

Eda Kirisci

A conversation on food science, global regulatory work, and building community within Maryland's food science network.



MEMBER SPOTLIGHT

01 — CONNECTION TO MARYLAND IFT

Tell us a little about yourself and your connection with Maryland IFT. We'd love to hear your story!!

I joined Maryland IFT a few years ago because, as someone who works remotely, I wanted to connect with other food science professionals in the area. Since then, I've had the opportunity to become more involved with the section, and I now serve as Secretary, helping organize events and support our membership. It's been a great way to build relationships within the local food science community. If you ever have ideas for events or feedback on the section, I'd love to hear from you!

02 — THE PATH INTO FOOD SCIENCE

What inspired you to pursue a career in food science?

As a high school student, I remember looking through college catalogs trying to find a major that combined my interests in science, food, and nutrition. That's when I discovered food science, and it immediately caught my attention. I wanted to understand the science inside the foods we produce and eat.

Growing up in Turkey, Switzerland, and later the United States also shaped my interest in food. Seeing how different cultures approach food made me curious about the science behind the products and traditions that connect us. That curiosity eventually led me to study food science.

03 — CURRENT ROLE & IMPACT

Can you share a bit about your current role and how your work contributes to advancing food science, quality, policy, or innovation?

In my current role at FoodChain ID, I support clients by helping maintain a global database on food additive. My work focuses on making complex regulatory information accurate, organized, and accessible so our clients can make informed formulation and compliance decisions. Ultimately, our goal is to make it easier for companies to navigate global regulations and contribute to a safe food supply chain.

04 — LOOKING AHEAD

What is one challenge or opportunity you see shaping the future of the food industry?

One area I'm curious about is biotechnology and the opportunities it creates for the future of food ingredients. Advances in technologies like precision fermentation have the potential to produce ingredients more sustainably and reduce our reliance on resources that may become more difficult to obtain as a result of environmental and climate-related challenges. It will be exciting to see how these innovations continue to evolve in the coming years.

05 — ADVICE FOR RISING PROFESSIONALS

What advice would you give to students or early-career professionals interested in building a career in this field?

Be active and get involved! Join your food science club, IFTSA, or any organization that gives you opportunities to learn and meet people in your field. Don't be afraid to ask questions, introduce yourself to people, and stay curious.

Maryland IFT — Member Spotlight Series

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