


## 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 wholesomeness. Among his most notable achievements in technology transfer was the establishment in 1936 of the Dairy Quality Control Institute (DQCI). For many years DQCI 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

Thomas Aurand, Consultant, Chair  
Mary Schmidl, University of Minnesota  
Segolene Leclercq, Firmenich, Inc.  
Theodore Labuza, University of Minnesota  
John Larkin, University of Minnesota  
John McDonald, Land O' Lakes, Inc.

## Prior Award Recipients

1981 - Harold Macy	1999 - W. James Harper
1982 - E.M. "Mike" Foster	2000 - Keith Ito
1983 - Gary H. Richardson	2001 - Jozef Kokini
1984 - Robert Pearl	2002 - Stephen L. Taylor
1985 - Joseph C. Olson, Jr.	2003 - Robert J. Price
1986 - Norman F. Olson	2004 - Richard Linton
1987 - Howard E. Bauman	2005 - David B. Min
1988 - Philip E. Nelson	2006 - Gary List
1989 - Rose Marie Pangborn	2007 - John Surak
1990 - Arnold E. Denton	2008 - Donald Kramer
1991 - John J. Powers	2009 - Richard W. Hartel
1992 - Peter Barton Hutt	2010 - Kevin M. Keener
1993 - George E. Inglett	2011 - Jae W. Park
1994 - Kenneth R. Swartzel	2012 - Award Not Given
1995 - James N. BeMiller	2013 - Theodore Labuza
1996 - Elaine R. Wedral	2014 - Ken Lee
1997 - Daniel Y.C. Fung	2015 - Martin Wiedmann
1998 - Richard Lechowic	2016 - Tara McHugh

## 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  
Institute of Food Technologists

## Harold Macy Food Science & Technology Award

Presented to:

### Dr. Tara McHugh

Research Leader,  
USDA Agricultural Research Station  
Albany, CA

Thursday  
March 24, 2016

University Club  
St. Paul, MN



## Program Agenda

5:00PM **Social Hour**

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6:00PM **Dinner Served**

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7:00PM **Welcome Address**

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Sharon Herzog , Chair, Minnesota Section of IFT

7:15PM **2016 Award Presentation**

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Tom Aurand, Chair, Macy Award Committee, Minnesota Section of IFT

7:30PM **Honored Speaker**

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“Innovative Processing to Improve Health, Safety and Sustainability of Fruits and Vegetables.” by Dr. Tara McHugh

8:15PM **Announcements**

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## 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, 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.

## 2016 Macy Award Recipient



### Dr. Tara McHugh

Research Leader,  
USDA Agricultural Research Station  
Albany, CA

Dr. McHugh’s research focuses on the development and commercialization of new technologies to increase the consumption of fruit and vegetables by the consumer. Dr. McHugh has more than 22 years experience in food processing, chemistry and engineering research at the USDA. She has lead her team to develop several new technologies including 100% fruit bars, edible fruit and vegetable films, and vitamin D enhanced mushrooms. Dr. McHugh’s research has been commercialization into several sustainable new consumer products resulting in significant job creation in areas of high unemployment. She has authored or co-authored over 113 peer reviewed publications and 9 patents, three of which have been commercialized through licensing agreement.

## Accomplishments

Dr. McHugh has more than 22 years experience in food processing, chemistry and engineering research at USDA. She has authored or co-authored over 113 peer reviewed publications and 9 patents, three of which have been licensed. She has also been the leader on 19 high impact cooperative research and development agreements with food companies and commodity organizations and has led three large funded extramural USDA grants (NRI and AFRI), two large California Energy Commission grants, a BARD grant and several California Department of Food and Agriculture grants. Dr. McHugh has received numerous awards, including the prestigious Presidential Early Career Award in Science and Engineering, two USDA Secretary Honors Awards, ARS/PWA/Research Leader Award, and two Federal Laboratory Consortium Awards. She currently leads the Healthy Processed Foods Research Unit on a wide range of high impact research projects to improve healthfulness, marketability and safety of foods through development and implementation of novel, sustainable processing technologies. Consumers are benefiting from Dr. McHugh’s team’s novel food products, including 100% fruit bars, edible fruit and vegetable films, and vitamin D enhanced mushrooms, are increasing specialty crop consumption in the U.S. while having a concomitant benefit to human health. Through highly effective partnering Dr. McHugh’s research has also resulted in significant job creation in areas of high unemployment in the U.S. Sustainable technologies, developed by her team, also resulted in energy and water savings in the food processing industry.

To learn more about Dr. McHugh, please go to:  
<http://www.ars.usda.gov/pandp/people/people.htm?personid=3681>