



Food Ingredient Technology Course

Ingredient Functionality Basics and Applications

February 25th, 2025

DoubleTree Hilton Hotel Seattle Airport

Early Registration Fees by January 27th, 2025: \$250/person – Includes Suppliers Night & hotel parking

Registration Fees after January 27th, 2025: \$295/person – Includes Suppliers Night & hotel parking

Use QR code or [visit our website](#) and for registration!



Program Schedule*

- 8.00 a.m. to 8.10 a.m. **Introductions and Kick-off**
- 8.10 a.m. to 9.00 a.m. Food Ingredient Functionality and its Importance in Processing and Product Development
Chongjun Li, Senior Product Development Scientist. Trident Seafoods, Inc.
- 9.00 a.m. to 9.50 a.m. Starches: Functionality and Applications
Anderson Hadley, Ingredion, Inc.
- Coffee Break – 10 min (Coffee, Tea, and Light Refreshments Provided)**
- 10.00 a.m. to 11.00 a.m. Hydrocolloids: Functionality and Applications
Wanda Jurlina, IMCD US
- 11.00 a.m. to 12.00 p.m. Proteins: Functionality and Applications
Akshay Arora, Ingredion, Inc.
- Lunch Break – 30 min (Lunch Provided)**
- 12.30 p.m. to 1.30 p.m. Fats and Oils: Functionality and Applications
Steven Robbins, Richardson International Limited, Canada
- 1.30 p.m. to 2.30 p.m. Flavors: Functionality and Applications
Speaker Name TBD, Edlong Corporation
- Coffee Break – 10 min (Coffee and Tea Provided)**
- 2.40 p.m. to 3.30 p.m. Pulse-Based Ingredients: Functionalities and Applications
Girish Ganjyal, WSU, Pullman, WA
- 3.30 p.m. to 4.00 p.m. Panel Discussion (Q&A with the day's speakers)
- 4.00 p.m. to 4.15 p.m. **Certificates, Evaluations, Raffle Drawings, and Adjourn**

*PS: There may be changes in the schedule.

Sponsor(s): Cascadia IFT, USA Dry Pea and Lentils Council, and Washington State University Extension

This is an introductory course on Food Ingredient Technology (FIT). The short course provides an overview of major food ingredients used in value-added foods, their various functionalities, and how they are used to make foods with desirable qualities. The course also details some of the common food systems, their qualities and functionalities of the ingredients that are used in these systems. In addition, the course will also briefly cover the interactions of common processes and ingredients. Finally, the importance of monitoring the quality of the raw ingredients and their impact on the process and final product will be highlighted.

Speaker Bios



Akshay Arora is Technical Director for Plant-Based Proteins at Ingredion Incorporated, NJ. He is a protein subject matter expert and has been involved in the food industry for 15 years. In his current role, he leads Ingredion's innovation programs to develop plant-based proteins. Previously, he worked in product development at General Mills and PepsiCo. Akshay received his Ph.D. in Food Science from the University of Wisconsin-Madison, focusing on gentle technologies to improve the flavor of plant proteins.



Girish Ganjyal is a Professor and Extension Food Processing Specialist at Washington State University (WSU). He established the WSU Food Processing Extension and Research program in 2013. He is recognized in the industry for his contributions to extrusion processing, food ingredient technology, and food safety. He is a Trainer-of-Trainers and Lead Instructor for FSMA PCHF and FSVP curriculums. He has published over 100 peer-reviewed articles and has 5 US patents. Thus far, he has mentored 33 graduate students as their major advisor. He has provided over 50 undergraduate students with opportunities to work in his program and gain valuable experience. He and his team at WSU have provided training and project assistance in food processing and food safety to over 8,250 industry professionals since 2013.



Wanda Jurlina has over 30 years of experience in product development and troubleshooting working in a variety of application areas with a range of hydrocolloids, starches, functional ingredients like proteins and fibers as well as high intensity sweeteners. Wanda's experience includes formulating and processing beverages, dairy products, plant-based foods, confections, fruit products, desserts, dressings, and sauces. Wanda holds a B.S. degree in Chemistry from San Diego State University. Currently she is a Technical Business Development Manager for IMCD, a global ingredient distributor, and has responsibility for accounts in the United States and Canada.



Chongjun Li graduated from Washington State University, Dr. Girish Ganjyal's lab in 2016 with a M.S. degree in Food Science. He is currently Food Technologist at Trident Seafoods in Seattle focusing product development of value-added seafood such as battered and breaded fish, fish burger, smoked fish, and surimi seafood. He has experience in seafood, extrusion, beverages, color, and functional ingredients applications.



Steven Robbins is the Director, Product Development and Innovation for Richardson International Limited, Canada's largest, privately owned agribusiness. Mr. Robbins began his career with Richardson in 2009 doing research and product development on canola oil based products for the baking industry. His current work specializes in developing functional ingredients for the North American marketplace from canola oil, malt barley, durum wheat, and oats. He has developed ingredients for a variety of product applications including snack food, baked goods, and confectionary products. Mr. Robbins has obtained a M.Sc. in Organic Chemistry from the University of Lethbridge.