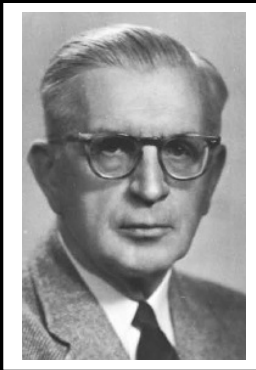


Dr. Harold Macy



Dr. Macy's academic career began in 1919 as an assistant professor of dairy bacteriology at the U of MN. Over the next 44 years, he moved up through the ranks and completed his campus tenure as dean of what was then the Institute of Agriculture, Forestry, and Home Economics.

Dean Harold Macy, "Jo" to those who knew him, had a long and illustrious career in the food industry. His first and most extensive association focused on interests in dairy science, and his professional activity in dairy husbandry, processing and bacteriology, and later in food technology, spanned over 50 years. Jo Macy was involved in the formulation and writing of some of the first public health regulations for milk and other dairy products, to assure their safety and wholesomenes. Among his most notable achievements in technology transfer was the establishment in 1936 of the Dairy Quality Control Institute (DQCI). For many years QDCI oversaw the quality of milk marketed in the Twin Cities metropolitan area, and included an analytical laboratory that was highly respected nationally. He was also involved in the original founding of the American Dairy Association and the Dairy Council, which was one of the dairy industry's most precious accomplishments.

Dr. Harold Macy, Dean Emeritus of the Institute of Agriculture at the University of Minnesota and Founding Member of IFT, died in 1986 at the age of 91. It is thus entirely fitting that a Minnesota IFT Section award emphasizing technology transfer among academia, government, and private industry should be given in his honor.



Macy Award Committee

Mary Schmidl, University of Minnesota, Chair
Laurie Davis, Davisco International
Terry Reineccius, Target
Rusty Nelson, SuperValu
Cherie Jones, Kraft Foods
Tonya Schoenfuss, University of Minnesota
Craig Sherwin, General Mills, Inc.

Prior Award Recipients

1981 - Harold Macy	1982 - E.M. "Mike" Foster
1983 - Gary H. Richardson	1984 - Robert Pearl
1985 - Joseph C. Olson, Jr.	1986 - Norman F. Olson
1987 - Howard E. Bauman	1988 - Philip E. Nelson
1989 - Rose Marie Pangborn	1990 - Arnold E. Denton
1990 - Arnold E. Denton	1991 - John J. Powers
1992 - Peter Barton Hutt	1993 - George E. Inglett
1994 - Kenneth R. Swartze	1995 - James N. BeMiller
1996 - Elaine R. Wedral	1997 - Daniel Y.C. Fung
1998 - Richard Lechowich	1999 - W. James Harper
2000 - Keith Ito	2001 - Jozef Kokini
2002 - Stephen Taylor	2003 - Robert Price
2004 - Richard Linton	2005 - David Min
2006 - Gary List	2007 - John Surak
2008 - Donald Kramer	2009 - Richard W. Hartel
2010 - Kevin M. Keener	2011 - Jay W. Park

Appreciation

We express our continued gratitude to those who contributed to the Capital Fund that supports this award:

American Dairy Association of Minnesota
Associated Milk Producers, Inc.
Dairy Food and Nutrition Council of Minnesota
Harold and Rae Macy
Joseph C. Olson, Jr.
Land O'Lakes, Inc.
Mid-American Dairyman, Inc.
Minnesota Dairy Technology Society
Minnesota Section IFT



Harold Macy

Food Science & Technology Award

Presented to:

Dr. Theodore P. Labuza

Morse Alumni Distinguished
Teaching Professor
Food Science & Engineering
Dept. Food Science and Nutrition
University of Minnesota

March 18, 2013



Program Agenda

5:30PM Social

6:00PM Dinner Served

7:00PM Welcome Address

Naomi Sundalius, Chair, MN Section IFT

7:15PM 2012 Award Recipient

Mary Schmidl, Chair, Macy Award
Committee MN Section IFT

7:30PM Presentation

Dr. Ted Labuza

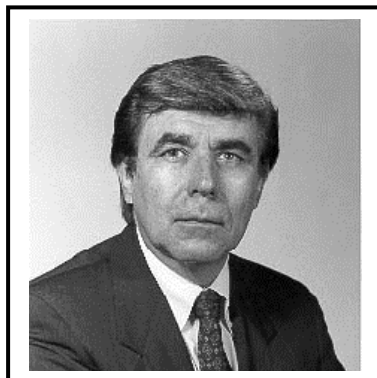
8:15PM Announcements

About the Macy Award

The Macy Food Science & Technology Award, "Macy Award", was established in 1981, and is given annually to recognize an outstanding example of food technology transfer or cooperation between scientists or technologists in any of the following settings: academic, government, and private industry. The purpose of the award is to advance the profession and practice of food technology and to honor Dr. Harold Macy, former Dean Emeritus of the University of Minnesota and Founding Member of IFT. The award consists of a plaque, \$2500 honorarium and travel expenses. The award recipient is invited to address the Minnesota Section at the annual Macy Award meeting held in Minneapolis.



2012 Macy Award Recipient



Dr. Theodore P. Labuza

Professor, Food Science & Engineering
Dept. Food Science and Nutrition
University of Minnesota

Dr. Theodore Labuza is a most worthy recipient of the 2013 Macy Award. His foundational research on (1) the properties water and effect on processing, packaging and storage stability of foods, especially as related to physical and chemical stability; (2) physical chemistry and kinetics in processing and shelf life testing of foods; (3) time temperature integrators for food distribution; and, (4) the growth and death kinetics of pathogens and most recently the inactivation kinetics of bioterror agents, have defined food industry and significantly advanced our abilities to globally source, design, develop and distribute high quality, safe food products.

Macy Award

"...its purpose shall be to
advance the profession and
practice of food technology
and to honor Dean Emeritus
Harold Macy..."

Accomplishments



Dr. Theodore Labuza has been and remains a principal researcher at the forefront of Food Science and Technology. His published works, which include over 280 refereed research papers in 60 different journals, 18 books, 78 book chapters and another 110 semi-technical papers, are among the most cited in our discipline.

For much of his career, Dr. Labuza focused primarily on the material science of foods and the kinetics of reactions leading to loss of shelf life as a function of moisture content and temperature. In the middle 60's, he was one of the first to demonstrate that the activity of water, and not moisture content, is the controlling factor for many chemical degradation pathways in foods. This knowledge enabled food manufacturers to devise formulations, processes and packaging that provided foods of higher quality to the consumer.

His work led to reliable ways to determine texture changes, caking, microbial growth rates and reactions, with significant implications for improving how shelf life loss is monitored for foods. This is turn led to the development of time-temperature integration tags (TTI) which indicate the progression of shelf life loss of food during distribution and storage. (moved from below)

Building upon his earlier research, Dr. Labuza refined the relationship between water activity and temperature in terms of a state diagram which allows one to understand reactions and state changes in very complex amorphous systems.

Not the least of his contributions to food science and technology is his commitment to educating future generations of food scientists. Over the years, Dr. Labuza has graduated 78 MS and 32 PhD students as well as mentored 45 visiting scientists and 27 post-doctorate researchers. In 2012 he was recognized by the U of M as the "Most Outstanding Post-doc Mentor."

Dr. Labuza has received many prestigious awards for his progressive research that continues to advance our knowledge in food science, spur new food technologies and define food industry best practices. The Minnesota Section IFT is truly honored to present Dr. Labuza with the 2013 Macy Award to compliment an already highly distinguished award portfolio.

To learn more about Dr. Labuza, please go to:
http://ardilla.umn.edu/Ted_Labuza (different URL)