


Dr. Harold Macy



 Dr. Macy's academic career began in 1919 as an Assistant Professor of Dairy Bacteriology at the University of Minnesota. Over the next 44 years, he moved up through the ranks and completed his campus tenure as the 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

John Larkin, University of Minnesota, Chair
Thomas Aurand, Consultant
Beth Ann Nylander, Bellisio Foods Inc.
Segolene Leclercq, General Mills Inc.
Anup Kollanoor Johny, University of Minnesota
Brenda Knapp-Polzin, Cargill Inc.

Prior Award Recipients

1981 - Harold Macy	2000 - Keith Ito
1982 - E.M. "Mike" Foster	2001 - Jozef Kokini
1983 - Gary H. Richardson	2002 - Stephen L. Taylor
1984 - Robert Pearl	2003 - Robert J. Price
1985 - Joseph C. Olson, Jr.	2004 - Richard Linton
1986 - Norman F. Olson	2005 - David B. Min
1987 - Howard E. Bauman	2006 - Gary List
1988 - Philip E. Nelson	2007 - John Surak
1989 - Rose Marie Pangborn	2008 - Donald Kramer
1990 - Arnold E. Denton	2009 - Richard W. Hartel
1991 - John J. Powers	2010 - Kevin M. Keener
1992 - Peter Barton Hutt	2011 - Jae W. Park
1993 - George E. Inglett	2012 - Award Not Given
1994 - Kenneth R. Swartzel	2013 - Theodore Labuza
1995 - James N. BeMiller	2014 - Ken Lee
1996 - Elaine R. Wedral	2015 - Martin Wiedmann
1997 - Daniel Y.C. Fung	2016 - Tara McHugh
1998 - Richard Lechowich	2017 - Dennis Heldman
1999 - W. James Harper	

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



Minnesota Section
Institute of Food Technologists

Harold Macy Food Science & Technology Award

Presented to:

Dr. Dennis R. Heldman

Dale A. Seiberling
Endowed Professor in Food Engineering
The Ohio State University
Columbus, OH

Tuesday
March 7, 2017
Cargill Corporate Headquarters
Minneapolis, MN



Program

5:00PM Social Hour

6:00PM Dinner

7:00PM Welcome Address

Mary Schmidl, Chair, Minnesota Section of IFT

7:15PM 2017 Award Presentation

John Larkin, Chair, Macy Award Committee,
Minnesota Section of IFT

7:30PM Honored Speaker

“Sustainability of the Food Supply Chain”
by Dr. Dennis Heldman

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 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.



2017 Macy Award Recipient



Dr. Dennis Heldman

Dale A. Seiberling
Endowed Professor in Food Engineering,
The Ohio State University
Columbus, OH

Dr. Dennis R. Heldman is the Dale Seiberling Endowed Chair in Dairy Food Engineering at The Ohio State University. Prior to joining OSU, Dr. Heldman was a professor of Food Engineering and Department Head of Agricultural Engineering at Michigan State University, Vice President for Process Research & Development for Campbell Soup Company, held a number of executive positions within the National Food Processors Association, consultant with the Weinberg Group, and Professor of Food Engineering at University of Missouri and Rutgers University. Dr. Heldman has served as the president of IFT (2006-7) along with having served on numerous IFT committees. In 2011 he presented the Bernard E. Proctor Food Engineering Division Lecture. Dr. Heldman is also the 2013 recipient of the IFT Carl R. Fellers award.

Accomplishments

Dale A. Seiberling successfully developed clean-in-place technology in the 1950's. When The Ohio State University sought a person “to honor and advance dairy engineering” with “dairy and food industry representatives” as required by the donor, Heldman was the first and last person contacted by the search committee. He is a unique scholar with a global reputation in both academic and industry work environments. Heldman's strongest suit is industry and academic collaboration from a career working in both. He inspired academic-industrial partnerships through an outstanding career at five renowned academic programs: Ohio State, Michigan State, UC-Davis, University of Missouri-Columbia, and Rutgers.

Dr. Heldman has been involved in many industry projects to improve frozen foods and quantitative designs of food freezing. He has pioneered the investigation of models for prediction of physical properties of foods based on product composition and structure. His work with the Scientific Advisory Council for the World Food Logistics Organization (WFLO) and the Global Cold Chain Alliance (GCCA) helped develop user-friendly tools for operators of food freezing and frozen food storage facilities. These practical programs are now accessed by GCCA members online, providing help to over 1200 cold food warehouses worldwide.

Heldman's scholarly work has engaged industry, regulatory and academic food engineers. He has published extensively in food engineering, having written a dozen books and over 125 research publications.

To learn more about Dr. Heldman, please go to:
<https://u.osu.edu/heldmanlab/dr-dennis-r-heldman/>