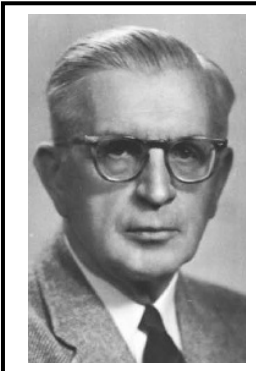



Dr. Harold Macy



 Dr. Macy's academic career began in 1919 as an Assistant Professor of Dairy Bacteriology at the University of Minnesota. Over the next 44 years, he moved up through the ranks and completed his campus tenure as the Dean of what was then the Institute of Agriculture, Forestry, and Home Economics.

Dean Harold Macy, "Jo" to those who knew him, had a long and illustrious career in the food industry. His first and most extensive association focused on interests in dairy science, and his professional activity in dairy husbandry, processing and bacteriology, and later in food technology, spanned over 50 years. Jo Macy was involved in the formulation and writing of some of the first public health regulations for milk and other dairy products, to assure their safety and wholesomeness. Among his most notable achievements in technology transfer was the establishment in 1936 of the Dairy Quality Control Institute (DQCI). For many years DQCI oversaw the quality of milk marketed in the Twin Cities metropolitan area, and included an analytical laboratory that was highly respected nationally. He was also involved in the original founding of the American Dairy Association and the Dairy Council, which was one of the dairy industry's most valuable accomplishments.

Dr. Harold Macy, Dean Emeritus of the Institute of Agriculture at the University of Minnesota and Founding Member of IFT, died in 1986 at the age of 91. It is thus entirely fitting that a Minnesota IFT Section award emphasizing technology transfer among academia, government, and private industry should be given in his honor.



Macy Award Committee 2023

George Annor, University of Minnesota (Chair)
Hasmukh Patel, Mengniu Dairy Group
Emily Grisbeck, General Mills Inc.
Kumar Mallikarjunan, University of Minnesota
Anup Kollanoor, University of Minnesota
Brendra Knapp-Polzin, Food Industry Consultant

Prior Award Recipients

| | |
|-----------------------------|-------------------------------|
| 1981 - Harold Macy | 2000 - Keith Ito |
| 1982 - E.M. "Mike" Foster | 2001 - Jozef Kokini |
| 1983 - Gary H. Richardson | 2002 - Stephen L. Taylor |
| 1984 - Robert Pearl | 2003 - Robert J. Price |
| 1985 - Joseph C. Olson, Jr. | 2004 - Richard Linton |
| 1986 - Norman F. Olson | 2005 - David B. Min |
| 1987 - Howard E. Bauman | 2006 - Gary List |
| 1988 - Philip E. Nelson | 2007 - John Surak |
| 1989 - Rose Marie Pangborn | 2008 - Donald Kramer |
| 1990 - Arnold E. Denton | 2009 - Richard W. Hartel |
| 1991 - John J. Powers | 2010 - Kevin M. Keener |
| 1992 - Peter Barton Hutt | 2011 - Jae W. Park |
| 1993 - George E. Inglett | 2012 - <i>Award Not Given</i> |
| 1994 - Kenneth R. Swartzel | 2013 - Theodore Labuza |
| 1995 - James N. BeMiller | 2014 - Ken Lee |
| 1996 - Elaine R. Wedral | 2015 - Martin Wiedmann |
| 1997 - Daniel Y.C. Fung | 2016 - Tara McHugh |
| 1998 - Richard Lechowich | 2017 - Dennis Heldman |
| 1999 - W. James Harper | 2018 - Kathryn J. Boor |
| 2019- Gary Reineccisus | 2021 - Donald Schaffner |
| 2023- Stephen K Snyder | |

Appreciation

We express our continued gratitude to those who contributed to the Capital Fund that supports this award:

American Dairy Association of Minnesota
Associated Milk Producers, Inc.
Dairy Food and Nutrition Council of Minnesota
Harold and Rae Macy
Joseph C. Olson, Jr.
Land O'Lakes, Inc.
Mid-American Dairyman, Inc.
Minnesota Dairy Technology Society



Minnesota Section
Institute of Food Technologists

Harold Macy Food Science & Technology Award

Presented to:

Stephen K. Snyder M.B.A

CEO of Schuman Cheese



About the Macy Award

The Macy Food Science & Technology Award, “Macy Award,” was established in 1981, and is given annually to recognize an outstanding example of food technology transfer or cooperation between scientists or technologists in any of the following settings: academic, government, and private industry. **The purpose of the award is to advance the profession and practice of food technology and to honor Dr. Harold Macy, Dean Emeritus of the University of Minnesota, and Founding Member of IFT.** The award consists of a plaque, \$2500 honorarium, and travel expenses. The award recipient is invited to address the Minnesota Section at the annual Macy Award meeting held in Minneapolis. However, this will be virtual event in 2021 due to COVID-19 restrictions and to keep everyone safe.

2023

Macy Award Recipient



Stephen K. Snyder M.B.A

Distinguished Professor
CEO Schuman Cheese

Experienced, dynamic leader in start-up, middle market and large company settings across food, nutrition, pharma, food safety, biotechnology, agriculture, and specialty chemicals. Steve is currently the CEO of Schuman Cheese, a 4th generation specialty cheese maker, importer, and processor. He most recently was the President and CEO of private equity owned Whitehall Specialties processed cheese manufacturer, and founder of its newly created *NewFields™* plant-based cheese division. He is founder and CEO of Third Meadow Consulting, a corporate growth consultancy and serves on the advisory board for Demand Chain, a *Salesforce™* CRM software implementation company in Minneapolis.

He served as President and COO of public food safety and testing company Neogen and of early-stage pharmaceutical company St. Renuis. He held several leadership roles at Cargill where he led the launch of *Truvia™* brand natural sweetener (the first natural, zero calorie, high-intensity sweetener) and *Corowise™ Naturally Sourced Cholesterol Reducer™* ingredient featured in Coca-Cola's *Minute Maid HeartWise™* orange juice and Wyeth's *Centrum Cardio™* multivitamin. He also led the innovation for re-purposed oil seed products into sustainable industrial applications in Cargill's Industrial Specialties business.

He was a founding member of management team for Senomyx, a biotech flavor discovery company, co-founded by Nobel laureate Dr. Roger Tsien and National Medal of Science winner and Stanford professor and textbook author Dr. Lubert Stryer. He currently serves on the board of directors for the Boston based ag-biotech company IngredientWerks who is focused on alternative protein production in plants. Previously he also held several leadership positions at Monsanto, including director of commercial development at NutraSweet Kelco where he launched new fermentation derived food ingredients including Omega-3 oils and specialty cellulose food texturizing ingredient.

He has served on several boards of directors, including board chair for Life Science Alley in Minneapolis, MN, the U of MN Food Science & Nutrition Advisory Board and Venture Center Business Advisory Group, the U of St. Thomas Schulze School of Entrepreneurship Advisory Board member and currently serves on the Advisory Board for GenoPalate, genomics based personalized nutrition company.

He holds an MBA from Harvard Business School and a BS in Chemistry from Phillips University.