



Food Ingredient Technology (FIT) Short Course

February 22, 2017

Doubletree Hilton Hotel Seattle Airport
18740 International Blvd
Seattle, WA 98188
206-246-8600

Please visit our website for online registration and information:

<http://foodprocessing.wsu.edu/extension/training/food-ingredient-technology/>

Registration Fees:

Registration: \$275/person, Group Rate for 5 or more attendees - \$225/person

Late Registration: \$325/person

Early Registration Ends: February 8, 2017

Maximum Seats Available: 50

Lunch, tea, coffee, snacks and course materials will be provided. There is free parking at the Hotel and the registration fee includes a **FREE** pass to attend the PSIFT Suppliers Night on February 21st. Continuing Education Units (CEU) are available.

Overview

This is an introductory course on Food Ingredient Technology (FIT). The short course provides an overview of major food ingredients that are used in value-added foods. It provides an overview of the various functionalities of these ingredients, and how they are used in making foods with qualities that are desired by consumers.

The course also details some of the common food systems, their qualities and functionalities of the ingredients that are used in these systems. In addition, the course will also briefly cover the interactions of common processes and ingredients. Finally, the importance of monitoring quality of the raw ingredients and its impact on the process and final product will be highlighted. Twelve different industry experts will teach a total of fifteen lectures.

There will be plenty of opportunities for the attendees to interact with the speakers. There will also be a panel discussion with all the speakers at the end of the day, where the attendees can interact with the panel with specific questions on their ingredients and products.

Who would benefit from this course?

- New product development professionals
- R&D, Engineering, Sales & Marketing, Production and Quality personnel
- Value-added food product development professionals
- Any food industry professional

Please contact Girish Ganjyal, girish.ganjyal@wsu.edu, for any questions regarding content.
Please contact Cathy Blood, blood@wsu.edu, or any assistance with registration.



Food Ingredient Technology Course Program* Schedule

- 7.30 a.m. to 8.00 a.m. Check-in or Onsite Registration
- 8.00 a.m. to 8.15 a.m. **Introductions and Kick-off**
- 8.15 a.m. to 8.30 a.m. Overview of Food Ingredients and their Role in Food Products
Girish Ganjyal, Washington State University, Pullman, WA
- 8.30 a.m. to 9.30 a.m. Carbohydrates (Starches) – Ingredient Functionalities
Dilek Uzunalioglu, Ingredion Inc., Bridgewater, NJ
- Coffee Break – 15 min (Coffee and Tea Provided)**
- 9.45 a.m. to 10.30 a.m. Carbohydrates (Hydrocolloids) – Ingredient Functionalities
Wanda Jurlina, CP Kelco, Atlanta, GA
- 10.30 a.m. to 11.30 a.m. Flavors – Ingredient Functionalities
Bob Barrera, Bell Flavors & Fragrances, North Brook, IL
- Lunch Break – 30 min (Box Lunches Provided)**
- 12.00 p.m. to 1.00 p.m. Fibers (General Fibers and Soluble Fibers) – Ingredient Functionalities
Annette Evans, Tate & Lyle, Hoffman Estates, IL
- 1.00 p.m. to 2.00 p.m. Fats – Ingredient Functionalities
Steven Robbins, Richardson Oilseed Ltd., Winnipeg, Canada
- Coffee Break – 15 min (Coffee and Tea Provided)**
- 2.00 p.m. to 3.00 p.m. Colors – Ingredient Functionalities
Elijah Church, Roha USA
- 3.00 p.m. to 4.00 p.m. Proteins – Ingredient Functionalities
Siva Kaliappan, Dairy Management Inc., Rosemont, IL
- 4.00 p.m. to 4.45 p.m. Panel Discussion (Q&A with the day's speakers)
- 4.45 p.m. to 5.15 p.m. **Certificates, Evaluations, Raffle Drawings, and Adjourn**

Note: To receive the CEU's, the attendees will have to take a short exam at the end of the course and score a minimum of 70%.

* This is a tentative program. Topics and speakers may change.

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