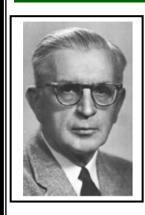
Dr. Harold Macy



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

1999 - W. James Harper 1981 - Harold Macy 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 Panaborn 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. Funa 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

6:00PM Dinner Served

7:00PM Welcome Address

Sharon Herzog , Chair, Minnesota Section of IFT

7:15PM **2016 Award Presentation** Tom Aurand, Chair, Macy Award Committee, Minnesota Section of IFT

7:30PM Honored Speaker

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

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, Dean Emeritus of the University of Minnesota and Founding Member of IFT. The award consists of a plague, \$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