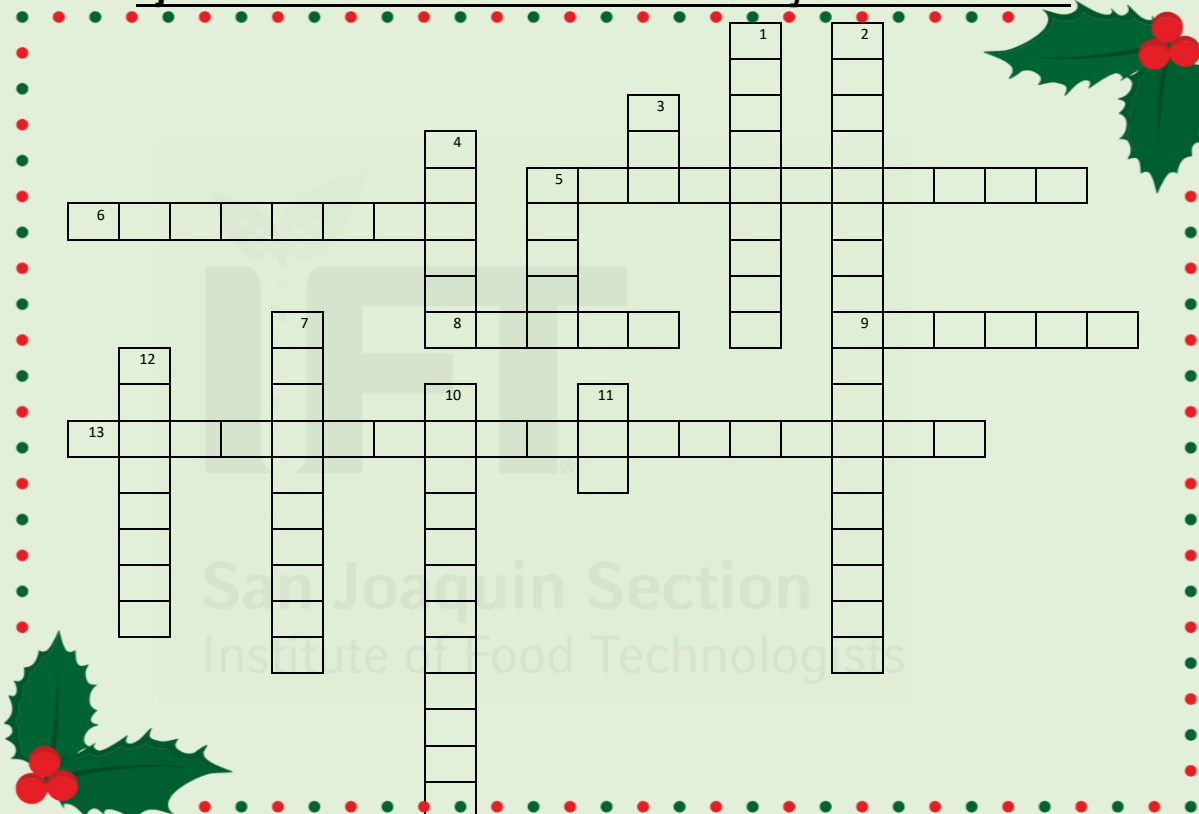


Spelling people's names, you gotta be careful: Mark Wahlberg is different than Mark Walberg. (Which you prefer is up to you.) But with brands, you have a bit more leeway. If I were to write out In 'N' Out instead of their preferred In-N-Out, you'd likely still know I'm talking about the Southern Californian burger chain. But I prefer to go with a brand's preferred spelling.

The rest of the article can be found at: <https://www.foodandwine.com/news/kraft-macaroni-cheese-new-name>

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SJIFT Crossword #2 – Traditional Holiday Dishes: Answers



Down:

1. England has enjoyed these during the holidays since the 13th century, fighters returning from the Crusades brought back new, exotic spices like nutmeg and cinnamon and British cooks used them in an assortment of dishes – **Mince Pies**
2. This drink is a Christmas tradition in Peru – **Spiced Hot Chocolate**
3. A Christmas Eve dinner choice tradition in Japan that began in the 1970s - **KFC**
4. Is a rich, chilled, sweetened, dairy-based beverage, historically also known as a "milk punch" – **Eggnog**
5. Traditional Polish sweet bread dish which is often broken on Christmas Eve following a fast - **Babka**
7. An almond-flavored cake that is formed into a Christmas tree with as many as 18 layers or more - **Kransekake**
10. A side dish consisting mainly of a starchy root prepared with sweet ingredients and sometimes pecans – **Candied Yams**
11. A leg cut that has been preserved by wet or dry curing, with or without smoking - **Ham**

12. Russia bakes or fries these yeast-leavened boat-shaped buns that can be made with a variety of fillings - **Pirozhki**

Across:

5. A filled and rolled rich cake that is often decorated with meringue shaped into mushrooms or other small treats to make it look as though it were found on the forest floor – **Bûche de Noël**
6. An edible mixture, often composed of herbs and a starch such as bread, used to fill a cavity in the preparation of another food item - **Stuffing**
8. A sauce, often made from the juices of meats that run naturally during cooking and often thickened with wheat flour or corn starch for added texture - **Gravy**
9. A bird in the genus Meleagris and native to North America - **Turkey**
13. Dorcas Reilly led the team that created the recipe whose inspiration for the dish was "to create a quick and easy recipe around two things most Americans always had on hand in the 1950s" – **Greenbean Casserole**

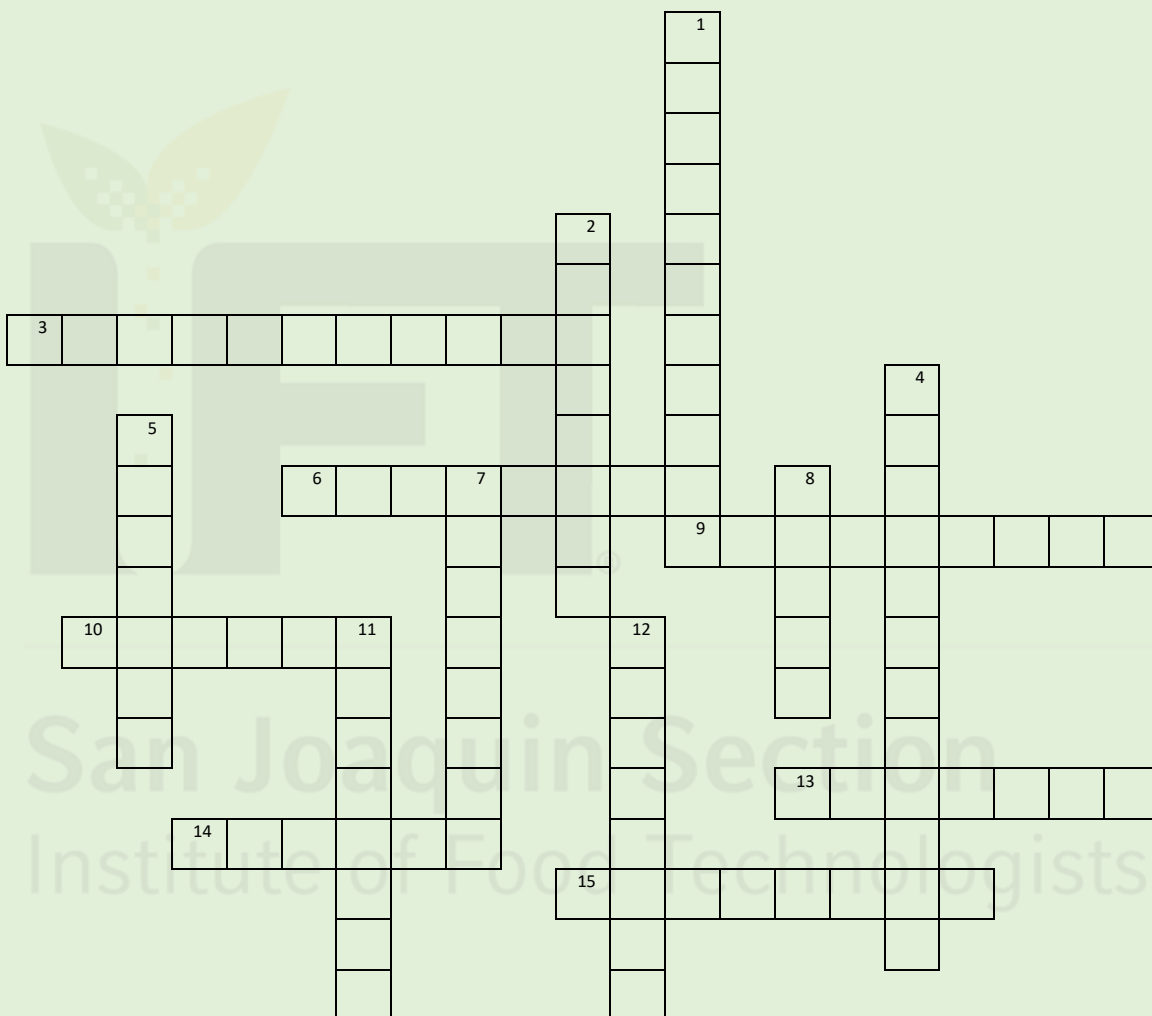
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SJIFT Crossword Puzzle #3 – Spring Harvest



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SJIFT Crossword Puzzle #3 – Spring Harvest

Down:

1. A root vegetable whose flesh is completely white and whose leaves are prepared similar to mustard greens
2. Another name for a toadstool
4. A fruit that is widely appreciated for its characteristic aroma, bright color, juicy texture, and sweetness
5. The fleshy edible stalk that is used for various culinary purposes; however, the leaves of this plant are inedible due to the high levels of oxalic acid and anthrone glycosides
7. These small fleshy stone fruits are cultivated in two main flavor profiles, sweet and sour
8. This vegetable has been grown and selectively breed for over 7,000 years and is a critical component of a mirepoix
11. These thistles are closely related to the artichoke
12. Small orange citrus fruits produced by a slow-growing evergreen shrub

Across:

3. The furred fonds of a young fern that are harvested and eaten as a vegetable
6. An edible plant in the cabbage family, whose large flowering head, stalk, and small associated leaves are eaten as a vegetable
9. A tropical plant that grows an edible fruit, popularly known to be cultivated in Hawaii
10. This Sulphur containing bulb is added to many dishes to bring immense flavor and is considered sharper in smell and taste than on onion
13. A drupe similar to a small peach
14. These ellipsoidal fruits are produced by an evergreen tree and are used for both culinary and non-culinary purposes, primarily for its juice
15. These edible root vegetables are mostly eaten as a crunchy salad vegetable with a pungent flavor

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