



## April 2009

### Location

Como Park Zoo and Conservatory- Visitor Center  
1225 Estabrook Drive  
St Paul, MN 55103  
651-487-8201  
[www.comozooconservatory.org](http://www.comozooconservatory.org)

### Date

Tuesday, April 21, 2009  
Social Hour: 5-6:00 PM  
Buffet Dinner: 6-7:00 PM  
Program: 7:00 PM

### Cost

\$45.00 for members and guests (includes student sponsorship),  
\$30.00 for retiree's and displaced members/  
non-sponsor,  
FREE for students.  
Please pay online when registering or make checks payable to IFT MN Section the night of the event.

### Reservations

Register on line at [www.mnift.org](http://www.mnift.org) . On-line credit card payment is preferred or you can pay the night of the event. Reservations are due by Thursday, April 16, 2009 at 5:00pm. If you have questions, need to cancel or inquire about late registration call 612-590-8902. If you cancel after the deadline you are still responsible for payment. Please let us know you will not be attending.  
*Please note EVERYONE attending should register even if no payment is due including students and their guests.*

**Directions** [http://www.comozooconservatory.org/como\\_park/directions.shtml](http://www.comozooconservatory.org/como_park/directions.shtml)

## Student Recognition Night

Come to this annual meeting where outstanding students will be recognized for academic achievements by presentation of both MN Section Scholarships, Travel Awards, and Science Fair winners. Student Recognition night will once again feature a mock college bowl competition. College Bowl is a contest that tests for knowledge in the areas of food science and technology, history of food and food processing, food law and general IFT and food related trivia.

We hope that presenting the MN Section Scholarships and Travel Awards at the Student Meeting will show our students and members that we value service to the Minnesota Section and to IFT overall. Perhaps you will consider accepting a call to serve the group, knowing that your efforts are appreciated!

As in past years, we are seeking sponsors for student dinners for this event. By paying a slightly higher cost (\$45) for your dinner that night you are creating a very special evening for the students.

Sponsors — we hope that you take the time to help educate our student members about the various opportunities in the food industry as well as your personal experience of transitioning from student to a professional.

Students — you will have a unique opportunity to learn more about our members' backgrounds and careers as well as gain a perspective of the food industry from someone who works in it everyday.

### Menu Italian Buffet

- Display of Roman Artichokes, Balsamic Marinated Onions, Roasted Peppers, Fresh Mozzarella in Herbs, Salami, Capicola, and Mortadella,
  - Macedonian Fruit Salad of Strawberries, Grapes, Blueberries, Stone Fruit, Honey, Lemon and Pistachios,
  - Arugula and Spinach Salad, Shaved Fennel, Gorgonzola Cheese, Balsamic Vinaigrette
  - Ziti Pomodoro- Tube shaped Pasta with Tomato, Basil, Garlic and Olive Oil
  - Sauteed Breast of Chicken, Artichoke Hearts, Sun-Dried Tomatoes, Marsala Wine
  - Grilled Vegetable Lasagna- Spinach, Ricotta, Mozzarella and Roasted Garlic Alfredo
  - Grilled Tuscan Steak Marinated in Garlic, Rosemary and Black Pepper
  - Rosemary -Roasted Potatoes with Asiago Cheese
  - Caramelized Carrots, Pearl Onions and Zucchini
  - Focaccia, Country Bread and Ciabatta with Extra Virgin Olive Oil
- Dessert-** Tiramisu

**April Chair's Message**

April is our Student Recognition meeting! There will be a Mock College Bowl event, recognition of scholarship winners and the State Science Fair winners will be present. As was done in past years, industry professionals will sponsor a student meal. This is a great way for you to meet and congratulate the students of our section. A highlight for many of us is seeing so many students receive well deserved scholarships. We can all take some credit for making that happen. Promoting the future of the industry by supporting students is a core value of this section, a value reflected to most of our major functions. For example, if you helped with Supplier's Night -much of the proceeds from that event go to scholarships. If you helped with the arrangements or program committees, you can see the fruits of your labor in the increased number of students who attend meetings (something other sections envy!). The scholarship committee and the education committee directly help students find and pursue food science and engineering. Proceeds from our silent auction to raise money for the IFT Foundation went toward scholarships given by the Foundation. If you paid dues to the section, some of your dues have gone to make scholarships possible. So, make sure you give yourself a pat on the back as you see the students accepting their scholarships - you helped make it happen!

As we look forward to next year, I would like to take a moment to thank the executive committee members, committee chairs and committee members who have taken time out of their busy schedules to accomplish so much this past year. We have tried new venues with the "New Professional" event, a joint meeting with the RCA, and Section Networking Events. We will continue to look for new events and opportunities for our members.

The section will be in good hands next year under the leadership of Dan Kennedy. He will be pulling together committees over the summer so if you are interested in being part of a committee please be sure to contact either the current committee chair of the committee or one of the executive committee members.

It's been a pleasure to serve you all as our section chair for this past year. Thank you for all your support! I'll see you at student recognition night!

Pamela Lawson  
MNIIFT Chair

**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**

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

## 2009 Election Results for the MN IFT Section: Congratulations!

Chair Elect: Tonya Schoenfuss, University of MN

Membership Secretary: Rachel Prosocki, General Mills

Recording Secretary: Robert (Bob G) Golaszewski

Section Representatives: Lisa Pannell, General Mills  
Lisa Povolny, General Mills

Section By Laws Change was approved.

## University of Minnesota Food Science & Nutrition Club Update

The highlight for our club during March is a toss-up between spring break and the 1<sup>st</sup> Annual Food Industry Tour Day. At the end of March, 24 students got the opportunity to visit General Mills in Golden Valley, ConAgra in Lakeville, and Bellisio Foods in Lakeville. Feedback from the students was great, and we hope to hold an event like this for many years to come! We also enjoyed a visit from TIC-Gums about hydrocolloids. Students, industry professionals, and faculty joined us for a night of Indian Cooking as a fundraiser for our club (we are very thankful to the Minnesota Ingredient Suppliers Association (MISA) for their financial support of this event). Finally, we hosted an International Potluck for students and faculty.

The club still has plenty more activities to stay busy through the rest of the semester. We will have a final meeting with Schwans as the guest speaker and hold new officer elections in April and an end of the year BBQ in May. The College Bowl team is busy studying for the area competition in River Falls in early April. Plus, we have numerous students who are attending the IFT Annual Meeting in Anaheim. Many students are presenting research, and others are competing in IFTSA sponsored competitions. The University of Minnesota is pleased to announce advancement to the finals in the IFTSA Product Development Competition with their product *Inertia* and the IFTSA Developing Solutions for Developing Countries Competition with their product *Pushtikar*. *Inertia* is a cherry and star fruit flavored energy bar with guaraná, and *Pushtikar* is a stew targeted to pregnant mothers in Bangladesh and contains potatoes, lentils, and moringa leaf powder. We look forward to representing Minnesota's food industry well, and we can't wait to see what success may come.

-Jackie Koch, Food Science and Nutrition Club President

## Welcome New MN Section Members!

Patty Grant, Oakdale, MN

Christa Larson, student at South Dakota State University (Bookings, SD)

## MN Section Member Profile

## Fern Panda, General Mills



Fern Panda has been a member of IFT since 1999. One of her biggest contributions to IFT includes her dedicated involvement to the IFT Suppliers' Expo committee for the past four years. Fern is also hoping to gain more involvement within the organization this year by running for the IFT position of Section Representative. No matter the outcome of the election, Fern plans to continue working with the Suppliers' Expo committee as well as IFT as a whole. She believes that IFT is an important organization that strengthens networking within the local Food Science community.

Growing up on a poultry and grain farm in northern Indiana in Laporte County, Fern has always had agricultural roots and was an active 4-H member, in such projects as food, clothing, and food preservation. Her B.S. degree was obtained in Biological Sciences/Microbiology at Purdue University in West Lafayette, Indiana. Later in life her husband's job at Honeywell brought her to MN where she too worked in the Chemical Engineering Dept at the U of MN on microbial desulfurization of coal. The birth of her children led her to take a leave from the working world for awhile. In 1995, she joined Pillsbury as a technician and also took advantage of the opportunity to work part time on her Master's degree in Food Science at the University of Minnesota, which she received in 2002.

Through her 14 years of service thus far for Pillsbury and General Mills, Fern has had the opportunity to work on a variety of different products and applications. Working in the Strategic Technology unit at Pillsbury/General Mills had allowed her to work on bakery products, icing, marshmallow bits, cheese, moisture barriers, cereal coatings and much more. Her work has also given her four US patents as well as a Chinese and a Japanese patent. Since the merger in 2002 of Pillsbury and General Mills, Fern has been a scientist. She now works in the R&D Big G Cereal division finding ways to increase the health benefits in cereals within the GMI portfolio.

In her spare time Fern likes to stay current with politics, read the newspaper, and go for walks around White Bear Lake. She also enjoys traveling when she has the opportunity and time. Though Fern isn't a native of Minnesota she says that given the choice to work in any geographic location for the rest of her career she would opt to stay in Minnesota within the General Mills cereal division.

To Fern the most exciting part of working in the food industry is the opportunity to learn something new each day.

She says although it's difficult to understand everything about food, this is what makes her career an exciting one. In today's food industry, Fern is glad to see the growing interest by consumers in eating healthier foods and by companies in sustainability.

-Bridget McClatchey

Pictures

**Dr. Rich Hartel Receiving Macy Award at March Meeting**



**Tonya Schoenfuss, Dan Kennedy, Rich Hartel and Lamin Kassama (left to right)**

**Lisa Pannell presenting fundraising check to Robert Vitas, IFT Foundation representative**





## 2009 Silent Auction

### *Spring for Greens Success and Thanks!*

Thanks to all the donors and bidders at the 4<sup>th</sup> annual MNIFT Silent Auction to benefit the IFT Foundation. We raised \$4500 for IFT Foundation Scholarships. A check was presented to Robert Vitas, Vice President of the IFT Foundation, at our March Meeting. We would like to especially thank all our donors.

The 2009 MN IFT Silent Auction Committee would like to thank all the donors and bidders that made this year's Silent Auction the most successful so far.

#### 2009 Silent Auction Key Donors:

**Cargill**  
**General Mills**

#### 2009 Silent Auction Donors:

Bellisio Foods	Hormel Foods	Ocean Spray Cranberry
Bill Davidson	Jennie-O Turkey Store	Pam Lawson
Brenda Knapp-Polzin	Kerry Ingredients	R-Tech Labs
Chef Eugene Stoffel	Lab Support	Seabrook/JEM
College of Agriculture U of MN	Land O'Lakes	Ingredients
Dairy Queen	Lisa Pannell	Sensory Testing Services
Dan and Erica Kennedy	McCormick	Sheri Shellhaas
Eco Lab	Medallion Labs	Starbucks
Elong	Michael Foods	Terry Suthers
Gary Geist	Mother Murphy's	Tonya Schoenfuss
Gold 'n Plump	Naomi Sundalius	U of MN Athletics
Griffith Laboratories	Newly Weds Foods	
Holiday	Northgate Liquor (Blain)	

The auction was brought about by the hard work of the committee including: Don Dockry, Gary Geist, Ron Heddleson, Dan Kennedy, Pam Lawson, Kimberly Mikaliunas, Joel Reiman, Jie Sun, Naomi Sundalius, and the Chairperson, Lisa Pannell. And a special thanks to the MN IFT Webmaster **Anand Rao** for keeping everything working with eBay and the information up to date on the MN IFT website.

If you have any feedback or comments, we would love to hear them or if your company would like to donate items for the 2010 Silent Auction next year please contact Lisa Pannell, [Lisa.Pannell@genmills.com](mailto:Lisa.Pannell@genmills.com).

ANNOUNCEMENTS

The Northwest Section of AACC International announces their upcoming meetings. We look forward to seeing you there!

April 22, 2009 William F. Geddes Award Presentation / Student Night

4:00 PM - Technical presentation by award recipient Dr. Gary Fulcher

5:00 - 6:00 PM Dinner - Cargill Building @ University of Minnesota

May 14, 2009 Educational Event with the Buhler Inc.

4:00-6:00 PM, Plymouth Location

Learn about the latest, greatest and next generation in Food extrusion, dinner following.

To RSVP, [Online registration](#) is preferred. Click on "Event Registration" under the "AACC Interactive" tab. The pay-at-the-door option is also available by contacting [Rachel Prososki](#) at [Rachel.prososki@genmills.com](mailto:Rachel.prososki@genmills.com) or calling 763.293.1232.

**Save the Date:**

MN IFT Supplier's Expo will be

October 27th, 2009

from 1-5 pm at  
the Minneapolis Convention Center.

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1-800-222-0120 x 301 or visit [www.omya-na.com](http://www.omya-na.com).

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## **2009 Classes Without Quizzes**

Get an education from some of the U of M's most outstanding professors with no tests or quizzes!

When: 8:00 AM - 12:00 PM April 4<sup>th</sup>

Where: Classroom Office Building, U of M St. Paul Campus

Sign Up: [www.cfans.umn.edu/cwq](http://www.cfans.umn.edu/cwq)

### **Courses Include**

History of Cheese

Green Roofs and Cold Hardy Plants

The Anatomy of the Peanut Recall; What's Next?

Inflation, Deflation, and Stagflation: What the Economic Crisis Means for Agriculture

Lakeshore Restoration

Have You Eaten Your Soy Today

Birds, Sprawl and Minnesota

Biofuel from Algae and other Cellulosic Feed Stock

## **University of Minnesota**

### **Department of Food Science and Nutrition Expo - June 4<sup>th</sup>, 2009**

TO: Department of Food Science and Nutrition Colleagues and Friends

WHEN: June 4<sup>th</sup>, 2009

1:30-4:30 pm

WHERE: St. Paul Campus Student Center, University of Minnesota

The Department of Food Science and Nutrition faculty members will 'host' a table where their research, teaching, and outreach interests and capabilities are highlighted. Companies, industries, government agencies, professional associations, stakeholders, and alumni are all invited. During this event, we hope to increase awareness of the knowledge and skills we have at the university and facilitate communication between the department and external entities. Registration coming soon!

Please check out 'News and Events' at our website <http://fscn.cfans.umn.edu/> for registration and further details.

## MN-IFT Employment Opportunities

### Food Technologist, St. Louis Park, MN

Company: Nestle Nutrition

Salary: TBD

Description:

Responsible for assisting with the on-time commercialization of Innovation/Renovation Projects in coordination with internal/external functional groups such as Production, Quality Assurance\Control and Material Control. Some travel required.

Qualifications:

BS Food Science, Biological Sciences, Food Engineering, Chemical Engineering or other scientific disciplines. 1-2 years of food manufacturing and/or QA/QC experience. The ideal candidate must have strong technical and communication skills, and the ability to work with little supervision. Factory experience or R&D experience is a plus.

Contact: Email resume. Find job information at: <http://www.nestleusa.com/PubCareers/ProJobSearch.aspx>

### Sr. Sales Engineer, Minneapolis, MN

See [www.mnift.org](http://www.mnift.org) for more description and qualification details on this position

Company: Undisclosed - represented by Focus Executive Search

Salary: \$80K - \$100K PLUS BONUS

Description:

- Develop, access and manage system deployment program at Fortune 500 and other strategic customer sites. Monitor performance of the determined goals and objectives and make changes as appropriate.
- Work in conjunction with the sales team as the key technical advisor and advocate of our client's products and services. Ability to demonstrate in extensive, technical detail how the solution is superior to that of the competition.
- Design and implement safe, financially and environmentally attractive installation processes that build upon existing plant capabilities.

Qualifications:

- Technical Expertise: Understanding and familiarity with a wide array of chemical and/or water disinfectant technologies; strong chemical, biochemical and/or reaction chemistry engineering background; familiarity with highly scalable applications; understanding and familiarity of working in an environment of diverse technologies; ability to foresee and adapt to industry trends.
  - Project Management: Able to effectively manage multiple projects and priorities simultaneously; results-orientated with focus on meeting or exceeding goals; strong conflict resolution skills and problem solving ability; resourceful; conceptual and strategic thinker with sound common sense.
  - Minimum 7 years experience within biochemical engineering or a closely related field.
  - Successful track record of pre-sales/application engineering project management and leadership experience with highly scalable applications.
  - Experience or understanding of ISO and other quality standards.
- Must be willing to travel; minimal international travel will be required.

Contact: Email resume to Tim McLafferty, FOCUS Executive Search, [tm@focusexecutivesearch.com](mailto:tm@focusexecutivesearch.com), 612.706.4444 5