



MINNESOTA SECTION NEWSLETTER
FOODIE FACTS



Minnesota IFT September Meeting

Tuesday, September 29th, 5:15 pm

Boom Island 700 Sibley Street NE, Minneapolis, MN 55413

Minneapolis Queen River Boat



Benefits and Differences in Chocolate

Gary Reineccius, Ph.D., is a Professor and Department Head (since May 1, 2008) in the Department of Food Science and Nutrition at the University of Minnesota. He has been actively involved in flavor research for more than 39 years. During this time he has published over 210 research articles. Dr. Reineccius has spent sabbatical leaves with Fritzsche Dodge and Olcott (New York, flavor creation and production), Nestle (Switzerland, reaction flavors) and Robertet S.A. (France, taste modifiers and manufacturing).

Dr. Reineccius has taught in Food Processing, Food Chemistry, Food Analysis, and Flavor Chemistry and Technology. He has written a College textbook on food flavors with Henry Heath (the second edition of this book became available in 2006). This was the first textbook in the flavor area which combined both flavor chemistry and technology. Dr. Risch and he edited and were major contributors to two books on flavor encapsulation. He is the sole author of the Source Book of Flavors and coeditor of Heteroatomic Flavor Compounds in Foods.

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September Dinner Speaker Bio (Continued)

Dr. Gary Reineccius

Dr. Reineccius' achievements have been recognized by several local and international organizations. He is an honorary member of the Society of Flavor Chemists. He has been granted the Palmer Award for his contribution to chromatography by the Minnesota Chromatography Forum. He has received the Distinguished Achievement and Service in Agricultural and Food Chemistry Award and been honored by being made a Fellow by the American Chemical Society. He has been presented the Stephen S. Chang Award by the Institute of Food Technologists (first flavor chemist to be so honored). These are the highest awards given to individuals in the flavor area. In 2006 he was selected to receive the FEMA (Flavor Extract Manufacturers Association) award. This award comes from the largest flavor industry association in the US. His selection as the *first* recipient of this award reflects their opinion of his standing in the profession.

He often speaks at public schools and other groups. His favorite lay topics are chocolate (he spent 3 years researching chocolate flavor for his Ph.D. thesis) and the chemistry of gourmet cooking. From a professional standpoint, his favorite topic is flavor encapsulation. He has been actively engaged in research in this area since 1964.

Date

Tuesday, Sept. 29, 2009
 Board: 5:15 PM
 Boat Departs: 5:30 PM
 Social Hour: 5:30-6:30 PM
 Dinner: 6:30-7:30 PM
 Speaker: 7:30-8:30 PM

Parking

Pick up your Free parking passes from the captain or crew

Menu - Buffet:

Carved beef tenderloin with portabella bordelaise, Minnesota wild rice stuffed Chicken breast, paradise salad, Yukon gold potatoes seasoned with garlic and dill. Green bean almondine and assorted breads and rolls

Note: Vegetarian lasagna is available upon request. Please call 612-590-8902 if you would like a vegetarian entree.

Dessert: Chocolate dipped Strawberries with petite desserts

Location

Boom Island
 700 Sibley Street NE
 Minneapolis, MN 55413
 Minneapolis Queen River Boat
www.twincitiescruises.com
 952-474-8058

Cost

Members/Guest-\$35.00
 Retiree's/Displaced \$13.00
 Students - \$ 5.00

Reservations

Register and pay online at www.mnift.org . Reservations are due by Thursday, September 17. If you have questions, need to cancel or inquire about late registration please 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.

Community Service

The MN IFT will be doing a new service project this year. We ask that members please bring nonperishable food items to meetings for donation to Groveland Emergency Food Shelf.

September Chair Message

It is hard to believe the summer of 2009 is already behind us. The cool summer seemed to mirror the image of our economy. The food industry, while still strong, was not immune to the economic slow down. The challenges on the professional and financial fronts make for even greater challenges for MN IFT and delivering value for all of our local members.

The MN IFT Executive Committee Members have recognized these challenges and have set forth a path forward that will give our MN IFT members great opportunities for personal value for 2009.

Here are some things to look for in 2009:

Breakfast and Lunch Program - Started in winter/spring 2009 by past chair Lisa Pannell these lunch and breakfast programs give MN IFT members an opportunity to network and learn more about the Section in a small group. Occurring during the day it give members who may not be able to attend a dinner meeting an opportunity to engage with SECTION leaders and members. Look for these events on the MN IFT website www.mnift.org during the year.

MN IFT Silent Auction - Started in 2006 to support the IFT Foundation, the MN IFT Silent Auction has raised over \$10,000 that has gone directly to the Foundation Scholarship fund. This year's Silent Auction Committee will be led by Naomi Sundalius at Michael Foods. Please contact Naomi (naomi.sundalius@michaelfoods.com) if you are interested in being part of the committee or would like to donate items. Please look for online bidding and live auction opportunities this winter.

October Meeting! - Established last year to meet jointly with the Research Chef's Association an October meeting went extremely well thanks to our friends at Target. Look for a networking event, on October 26th, to coincide with MN IFT annual Supplier's Day, October 27th.

Improved Website - Many thanks to Anand Rao, who has led our website initiative for many years while living in Chicago. Please make use of the opportunities to give feedback and learn more about the section from the website.

In addition, I would encourage all of you to seek out an opportunity to volunteer, share ideas, or financially support IFT scholarships. The MN IFT Section is one of the strongest and most financially sound SECTIONS in IFT. I would attribute that to having the best IFT members in the world. Let's continue to support our SECTION by involving ourselves, co-workers, friends, and family in our 2009/10 MN IFT year.

Last, please feel free to contact me if you have any suggestions, concerns, or ideas that might make the SECTION better.

Warm Wishes,
Dan Kennedy
MN IFT SECTION Chair
dkennedy@solae.com
(507) 388-3662

Save the Dates!

September 29:	Benefits and Differences in Chocolate
October 26:	Summit Brewery Tour and Tasting
October 27:	Supplier's Expo
November 17:	Labeling, Robert Post - USDA
January 25:	Dairy Technology Meeting
February 23:	AACC/MNIFT Joint Meeting Silent Auction
March 22:	Macy Award Winner
April 20:	Student Recognition Night
July 17 - 21:	National IFT Food Expo (Chicago, IL)

The Minnesota Section Newsletter 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 Section, and should not be interpreted as such.

Networks: Networking Events for Members!

Get more from your IFT membership! This year, members will have regular opportunities to attend a networking event (a lunch, or other gathering). Each event will be small and informal, to help members connect and get to know each other better. Spaces in events are limited, and participation is first come, first served.

Starting in October, you will find these Networks events listed on our website (www.mnift.org). To take part, follow the sign up instructions there. Typically, the members meet for a happy hour, a lunch or a breakfast. The events are open only to members of MNIFT section. Each event will cost \$5 per person (with the section picking up the tab for food and beverages, except alcoholic beverages).

At least one event should be planned for each month, and new events will be added to the website as they are planned. Keep in mind that the point of the event is to meet new people, so try not to sign up for the same event as others that you already know! After you sign up, just show up at the given time and place (in some cases, your host organizer may contact you in advance).

One of the primary benefits of membership is the ability to meet others in our field. So, take advantage of these opportunities by signing up!

Your participation will make these Networks Events a Success!

It's time again to sign up for **advertising** for the 2009-2010 IFT MN Newsletter. The money earned from the ads helps cover some of the newsletter expenses and remaining funds go towards scholarships. Prices vary depending on your ad size (\$25-200 each ad).

It's easy and a great way to reach customers! Contact Karen Spartz (usksp@chr-hansen.com) for more info.

Featured Member Spotlight: Terry Reineccius

Terry Reineccius has been a member of IFT for 22 years. She is currently a part of the scholarship committee and is involved with soliciting and reviewing scholarship applications.



Terry grew up in U.S. Naval bases around the world (San Francisco, Spain, Pensacola, Whidbey Island, Monterey, Sicily and San Diego). She earned her B.S. and MS degrees at the University of Minnesota - Twin Cities. Over the years, she has been involved in several areas of the food industry including contract research in the areas of food, flavors & packaging, contract food product development, recipe development (restaurant industry), and food recovery & recycling (non-profit). She is currently working for the Target Corporation (>4 years) and holds the position of Manager, Food Product Development. She works on Target Food Owned Brands and currently is responsible for Snacks, Beverages, Pet foods, Candy & Liquor. Through all these roles, she has worked with foods that span almost everything on the dry grocery aisle, but her favorite project has been working on Target's Choxie brand.

Terry wishes she could move meat off the center of the American dinner plate and would love to change the over-scheduled lifestyles and over-reliance of customers on fast foods if she could. While she would ideally like to bask in the warmth of a Mediterranean island, she copes with the long Minnesotan winters by cooking and baking anything that complements red wine. Terry also enjoys gardening, traveling, cooking, eating, Gopher's women basketball and reading books about food and culture.

Do YOU have a submission for the newsletter???

The MN Section IFT Newsletter is distributed to *hundreds* of industry professionals, companies, students, and academia 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 Jackie Koch (jrkoch2@wisc.edu, 612-423-9280) and Bridget McClatchey (BCMclatchey@landolakes.com, 219-863-4080).

35th Annual IFT MN Suppliers' Expo

Minneapolis Convention Center
 Tuesday October 27, 2009
 Show Hours: 1-5 PM
 Hors d'oeuvre Social Hour: 4-5:30 PM

Exhibitor registration available at www.mnift.org
 There is no need for attendees to pre-register

IFT Foundation and Scholarships

IFT Foundation scholarship funding is provided through the generosity of individual donors, companies and organizations that further the education of students pursuing undergraduate and graduate degrees in food science and technology. Since 1985, the IFT Foundation has provided over 4,000 scholarships to attract bright young minds to food science, food technology and related curricula. Over forty universities offer IFT approved undergraduate programs, thus allowing their students access to IFT Foundation scholarships. During the 2009-2010 academic year, the IFT Foundation distributed 94 scholarships totaling over \$140,250.

IFT Foundation scholarships were awarded to the following University of Minnesota students for the 2009-2010 academic year: Neal Frederickson (\$1,000 sophomore scholarship), Kevin Graner (\$2,250 Arthur T. Schramm Memorial Junior/Senior Scholarship), Andrea Krause (\$2,000 Society of Flavor Chemists Scholarship), Alexis Long (\$1,000 Junior/Senior Scholarship), Melinda Murray (\$2,500 Graduate Scholarship), and Stelios Viazis (\$2,500 Graduate Scholarship).

The Minnesota Section of IFT has always been generous to the IFT Foundation in support of education. The Minnesota Section's annual auction this past spring raised over \$4,000 for IFT Foundation scholarships!

Did you know 2009 Fun Run event sponsors and participants raised over \$50,000 for the IFT Foundation Scholarship Fund? Thanks for all of your support!

IFT Foundation scholarships for the 2010-2011 academic year will be available online on October 15th. Please visit iftfoundation.org. Would your company like to sponsor a scholarship? Please e-mail scholarship staff liaison Anna K. Proctor at akproctor@ift.org.

Food Science Club Updates

University of Minnesota

The University of Minnesota's Food Science & Nutrition Club took this past summer's IFT Annual Meeting in Anaheim, California by storm. Out of the three product development competitions, the U of M made it to the national level for all of them. In the end, the teams participating in the Developing Solutions for Developing Nations and the Disney Competition both took first. To top it off, the University of Minnesota took second in the Chapter of the Year competition, as well as was distinguished the most improved chapter. With over 20 undergraduate and graduate students taking part in this California adventure, we would all like to thank MN IFT, the Department of Food Science and Nutrition, and the U on MN as a whole for their support and encouragement. Brian Folger and Hetvi Damodhar, Club Co-Presidents

University of Wisconsin - Stout

Five of the club members had the opportunity to attend the IFTAM in Anaheim and some were selected as session monitors. This year our club will be eligible to become an IFTSA chapter which will be an exciting accomplishment for the Stout Food Science Club. The officers will be meeting once we return back to school for the Fall and hope to have a team bonding activity for a weekend hike. During the Fall semester, we will be focusing on planning an International cooking class/dinner fundraiser, recruiting new members, building a club website, and inviting speakers to present at meetings. Our club looks forward to a successful year! Katelyn Filbrandt, Club President

School Nutrition –Understanding our Food Supply Chain to Help Improve Child Health

Contact: Dr. Jodi A. Engleson, 612-281-6624, Jodi@grainsforhealth.org

This workshop will convene school foodservice directors and personnel, food industry product developers and distributors, and experts from farm-to-school programs to:

- Share insight on how schools buy foods to improve efficiency,
- Discuss whole-grain and nutrient-dense food availability for schools to identify new product and recipe development opportunities,
- Provide input and direction on model solutions for school foodservice, and in turn influence Grains for Health Foundation's work to help improve child health.

There will be an update on the USDA's process for determining new school nutrition guidelines. The Whole Grains Council will unveil the latest whole-grains, promotional efforts. The workshop will also include a free, hands-on session examining product development and recipe development for school foodservice.

Date

5-8PM Wednesday, November 11, 2009

9-4:40PM Thursday, November 12, 2009

Location

International Market Square (IMS) Design Center

Studio 185 275 Market Street Minneapolis, MN 55405 Free parking

DIRECTIONS FROM DOWNTOWN MINNEAPOLIS. Travel west on First Avenue North to 11th Street. Turn right onto 11th Street and travel two blocks to Glenwood Avenue. Turn left onto Glenwood Avenue and travel through the Lyndale intersection. IMS and the parking lot entrance are on the right.

Cost

\$95 for School Nutrition Representatives and Personnel

\$295 for Food Industry Representatives and Personnel

Call-outs for School Nutrition Representatives and Personnel:

- Learn about the people and organizations working to improve school nutrition.
- Contribute to the whole-grains recipe collection for schools.
- Weigh-in on available food products and model solutions for school foodservice.
- Provide direction to food product developers on new food products.
- Ability to participate in future, no-effort new product studies.

Call-outs for Food Industry Representatives and Personnel:

- Understand how schools buy foods.
- Weigh-in on model solutions for school foodservice.
- Gain practical insights on how to produce foods more cost effectively for schools.
- Identify new product development opportunities for schools.

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