



# **Technical Research Paper Abstract Submission Guidelines**

**FIRST 2022**

Chicago, IL  
July 10-13, 2022



## **Call for Technical Research Paper (TRP) Abstract Overview**

The Institute of Food Technologists (IFT) welcomes the submission of quality and original research focused on the science of food for presentation at FIRST 2022, July 11-13, 2022. This hybrid experience will bring together top scientists, researchers, and innovators from around the world to showcase recent findings and advancements in the science of food. IFT and IFT's Divisions strive to showcase high quality, transformative, and applied research. [Visit the submission site.](#)

### **TRP Program Goals**

- Showcase and promote original, relevant, and high-quality research findings within the science of food
- Provide an opportunity for undergraduate, graduate, and professional members to gain experience presenting their research and findings to the science of food community
- Showcase original and relevant research findings within topic-based poster sessions
- Maximize attendee value through their participation in the scientific program
- Bring together members of academia and industry to learn and discuss scientific advancements

### **Abstract Submission Categories - Divisions**

All abstracts submitted to the TRP program must be submitted to one of the following Divisions. IFT's [Divisions](#) are charged with recruiting expert reviewers to participate in this peer-review process, thus determining abstracts selected for FIRST 2022.

- Aquatic Food Products Division
- Biotechnology Division
- Carbohydrate Division
- Dairy Foods Division
- Education, Extension, & Outreach Division
- Food Chemistry Division
- Food Engineering Division
- Food Law & Regulations Division
- Food Microbiology Division
- Food Packaging Division
- Foodservice Division
- Fruit & Vegetable Products Division
- International Division
- Marketing, Sales, & Management Division
- Muscle Foods Division
- Nonthermal Processing Division
- Nutraceuticals & Functional Foods Division
- Nutrition Division
- Product Development Division
- Protein Division



- Quality Management Division
- Refrigerated & Frozen Foods Division
- Sensory & Consumer Sciences Division
- Sustainable Food Systems Division
- Toxicology & Safety Evaluation Division

### **Note on Cannabis-Related Content**

*IFT strives to provide high quality, relevant research and educational programming on key focus areas that impact professionals, the industry, and consumers. For proposals that address issues related to cannabis and its application in the food and beverage industry, IFT's review panel will evaluate the proposal based upon scientific merit, adherence to IFT's professional code of ethics, and the degree to which the program will advance the application of sound science without advocating or supporting the violation of any local, national, or international laws.*

### **Poster Presentation Formats**

*In-Person Presentation:* All accepted abstracts will be invited to present a physical poster during FIRST 2022 in Chicago, IL. Printed posters must fit on the 4 ft. tall by 8 ft. wide board that will be provided by IFT for your presentation. All accepted abstracts will receive access to FIRST 2022-branded poster templates that are optional to use.

*Virtual Presentation:* All accepted posters will also be asked to record an on-demand presentation of their poster. This will include submitting a PDF, JPEG, and one-minute video of your poster material. *Exact material request subject to change.*

### **Graduate Student Oral Competitions**

While submitting your abstract, qualified graduate students may indicate their desire to be considered for Division Oral competitions. Note that not all Divisions may host a competition due to the number of qualified applicants. Competitors must be IFT student members at the time of submission. *Competition Guidelines* document coming soon!

## **Guidelines**

### **Timeline:**

January 14, 2022 by 11:59 pm CT: Submission Deadline  
Early March 2022: Submitters notified of their status  
April 15, 2022: Presenters confirm in-person presentation  
May 31, 2022: On-demand presentation materials due to IFT  
July 10-13, 2022: FIRST 2022

### **Abstract Submission Components:**

The following sections are required to submit your abstract. Excluding title and 2-sentence summary, abstract may be no longer than 350 words.

- Title



- 2-Sentence Summary
- Introduction
- Methods
- Results
- Significance

You will enter your abstract into one text box. Please label each section: Introduction, Methods, Results, and Significance. The word count limit is 354 to accommodate the labelling.

### **Eligibility and Information**

- Data must not be published before FIRST 2022. Data similar to previous presentations should not be submitted.
- Abstracts must be submitted in English.
- At least one of the authors must be a member in good standing of the Institute of Food Technologists or one of the non-U.S. IFT Allied Organizations.
- IFT discourages the submission of incomplete research. Recent results may be added at the time of presenting.
- Authors should not split data to create several abstracts from one study.
- Standard abbreviations may be used without definition.
- Do not include references, credits, or grant support. Abstracts dealing with commercial products or services must have a scientific emphasis and should not be submitted for promotion purposes
- Proofread very carefully for formatting, spelling, and grammar to avoid errors before submission.
- Tables and images are not accepted.
- All authors must save a copy of the abstract before the time of submission.
- Incomplete proposals will not be reviewed.
- Refer to Appendix A for a sample abstract.

NOTE: Individuals interested in promoting a commercial product or services are encouraged to participate as exhibitors in the food expo.

### **Abstract Review and Selection Criteria**

Abstracts will be reviewed by at least five peer reviewers identified by each Division to which the abstract is submitted. Each abstract will be graded on the below criteria. Please see the [full rubric here](#), which may be modified slightly for various Divisions.

- Scientific merit
- Relevancy to the science of food
- Innovation
- Practical application of content
- Quality of the Abstract

### **Abstract Revisions**

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



### **Abstract Status Notifications**

Only primary authors will receive communication updates. Primary Authors will receive email notification of abstract status early March 2022. It is the responsibility of the primary author to inform all co- authors and faculty advisors of disposition status and abstract scheduling information (if accepted).

All notices will be sent as bulk email messages from [trp@ift.org](mailto:trp@ift.org). Many times, web-based email accounts (e.g., Hotmail, AOL and Yahoo) automatically send bulk email messages into the spam folder. Please check both your inbox and your junk mail folder for your disposition notice.

### **Abstract Withdrawal**

Submit withdrawal requests in writing by April 1, 2022 to avoid publication.

### **Presentation**

If an abstract is accepted as a poster presentation, the author(s) must register to attend FIRST 2022 for their poster to be included in the program. If you are a student, faculty may not present your poster for you. Failure to show up to present the poster, if not justified in advance, will jeopardize the acceptance of submissions by the author(s).

Posters must be presented at FIRST 2022 during the designated Division 1.5 hour timeslot between July 10-13. Specific presentation times will be communicated upon notification of the poster presentation day and time. All posters must remain on display for the entire duration of FIRST 2022. Posters must fit in the 4 ft. tall by 8 ft. Wide display board.

- *Disclaimer: IFT is not responsible for any lost or damaged posters.*

### **Questions & Technical Support**

Contact the Knowledge & Learning Experiences Team ([trp@ift.org](mailto:trp@ift.org)) for any questions regarding the proposal process. If you need technical support, please email [help@mapyourshow.com](mailto:help@mapyourshow.com) or call (888)-527-8823 (International) 1-513-527-8823



## **Appendix A: Sample Abstract**

### **Determination of Boiled Candy Glass Transition Temperature by Genetic Algorithm (GA) and Capacitor Based Thermal Analysis (CTA)**

#### **Introduction:**

The glass transition temperature ( $T_g$ ) is a very important parameter for candy production. The measurement of  $T_g$ , however, is done by comparably expensive and sophisticated equipment including differential scanning calorimeter (DSC), dielectric analyzer, and nuclear magnetic resonance. In this study, a Capacitor Based Thermal Analysis (CTA), which is much less expensive and less sophisticated analysis, was used to test the  $T_g$  of candy samples and the results were compared to DSC.

#### **Method:**

In this study, the  $T_g$  of several candies were measured by placing samples between two stainless plates, and monitoring capacitance and temperature as the samples were heated. The data of capacitance as a function of temperature were process by a genetic algorithm (GA), and fitted to a three-section model to determine  $T_g$ .  $T_g$  of the candies were independently measured by DSC as a reference.

#### **Results:**

The results showed that when the  $T_g$  of the candy was below  $\sim 15^\circ\text{C}$ , the measurement from GA and capacitor based thermal analysis (CTA) was higher than that from DSC. However, if  $T_g$  of the candy was higher than  $15^\circ\text{C}$ , the two methods gave similar values. GA based CTA provides a feasible new way to measure phase transitions in candies with relatively inexpensive equipment, and less need for user interpretation of data.

#### **Significance:**

GA based CTA provides a much cheaper and less sophisticated methods for small or medium confection manufacturers to measure the  $T_g$  of their products, helping them supervise or control the quality of the products during or after processing. For other researchers, GA based CTA is a new method with computational algorithm involved to study the phase transition of other food materials.



## **Appendix B: 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 [trp@ift.org](mailto:trp@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.

### **FIRST 2022 Registration**

I understand that as a presenter I must pay the appropriate IFT Member or Non-member registration fee. Registration information will be available spring 2022.

### **Right of First Refusal**

IFT reserves the right to publish the accepted abstracts on the IFT website. 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 FIRST 2022. 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 IFT21, authors should visit <http://mc.manuscriptcentral.com/jfs> to submit their manuscripts to JFS, CRFSFS, and JFSE. To submit to Food Technology, contact [trp@ift.org](mailto:trp@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 [trp@ift.org](mailto:trp@ift.org).

### **Reporting**

I agree that an article reporting on my presentation may be included in the post- FIRST 2022 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.

### **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 or refer to 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)