

## Minnesota IFT May Meeting

Monday, May 10<sup>th</sup>, 6:00pm

OM

401 First Avenue North, Minneapolis MN. 55401

### May 2010 Chair Message

The MN IFT calendar year ends in June so I am writing my last chair's message. It has been a great year and I am very excited to see the direction the SECTION is heading. I hope our new leadership will continue to grow the SECTION as well as harness new ideas and initiatives.

To further that thought I am amazed at the transitions the food industry has made in 2009/10. We seem to be coming out a recession and moving forward with new ideas and opportunities. Now, more than ever it would appear that consumers care much more about their food and the impact it has on their bodies and the entire world. A great example is the compostable packaging that Sun Chips is now using.

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(Chair Message Continued)

I believe that our food science community will need to continue to expand its reach to include other disciplines in the discussion of the science of food. Teams that include a water specialist, energy specialist, and waste management specialist may be requisite as marketing, nutrition, and purchasing are today.

I would like to close by saying, "thank you," to each and every SECTION member. Your support and participation has been amazing and I cannot wait to see what next year brings. Have a terrific summer and I look forward to seeing you all next fall.

Sincerely,

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

## MN IFT May Social/Meeting Details

### Date:

May 10<sup>th</sup>, 2010

Social time/  
Check-In:

5:00-6:00 PM

Social Time/ HOR

D' OEUVRES:

6:00 PM

### Cost:

Members/Guest-  
\$ 25.00

Retirees- \$ 10.00

Students - \$ 5.00

### Menu:

#### Buffet/Hors D'oeuvres

Fenugreek Lamb Chops

Patiala Cakes

Mumbai Tartlets

Tandoori Chicken Kebabs

Naan and Chutney Tray

Small Baby Carrots with coriander and dill Tray

Shredded Green Papaya Tray

**Dessert:** Mini Alphonso Mango Cheesecake  
Truffels

### Location:

#### OM

401 First Avenue North  
Minneapolis, MN 55401

612-338-1510

[www.omminneapolis.com](http://www.omminneapolis.com)

Located at the corner  
of 4<sup>th</sup> Street and 1<sup>st</sup>  
Avenue in the  
warehouse district.

Valet Parking is  
available for \$10.00  
but not included in  
registration fee.

Chef Raghavan Iyer - Culinary Engineer talks about the Indian food prepared for our group. He is an internationally awarded cookbook author and culinary educator. He is a two time James Beard Award finalist and a Julia Child Award winner for cooking teacher of the year. His most recent cookbook, 660 Curries, has been shortlisted among the top cookbooks by National Public Radio, The New York Times, Boston Globe, and Food and Wine Magazine.

### 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 if needed. Reservations are due by Thursday May 6,2010 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.

### 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.**

### 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 ([BCMclatchey@landolakes.com](mailto: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.

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## Get back to nature

What invites people to buy a food or beverage they have never tried before – more often than not it's the way it looks. Colors play a vital role in shaping our assumptions of how something will taste.

Chr. Hansen is the world's leading supplier of natural colors to the food and beverage industries. With over a century's experience behind us, we have built up a peerless knowledge base. You will experience this when you meet with our experts to develop a solution to match your needs.

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Tel: +1 (414) 607 5700 - [www.chr-hansen.com](http://www.chr-hansen.com)

It's not too early to start thinking about signing up for **advertising** for the MN IFT Newsletter starting back up in September. 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.

## ~2010 MN IFT Scholarship Award Winners~

### Congratulations!

#### Undergraduate Awards

##### Senior

Alexis Long- U of MN

##### Freshman-Junior

Sarah Gutkowski-  
U of MN

#### Graduate Awards

##### Masters

Jeffrey Grummer- U of MN  
Bridget McClatchey- U of MN  
Camila Gadotti- U of MN  
Hetvi Damodhar - U of MN

##### Ph. D.

Andrea Krause- U of MN  
Catherine Lee- U of MN  
Melinda Beth Murray-U of MN  
Stelios Viazis- U of MN

#### Travel Awards

Sarah Gutkowski-  
U of MN

Bridget McClatchey-  
U of MN

Melinda Beth Murray-  
U of MN

Hetvi Damodhar-  
U of MN

Catrin Tyl-  
U of MN

### Upcoming Events: University of Minnesota FScN Reunion

All FScN Alumni and Friends are invited to the reunion June 5-6, 2010! The event keynote speaker is 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." Dan's presentation will take audiences into the world's 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>.

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, and a presentation/guided wine tasting of Northern wines by Food Science alum and current assistant professor of Enology at Cornell University, Anna Katharine Mansfield.

Registration and further information regarding the event can be found at <http://fscn.cfans.umn.edu/>



UNIVERSITY OF MINNESOTA

## Energy, Water, and Food Safety: A Food Processing Symposium

Addressing Environmental Impacts and Opportunities

Tuesday, May 25th 2010  
8:30 a.m. - 3:00 p.m.

University of Minnesota  
Food Science and Nutrition Building  
Rm 15

TOPICS INCLUDE:

- Water & Wastewater Loading Issues
  - Energy Efficiency
  - Food Safety and Security

Food processing facility managers and staff are invited to attend an exciting and engaging symposium to learn more about how food safety and security coincide with facility water and energy use. You'll learn about opportunities for improving your processes to further ensure food safety as well as to reduce your water use, energy use, and wastewater loading. Additionally, you'll have the opportunity to meet with experts at the University of Minnesota who can provide assistance to your facility.

For registration and further information, visit:

**Mn  
TAP**

<http://fscn.cfans.umn.edu/>

MnTAP (612) 624-1300



## GREAT NETWORKING OPPORTUNITY FOR NEW PROFESSIONALS SIGN UP TODAY TO GUARANTEE YOUR SPOT!!

### MNIFT New Professionals Coffee 101 Tasting brought to you...

*Learn how coffee is made and engage in a "coffee talk"  
while tasting and comparing freshly roasted coffee selections from Caribou*

You will gain a better understanding of:

- Important qualities of brewing
- How coffee beans are grown, harvested, processed & roasted
- The impact of bean processing coffee flavor

### Thursday, May 6, 2010

5:30-6:00 pm Registration

6:00-7:00 pm Coffee 101 Session

7:00-8:00 pm Networking

Location: General Mills Headquarters,  
One General Mills Blvd, Minneapolis, MN 55426  
Room—CRC2-10

\$10/person—Desserts provided during Networking hour

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

*Spots are limited, so sign up early!*

## **LIFE IS SHORT. STAY AWAKE FOR IT.**



## Food Science Club Updates

### University of Minnesota

During the spring, many club activities kick into high gear, most notably the team competitions that include the various product development competitions and the college bowl. The University of Minnesota Product Development team recently got notified that they have made it to the finals competition. This makes four years in a row that Minnesota has had a presence in the finals competition! The Developing Solutions for Developing Countries also made it to the finals, and scored the highest in the preliminary round. We are very excited about both teams advancing to the final competitions, which will be held in Chicago at the annual IFT national meeting. Our college bowl team performed well at the North Central area meeting, which also served as a great networking experience. In addition to this, we are proud of the many students from the University of Minnesota will be receiving scholarships from MNIFT at the student recognition night.

-Submitted by Hetvi Damodhar

### University of Wisconsin-Stout Food Science Club

In March, we invited a professor to speak about the aspects of technical writing in our careers. At the end of the month of March, we talked to food science classes about the food science classes to recruit new members and invited students to attend our pizza baking event in April. Everyone had a fun evening baking pizzas from scratch. We will finish off the year with a citrus themed fundraiser selling lemon bars and white chocolate lime cookies and celebrate the school year with a potluck picnic!

-Submitted by Katelyn Filbrandt