

Joint IFT/AACC February Meeting

Tuesday, February 23rd, 6:00pm

The Metropolitan Club

5418 Wayzata Blvd. Minneapolis, MN 55416

"Grains for Health"

Jodi A. Engleson is the Director of Scientific Affairs at the Grains for Health Foundation. Jodi feels great passion for her career. She worked for Cargill, Inc. in Bakery Technology for 7 years after earning her Ph.D. in food science from the University of Minnesota Food Science and Nutrition Department in 2001. She is an inventor on 9 patent applications.

Jodi started a gluten-free initiative at Cargill in 2004, which inspired her to focus her research on societal needs. Her work with the Grains for Health Foundation addresses the needs of child, elderly, and under-served populations. As a graduate research assistant, Jodi worked in collaboration with plant breeders and industrial partners to establish protocols to establish primary structural and functional contributors to quality in grains.

Jodi earned bachelors degrees in food science and chemical engineering from the University of Minnesota in 1998. Her college work sparked an interest in complex systems and the use of multidisciplinary approaches to understand them.

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(February Speaker Biography Continued)

Jodi was the 2009 AACC Intl. Annual Meeting technical program chair. She enjoys greatly her volunteer work with AACC Intl. Jodi became an Aunt last Dec. and spends a lot of time on Skype talking Baby --Ohhh SO big, yes, da da da... Jodi can be reached on email at jodi.engleson@grainsforhealth.org; Twitter, Skye, or Facebook by searching "Jodi A. Engleson"; or by cell at 612-281-6624.

Date	Menu	Location
Tuesday, February 23 5:00 - 6:00 pm - Check-in & Social Time 6:00 - 7:00 pm - Dinner 7:00 - 8:00 pm - Speaker	Salad: Caesar Entree (choice of): - Short Rib of Beef with Sweet Balsamic Glaze, Parmesan Risotto and Brussel Sprouts -Stuffed Chicken Breast with Sun Dried Tomatoes and Mushrooms, Red Pepper Sauce, Polenta and Asparagus -Napoleon of Ratatouille, Phyllo and Feta Cheese with Basil Oil Dessert: Assorted Cookies and Bars	The Metropolitan Club 5418 Wayzata Blvd. Minneapolis, MN 55416 612-238-4444 Cost Members/Guest- \$ 35.00 Retirees- \$ 15.00 Students - \$ 5.00

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**.

Reservations

Register on line at www.mnift.org . On-line credit card payment is preferred or you can pay by check or cash the night of the event. Reservations are due by Thursday, February 18, 2010 at 5:00pm. If you have questions or need to cancel call 612-590-8902. Please note this location will NOT allow us to make any changes to the number of meals ordered after registration closes. If you cancel after the deadline you are still responsible for payment but please let us know you will not be attending.

5th Annual Silent Auction

helping to build a legacy

Looking for a great gift for yourself or for others? Thinking of a gourmet dinner, Timberwolves or Twins tickets, a year's supply of General Mills cereal, or a night of knitting or fused glass creation class? Indulge yourself with those items and other great options, and support scholarships for students in Food Science while you're at it!

Online Auction:

Online bidding made easy through the www.mnift.org website. Create a log-in and start bidding!

Preview - Feb 2 -8

Opens - Feb 8 at 8:00 am

Closes - Feb 22 at 8:00 pm

Some items have the option to be shipped for an additional fee. All items can be picked up at the Live Auction, Feb 23 at the Metropolitan Club.

Live Auction:

February 23, Metropolitan Club at 4:30 - 6:00 pm. All bids end at dinner, so come early and start bidding.

All proceeds go to the IFT Foundation Scholarship Fund. Help make the Minnesota IFT section's biggest philanthropic event of the year successful! If you have questions, please e-mail Naomi.Sundalius@michaelfoods.com. Thank you!

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).

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.

February 2010 Chair Message

The month of February marks a busy month for the MN IFT Section. It is the start of many of the wonderful events for the SECTION and I believe it is a great opportunity to build your connections with the MN IFT.

The SECTION elections start on February 11th. Please take the time to vote online in this year's election. Each vote counts as we look forward to a new slate of outstanding leaders for the MN IFT SECTION.

The annual Silent Auction for the IFT Foundation will be taking place online and at the February dinner meeting. Thanks to the leadership of Naomi Sundalius and her committee the MN IFT Silent Auction will be bigger and better than ever. Please look for the auction to begin online on February 8 and end on February 22nd at www.mnift.org

The fourth annual Food Industry Networking Social, hosted by the College of Food, Agriculture, and Natural Resource Sciences at the University of MN will be held on February 9th. This award winning event will feature speakers from industry and academia for all attendees to speak and interact with. This is a great opportunity to engage industry, U of M faculty and students on the U of M campus. Sign up at <http://z.umn.edu/fins>

The month of February also is an opportunity to represent the MN IFT Section as judge at the State Science Fair. The MN IFT gives away a first and second place award to outstanding food science projects at the Senior and Junior High levels. It is a great chance to interact with the next generation of food scientists. Please contact Lisa Povolny, lisa.povolny@genmills.com

Last, it is never too late to become an active participant in MN IFT. The SECTION depends on the efforts of many of our members to continue to be strong and add value to your career in food science. Please seek out an officer, via phone, e-mail, or in person if you are interested. Even as little as 1 hour per year can make a huge difference.

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

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It's not too late to sign up for **advertising** for the remaining 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.

Fun Run for IFT Scholarships

Monday, July 19, 2010

Registration: 5:45 a.m.

Race time: 6:15 a.m.

Join your colleagues at the tenth annual IFT Student Association/IFT Foundation Fun Run in the Windy City.

The Fun Run is a 5K run/3.1M walk, and proceeds support student programs.

The advance entry fee is just \$25, \$15 for full-time students. All participants pay \$30 onsite.

Participants will receive an official Fun Run t-shirt and goody bag. Custom plaques will be awarded to the first, second, and third place male and female winners. Certificates will be awarded to the team with the best costume, the largest team, and the team who raises the most sponsorship dollars. And, a digital Canon camera will be donated for the top individual fundraiser. [Download your pledge sheet](#) here.

Are you interested in sponsoring the Fun Run? [Read more about opportunities](#) and [download a sponsorship form](#). Please contact IFT Foundation Coordinator Anna K. Proctor at akproctor@ift.org with questions and to discuss your support for the next generation of food science professionals.



While striving to make membership as valuable as possible, we offer FREE job posting on the Minnesota IFT website. Whether you are hiring new talent or are looking for a new career move, explore what we have to offer under the "Employment" tab of the website.

<<http://www.mnift.org/job-find.php>>

Please join us for the Fourth Annual **Food Industry Networking Social (FINS)** on **Tuesday, February 9, 2010** at the Pomeroy Student-Alumni Learning Center <<http://www1.umn.edu/twincities/maps/PomH/>>, 1964 Fitch Avenue, on the St. Paul Campus.

Food industry professionals, food science, nutrition and related undergraduate and graduate students, faculty, staff and alumni will have the opportunity to connect with fellow food industry professionals.

The FINS event will also include:

- Optional Food Science and Nutrition Pilot Plant and Meat Laboratory Tour
- Career Exploration and Networking Sessions
- Panel discussions with CFANS faculty, industry representatives and students.

The panel discussion topics include:

- Animal agriculture and the role of nutrition and the environment
- Traceability and Food
- Alternative Food Processing

Food Industry Networking Social (FINS) schedule:

2:00-3:00	Food Science and Nutrition Career Panel for Students Career Opportunities and How to get your foot in the door
3:00-3:30	Registration and networking
3:30-5:00	Panel - Hot Topics and Opportunities: Academic and Industry Perspectives
5:00-5:30	Networking and light refreshments
5:00-5:30	Optional Tours of the Pilot Plant and Meat Laboratory and Open Hours to Dairy and Meat Laboratory Sales Rooms

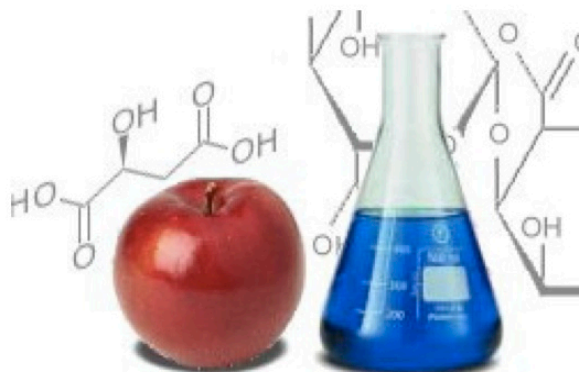
For more information and to register, visit: <http://z.umn.edu/fins>. Register by February 3. Please contact, Darren Lochner, CFANS Alumni Relations with any questions, dlochner@umn.edu, 612-624-9957.

The FINS event is sponsored by Institute of Food Technologists (IFT), Minnesota Section, Food Industry Center, Department of Food Science and Nutrition, Department of Animal Science, Department of Food Science and Nutrition Advisory Council, CFANS Alumni Society, and St. Paul Campus Career Center.

DEPARTMENT OF

Food Science and Nutrition

SPRING 2010
SHORT COURSE:



Introduction to Food Chemistry

Offered:

April 6-8th, 2010

Location:

Continuing Ed& Conference Center
University of Minnesota
St. Paul Campus
1890 Buford Ave.
St. Paul, MN 55108
RM 156

Cost:

\$675 on or before March 5th, \$725 after
March 5th

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. We will cover basic food chemistry principles and other 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.

For information & registration, visit:



<http://fscn.cfans.umn.edu/outreach/shortcourses/index.htm>

ATTENTION STUDENTS!!!!!!

Minnesota Section IFT 2009-2010 Scholarships and Travel Awards

The MN IFT offers scholarships and travel awards each year to outstanding graduate and undergraduate students. The scholarships and awards are intended to encourage interest and research in the students' specific disciplines. **This year a minimum of 11 scholarships and travel awards will be offered. The scholarships will be awarded at the April 2010 MN IFT Student Recognition Night. Awards are given in the 2009-2010 school year, so please complete the application based on your current academic classification.**

Announcements and application materials will be sent to the Food Science Department representatives in each of the eligible universities in the region: UW-River Falls, University of Minnesota, North Dakota State University, UW Stout and South Dakota State University.

The applications will be available on the MN IFT website under the Scholarships heading at <http://www.mnift.org> beginning early January 2010. The application deadline is **February 16, 2010**. Further information on the MN IFT Scholarship program can be obtained from:

Gary Reineccius
MN IFT Scholarship Committee Chair
greinecc@umn.edu

Upcoming Dinner Meetings

February 23:	AACC/MNIFT Joint Meeting Silent Auction
March 22:	Macy Award Winner
April 20:	Student Recognition Night