



*feeding the minds
that feed the world*

Press Kit





The Institute of Food Technologists is a nonprofit scientific organization committed to advancing the science of food and its application across the global food system.

Our Values

Our Vision:

A world where science and innovation are connected and universally accepted as essential to improving food for everyone.

Our Mission:

Connecting global food system communities to promote and advance the science of food and its application.

Our Expertise:

IFT's Science and Policy Initiatives department plays an active role in government policy activities at global, national, state, and local levels.

For More Information Contact:

Dennis Van Milligen, Director, Public and Media Relations 630 853 3022 | dvanmilligen@ift.org



Demographics & History

Founded In
1939

Members
(approximately)
11,000+

Countries Represented
90+

Our membership is comprised of food scientists, technologists, and related professionals from academia, government, and industry.



Membership Benefits



Inclusive community
of professionals dedicated to advancing the science of food



Opportunities to connect
and collaborate with professional peers to drive innovation



Tools and courses
to enhance professional capacity and competency



Access to cutting edge
technical and scientific information

Beyond the Organization



Global Food Traceability Center:

A public-private partnership program within IFT created to advance the science and practice of traceability across the food system. Its mission is to engage food system stakeholders in their traceability journey through applied research, capacity building, advocacy, system design and implementation. It provides objective advice and practical expertise to industry, government, philanthropic, and NGO partners.



IFT Feeding Tomorrow Fund

The IFT Feeding Tomorrow Fund aims to bring creative and innovative minds to the science of food and supports the world's next generation of professionals. Working with leaders from around the world, Feeding Tomorrow shares the collective knowledge of the food science community in order to ensure a safe, nutritious, and sustainable food supply for everyone.



Feeding Tomorrow Fun Run 5k

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IFT FIRST Annual Event & Expo

- One of the leading food technology events and expos of its kind
- **16,000+** attendees
- **80+** sessions
- **430+** poster presentations
- **1,000+** exhibitors

Publications

- *Food Technology* magazine
- *Journal of Food Science*
- *Comprehensive Reviews in Food Science and Food Safety*

IFT Student Association

- A forward-looking, student-governed community of IFT members
- A global community of emerging food professionals who are passionate and informed, ready to advance the future of food and its global sustainability
- Annual product development competitions, scholarships, networking, and leadership

Leadership



Chris Daubert
IFT President

Chris Daubert is vice chancellor and dean of the University of Missouri College of Agriculture, Food and Natural Resources (CAFNR). Prior to joining the University of Missouri in 2017, Daubert spent more than two decades at North Carolina State University, where he served as head of the Food, Bioprocessing & Nutrition Sciences department, and director of the Food Rheology Laboratory.

Chris' research focuses the physical chemistry, molecular-level interactions, and functionality of food systems through an understanding of rheological behavior, while solving problems facing the food and pharmaceutical industries. He previously served as editor-in-chief of the Journal of Texture Studies, on the editorial board of the Journal of Food Process Engineering and on the editorial committee of the Annual Review of Food Science and Technology. He's received distinguished alumnus awards from Penn State University and Michigan State University.

Outside of his academic career, Chris is an IFT fellow and previously served as chair of the Food Engineering division. He was also a member-at-large of IFT's Dogwood section in North Carolina. Chris counts IFT as a steady and positive influence throughout his career, and is excited to be part of an organization that is dedicated to sharing resources to serve the science of food community.



Peggy Poole
IFT President-Elect

Peggy Poole is currently vice president of the Tea Division for Bigelow Tea Company, based in Fairfield, Connecticut. The position has responsibility for R&D, Quality, and Tea/Ingredient Procurement. Bigelow Tea is the market leader in the Specialty Tea category.

Peggy has over 40 years of experience in the food industry working for companies including Leprino Foods, HP Hood LLC, Kraft Foods, and Häagen-Dazs. She has held leadership positions in research & development, technical/regulatory affairs, and quality assurance. She has been responsible for leading both quality and R&D initiatives including the introduction of numerous new products such as Simply Smart Milks; Peak Treasures Premium Ice Creams; Carb Countdown dairy beverages, yogurts, smoothies, and juice beverages; Oscar Mayer's "Hotwiches"; and Häagen-Dazs' Vanilla Milk Chocolate Almond Ice Cream Bar and Deep Chocolate Peanut Butter pints.

Peggy serves as a member of the external advisory boards for Rutgers University and the University of Massachusetts Department of Food Science. She has also served on the Penn State Creamery Advisory Board.

Peggy was an active member of the Biosecurity Task Force for the International Dairy Foods Association. She was a founding member of the Food Safety Operating Committee for the Innovation Center for US Dairy and served as an SME (subject matter expert) for the Dairy Plant Food Safety Workshops.

Leadership



Sean Leighton, MBA
IFT Immediate Past President

Sean Leighton is global vice president of food safety, quality and regulatory at Cargill, one of the world's largest food companies with 155,000 employees in more than 70 countries. After years of trying to figure out if he was a business mind trapped in a scientist's body or vice-versa, Leighton is tapping into both in his Cargill role, responsible for advancing Cargill's food safety, quality and regulatory strategy, and contributing to public policy that protects consumers around the world.

Prior to joining Cargill in 2017, Sean led quality, safety, and environmental sustainability for The Coca-Cola Company in North America and for three years in Europe. His passion for the personal and professional development of his teams, driving change, and his growing commitment to gender equity in the workplace has been recognized by both Coca-Cola and Cargill, and has resulted in noticeable cultural transformations in both organizations. In his free time, he enjoys exercising and reading (anything and everything).



Christie Tarantino-Dean,
FASAE, CAE
IFT Chief Executive Officer

Christie Tarantino-Dean has worked in association management for over 20 years. She came to IFT from the Association Forum of Chicagoland, which boasts 46,000 association professionals as their members. This work gave her great exposure to the challenges and successes of the more than 1,000 professional societies and trade associations located in Chicago. Prior to that, Christie served as the Executive Director of the Academy of General Dentistry, which has 35,000 members and 62 chapters. While working as the Associate Vice President of Member Relations at the Professional Convention Management Association, she gained extensive experience in convention management. Christie began her association career as Membership Services Director with the Alabama State Bar Association.



Member Experts

Expertise in the scientific study of food covers a broad spectrum of topics so finding a reliable source for your story can take time. The Institute of Food Technologists provides quick access to expert sources through our member experts. Member experts include food scientists and nutritionists, laboratory researchers and extension specialists committed to sharing their knowledge about food with the public. Many have doctorates in food science, nutrition, or related fields and are either currently or previously affiliated with universities or colleges. Reporters interested in conducting media interviews with our experts should contact IFT's media relations team for an interview.

Core Sciences

- Biotechnology
- Food Chemistry
- Food Microbiology
- Food Safety
- Food Preparation
- Food Processing
- Functional Foods
- Genetically Modified Foods
- Nanotechnology
- Nutraceuticals & Functional Foods
- Nutrition
- Product Development
- Sensory Science
- Toxicology & Safety Evaluation



Focus Areas

- Chronic Diseases & Food
- Consumer Trends
- Dairy Foods
- Dietary Guidelines
- Food Packaging
- Fruits & Vegetables
- Health & Wellness
- Labeling & Health Claims
- Organic Foods
- Refrigerated & Frozen Foods
- Regulatory Issues
- Religious & Ethnic Foods
- Vitamins & Minerals
- Water Safety



Resources Fact Sheet

Publications



Comprehensive Reviews in Food Science and Food Safety (CRFSFS) is a peer-reviewed online journal published bi-monthly. Review papers provide in-depth coverage of a narrowly defined topic on any food science or food safety aspect, including nutrition, engineering, microbiology, sensory evaluation, physiology, genetics, economics, regulations, and history.



Food Technology is IFT's monthly magazine addressing all facets of food science and technology. Its timely, in-depth coverage includes the latest information on research developments, industry news, regulatory affairs, consumer product innovations, and health and wellness trends.



The Journal of Food Science (JFS) is IFT's premier science journal, containing peer-reviewed reports covering original research and critical reviews of all basic and applied aspects of food science for food professionals. JFS contains ten sections including food chemistry, toxicology, engineering, physical properties, microbiology, safety, sensory, nanoscience, health, and nutrition.



Scientific Papers

IFT produces and publishes several different types of documents that provide scientific and technical information on food-related topics and issues. Examples include publications on the topics of food product date labeling, and antimicrobial resistance.



Online Courses & Live Webcasts

Focused on key food science topics and taught by experts in the field, these courses integrate online learning principles with the benefits of classroom-style education. IFT's live webcasts offer current, credible food science information presented by faculty experts in an interactive forum. Viewers can clarify fundamental concepts, question equivocal perspectives, and deepen their understanding of a wide range of key food science topics.

Podcasts

IFT's two podcasts tackle informative and thought-provoking topics with science and business experts from around the world. Omnivore, from the editors of Food Technology, features lively discussions and expert viewpoints on the science of food community's most top-of-mind issues. Sci-Dish, developed by IFT's topical Divisions, explores science, research, and perspectives from multiple disciplines, sparking new ideas to ignite innovation in the science of food community.



IFT Food Facts Videos

IFT Food Facts videos are short, fun, animated videos that tackle tough topics in food safety, nutrition, food chemistry and everything else having to do with the science of food. Each video features an IFT member expert and has an accompanying fact sheet that provides additional information on the topic. These are excellent resources for background information and great for including in articles or sharing via social media.



Biotechnology, Genetic Engineering, and “GMOs:” Why all the Controversy?



Eating for Immune Health



Safely Handling Leftovers



The 411 on Functional Foods



Processed Food



Sugars: A Scientific Overview

View all the food facts at ift.org/foodfacts