



**Chicago Section**  
Institute of Food Technologists



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## April 3 Technical Session Recap & Presentations Link

The CSIFT Professional Development Technical Session ***"The Science and Market Forces Behind the Gluten-Free Movement"*** was held on April 3, 2014. The event was a great success, bringing together over 60 attendees from food companies across Chicago-land, and Wisconsin. The Session was hosted by Mintel in their beautiful downtown Chicago office which showcases breathtaking views of the city that energized the audience.



The event kicked off with a great presentation by Mintel's own, **Stephanie Pauk**. Stephanie's presentation captivated the audience from beginning to end. Stephanie described how Gluten-Free diets are not just for those with Celiac Disease, but are becoming more prevalent in households across America with 65% of people eating Gluten-Free because they believe it is healthier. Stephanie continued by showing numerous examples of retail products calling out "Gluten-Free" on their labels, affirming that Gluten-Free is here to stay. Download Presentation: [The Rise of Gluten Free](#)



The second presenter, **Jennifer Williams of Penford Food Ingredients**, discussed ingredients that play key roles in formulating gluten free products. Ingredients such as starches, legumes, alternative flours, thickeners, and gum systems help solve some of the ongoing issues such as poor texture and bad flavor associated with Gluten-Free products. Jennifer detailed her successes in formulating Gluten-Free products and provided the attendees with new ideas for their R&D tool box. Download Presentation: [Expanding Your Gluten Free Toolbox](#)



The Breakfast Session's final presenter, **Daniel Best of BEST VANTAGE, Inc**, detailed how Gluten-Free foods are "hot" in the marketplace and truly are here to stay. He estimated the current market to be \$10-15 million dollars with excellent continued growth potential. Daniel provided examples of ingredients that provide superior formulation performance, allowing Gluten-Free products to be just as good or even better than conventional products. Download Presentation: [Gluten Free Formulation](#)

Remember to keep an eye out for our next Professional Development session in June. We will be collaborating with the mid-West American Association for Analytical Chemists (AOAC). Stay tuned for details.



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If you would like to be a part of the Professional Development Team, please contact us:

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