



Dogwood IFT Seminar & Suppliers Night

Tuesday, October 25, 2022

NC State University – Talley Student Union – Raleigh, NC

Educational Program: 2:00 – 4:15 pm – Room 3222

Exhibitors Set Up & Snack Break – 4:15 – 5:00 pm

Tabletop Displays & Reception – 5:00 – 7:30 pm

Seminar MODERATOR : Katheryne Daughtry – IFF | **Registration begins at 1:45 pm 2:00 pm** Welcome by Keith Harris, Past President & Katheryne Daughtry, President



Overview and Update of IFT

Peggy Poole, Vice President of Tea Division – Bigelow Tea Company & IFT Board Member

Dr. Peggy Poole is currently Vice President of Tea Division for Bigelow Tea Company, based in Fairfield, CT. The position has responsibility for R&D, Quality and Tea/Ingredient Procurement. Bigelow Tea is the market leader in the Specialty Tea category. Dr. Poole has over 30 years' experience in the food industry working for companies including: Leprino Foods,

HP Hood LLC, Kraft Foods and The Haagen-Dazs Co. She has held leadership positions in Research & Development, Technical/Regulatory Affairs, and Quality Assurance. She has been responsible for leading both Quality and R&D initiatives including the introduction of numerous new products such as: Simply Smart Milks, Peak Treasures Premium Ice Creams, Carb Countdown Dairy Beverages, Yogurts, Smoothies and Juice Beverages, Oscar Mayer's 'Hotwiches', and Haagen-Dazs' Vanilla/Milk Chocolate Almond Ice Cream Bar and Deep Chocolate Peanut Butter pints. Dr. Poole received her Ph.D. and M.S. degrees in Food Science from Rutgers University, and a B.S. in Chemistry & Nutrition from Douglass College, Rutgers University. Dr. Poole currently serves on the IFT Board of Directors. She was an active member of the Biosecurity Task Force for the International Dairy Foods Association. Dr. Poole is a founding member of the Food Safety Operating Committee for the Innovation Center for US Dairy and served as a SME (Subject Matter Expert) for the Dairy Plant Food Safety Workshops. She serves as a member of the External Advisory Boards for Rutgers University and University of Massachusetts Depts of Food Science. She is also a Board of Director for the U.S. Tea Association.

What I Wish I'd Known Starting My Career in the Food Industry

Yifat Rogers PhD, PMP – Yaniv Consulting

Dr. Yifat Rogers is a food scientist with more than 12 years food industry experience in product development, supply chain, project management, people and business leadership. She started Yaniv Consulting to help her clients with their challenges and opportunities by utilizing her unique set of experiences, skills, and determination. During her career at General Mills, Yifat worked on brands like Progresso, Pillsbury, Hamburger Helper, and Betty Crocker. She developed new products, improved product quality, and delivered millions in cost savings. Yifat earned her PhD in Food Science from North Carolina State University and her B.S. in Food Engineering and Biotechnology from the Technion Israel Institute in Technology. She is a certified Project Management Professional, and a member and dedicated volunteer of the Institute of Food Technologists.



Ingredient Substitution in a Supply Chain Nightmare

Sean McHenry, Technical Business Development Manager – IMCD US

Sean McHenry is a Technical Business Development Manager at IMCD. He has over 20 years of experience in the food industry, the last 7 at IMCD. Having worked for several leading ingredient manufacturers and now for a specialty ingredient distributor, he has extensive knowledge of functional food ingredients and the applications where they are used. Sean lives in Chester Springs, PA a suburb of Philadelphia. When not helping customers with gums and starches (two things that go well together), he enjoys beer and cars (two things that do not go well together), as well as spending time with his wife and two dogs.