



Chicago Section
Institute of Food Technologists



the First Section

Technical Breakfast Session:

The Science and Market Forces Behind the Gluten-Free Movement

Thursday, April 3, 2014

7:30 – 10:00 AM

Hosting Sponsor:



Mintel Group Ltd.
333 West Wacker Drive, Suite 1100
Chicago, IL 60606
Tel: 1 (312) 932 0400

Registration Fee:
\$15.00 CSIFT/IFT Members
\$25.00 non-members
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Join Chicago Section IFT at our April 3, 2014 technical breakfast session at Mintel. Learn from 3 great speakers!

The Rise of Gluten-Free: Trends in the US Free-From Market

The free-from market in the US has seen tremendous growth in recent years, thanks in large part to the gluten-free craze. This presentation will take a closer look at product and market trends in gluten-free as well as the consumer attitudes fueling these trends.



Stephanie Pauk, Global Food Science Analyst, Mintel

Based in Chicago, Stephanie joined Mintel in 2013. As a Global Food Science Analyst, she is enthusiastic to share her food science insights and offer a technical perspective on various topics related to the food industry.

Prior to Mintel, Stephanie worked as a Food Scientist in R&D for an ingredients company in Chicago, where she specialized in seasoning product development and provided technical expertise to customers in the food industry. Stephanie was responsible for developing seasoning blends for a range of applications with a primary focus in poultry. She worked closely with suppliers, processors and other customers to ensure product success, including several successful national launches.

Stephanie has a Bachelor's degree in Food Science from the University of Wisconsin-Madison

Expand Your Gluten-Free Formulating Toolbox

To build a better understanding on what it takes to bring gluten-free products to market, we will dive into: the basics of formulating gluten-free products using core carbohydrate technologies such as varying starch, gums and flour systems and new technologies introduced to the marketplace that solve some of the typical ongoing issues such as poor texture, lack of nutrition and allergenic ingredient replacements.



Jennifer Williams, Senior Application Scientist, Penford Food Ingredients

Jennifer has worked in many different areas of product development, including protein products, bakery products, soups, sauces, and gravies. She spent the last few years working exclusively on gluten-free formulating as well as allergen replacement systems for wheat, milk and egg.

She also has formulation expertise using health and wellness ingredient technologies such as caloric reduction, sugar replacement and fiber enrichment. Ms. Williams is a Certified Culinary Scientist through the Research Chefs Association.

Gluten-Free Formulation: As Good...or Better?

Gluten-Free products may still be early-stage, but they are here to stay. The ultimate success of this category will depend upon the ability of product developers to design added ingredient and nutritional integrity into their products to guarantee their long-term success. This presentation will provide examples of how new ingredients are being used to contribute superior value and performance to gluten-free products. In the end, there is no reason why gluten-free products can't be just as good as conventional products. There is plenty of reason to believe that they can and should be made much better.



Daniel Best is President of BEST VANTAGE Inc. a food business and technology consulting company he founded in 1995. Daniel Best has held numerous technical and business positions in the food manufacturing, food trade association and food trade publishing and food ingredient industries, as well as having founded or consulted for several food technology-based start-ups. For several years, his company has been involved in specialty food ingredient development, especially in the area of flaxseed and pulses. He loves the process of new technology commercialization.

Daniel Best received a B.A. (honors) in Psychology and Biochemistry from the University of Wisconsin-Madison; an M.S. in Food Science & Nutrition from Colorado State University and an M.B.A (Corporate Finance) from the University of St. Thomas in St. Paul, MN.