



## April Meeting - Student Recognition Night

Tuesday, April 20<sup>th</sup>, 6:00pm Dinner  
**Frederick R. Weisman Art Museum**  
 333 East River Parkway; Minneapolis, MN. 55455

### Date

Tuesday, April 20<sup>th</sup>  
 4:00-5:30 PM: Ex Comm Meeting  
 5:00-6:00 PM: Check-in & Social Time  
 6:00-7:00 PM: Dinner  
 7:00-8:30 PM: Presentation of awards & Mock College Bowl Competition

### Buffet Menu

Summer berry salad  
 Fire roasted vegetable platter  
 Grilled chicken w/crystallized ginger sauce  
 Sautéed sea bass w/ stewed baby artichokes  
 Vegetarian dish-pastry roulade w/ spinach, roasted peppers, artichokes, etc.  
 Spicy wok fried green beans w/ frizzled onions  
 Creamy rosemary potato galette  
 Mini desserts: assorted tartlettes and choc. Truffle torte triangles

### Location

Frederick R. Weisman Art Museum  
 333 East River Pkwy  
 Minneapolis, MN 55455  
 (612)-625-9494  
 Parking entrance at 333 East River Rd.

### Cost

Members/Guest- \$ 45.00  
 Retirees- \$ 30.00  
 Students - FREE

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### 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](http://www.mnift.org) . On-line credit card payment is preferred. Reservations are due by Thursday, April 15, 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.

*Please note EVERYONE attending should register even if no payment is due including students and their guests. We need to know how many meals to order.*

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.

### 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](mailto:jrkoch2@wisc.edu), 612-423-9280) and Bridget McClatchey ([BCMcClatchey@landolakes.com](mailto:BCMcClatchey@landolakes.com), 219-863-4080).



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>>



## Upcoming Industry Educational and Networking Events

### May 12, 2010 - Wednesday

#### **MN IFT NetWorks Event**

Topic: Networking Across Generations  
Host: Elana Shneur, The Scoular Company  
4:30 PM- ?

Santorini, 13000 Technology Drive, Eden Prairie, MN 55344

Register at [www.mnift.org](http://www.mnift.org)

Note: Attendees must be a member of MN IFT

### July 17-20, 2010 – Saturday-Tuesday

#### **IFT Annual Meeting & Food Expo**

McCormick Place South, Chicago, IL.

### October 28, 2010 – Thursday

#### **The 36<sup>th</sup> Annual MN IFT Suppliers' Expo**

Minneapolis Convention Center, Ballrooms A & B

### April 2010 Chair Message

April is the MN IFT Student Recognition Month. It is the time of year when we take a step back and recognize the accomplishments of our University students who are part of the SECTION. In addition, we also honor the budding food scientists at the Junior and Senior High level.

Did you know that each year at the State Science Fair, the MN IFT recognizes the most outstanding food science projects with a collective amount of \$1500? A rare amount considering this includes the Junior and Senior High levels. Despite these rough economic times the MN IFT will continue to support these awards.

Each year the National IFT gives about \$100,000+ in scholarships to all students nationally. In the past few years, the MN IFT has given about \$11,000, in scholarships, annually to our local students. I believe it is an amazing accomplishment for a SECTION to give at a rate of 10% of what our national partner contributes.

In addition to the scholarships, the MN IFT also supports the travels of our students to the National IFT Conference every summer. These are given both through individual travel awards and Food Science Club contributions.

I am truly amazed at the quality of students who are in the SECTION and I appreciate that our predecessors have put the MN IFT in a position to continually support our future colleagues. We are very fortunate as SECTION to be in this position.

I would like to close by suggesting that each SECTION member continues to support our students and thank any one of our finance committee members for their great work in allowing the MN SECTION of IFT to continue to provide for the future of food science and technology.

Sincerely,

Dan Kennedy

MN IFT SECTION Chair

[dkennedy@solae.com](mailto: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](mailto:usksp@chr-hansen.com)) for more info.



## **MN IFT Member Profile: Naomi Sundalius**

Naomi Sundalius grew up in Battle Creek, Michigan and obtained her BS in Food Science at the Michigan State University. She then moved to Louisiana State University to pursue her MS degree in Food Science. This fall, she went back to school to pursue a part-time MBA at the University of Minnesota Carlson School of Management.

Naomi has been a member of IFT since 2004. During her academic career, she was the IFTSA College Bowl Chairperson. Today, she continues her involvement with MNIFT as the Silent Auction Chairperson where she is responsible for organizing and implementing the donations from local companies and MNIFT section members. Her excellent work on this year's spring Silent Auction helped raise over \$9000 which was donated to the IFT Foundation for the general scholarship fund. For her dedication and exceptional service towards the MNIFT Section, Naomi was awarded the "Outstanding Volunteer Award" at the March dinner meeting.

As a Food Technologist at Michael Foods Inc. over the last 2 years, she has worked precooked egg patties, omelets, precooked French toast and hard cooked eggs. With the transition to the retail division she will work on Egg Substitutes.

In the past, she has worked in the Foodservice and Food Ingredient division at Michael Foods, Inc. as well interned at Kellogg Company in the Advanced Innovation Technologies Group and at Access Business Group (Amway). Naomi especially enjoyed working closely with the customer through work sessions in Gaylord, MN as part of the food ingredient division of Michael Foods.

The work was quick and to the point without having to assume what the customer was actually looking for. Both the consumer and her division were able to bounce ideas off from each other and analyze the product right away without have to send samples back and forth.

Besides working hard at Michael Foods, Naomi is an aspiring amateur bicyclist, and enjoys baking, knitting, cross-stitching and sewing. She loves origami and can still fold around 5 things from a perfect square from memory. Naomi is also one of the rare people that can lick her own elbow, so don't believe all the forwarded chain emails you receive!

-Profile by Hetvi Damodhar

**2010 Presentation of the NW Section Geddes Award and Workshop**  
**Thursday, April 22, 2010**  
**11:30-3:30**

MetroPoint Tower  
 (formerly Shellard or Interchange Tower)  
 600 Hwy 169 South  
 St. Louis Park, MN 55426 USA

**Refined vs. Whole Grain Supply Chain Management:  
 Getting Whole-Grain Goodness to Young People**

- 11:30-12:30 Lunch
- AACC NW Section **Geddes Award Presentation** to Christophe Courtin
  - *Getting even more out of whole grain through enzyme technology: the AXOS concept*
- Speaker: Christophe Courtin
- 12:30-12:45 Student Recognition Presentation
- 12:45-1:15 *Overview- Whole Grain vs. Refined Grain Supply Chain*  
 Speaker:  
 John Wiebold  
 General Mills
- 1:15-1:30 Coffee Break
- 1:30-2:00 *Assuring that WG ingredients and foods remain high quality throughout the supply chain- what are the next steps?*  
 Speaker:  
 Beth Arndt  
 Director Research and Development, ConAgra Foods
- 2:00-2:30 *Case study of communication removing barriers to securing whole grain products in the school supply chain*  
 Speakers:  
 Jean Ronnei  
 Director of Nutrition and Commercial Services for St. Paul Public Schools
- Dorothy Brayley  
 School Food FOCUS Learning Lab Manager, Liquori and Associates LLC
- 2:30-3:15 Panel: Speakers, plus additional representatives from the grain school supply chain  
 Topic: Potential next steps to identifying and addressing supply chain issues for getting whole grains to schools

**Online registration is preferred.** Click on “Event Registration” under the “AACC Interactive” tab at [www.aaccnet.org](http://www.aaccnet.org). **“Pay-at-the-door” option is also available with confirmed reservation** (cash, check, credit card). Please contact Rachel A. Prosocki at (763) 293-1232 or [rachel.prososki@genmills.com](mailto:rachel.prososki@genmills.com) for reservations.

**Students cost \$15, professional cost \$60, sponsor a student \$15.**

What: UW-River Falls 30<sup>th</sup> Food Microbiology Symposium

Current Concepts in Foodborne Pathogens and Rapid and Automated Methods in Food Microbiology.

When: October 17-October 20, 2010

Where: University of Wisconsin-River Falls

For More Information Contact: University of Wisconsin-River Falls Animal and Food Science Department 715-425-3704.

Website: <http://www.uwrf.edu/afs-all/institutes/foodmicro/>, click on the link to our Institutes, Workshops, and Conferences, then the link to the Food Microbiology Symposium.

Email: [foodmicro@uwrf.edu](mailto:foodmicro@uwrf.edu) c/o Laura Walsh regarding questions other than marketing

The Technical program consists of lecture/discussions on food-borne pathogens, toxins, safety, quality, and shelf-life issues by speakers from academia, industry, and regulatory agencies. Presentations will also be given by representatives of various companies involved in developing and marketing rapid and automated methods for microbiological analysis of food, water, and the environment.



## University of Minnesota-Food Science and Nutrition Alumni and Friends Reunion June 5-6, 2010

All alumni and friends of the department are welcome at the reunion!

For the event, we are working on confirming Dan Buettner, a world renowned explorer, National Geographic writer, and author of "The Blue

Zone: Lessons for Living Longer from the People Who've Lived the Longest" as keynote speaker. Dan's presentation will take audiences into the world's four Blue Zones and discuss his group's Vitality Project. He has been featured on CNN, ABC Good Morning America, ABC Nightly News, The Oprah Winfrey Show and more. For more information, visit <http://www.bluezones.com> and <http://abcnews.go.com/GMA/VitalityProject/vitality-project-make-town-healthier/storey?id=8818625>.

Other features of the event include a "History of the Food Science and Nutrition Department" presented by Ed Zottola, speakers on the present and future directions of the department and College, an update on cold hardy grapes for wine making (with tasting) as well as tours of local landmarks. Registration and further information regarding the event will be available soon on our website (<http://fscn.cfans.umn.edu/>) or by mail! Note: We are open to others volunteering to contribute to the program – the agenda is still flexible.

While we can find many of our grads, we would appreciate if you could take the time to share this note with your contemporaries. If everyone does so, perhaps we will be able to get many back here for this event (This is a once in a lifetime event). We look forward to hosting this event!

**Food and Chemical  
Industry Service  
Event**

*Minnesota Section Institute of Food Science,  
University of Minnesota Food Science Club  
And  
American Chemical Society's Minnesota  
Section  
Service Event in  
Memory of Bill Davidson*

**Date:** 4/29/2010

**FMSC:** 6:00-7:30pm

**Social:** 8:00pm

**Location:**

**Feed My Starving Children  
990 Lone Oak Road  
Suite 160  
Eagan, MN 55121**

**Social at Eagan Granite  
City:**

**3330 Pilot Knob Road  
Eagan, MN 55121  
Phone: 651.452.4600**

**Additional Information:**

**Lisa Zylkowski:**

**952-461-5508**

**lzylkowski@caravaningre  
dients.com**



*Donate your time to help pack meals at Feed My Starving Children. Meals will be packed and shipped to locations throughout the world to help address starvation. A social following the event will provide a great opportunity to mingle with MN IFT Members, Students and American Chemical Society MN Section Members.*

**Highlights**

- Feed My Starving Children Packing
- 90 Volunteer Needed for Packing
- Registration is FREE!
- A donation to the FMSC organization is suggested
- Social opportunity following the charity activities
- Food and Beverages available for purchase at Granite City

Registration On-line at the following:

Minnesota Section Institute of Food Technologists Website  
University of Minnesota Food Science Club Website  
American Chemical Society Minnesota Section Website

Registration is limited to 90 people for the Packing Event

Learn more about Feed My Starving Children at [www.FMSC.org](http://www.FMSC.org)

Please arrive early for registration at FMSC. No open toe shoes or heels please!