

Call for New Products & Technologies Proposals

Submission Guidelines



Las Vegas, NV
June 25-28, 2017

What's inside?

Learn how to submit a
New Products &
technologies Proposal

*Must be
commercialized
between January
2014 – January 2017*

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Call for Proposals Overview

The Institute of Food Technologists (IFT) welcomes the submission of quality and original food science and technology research for presentation at IFT17.

Scientific Program Goals

In 2017, IFT will continue and expand upon its' long standing history of offering the best and most comprehensive food science educational program by:

1. Providing cutting-edge, top quality scientific research and programming by leading food science professionals and researchers.
2. Offering relevant research and programming on key issues facing food science professionals, consumers and the industry.
3. Presenting both basic and transformative research and applied science.
4. Maximizing the attendee value through their participation in the scientific program.

An accepted proposal honors the scientific and scholarly achievements of the presenters and helps contribute to the growth of the food science and technology field. IFT's New Products & Technologies Proposal Reviewers assess these proposals and recommend the "best of the best" among them to be presented at IFT17.

Right of First Refusal

IFT reserves the right to publish the accepted abstracts in a Book of Abstracts, on the IFT website or both. Authors are not required to submit papers for publication. Papers should not have been published prior to IFT17. IFT's right of first refusal applies to all research, science and technology abstracts/papers presented at the annual event. If planning to publish your research, authors are requested to submit their papers for consideration in IFT's publications—the Journal of Food Science (JFS), Comprehensive Reviews in Food Science and Food Safety (CRFSFS), the Journal of Food Science Education (JFSE), and Food Technology. As soon as possible after IFT17, authors should visit <http://mc.manuscriptcentral.com/jfs> to submit their manuscripts to JFS, CRFSFS, and JFSE. To submit to Food Technology, contact Bob Swientek at bswientek@ift.org. Call the IFT Publications Office at 312-782-8424 for further information. Those who do not wish to publish their papers in IFT publications but rather other journals should also contact Bob Swientek to request permission.

New Products & Technologies Presenter Information and Reimbursement Policy

IFT is extremely appreciative of the hard work, dedication and expertise presenters provide each year. Without this help the IFT17 would not be a success.

Presenter Affirmations

All submitters will be asked to complete a series of affirmations should their presentations be accepted. Presenters will indicate they are aware of the important deadlines, and that they will follow standard presenter protocols.

Refer to [Appendix C](#) for a listing of the presenter affirmations.



Reimbursement for Presenters

IFT does not reimburse presenters for travel, hotel, registration fees or other expenses incurred during the annual event.

New Products & Technologies Guidelines

Submission Deadline: October 3, 2016 by 4pm Central Standard Time
Time for informing acceptance/rejections: January 17, 2016

The New Products & Technologies category presents an opportunity for companies to share their accomplishments and latest discoveries with the food industry. The New Products & Technologies (NPT) reviewers are responsible for providing a forum for individuals to present relevant, newly-commercialized technologies at the IFT annual event. These presentations typically generate much interest among product developers and manufacturing personnel who are looking for solutions to meet their needs.

Details regarding the format of the IFT17 New Products & Technologies presentations will be reviewed with presenters whose proposals are accepted.

NPT Critical Date Overview

The following timetable shows the activities and events which will lead to developing successful showcase presentations at IFT17.

7/5/2016	Call for New Products & Technologies proposals opens online
10/3/2016 4pm CST	Call for New Products & Technologies proposals closes
1/17/2017	NPT submitters notified of status of submission. Approved submitters asked to confirm acceptance of offer to present.
2/17/2017	Deadline to confirm invitation to present
3/1/2017	IFT17 Session Planner posted on-line
6/25/2017 – 6/28/2017	IFT17 - Chicago

Categories

New Product & Technology proposals are welcome in the following areas:

- Ingredients
- Packaging material or equipment
- Process technology/equipment
- Analytical instrument or method
- Technology for enhanced food safety
- Service

Criteria for Acceptance of New Products & Technologies Presentations

1. To qualify, your product or technology must be new (meaning commercially introduced between January, 2014 and January, 2017) and at least one of the following:
 - Incorporate a convincingly innovative new technology
 - Deliver improved performance over competitive items already available
2. NPT submissions must meet the definition of commercialization. IFT defines commercialization for the purpose of this submission opportunity as: A product or technology that is currently available for sale or licensing by the time of the New Products & Technologies submission deadline.
3. Submitters need to demonstrate application in their new product or technology. Submitters must clearly speak to the utility and general use of the new product or technology.
4. Submitters need to establish a link between structure and function. Your proposal must clearly refer to generally recognized and accepted scientific research and references to back claims.
5. Submitters are encouraged to provide examples on the testing methodology, evaluation and application used to promote their work.

Proposal Review and Acceptance

Each proposal will be critically evaluated by reviewers and the selection will be based on quality factors including, but not limited to:

- Degree of Innovation
- Practical Application of Content
- Quality of Proposal
- Scientific Merit
- Pertinence to IFT Member Audience
- Timeliness of Science

Proposal Requirements

A checklist of information requested at the time of New Product & Technologies submission is posted at <http://www.ift.org/IFT17> or in [Appendix A](#) This will enable submitters to prepare their proposals prior to submitting on-line if they choose.

Refer to [Appendix B](#) for a sample New Products & Technologies proposal.

Incomplete submissions by the established deadlines will not be reviewed.
Lacking proof of commercialization is considered an incomplete submission.

Proposal Revisions

Changes are not permitted after submission deadlines. All presenters must be listed at time of submission. No changes will be made after the submission deadline.

Frequently Asked Questions

Below are some of the most frequently asked questions during the submission process, with references to additional information in this set of guidelines.

1. When is the deadline to submit proposals?

New Products & Technologies proposals are due by October 3, 2016 by 4:00 pm Central Time. Late submissions will not be accepted.

2. Can I make changes after the submission deadline?

No. After the deadline, submitters will not be allowed to make changes.

3. When will I hear if my proposal was accepted for presentation?

Submitters will be notified on January 17, 2017.

4. Does submitting a proposal guarantee acceptance?

Unfortunately, it does not. New Products & Technologies proposals are peer-reviewed by IFT members based on the quality factors outlined in these guidelines. Any proposals submitted not meeting the quality factors will not be selected.

In some cases, proposals that satisfactorily meet these requirements will also not be selected due to limited program space and the higher quality of competing submissions.

5. What is the review process for proposals?

The New Products & Technologies reviewers will assess all proposals submitted. They will accept or reject them and rank order the accepted ones for scheduling.

6. Do I have to submit my abstract to the Journal of Food Science for publication?

Yes, if you are planning to publish your research. Submission of a proposal to IFT17 indicates that the authors agree to give IFT the first opportunity to publish the work (right of first refusal). Authors are encouraged to submit their papers for consideration in any of IFT's publications—the Journal of Food Science (JFS), Comprehensive Reviews in Food Science and Food Safety (CRFSFS), the Journal of Food Science Education (JFSE), and Food Technology. As soon as possible after IFT17, authors should visit <http://mc.manuscriptcentral.com/jfs> to submit their manuscripts to JFS, CRFSFS, and JFSE. To submit to Food Technology, contact Bob Swientek at bswientek@ift.org. Call the IFT Publications Office at 312-782-8424 for further information. Those who do not wish to publish their papers in IFT publications but rather other journals should also contact Bob Swientek to request permission.

7. How do I submit a proposal?

Review the Call for New Products & Technologies Submission Guidelines for more information. Visit <http://ift.org/IFT16> (this is the IFT16 Web site) and on the main page there will be a link to the IFT17 Call for Proposals.

NOTE: Be sure to submit your proposal through the correct submission type. Incorrectly submitted proposals will not be transferred.

8. What if I am having technical difficulties submitting my proposal?

Planstone Support

Contact Information

Trouble Submitting Online?

If you have any difficulty with the submission process, please click on the support tab on the right side of the screen on the submission form and complete the required fields. You will receive a response from Planstone Technical Support within 24 hours.

For all New Products & Technologies proposal policy questions please contact:

Knowledge and Learning Experiences Department
Institute of Food Technologists
525 W. Van Buren St. Suite 1000
Chicago, IL 60607
Telephone: (312) 604-0277
Fax: (312) 596-5672
E-mail: amsp@ift.org

Appendix

Appendix A: New Products & Technologies Requested Information

Below is the information that will be requested from you while you are submitting a New Products & Technologies proposal. The required fields are marked with an asterisk (*). Please feel free to use this document as a checklist to help guide you through the submission process. **The submission deadline for New Products & Technologies is October 3, 2016 at 4:00 PM Central Time.**

Step 1: Title/Body	
	*Enter you presentation title. Titles should be entered in title case. Please be creative in your title submissions. Consider your Industry target audience and what will most likely attract them to view your presentation. Titles should be brief (500 characters max), succinct, and represent the overall presentation focus. Titles cannot be changed after the submission deadline on October 3, 2016.
	*Enter your abstract body (no more than 500 words). Proposals cannot be changed after the submission deadline on October 3, 2016.
	*Commercialization date. Month and year are mandatory
Step 2: Keywords	
	*Enter 1-3 keywords. 1 keyword is mandatory
Step 3: Presenter Affirmations	
	*(See Appendix C)
Step 4: Presentation Type/Category	
	*Select a category for your submission; Ingredients, Packaging, material or equipment, Process technology/equipment, Analytical instrument or method, Technology for enhanced food safety, Service
	*Respond to additional affirmations; Audio taping release, PowerPoint Distribution, PowerPoint Revisions
	*Choose one key focus area track
Step 5: People to add to abstract	
	* Add all presenters to your proposal here. Once your proposal is submitted you can make changes or add presenters prior to the submission deadline of October 3, 2016.
Step 6: Affiliations	
	*Enter all institutions associated with your presenters. Only one affiliation/institution can be listed per presenter.
	*Proof of commercialization. Please enter a web address or upload a PDF that shows proof of commercialization for the review committee.
	Please state if you are a distributor or developer of this product.
	Are you already or will you be an exhibitor at IFT17?

Appendix B: SAMPLE New Products & Technologies Proposal

OmegaDry® – The New Way to Stabilize Omega Oils Using Gamma Cyclodextrin

Helmut Reuscher, Wacker Biochem Corp., 3301 Sutton Rd., Adrian, MI 49221, phone: 517-264-8794, fax: 517-264-8795, helmut.reuscher@wacker.com
Increasing evidence of the health benefits of Omega Oils containing PUFAs (Poly Unsaturated Fatty Acids) is leading to an increasing demand for these products. Clinical studies show that omega-3 long chain fatty acids can help prevent heart disease. Fish are a major natural source of long chain omega-3 fatty acids such as EPA (Eicosapentanoic acid) and DHA (Docosahexanoic acids). However, the fishy taste and the rancid odor developed due to the lack of stability of these omega oils against oxidation create problems with consumer acceptance.

Gamma cyclodextrin and omega oils give very stable dispersions in water, which are easily converted into white powders using conventional drying techniques. The cyclodextrin complexes reduce unpleasant taste and odor. Stability tests show a 50% increase in the stability of omega oils against oxidation, even at temperatures of 100F. Triglyceride oil complexes with gamma cyclodextrin are also stable against shear forces and adjustable in particle size by grinding, providing an additional advantage over traditional microencapsulation techniques.

In the USA, gamma cyclodextrin was reviewed by an independent international expert panel and was declared to be GRAS (General Recognized As Safe) in a variety of food and Nutraceutical applications. Additionally an ADI (Acceptable Daily Intake) 'not specified' was allocated for gamma cyclodextrin by JECFA (Joint FAO/WHO Expert Committee on Food Additives), indicating that gamma cyclodextrin can be used in all concentrations technically necessary.

Gamma cyclodextrin formulated omega oils can be used in all kinds of food and nutraceutical applications. They can be used to fortify foods such as beverages, cereals, baked goods, spreads, dressings / sauces and dairy products as well as in nutraceutical formulations such as tablets, powder drinks and health bars.

Appendix C: Presenter Affirmations

Please indicate your acceptance of the following preconditions to presenting. If you do not agree with one or more of the following statements or if you have any questions, contact IFT staff at amsp@ift.org.

Deadlines

I agree to meet the critical deadlines provided to me in my invitation letter with respect to submission of materials and arriving my assigned session.

IFT17 Registration

I understand that as a presenter I must pay the appropriate IFT Member or Non-member registration fee. Registration information will be available at www.ift.org/IFT17 by March 1, 2017.

Right of First Refusal

IFT reserves the right to publish the accepted abstracts in a Book of Abstracts, on the IFT website or both. Authors are not required to submit papers for publication. Papers should not have been published prior to the meeting. The right of first refusal applies to all research, science and technology abstracts/papers presented at the annual event. Authors are encouraged to submit their papers for consideration in IFT's publications—the Journal of Food Science (JFS), Comprehensive Reviews in Food Science and Food Safety (CRFSFS), the Journal of Food Science Education (JFSE), and Food Technology. As soon as possible after IFT17, authors should visit <http://mc.manuscriptcentral.com/jfs> to submit their manuscripts to JFS, CRFSFS, and JFSE. To submit to Food Technology, contact Bob Swientek at bswientek@ift.org. Call the IFT Publications Office at 312-782-8424 for further information. Those who do not wish to publish their papers in IFT publications but rather other journals should also contact Bob Swientek to request permission.

Handouts

I understand that IFT does not provide paper copies of PowerPoint slides or any other handouts. Any presenters choosing to distribute handouts must bring their own copies.

Reporting

I agree that an article reporting on my presentation may be included in the post-IFT17 communication or on the IFT website, the purpose of which is to provide meeting highlights to those members who did not attend. I further acknowledge that members of the media may attend my presentation to record and report on its contents.

New Products & Technologies Conflict of Interest

I agree that if I have any commercial relationships that my presentation will be evidence-based and I will disclose my relationship to the products/services from that entity. Additionally, I will not “sell” while presenting and will avoid any appearance of impropriety or inordinate promotion of a product or service I sell or provide.

Copyright Release

I assume full responsibility for securing the necessary clearance and permission for publication and presentation from any third party holding rights to any of the presentation material. I have obtained concurrence from the sole author, co-authors or co-workers before submitting my materials for presentation and publication and have acknowledged all contributions to the work. In addition, any use of a motion picture movie, in whole or in part, during my presentation requires a public performance license. I will not include any movie clip without obtaining a public performance license prior to my presentation.

I give the Institute of Food Technologists and its agents permission to include my abstract and any other materials distributed or displayed in a compilation of conference materials in paper or electronic format. I give the Institute of Food Technologists and its agents permission to include my presentation description and biography electronically on the Web.

Indemnification

I agree to indemnify, defend, and hold IFT, its directors, officers, employees, and agents harmless from and against all claims arising from my participation as a presenter, including any claim that the material included in the presentation or the use to which the presentation will be put infringes the rights of any third parties.

I agree to all of the above statements (Required Yes Response)

Audio Taping Release

I give the Institute of Food Technologists permission to audio record and produce audio tapes, DVD-ROMs and/or other electronic media of my presentations at IFT17, for subsequent use and/or sale by IFT or its' contracted vendor partners.

I agree to the above statement (Required with either Yes or No Response)

Materials Distribution

I give the Institute of Food Technologists permission to produce videotapes, CD-Roms and/or other electronic media of my presentations visuals and handout materials presented at IFT17, for promotional use and/or sale by IFT or its vendors.

Background Information: IFT has retained the services of an education recording services company, to capture the audio and PowerPoint presentations at the annual event so that attendees can purchase all available presentations or individual sessions they missed. The PowerPoint slides will be linked with your audio file only if you give us permission below. Your PowerPoint presentation will be protected in a PDF format and are watermarked so that individuals may not be able to copy and re-use your presentations.

I agree to the above statement (Required with either Yes or No Response)

PowerPoint Revisions

I understand that any revisions to my presentation must be uploaded through the IFT

Presentation Management system at least 25 minutes in advance of when my session begins.

I agree to the above statement (Required with either Yes or No Response)