



INSTITUTE OF FOOD TECHNOLOGISTS MINNESOTA SECTION NEWSLETTER

October 2008

Meeting Location:

Target Plaza North (TPN)
1000 Nicollet Mall (Corner of 10th and Nicollet)
Minneapolis, MN 55403

Date:

Thursday, October 30th
4:45-5:45 p.m. Registration and Social Hour
6:00-7:15 p.m. Program
7:15-8:30 p.m. Dinner

Cost:

All Members/Guests - \$20.00
Students - Free

Reservation Deadline: October 17

Register on line at www.mnift.org. On-line credit card payment is preferred or you can pay by check or credit the night of the event. If you cancel after the deadline, you are still responsible for payment. Please let us know if you will not be attending. Registration questions—call 612-590-8902.

On-line registration is also available on RCA website at www.culinology.org

Menu:

A selection of exclusive Target owned brand menu items.

Available Parking:

Parking is available in the downtown vicinity.

October Joint IFT and Restaurant Chefs Association Event Hosted by Target Corporation

Speaker: Michael Alexin

VP Product Development & Design—Apparel and
Accessories
Target Corporation

Michael Alexin joined Target in 2002 as Vice President, Product Development and Design—Apparel and Accessories, responsible for all creative direction, product design, materials R&D and technical development for Target's \$13 billion Apparel and Accessory Business. He is the Executive Co-Chair of Target's Sustainability Management Council, a co-leader of Target's Design for All initiative, and a member of the Diversity Steering Committee.

The Northwest Section of AACC International announces their first meeting of the season on Wednesday, October 29.

This lunch meeting will include a talk by Dr. H.S. Murali from Cargill on the topic of Sustainability and will be held at the Minneapolis Convention Center preceding the MN IFT Supplier's Expo. Online registration will be available early October at

<http://interactive.aaccnet.org/>

October Chair's Message

Welcome to October! We have two exciting events happening this month. Suppliers Night is coming on October 29th at the Convention Center. Cherie and her committee have been working hard to insure the best Suppliers Show ever. This year our Membership Committee will have a booth to answer questions and sign up new members. They are looking for donations to give away at the booth during the show. If you are interested in donating or helping out at the booth, please contact Sharon Herog or Glen Corliss.

The joint IFT and RCA Event at Target has been changed to the day after the Suppliers Night, October 30th. The date needed to be changed to be able to have Michael Alexin as our speaker for the night. Michael is the Vice President of Product Development and Design-Apparel and Accessories for Target and will be speaking on Innovation.

This is the first time an event for MNIFT has been at Target. The event is going to be limited to 150 persons between MNIFT and RCA. The event will be starting early at 4:45 p.m. with a social hour and registration in the Product Development Labs. Michael Alexin will speak to us with dinner to follow. All the proceeds will be contributed to both the IFT and RCA Scholarship funds. Register early, so you can attend.

Next month on November 17th, we will be having as our speaker the New York Times best-selling author Dan Buettner who wrote the Blue Zones. Dan has delivered the secrets to living longer to over 250 audiences nationwide. Using National Geographic photography, he tells the stories of four of the world's longest-lived cultures and offers nine habits for people to get up to 10 good years out of life. This will be taking place at General Mills World Headquarters. There will be more to come on this event.

(continued on page 3)

To place an ad, please contact:

Karen Spartz: usksp@chr-hansen.com

Space is limited and is on a first-come, first serve basis.

Rates: \$25.00 Business Card

\$50.00 1/4 Page

\$100.00 1/2 Page

\$200.00 Full Page

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Meeting Schedule

- September 15** Clare Hasler - Health Benefits of Wine
- October 29** Supplier's Night/ AACC luncheon meeting
- October 30** Joint RCA meeting- Target's Innovation Model
- November 17** Dan Buettner-Blue Zones
- January 12** Dairy Meeting
- February 10** AACC Joint Meeting/ IFT Foundation Silent Auction
- March 16** Macy's Award
- April 21** Student Recognition Night

The Minnesota Section is published monthly, September through April, as a service to members of the MN Section, Institute of Food Technologists. The opinions in this newsletter are the opinions of the contributors and do not necessarily represent the official position of IFT nor the Regional Section, and should not be interpreted as such.

Do YOU have a submission for the newsletter?!

The MN Section IFT Newsletter is distributed to *hundreds* of students, industry professionals and companies across Minnesota, South Dakota and Wisconsin. And it's available for YOU to use! **We as Editors, welcome articles, news and announcements for the Newsletter.** Simply send your questions and submissions to Nicole Falk (nicole.falk@genmills.com, 763-764-5073) and Julie Cox - julie.cox@genmills.com.

MEMBER PROFILE

Pam Lawson - General Mills, Inc.

Pam Lawson has been a member of IFT for 17 years and has experience in both the food industry and academia. Previously, as a student member she held a position as Chapter President and as an industry member has held positions as Nominations Chair and Education committee chair. This year, Pam plans to ensure that MN-IFT is valuable for all of its members by encouraging networking activities and promoting new member opportunities and involvement.

Pam grew up in Southern California and obtained Bachelor degrees in both Food Science and Nutrition as well as her Masters in Food Science at California Polytechnic State University. At Cal Poly she taught courses in Food Processing and Plant Sanitation and later went on to pursue her Doctorate in Cereal Chemistry at Kansas State University while teaching Bakery Science, Flour and Dough Testing, and workshops in Milling. Throughout her schooling she also worked as a Restaurant Manager for 13 years. In 2000 she came to General Mills, where her current role is Project lead in new products for Progresso. One of Pam's favorite projects has been her involvement in the Weight Watchers program because she enjoys creating products that help consumers to be healthy and nutritious.

If Pam were to work on one project for the rest of her career she would like to be involved in promoting health for an aging population, because she is concerned about false consumer perceptions regarding the latest trends in food products. In her spare time Pam keeps busy with family activities and also enjoys photography and assembling and disassembling airplanes with her husband.

Submitted by Heather Taterka

(Chair's Message from page 2)

As a sad and happy note, those of you who know Gail Wiseman will be interested to note that she is no longer with IFT. She has accepted a position outside of IFT and is no longer with us.

Finally, the Nomination Committee is putting together the ballot for next year. If you are interested in serving in an Office or know of a member who would like to run for an Office please contact Dan Kennedy. We need to have our ballot set by December 31st to participate in the National online elections.

As always, I would love to hear from you with your suggestions on how to make the Section better, stronger, and more useful for you. Please feel free to contact me any time.

Pam Lawson-MN IFT Chair

Candidates Sought for the 2009 Harold Macy Award

MN Section of the IFT

The Minnesota section of IFT is seeking nominations for suitable candidates from all IFT sections for the **2009 Harold Macy Food science and Technology Award**. The award, established in 1981, is given annually to recognize an outstanding example of food technology transfer or cooperation between scientists or technologists in any two 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 **Harold Macy**, former Dean Emeritus of the University of Minnesota and a Founding Member of IFT. The award consists of a plaque, \$2500 honorarium and travel expenses. The awardee will be invited to address the Minnesota Section at the annual Macy Award meeting to be held in Minneapolis-St. Paul.

Previous recipients of this award are: Harold Macy, E.M. Foster, Gary H. Richardson, Robert Pearl, Joseph C. Olson, Jr., Norman E. Olson, Howard Bauman, Philip E. Nelson, Rose Marie Pangborn, Arnold E. Denton, John J. Powers, Peter Barton Hutt, George E. Inglett, Kenneth R. Swartzel, James N. BeMiller, Elaine R. Wedrel, Daniel Y.C. Fung, W. James Harper and Keith Ito, Jozef Kokini, Stephen L. Taylor, Robert J. Price, Rich Linton, David B. Min, Gary List, John Surak and most recently Donald Kramer.

The deadline for nominations is **January 21, 2009**. Nominations forms are available online <http://www.mnift.org/macy.html>. Completed nomination forms should be submitted via Email (preferred), regular mail or Fax to:

Dr. Lamin S. Kassama,
Chair of the Macy Award Committee,
Food and Nutrition Department HE 223,
University of Wisconsin-Stout,
415-10th Avenue,
Menomonie, WI 54751. USA.
Phone: (715) 232-1623, Fax: (715) 232-2317 Email: KassamaL@uwstout.edu.



The Food Industry Center
UNIVERSITY OF MINNESOTA

Mark your calendars for October 23, 2008

**Future Food Scarcities:
Global Causes, Local Consequences**

Fall 2008 Symposium

Thursday, October 23, 2008

McNamara Alumni Center, University of Minnesota Minneapolis Campus

8:00 am - 5:00 pm

For more information on the day's agenda and to register, visit

<http://foodindustrycenter.umn.edu/Events.html>

This year's symposium will present a discussion of the **causes and consequences of rising food prices** and their impact on food supplies, food companies, consumption, health and public policy in the United States and around the globe. Some discussion topics:

- **KEY NOTE ADDRESS: Future Strategies for Food Companies in a New World Market**

Jeffrey Ettinger, Chair, President & CEO, Hormel Foods

- **Rising Food Prices: Global Causes and Impacts**

Ben Senauer, University of Minnesota and Michael Swanson, Wells Fargo Bank

- **What do Higher Food Prices Mean in the Developing World for Food Scarcity, World Prices and International Trade?**

Will Martin, World Bank

Introduction to Food Chemistry - University of Minnesota Twin Cities Short Course

Information & Registration:

http://fscn.cfans.umn.edu/courses/intro_to_food_chemistry_08.html

Schedule:

Tuesday, November 11th, 2008

8:30am - 4:30pm (Registration 8:00am - 8:30am)

Wednesday, November 12th, 2008

8:30am - 4:30pm

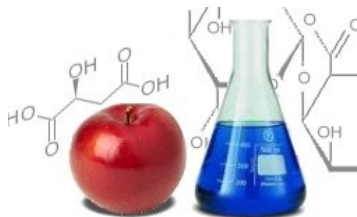
Thursday, November 13th, 2008

8:30am - 2:30pm

Location:

Continuing Education and Conference Center University of Minnesota 1890 Buford Avenue St. Paul, MN 55108 Room 62

Cost: \$650 on or before Oct. 14th, \$700 after Oct. 14th



This course is intended to be an introduction to food chemistry for those who are working in any aspect of the food industry but have not had any formal training in food chemistry. While the course will have value to those without a college degree, it will be most useful to those that have a college degree of some kind but not food science/technology. We will cover topics such as the functionality of food ingredients in product development, manufacturing and storage; functional foods or food ingredients; and the primary reactions in foods that lead to changes in nutritional and sensory qualities during processing and storage. Numerous examples will be presented to give the course a very applied nature.

UNIVERSITY NEWS

University of Minnesota-Twin Cities Food Science & Nutrition Club

As school has commenced, the activities of the Food Science & Nutrition club have begun as well!!! The club has started its recruitment activities by the officers representing the club in four of the University of Minnesota's Activity Fairs. At these fairs, officers inform potential members of our activities and encourage students to take the Diet Pepsi versus Diet Coke challenge, which helps to spur interest in studies related to the food industry. Due to efforts of the club, university, and industry professionals, the food science major has 16 new incoming freshmen and 8 new transfer students. These students were welcomed into the food industry during our 3rd Annual New Student Plant tour day where students, club officers, and faculty members visited North Star Potato and Dakota Growers Pasta.

Another event that has taken place is the Club Kick-Off BBQ where over 130 people were present (a new record attendance for our club). The club has also started its fund raising efforts by working at the Minnesota Apple Harvest in late September. The start of fall also means the start of the recruiting process for students. There have been many companies that have joined us for Information Sessions including General Mills, Frito-Lay, and Land O' Lakes. The club looks forward to the continuation of an already great semester!

Jackie Koch, Club President

NEW MEMBERS CORNER

Please welcome David Jourdan as a new member of our MN IFT Section.

David Jourdan
Kraft Foods
801 Waukegan Road
Glenview, IL 60025
847-646-5958
Email: davidjourdan@kraftfoods.com

UNIVERSITY NEWS

U of M Product Development Team takes 3rd Place in New Orleans

The U of M Product Development Team won 3rd place at the National Product Development Competition held in New Orleans, LA. The contest, held during the National Institute of Food Technologists (IFT) annual meeting, is a highlight for the IFT Student Association. Students teams use their skills and knowledge to develop a new food idea, then take it through to the marketing and production stages.

The U of M team's product is called "PB&J Ediballs," and the snack is a fun new twist on the classic peanut butter and jelly sandwich. PB&J Ediballs consist of small (about 2" in diameter) whole-wheat pitas and come with tiny beads that taste just like peanut butter and jelly. They're intended to be a fun and interactive snack for kids ages 6-11 to enjoy.

The team co-captains are Catherine Lee and Laura Folts, both FScN graduate students (Laura graduated in May 2008). The team includes 10 other FScN students. Dr. Ted Labuza is the team adviser.

Please also check out <http://www.cfans.umn.edu/solutions/snack.htm> for more information about the U of MN Product Development team!