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Come and celebrate IFT's 75th anniversary

2014 is an extraordinary year for the Institute of Food Technologists (IFT). The professional scientific society is turning 75 years old and it will celebrate the many achievements of Food Science and Technology and its promise going forward at the IFT Annual Meeting & Food Expo, 21–24 June 2014, in New Orleans. More than 18 000 Food Science and Technology professionals from around the globe will gather to learn about new Food Science innovations, applications and trends.



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The event provides attendees with opportunities to discover the latest science and its applications at the Scientific Program; to see, touch, taste and experience the newest ingredients, products and technologies at the IFT Food Expo; and to receive focused, practical education at the Pre-Annual Meeting Short Courses.

The Pre-Annual Meeting Short Courses will be held on 20–21 June. In addition to several recurring courses, IFT will offer new courses that present a wide array of information to help product developers. Some of the new topics include globalised food protection, using consumer research for product claims substantiation, and nutraceuticals and functional foods in sports performance.

The courses are highly interactive and incorporate group exercises, case studies, best practices, practical applications and more in a collaborative, collegial environment.

With nearly 100 sessions and 1 500+ technical presentations slated, the Annual Meeting's Scientific Program is unparalleled in terms of the breadth and depth of content. The Scientific Program offers a variety of tracks, such as Food Safety & Defense, Food, Health & Nutrition, Food Processing & Packaging, Product Development & Ingredient Innovations, Sustainability, Public Policy, Food Laws & Regulations, Food Chemistry, Food Microbiology, Food Engineering, and Sensory Science.

The sessions are clearly identifiable by specific topics and level of expertise, so it's easy for you to build a learning experience tailored to your particular needs.

The Food Expo attracts the largest number of global food industry suppliers in North America. About 900 exhibiting companies at Food Expo will highlight the latest advances in food ingredients, product development, analytical instrumentation, food safety and quality, processing and packaging technologies, and services. Many exhibitors (240+) will sample food and beverage prototypes, which are designed to ensure that attendees enjoy an elaborate menu of formulation inspiration. Specialty & Trend Pavilions on the show floor will include Asia-Pac, Belgium, Beverage – Flavor and Ingredients, Food Safety & Quality, Global New Products/presented by Mintel, Healthy Food Ingredients, Organic Food Ingredients, Special Events Pavilion, and Taste the Trend presented by Innova Market Insights.

The Annual Meeting & Food Expo is also an excellent networking opportunity; those who attend will have a chance to learn about new career opportunities or speak with new talent at the Career Center and take part in festive events like the annual Networking Reception.

“See, touch, taste and experience the newest ingredients, products and technologies”

For more details on the IFT Annual Meeting & Food Expo, please visit www.ift.org/IFT14.