

Philadelphia IFT News

Winter 2026



President's Message:

Brittany Lisanti - Tastepoint by IFF

I'm thrilled to welcome you all to the start of 2026 with Philadelphia IFT! As President through August, I'm hoping to use the rest of my term to help strengthen the vibrant community that makes our section so special. We have an incredible opportunity to learn from one another, spark new ideas, and grow together as food-industry professionals. That said, my focus will continue to be on deepening engagement and creating more ways for members to connect, contribute, and lead.

In return, my ask of all of you is to **get involved!** Join an event, volunteer, bring a colleague, or share your ideas—your voice and participation are what make our section thrive.

Keep an eye out for information on [upcoming events](#) and educational opportunities, we've got a lot planned to excite members of all job types and functions.

Here's to a year of connection, collaboration, and shared growth. I can't wait to experience it with all of you!

Lunar New Year Celebration

Year of the Fire Horse

Tues. February 24 | 5:30 PM
Ocean City Restaurant
Seafood & Dim Sum

PhIFT Members & Students – \$40
Nonmembers – \$45

Join us for a festive Lunar New Year Celebration! Connect with fellow professionals, enjoy an engaging ice breaker, and indulge in delicious appetizers and dinner as we welcome the Year of the Fire Horse. Don't miss this exciting evening of networking and celebration!



[Details & Registration](#)

WINTER WEBINAR SERIES

Join us for our 2026 Winter Webinar Series, featuring a lineup of topics and expert speakers from across the food science community. These **free, 45-minute webinars** are designed to bring you the latest insights and advancements in food science, while fitting easily into your busy schedule. All webinars are **free to participate** and **open to anyone** interested in learning more about current trends and innovations in the field.

Missed Our First Winter Webinar?

The Ozempic Revolution:

How Obesity Drugs are Redefining Consumer Food Behavior

If you missed our webinar, you can access it anytime on the [PhIFT YouTube channel](#). Be sure to subscribe to our channel to get notifications when new educational videos become available!

[Click Here for the PhIFT Youtube Channel](#)

Next Webinar:

Food Protection and the Impact of Product Recalls on the Industry

Fri. March 27 | 1:00 - 1:45 PM EST

This webinar will explore key **food safety challenges** facing the industry and examine the far-reaching impact of product recalls. The discussion will center on broader food protection strategies and how **emerging technologies** can help companies prevent, manage, and mitigate product recall risks.



[Details & Registration](#)

Student & Industry Networking Dinner

If you are an Undergraduate Student at Delaware Valley University, Drexel University, or University of Delaware be sure to view [how to apply for a scholarship](#)

Save the Date

Tues. April 28 | 5:15 - 7:15 PM
Drexel University, Academic Bistro

Be ready to celebrate academic excellence as scholarships and awards are presented to outstanding individuals. Mark your calendars and join us for a night of inspiration, recognition and networking among food industry professionals.



[Details & Registration](#)

Seeking Volunteers

Make an Impact in the PhIFT Food Science Community

Do you want to make an impact in the food science community? PhIFT is looking for passionate individuals to serve in a leadership capacity or supporting one of our committees to help drive our Section forward.



We are currently looking for volunteers for leadership roles, Suppliers ExpoSocial, Scholarship/Awards and other section initiatives.

Volunteering is a great way to expand your network, develop leadership skills, and contribute to the success of our local food science community.

Interested or know someone who would be a great fit? Email phillyift@gmail.com today.

2025-2026 Officers

Brittany Lisanti
President
Tastepoint by IFF

Catherine Templeton
President-Elect
Quality/Food Safety Consultant

Zhixin Wang
Past President
Puratos

Susan Tracey
Treasurer
Commercial Creamery

Susan Mayer
Secretary
Retired - RTI Innovation Advisors

Iswarya Ramakrishnan
Director-at-Large
Acme-Hardesty

Juzhong Tan
Director-at-Large
University of Delaware

[Learn More About Our Officers](#)

Upcoming Meetings & Events

Jan - Mar 2026 Winter Webinar Series **Must be a Silver, Gold, Platinum to Host*

Feb 24, 2026 Lunar New Year Celebration

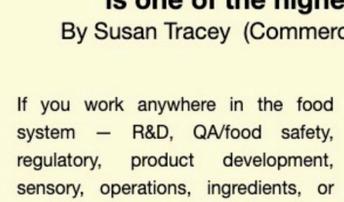
April 28, 2026 Student & Industry Networking Dinner

June 2026 Winery Event

Fall 2026 Suppliers ExpoSocial

Fall 2026 Golf Outing

Welcome New Members!



New Members
Greg Aloï - Ingredion
Ibrahim Aykit - Montclair State University
Julia Carroll - University of Delaware
Ana Carolina Castro
Yiwen Cheng - University of Delaware
Hideyuki Hara - Gelest, Inc.

Dane Haughton | Joshua Henkin | Hollis Kagan | Lavayah Mack | Carlos Narciso - Plainville Farms | Elizabeth Pool | Michelle Salvo - CE ELANTECH, INC
Juliana Schulze | Xuebo Song - Monell | Asim Syed - Brenntag North America
| Hui Ru Tan - University of Delaware | Rachel Toner - Taste Strategy, LLC |
Linhui Zhou - University of Delaware

Why joining the Institute of Food Technologists (IFT) is one of the highest-ROI moves in food

By Susan Tracey (Commercial Creamery) – PhIFT Treasurer

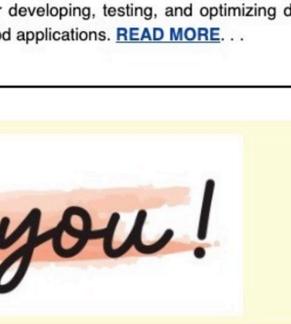
If you work anywhere in the food system — R&D, QA/food safety, regulatory, product development, sensory, operations, ingredients, or commercialization—IFT membership is more than a résumé line. It gives you faster access to trusted science, real-world training, and a built-in network of people who've already solved the problems you're facing. Instead of piecing together info from scattered sources, you get credible research, focused communities, and career tools all in one place—so you can move smarter and faster.

On the practical side, membership often pays for itself through discounts on IFT FIRST (the industry's biggest event), training, certifications, and publications—plus access to job tools, salary data, and leadership opportunities. Bottom line: IFT compresses time. You learn faster, connect more strategically, stay current as the industry shifts, and spend smarter doing it. If you're serious about staying relevant in food, joining IFT is one of the simplest high-leverage steps you can take.

[Learn More About IFT and Why You Should Join](#)

Career Center

Do you have a position available at your company? Email phillyift@gmail.com with a short job description and we will post the positions on our [Career Center page](#) free of charge.



POSITION AVAILABLE

FOOD TECHNOLOGIST - Seasoning & Flavor Development
Job Location: Exton, PA | Department: Research & Development (R&D)

The Food Source International (TFSI) is seeking a full time Food Technologist – Seasoning & Flavor Development who will be responsible for developing, testing, and optimizing dry seasoning and flavor blends for a wide range of food applications. [READ MORE](#) . . .

Thank you!
TO OUR SPONSORS

Be a Sponsor for Philadelphia IFT

TITANIUM SPONSOR



SILVER SPONSOR



BRONZE SPONSORS

TOTE BAG SPONSOR

