IFTSA Events & Experiences

July 16-19, 2023
McCormick Place, Chicago, IL
Hi everyone!

I’m CJ, your IFTSA President! I am currently pursuing my Ph.D. in Food Science at UW Madison. I hope you are as excited for the event as I am. As lifelong learners, I know we can’t wait to sink our teeth into the smorgasbord of information that will be offered over these 4 days. The execution of IFTSA events and competition at FIRST is the culmination of many volunteers’ hard work, whom I can’t thank enough. I have so much I want to say, so I am going to break up my thoughts into categories. Find the section that resonates with you the most.

To our FIRST-timers: 👋 Welcome! Get ready for a mind opening experience. We know it’s a lot, but we are here to help. If you don’t know where to start, come to the Student Lounge to find any board member or volunteer.

To our seasoned pros: 😎 Welcome back! I can’t wait for you to see all the new things IFTSA and the FIRST conference has to offer.

To our competition finalists and poster presenters: 🏆 I know you have honed your talent and spent many hours to get here. I am excited that you get to share all your hard work on this global stage. No matter the outcome, you are all amazing and an inspiration. Good luck to you all!

To our Expo explorers:🔍 Happy hunting! I always enjoy learning from all the companies I can, scoping out the trends, and trying new things. Go forth with an open mind (and an empty belly).

To those looking to make a meaningful connection: ❤ You are in the right place. I know it can be intimidating, but networking is great muscle to exercise. This is a great time to get out of your comfort zone. Capitalize on that “STUDENT” title on your name badge. We are all here to learn.

I hope you all have a fun, safe, and mind opening IFT FIRST!❤❤

Smiles,

Cameron “CJ” Wicks
IFTSA President, 2022-2023
Join us in the IFTSA Student Lounge!

Sponsored by PepsiCo
Located in the Vista Ballroom in McCormick Place.

Hours
Sunday, July 16, 2023: 2:00 PM - 5:00 PM
Monday, July 17, 2023: 8:00 AM - 5:00 PM
Tuesday, July 18, 2023: 8:00 AM - 5:00 PM
Wednesday, July 19, 2023: 8:00 AM - 3:00 PM

Shuttle Information
Located outside of West Transportation lobby, shuttles are available to all IFT FIRST attendees.

Hours
Sunday, July 16, 2023: 11:00 AM - 3:00 PM (every 25-30 minutes)
3:00 PM - 8:00 PM (every 20-25 minutes)
Monday, July 17, 2023: 6:30 AM - 11:00 AM (every 20 minutes)
11:00 AM - 2:00 PM (every 25-30 minutes)
2:00 PM - 6:00 PM (every 20 minutes)
Tuesday, July 18, 2023: 7:00 AM - 11:00 AM (every 20 minutes)
11:00 AM - 2:00 PM (every 25-30 minutes)
2:00 PM - 6:00PM (every 20 minutes)
8:00 PM (after IFTSA Closing Ceremony to Hyatt Regency Chicago)
Wednesday, July 19, 2023: 7:00 AM - 11:00 AM (every 20 minutes)
11:00 AM - 3:00PM (every 20 minutes)
# Contents

HI EVERYONE! ............................................................................................................................ 1  
CONTENTS................................................................................................................................ 3  
MEET THE 2022-2023 IFTSA BOARD ................................................................................. 4  
THANK YOU, VOLUNTEERS!............................................................................................... 5  
STUDENT EVENTS .................................................................................................................. 6  
KEY NOTES, FEATURED SESSIONS, AND NETWORKING EVENTS ................................. 7  
TOP TIPS FOR A SUCCESSFUL IFT FIRST ........................................................................... 8  
ABOUT IFSTA .......................................................................................................................... 9  
GRADUATE RESEARCH VIDEO COMPETITION ................................................................. 10  
UNDERGRADUATE RESEARCH COMPETITION ............................................................... 11  
DEVELOPING SOLUTIONS FOR DEVELOPING COUNTRIES PRODUCT DEVELOPMENT COMPETITION ................................................................. 12  
SMART SNACKS FOR KIDS PRODUCT DEVELOPMENT COMPETITION ....................... 14  
IFTSA & MARS PRODUCT DEVELOPMENT COMPETITION ............................................ 16  
COLLEGE BOWL .................................................................................................................... 18  
EXCELLENCE IN LEADERSHIP AWARD ........................................................................... 20  
CHAPTER OF THE YEAR AWARD ....................................................................................... 20  
IFTSA CHAPTERS .................................................................................................................. 21  
WELCOME 2023-2024 IFTSA BOARD! ................................................................................. 21
Meet the 2022-2023 IFTSA Board

The IFTSA Board of Directors works to create and execute all IFTSA programming each year. Serving one-year terms, these student members have direct responsibility for competitions, chapters, membership experience, volunteer development, as well as IFTSA’s Science Meets Food blog and our Instagram social media channel. Our 2022-2023 board members share their favorite IFTSA memory.

Cameron (CJ) Wicks
President
University of Wisconsin - Madison
“My first Annual Event!”

Chloe Calhoun
VP of Digital and Social Media
University of Nebraska - Lincoln
“Exploring the expo floor with fellow board members.”

Luuvan Hoang
President - Elect
Chapman University
“IFT FIRST Closing Ceremony.”

Philip Eberly
VP of Membership Experience
University of Wisconsin - Madison
“Meeting new fellow foodies at every event I attend!”

Michael Diehl
Past President
Colorado State University
“The Feeding Tomorrow Fun Run every year.”

Jenna Fryer
VP of Events & Experiences
Oregon State University
“Making it to the final rounds of College Bowl!”

Allison Brenner
VP of Chapter Engagement
Texas A&M University
“Being the President of My Food Science Club at Texas A&M and making so many friends.”

Irma C. De Anda Lobo
Member-at-Large
Tecnologicode Monterrey - Campus Monterey
“My first IFT Annual Event in Las Vegas. I went there alone, and I made new friends.”

Edwin Yenbono Allan
VP of Competitions
Montana State University
“Being the DSDC chair in 2022.”

Zoila Chavez
Member-at-Large
Auburn University
“Product development competitions and meetings with the South East section.”
Thank You, Volunteers!

Annually, the IFTSA Office of the President appoints several volunteers to IFTSA roles and recommends students to other arms of the organization. The IFTSA roles include Competition Chairs, Regional College Bowl Chairs, the Science Meets Food Blog Editor, and Social Media Manager.

**Science Meets Food Editor:** Tara Pickens, Penn State University  
**Social Media Manager:** McKenna Rivers, Chapman University  
**Science Meets Food Blog Writers:** Allyson Hamilton, Arham Jain, Janice Cheng, Prerana Balasubramanian, Waxin “Maggie” Xue, Eleanor Hansen, Edwin Allan  
**Regional College Bowl Chairs:** Amanda Tabb, Hanna Louvau, Jacob Mitchell, Skylar Moreno, Megan Booth, Madelyn Tjaden  
**Student Chapter Leaders**

If you have any questions about IFTSA or IFT, or would like to get more involved, please contact Stephanie Walaszek at swalaszek@ift.org
## Student Events

### Sunday, July 16, 2023

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>3:00 PM - 4:00 PM</td>
<td>IFTSA First Timers Session</td>
<td>Vista Ballroom</td>
</tr>
<tr>
<td>4:00 PM - 5:00 PM</td>
<td>PepsiCo Meet and Greet</td>
<td>Vista Ballroom</td>
</tr>
</tbody>
</table>

### Monday, July 17, 2023

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>9:00 AM - 10:00 AM</td>
<td>Chapter Leader Celebration</td>
<td>Vista Ballroom</td>
</tr>
<tr>
<td>10:00 AM - 10:30 AM</td>
<td>Student Food Innovators Kickoff - Day 1</td>
<td>Vista Ballroom</td>
</tr>
<tr>
<td>10:00 AM - 11:30 AM</td>
<td>Undergraduate Research Competition - Posters</td>
<td>South Hall Booth S0170</td>
</tr>
<tr>
<td>10:30 AM - 1:30 PM</td>
<td>33rd Annual IFTSA &amp; Mars Wrigley Product Development Competition</td>
<td>Room S501BCD</td>
</tr>
<tr>
<td>1:30 PM - 3:30 PM</td>
<td>IFTSA Undergraduate Research Competition - Oral Presentations</td>
<td>South Hall Booth S0170</td>
</tr>
<tr>
<td>3:00 PM - 5:00 PM</td>
<td>Smart Snacks for Kids Product Development Competition</td>
<td>Room S0170</td>
</tr>
<tr>
<td>3:30 PM - 4:30 PM</td>
<td>PepsiCo Meet and Greet</td>
<td>Vista Ballroom</td>
</tr>
<tr>
<td>4:00 PM - 4:30 PM</td>
<td>Graduate Research Video Competition</td>
<td>South Hall Booth S0170</td>
</tr>
<tr>
<td>4:00 PM - 5:00 PM</td>
<td>Student Food Innovators Closing - Day 1</td>
<td>Vista Ballroom</td>
</tr>
</tbody>
</table>

### Tuesday, July 18, 2023

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>8:30am - 10:30am</td>
<td>College Bowl Preliminary Rounds 1-6</td>
<td>Closed to Public</td>
</tr>
<tr>
<td>10:00 AM - 10:30 AM</td>
<td>Student Food Innovators Kickoff - Day 2</td>
<td>Vista Ballroom</td>
</tr>
<tr>
<td>11:00 AM - 12:00 PM</td>
<td>Feeding Tomorrow Fund Student Celebration</td>
<td>Vista Ballroom</td>
</tr>
<tr>
<td>12:00 PM - 4:00 PM</td>
<td>Product Development Competition Tastings</td>
<td>Closed to Public</td>
</tr>
<tr>
<td>12:00 PM - 3:00 PM</td>
<td>Developing Solutions for Developing Countries</td>
<td>Room S501 BC</td>
</tr>
<tr>
<td>12:30 PM - 3:00 PM</td>
<td>College Bowl Preliminary Rounds 7-12</td>
<td>Room S504 BCD</td>
</tr>
<tr>
<td>3:00 PM - 4:00 PM</td>
<td>PepsiCo Meet and Greet</td>
<td>Vista Ballroom</td>
</tr>
<tr>
<td>4:00 PM - 5:00 PM</td>
<td>Student Food Innovators Closing - Day 2</td>
<td>Vista Ballroom</td>
</tr>
<tr>
<td>5:30 PM - 6:00 PM</td>
<td>Student Networking Event</td>
<td>S100 Ballroom</td>
</tr>
<tr>
<td>6:00 PM - 8:00 PM</td>
<td>IFTSA Closing Ceremony</td>
<td>S100 Ballroom</td>
</tr>
</tbody>
</table>

### Wednesday, July 19, 2023

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>10:30 AM - 11:25 AM</td>
<td>David and Goliath: Considering How Organizations Size Impacts Innovation</td>
<td>South Hall Booth S1883</td>
</tr>
<tr>
<td>11:30 AM - 2:30 PM</td>
<td>IFT FIRST Innovation Lab</td>
<td>South Hall Booth S0170</td>
</tr>
</tbody>
</table>
Key Notes, Featured Sessions, and Networking Events

Sunday, July 16, 2023

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>5:00 PM - 7:30 PM</td>
<td>Awards Celebration Ceremony and Reception</td>
<td>S100 Ballroom</td>
</tr>
</tbody>
</table>

Monday, July 17, 2023

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>6:00 AM - 8:00 AM</td>
<td>Feeding Tomorrow Fun Run + Fitness Celebration</td>
<td>McCormick Square</td>
</tr>
<tr>
<td>8:15 AM - 9:45 AM</td>
<td>Embedding Innovation into Everyone's DNA</td>
<td>S100 Ballroom</td>
</tr>
<tr>
<td>10:30 AM - 11:30 AM</td>
<td>African, African American, Black Resource Group Networking Hour</td>
<td>IFT Member Central</td>
</tr>
<tr>
<td>11:15 AM - 12:00 PM</td>
<td>Reimagining Food Waste to Put the 'P' in Profit &amp; Loss</td>
<td>S100 Ballroom</td>
</tr>
<tr>
<td>12:00 PM - 1:00 PM</td>
<td>Early Careerists Networking Hour</td>
<td>IFT Member Central</td>
</tr>
<tr>
<td>1:45 PM - 2:30 PM</td>
<td>Food Tech Innovations That are Changing How the World Eats</td>
<td>S100 Ballroom</td>
</tr>
<tr>
<td>4:15 PM - 5:00 PM</td>
<td>Science of Food is Critical to Finding Urgent Health and Nutrition Solutions for a Growing Global Population</td>
<td>S100 Ballroom</td>
</tr>
<tr>
<td>6:30 PM - 8:00 PM</td>
<td>Division Socials</td>
<td>Hyatt Regency Chicago</td>
</tr>
</tbody>
</table>

Tuesday, July 18, 2023

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>8:30 AM - 9:30 AM</td>
<td>Seeding the Future: Innovation Across the Supply Chain for Healthy People and Planet</td>
<td>S100 Ballroom</td>
</tr>
<tr>
<td>11:15 AM - 12:00 PM</td>
<td>Expect the Unexpected: Failure to Anticipate Threats is a Critical Food Safety Risk</td>
<td>S100 Ballroom</td>
</tr>
<tr>
<td>10:30 AM - 11:30 AM</td>
<td>Women's Resource Group Networking Hour</td>
<td>IFT Member Central</td>
</tr>
<tr>
<td>12:00 PM - 1:00 PM</td>
<td>Proud Networking Hour</td>
<td>IFT Member Central</td>
</tr>
<tr>
<td>1:15 PM - 2:00 PM</td>
<td>Consumer Panel - How Consumers' Food Choices are Impacted by Crisis</td>
<td>S100 Ballroom</td>
</tr>
</tbody>
</table>

Wednesday, July 19, 2023

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>10:30 AM - 11:25 AM</td>
<td>David and Goliath: Considering How Organizations Size Impacts Innovation</td>
<td>South Hall Booth S1883</td>
</tr>
<tr>
<td>11:30 AM - 2:30 PM</td>
<td>IFT FIRST Innovation Lab</td>
<td>South Hall Booth S0170</td>
</tr>
</tbody>
</table>
Top Tips for a Successful IFT FIRST

1. Make a list - know what sessions you want to attend and what companies you want to visit on the expo floor.

2. Make connections with your peers. Walk the expo floor with them or attend scientific sessions.

3. Have your contact information ready. You can share information through business cards or creating a QR code to your LinkedIn page or personal website.

4. It’s ok to take a break! Take time to recharge and put your best self forward (the student lounge is a great place for this!)

5. Expo vendors are here to do business and their busiest days are Monday and Tuesday. Wednesday is the best day to engage in conversations and ask your questions.

Student Food Innovators

Through this experience, students will harness the power and scale of IFT FIRST to network with peers and professionals, discover solutions, and ultimately understand how global collaboration and innovation are essential to advancing the science of the food. For more information and to sign up for Monday or Tuesday, visit the Student Lounge!
About IFTSA

The IFT Student Association (IFTSA) is a student-governed community of IFT members. It is a mission-driven organization that executes programming and competitions throughout the year, supports student members and chapters, and aims to develop the leaders in the future of the science of food.

In 2022, the IFTSA’s mission and vision were updated to reflect inclusivity, forward-thinking, relevance, and energy.

We are excited to continue enhancing our programs, competitions, and awards to highlight the most creative and innovative minds in the science of food!

**Vision:** A global community of inspired and informed students who are prepared for a future in food

**Mission:** To enrich the academic experience and empower students to thrive individually and together.

---

**Prepare the Future**

- Develop exceptional emerging professionals by providing opportunities beyond the classroom and lab
- Grow student networks to facilitate meaningful, lasting connections
- Advance students’ professional aptitude to enable success in their careers

**Celebrate the Community**

- Include and promote diverse perspectives and backgrounds to foster a culture of belonging
- Excite members through experiences available only with the student association
- Support and recognize dedicated individuals in the science of food

---

9
Graduate Research Video Competition

Sponsored by Campden BRI

Showcase your graduate research in a creative and concise way! Interested students will submit a fun, creative, three-minute video related to original research conducted by the student during their graduate studies related to any subject in food science or technology.

Schedule
Monday, July 17, 2023 · 4:00 PM – 4:30 PM
Presentations · McCormick Place, South Hall Research Stage

Judges
Pete Headridge, Campden BRI
Liz Ashton, Campden BRI
Craig Leadley, Campden BRI
Emma Hanby, Campden BRI
Bertrand Emond, Campden BRI

Finalists
*In presentation order

Annegret Jannasch
University of Arkansas
“Purple Rice – A novel clean-label food ingredient?”

Audrey Lidgard
Utah State University
“Migration, Not Just for Birds: A Graduate Thesis Video Project.”

Jenna Fryer
Oregon State University
“Sipping Smoke – What is the sensory impact of wildfires on wine?”

Cosi Pearce
Competition Chair
Chapman University
Undergraduate Research Competition

Sponsored by Phi Tau Sigma

Designed to showcase outstanding research at the undergraduate level, this competition seeks students engaged in independent research who are interested in presenting at the IFT Annual Event.

Schedule

Monday, July 17, 2023 · 1:30 PM – 3:30 PM
Presentations · McCormick Place, South Hall Research Stage (Booth S0170) Judges

Judges

Alexander Kazaks, Bastyr University
Amrita Ray, North Dakota State University
Dr. Mahendra Radhakrishan, Center of Excellence in Non-Thermal Processing
Dr. Michael Joseph, North Carolina State University
Dr. Judith Boateng, Alabama A&M University
Dr. Sneh Banger, Clemson University

Finalists

*In presentation order

Adam Forbes
University of Massachusetts - Amherst
“Assessing and Predicting the Color Stability of Anthocyanins in the Presence of Ferrous Sulfate”

Cameron Christopher Rich
The Ohio State University
“In-Situ Screening for Gluten-Free Flours using Vibrational Spectroscopy and Pattern Recognition Analysis”

Stacy Lau
California State University, Los Angeles
“Comparison of selected household washing methods for controlling Listeria innocua growth in iceberg lettuce”

Ian Blaise Smith
Clemson University
“The effects of pre-cook enzymatic treatment on the texture of lower value beef cuts cooked via sous vide”

Ariel Chih Chuen Law
University of Arizona
“The Effect of Concentration of Salt and Fermentation on Phytochemical Availabilities in Kimchi”

Sage Taylor
Oregon State University
“Consumer attitude and acceptance toward edible packaging for various food items”

George Nyombaire
Competition Chair
Tuskegee University
Developing Solutions for Developing Countries
Product Development Competition

Sponsored by Feeding Tomorrow Fund

The IFT Student Association (IFTSA) is committed to engaging student members from around the world to utilize their scientific skills to serve a bigger cause. The IFTSA Developing Solutions for Developing Countries (DSDC) product development competition promotes the application of food science and technology and the development of new products and processes that are targeted at improving the quality of life for people in developing countries.

Schedule

Tuesday, July 18, 2023 · 12:00 PM – 3:00 PM
Presentations · McCormick Place, Room S501BCD

1. Upteamis
2. RAPINE
3. GreenAmbrosia
4. PATH
5. Mangoco
6. Newbies

Judges

Krupali Shah, Sargento Foods Inc.
Mario Guadalupe Daqui, General Mills
Sachin Sharma, Idaho Milk Products
Chidinma Okafor
Diane Schmitt, Farther Farms
Anton Angelich, Virginia Dare Extract Co.

Shreya Nuguri
Competition Chair
The Ohio State University
Finalists

PATH (Frutta-Sorgho)
School: Montana State University
Team: Chidimma Ifeh*, Olivia Schwintek, Lynn Weeks

*Frutta-Sorgho is an instantly nutritious blend of indigenous knowledge and western technology co-developed with Senegal women farmers.

RAPINE
School: University of Pembangunan Nasional Veteran East Java
Team: Kartika Zenithia Liveranny*, Fathimah Sarah, Syahidah, Zahra Fayza Azzahra

*RAPINE is a pineapple peel and orange peel Ready-to-Drink (RTD) beverage with made with the thermosonication method.

Newbies (Drasties)
School: IPB University
Team: Brayen Ariel*, Alyaa Fathi Maulida Alawi, Camilla Dewanthy Putri Basuki

*Drasties is a new and innovative smoothie produced using local ingredients which help local producers, sold at affordable prices, and a drink substitute for Indonesians to make smoothies with high nutritional value.

GreenAmbrosia
School: Tecnologico de Monterrey Campus Monterrey
Team: Rocío Daniela Soto Castro *, Luisa Jimena Liceaga Martínez, María González Torres, Beatriz Nicolás Ruiz

*GreenAmbrosia is a Mexican pear nectar treated with HPP- temperature assisted without sugar added.

Upteamis (PURI)
School: Bogor Agriculture University
Team: Feizya Hilyata Musaddiq*, Afif Nur Farisyi, Muhammad Fikri Haikal Safa

*PURI is a healthy and delicious puree made from whole dragon fruit, combine of fruit and it's peels, full with an nutrition sources, a shelf life of 24 months, and vacuum and reusable bucket packaging.

Mangoco
School: Cornell University
Team: Mayane Najm*, Viral Shukla, Danielle Heaney, April Huang, Jessica Dai, Sonia Su

*Mangoco is a fruit-based, iron fortified mango coconut lassi powdered beverage that has a 6-month ambient shelf life made from yogurt, milk or water, mango, and spices.

*indicates team captain
Smart Snacks for Kids Product Development Competition

The IFTSA Smart Snacks for Kids Competition challenges students to develop a fun and nutritious food or beverage product targeted at kids and/or teens. Products must abide by the USDA “Guide to Smart Snacks in School” recommendations. Teams are empowered to use their imagination in the science and overall appeal in the creation of a novel product. A crucial component of a winning product is the team's ability to relay the food or beverage's “smart” qualities to both a technical and general audience.

Schedule

*Subject to change

**Monday, July 17, 2023 · 3:00 PM - 5:00 PM**
Presentations · McCormick Place, Room 501BCD
1. Jungle Clusters
2. Hungry Monsters
3. SunBuddies
4. Fruity Fritters
5. Critter Crackers
6. PumpYam

**Tuesday, July 18, 2023 · 12:00 PM - 4:00 PM**
Tastings · (Closed to Public)
1. SunBuddies
2. Critter Crackers
3. Hungry Monsters
4. PumpYam
5. Jungle Clusters
6. Fruity Fritter

Judges

Susie Donnelly, Mars Wrigley
Charlene Van Buiten, Colorado State University
Urmi Sampat, Virginia Dare Extract
Sakthi Vijayakumar, Starbucks

---

Rules and guidelines:
Finalists

Fruity Fritters  
**School:** University of Wisconsin – Madison  
**Team:** Christine Gill*, Bea Sutton, Kenneth Patten, Sophia Delgado, and Emma Villarreal

*Fruity Fritters are fritters made with “Fruit-Fetti” (fruit and vegetable fruit leather pieces), apple chunks, and are air fried with a sugar glaze packet packaged separately to pour on top.*

Hungry Monster  
**School:** McGill University  
**Team:** Cassandra Popovich*, Valerie Leclerc, Jiachen Wei

*Hungry Monster is a chocolate-flavoured tart that kids can build themselves by filling the tarts and decorating them into hungry monsters using our fun decorations.*

PumpYam  
**School:** University of California, Davis  
**Team:** Liu Shi*, Yuqin Zhang, Qianqian Chen, Tianyi Tu

*PumpYam, a nutritious vegetable-based pastry snack crafted from pumpkin, taro, and purple yam, is infused with essential nutrients to prevent Vitamin D deficiency.*

SunBuddies  
**School:** Oregon State University  
**Team:** Trung Tran*, Alyssa Thibodeau, Tess Snyder, Keenan Schaan, Taylor Johnson

*SunBuddies are an allergen free, gluten free take on a classic childhood sandwich - a PB&J!*

Critter Crackers  
**School:** Texas A&M University  
**Team:** Jacob Mitchell*, Jahlia Davis, Osasere Igbinoba, Maddie Shults, Corey Le

*Critter Crackers are a Black Soldier Fly based snack cracker in various bug shapes.*

*indicates team captain
33rd Annual IFTSA & Mars Product Development Competition

Sponsored by Mars Wrigley

The 33rd Annual IFTSA and MARS Product Development Competition is a chance for students to take the skills and knowledge learned in school and apply them to a real-world situation. Each participating school’s team develops a new food idea and carries the concept through marketing and production, much like a commercial product development team. This is a great opportunity for any student to get involved in food science and IFTSA. It challenges organization, teamwork, creativity, and scientific skills.

Schedule

*Subject to change

Monday, July 17, 2023 · 10:30 AM – 1:30 PM
Presentations · McCormick Place, Room 501BCD
1. Rebel Bites
2. Veggie-Go
3. Churroats
4. Baolite
5. Cafenana
6. CocoPro

Tuesday, July 18, 2023 · 12:00 PM – 4:00 PM
Tastings · (Closed to Public)
1. Churroats
2. Rebel Bites
3. CocoPro
4. Cafenana
5. Baolite
6. Veggie-Go

Judges

Kristen Cassone, Mars
Amy Dejong, Mars
David Andales, Mars
Gabriel Davido-Pardo, Cal Poly Pomona
Bruce Ferree, Insight Food Safety Consulting

Rules and guidelines:

April Huang
Competition Chair
Cornell University
Finalists

Baolite
School: University of California, Davis
Team: Tanyamon Chupongstimun*, Natasong Yuan, Alise Chavanapanit, Phasiri Wongmahapaun, Chayuth Pantrattanamongkol

Baolite is a colorful, sustainable, high fiber, high protein, zero added sugar, zero trans fat, gluten free, low calorie vegan dumpling product formulated using spent grain and sustainable chickpea flour.

Rebel Bites
School: University of Florida
Team: Jonathan Lee*, Sharon Chuah, Santiago Cardenas-Pinto, Evelyn Neilson

Rebel Bites serve to deliver a rich, indulgent experience while providing beneficial plant-based protein and fiber in a gluten-free chocolate cake bite filled with vanilla cream filling, leaving consumers with a product they can feel good about.

Churroats
School: University of Illinois, Urbana-Champaign
Team: Mirai Miura*, Sally Kim, Chenxin Wang, Longwen Li, Reyhan Soewardjono

Churroats is the first upcycled, free from the top-9 U.S. allergens, gluten-free vegan snack that represents a fusion between unique Asian flavors and original Spanish-origin churros.

CafeNana
School: Cornell University

CafeNana is an upcycled, innovative caffeinated coffee-banana sandwich bites consisting of two chewy banana leather pieces consisting of two chewy banana leather pieces and a creamy sunflower butter coffee filling.

CocoPro
School: University of Georgia
Team: Sanket Vanare*, Aria Morrill, Janny Hiew, Johana Lilian, Harsimran Kaur Kapoor, Ujjalpreet Kaur Dhatt, Mahima Jain, Sneha Chhabra, Rucha Boralkar

CocoPro is a high-protein coconut smoothie with pina colada flavor that packs 10 grams of plant-based protein in an 8-ounce serving, with no added sugar.

Veggie-Go (Chik ’n Cheese)
School: Michigan State University
Team: Chloe Skiles*, AJ Burdick, Alyssa Chechak, Heather Stadt, Natoavina Faliarzao, Wama Alzagoum, Winter Graham

Chik ’n Cheese is made of whole grain noodles smothered in a cheesy sauce, all topped with a plant-based shredded chik’n, packing a nutritional punch.

*indicates team captain
College Bowl Competition
Sponsored by Nestlé Purina

Since 1985, the Institute of Food Technologists Student Association (IFTSA) College Bowl Competition has tested the knowledge of student teams from across the United States in the following areas: food science and technology, the history of foods and food processing, food law, and general IFT/food-related trivia. The College Bowl is designed to facilitate interaction among students from different universities and provides a forum for students to engage in friendly competition. Teams for IFT Student Chapters compete in area competitions within the eight geographical areas of IFTSA prior to the IFT annual event. The winning teams from the eight areas then compete in a final competition at the IFT annual event.

Schedule
*Subject to change

Tuesday, July 18, 2023
8:30 AM - 10:30 PM · Rounds 1-6 · (Closed to Public)
12:30 PM - 3:00 PM · Rounds 7-12 · McCormick Place, Room S504 BCD
7:15 PM - 8:00 PM · Final Rounds · McCormick Place, Room S100 Ballroom

Judges & Moderators
Craig Sherwin, Novozymes
Emily Moyer, International Fresh Produce Association
Pam Vaillancourt, IMCD
Keren Kles, Yeap
Mohammad Badaoui Najjar, PepsiCo
Ellen Bradley, River City Food Group, LLC
Mary Carunchia, PepsiCo

Sam VanWees
Competition Chair
University of Wisconsin-Madison
Finalists

University of Delaware
Central Atlantic
Erin Jennings*, Madison Thorpe, Sarah Slotnick, Brenna DeRocili, Yichen Yang

The Ohio State University
Midwest
Shreya Nyguri*, Gabriella Gephart, Stephanie Almquist, Xinyue Fan, Sherry Bansal, Thomas Reis, Peter Howard, Noah Dameron

University of Massachusetts Amherst
North Atlantic
Billy Wolfe*, Amelia Navarre, Ali Akram, Kentaro Kawata, Prarthanaa Sankaranarayanan

Texas A&M University
South Central
Allison Brenner*, Shreya Veeravelli, Gabrielle Scott, Seyra McCullough, Colton Cheever, Andrew Maust, Haeley Tercek, Cyprian Syeunda, Grace Spencer, Katie Mullen, Moni Fadamiro, JP Arevalo and Maddie Shults
Advisor: Rebecca Creasy

Brigham Young University
Pacific Southwest
Rachel Pierce*, Maggie Horlacher, Wendell Loh, Sabrina Siu, Gwen Gustafson, Amy Pitts, Tyler Jarrard, Ryan Kim

Clemson University
Southeast
Vishal Manjunatha*, Deb Hutchins, Ian Smith, Luis Ruvalcaba, Emily Reichard, Emma Mullane, Saralyn Caldwell, Robina Rai, Julie Columbus

University of Wisconsin – Madison
North Central
Blair Federhart*, Philip Eberly, Tori Budin, Lizzie Binversie, Bea Sutton, Katie Harris

Advisor: Anthony Pometto, George Cavender

University of Wisconsin – Madison
Midwest
Shreya Nyguri*, Gabriella Gephart, Stephanie Almquist, Xinyue Fan, Sherry Bansal, Thomas Reis, Peter Howard, Noah Dameron

Advisor: Anthony Pometto, George Cavender

Pacific Southwest
Alexander Mathios*, Jeremie Javellana, Estrella Mandujano, Daniela Moore, Nancy Siridachanon, Jason Zhang
Advisor: Karoline Harrison

*indicates team captain
Excellence in Leadership Award

The Excellence in Leadership Award recognizes two student members of the Institute of Food Technologists (IFT), one undergraduate and one graduate student, who have demonstrated exemplary leadership in their execution of student activities that furthers the mission of IFT. The Excellence in Leadership Award was created to recognize student members who have given outstanding service to their Student Chapter, provide the opportunity for additional participation in IFT by student chapters, assist the IFT Student Association (IFTSA) in identifying student leaders, and create a sense of ownership in the IFTSA for students and chapters.

Anto Charles
North Dakota State University

Wanxin (Maggie) Xue
University of Guelph

Barsha Bastola
Competition Chair
Texas A&M University

Chapter of the Year Award

The Chapter of the Year Award honors one Institute of Food Technologists Student Association (IFTSA) Chapter for exemplifying IFTSA’s Vision and Mission and providing value to its members locally. This competition also honors an outstanding chapter in each of the following strategic promises: Prepare for the Future and Celebrate the Community.

Mirai Miura
Competition Chair
University of Illinois, Urbana-Champaign

Rules and guidelines
IFTSA Chapters

**International Student Chapters**
- Instituto Tecnológico y de Estudios Superiores de Monterrey Campus Querétaro
- McGill University
- Middle East Technical University (Turkey)
- Tecnológico de Monterrey Campus Monterrey
- Tecnológico de Monterrey Campus Querétaro
- Universidad San Ignacio de Loyola - USIL (Perú)
- University of British Columbia
- University of Guelph
- University of Puerto Rico

**U.S. Student Chapters**
- Alabama A&M University
- Brigham Young University
- California Polytechnic State University, Pomona (Cal Poly Pomona)
- California Polytechnic State University, San Luis Obispo (Cal Poly SLO)
- California State University, Fresno
- California State University, Long Beach
- California State University, Los Angeles
- California State University, Northridge
- Chapman University
- Clemson University
- Cornell University
- Delaware Valley University
- Florida A&M University
- Iowa State University
- Kansas State University
- Louisiana State University
- Michigan State University
- Mississippi State University
- North Carolina State University
- North Dakota State University
- Oklahoma State University
- Oregon State University
- Purdue University
- Rutgers University
- San Jose State University
- South Dakota State University
- Texas A&M University
- The Ohio State University
- The Pennsylvania State University
- Tuskegee University
- University of Arizona
- University of Arkansas
- University of California, Davis
- University of Connecticut
- University of Delaware
- University of Florida
- University of Georgia
- University of Idaho
- University of Illinois at Urbana-Champaign
- University of Kentucky
- University of Maine
- University of Maryland
- University of Massachusetts Amherst
- University of Minnesota
- University of Missouri-Columbia
- University of Nebraska-Lincoln
- University of Tennessee Knoxville
- University of Wisconsin-Madison
- Utah State University
- Virginia Polytechnic Institute and State University
- Washington State University
- Wayne State University

**Past President:** Cameron Wicks, University of Wisconsin-Madison

**President:** Luuvan Hoang, Chapman University

**President – Elect:** Viral Shukla, Cornell University

**VP of Chapter Engagement:** Aria Morrill, University of Georgia

**VP of Competitions:** Kelden Taylor Cook, University of Wisconsin-Madison

**VP of Digital and Social Media:** Maddie Shults, Texas A&M University

**VP of Membership Engagement:** Chloe Calhoun, University of Nebraska-Lincoln

**VP of Events & Experiences:** Jenna Fryer, Oregon State University

**Member at Large:** Lindsay Garcia, Oregon State University

**Member at Large:** Mirai Miura, University of Illinois, Urbana-Champaign

**Member at Large:** Jana Schreuder, Stellenbosch University

**Member at Large:** Urvi Shah, North Carolina State University

---

**Welcome 2023-2024 IFTSA Board!**
Looking to continue shaping your career in the science of food?

Food Forward is the first of its kind opportunity to learn more about the field, network with professionals, and gain valuable insights into what it takes to succeed in the industry.

Learn more and register: