



March Meeting - Macy Award

Monday, March 22nd, 6:00pm Dinner

Minneapolis Golf Club

2001 FLAG Avenue South Saint Louis Park, MN 55426

Kevin M. Keener, Ph.D., P.E.

Food Process Engineer and Extension Specialist

Associate Professor of Food Science

Purdue University

Dr. Kevin Keener is the Director of the Food Processing Environmental Compliance Assistance Center at Purdue University. He is also an Associate Professor in the Department of Food Science at Purdue University with an associate faculty appointment in Agriculture and Biological Engineering. Dr. Keener completed his Ph.D. in Agricultural and Biological Engineering at Purdue in 1996. Between 1997 and 2005, he worked as an assistant and associate professor at North Carolina State University in Raleigh, NC. Dr. Keener remains an adjunct faculty in the Department of Poultry Science at North Carolina State University. Dr. Keener is also a licensed engineer (P.E.).

Dr. Keener is best known for his food process engineering expertise. His research interests include development and commercialization of new food processing technologies. (continued on next page)

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(Speaker Bio continued - Dr. Keener)

Past accomplishments include development of dynamic radiant frying, cryogenic cooling process for chicken eggs, and chicken egg pasteurization using microwave energy. His current research includes in-package ozonation treatment of foods, rapid cooling of food using cryogenic gases, and controlled dynamic radiant frying. Over 75 popular press articles have been garnered for these technologies, including Guardian Newspaper (U.K.), Scientific American, Packer Magazine, Voice of America Radio, ASABE Resource Magazine, Food Technology Magazine, Institute of Food Technologists - Latest Food Science and Technology News, CNN News, and Science Magazine.

Dr. Keener works closely with many food companies developing technologies and improving food processes. Examples include Michael Foods (in-shell egg pasteurization), Unilever (processing dry soup bases), Tropicana (juice processing), FMC (orange juice processing), Perdue Farms (Poultry processing), Tyson Foods (poultry processing), Maple Leaf Farms (duck processing), Proctor and Gamble (food drying), and Maola Milk Company (dairy processing). Dr. Keener also has worked with major food companies outside the United States, such as Produkty Pitania (Russia's largest poultry processor), which imports more than 200 million pounds of frozen U.S. poultry per year.

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, 612-423-9280) and Bridget McClatchey (BCMclatchey@landolakes.com, 219-863-4080).

March Meeting and Macy Award

Date

Monday, March 22

4:00-5:30 PM:
ExComm Meeting

5:00 - 6:00PM:
Check-in and
Social Time

6:00 - 7:00PM:
Dinner

7:00 - 8:00PM:
Speaker

Menu

Salad:

MGC House Salad

Entree Choices:

Prime Rib with Herb Roasted Red Potatoes

Ginger Salmon with Blended Rice Pilaf

Vegetarian: Pasta Primavera

Dessert:

Assorted Mini Desserts

Location

Minneapolis Golf Club
2001 FLAG Avenue S.
Saint Louis Park, MN
55426

952-544-4471

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 the night of the event if needed. Reservations are due by Thursday, March 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.



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, explor what we have to offer under the "Employment" tab of the website.

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

March 2010 Chair Message

How do I value the MN IFT? This is the key question on our minds as we progress into the 21st Century. We are 10 years into the new Millennium and we need to take a fresh approach on how we value our membership and the participation of SECTION members.

One way is to collaborate with like associations like the Research Chefs Association, the American Dietetic Association, Association of Applied Cereal Chemists, or additional like organizations that participate in the food industry. Such collaborations can broaden our depth that exists in the food industry as well as recognizing the broad diversity of participants in the food technology value chain.

One additional way we can redirect our focus is to shift our energies toward more socially relevant activities that not only promote food science and technology, but also address a social need. The hopes are that the MN IFT understands our individual and familial needs for social relevance.

Please consider taking part in the remembrance of Bill Davidson event, at Feed My Starving Children, in April. The MN IFT is teaming up with the American Chemical Society to hit volunteer numbers of 90+. Please keep this on your calendar as an event where you can not only give back, but also as an opportunity for others to grow within the MN IFT organization.

Last, you can also have a deep organizational impact by voting in this year's election. Voting continues into March on both a local and national level. Each vote is critical in shaping the MN IFT Section.

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

**CHR HANSEN***Improving food & health*

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.

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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.

Silent Auction Wrap-Up

The Minnesota IFT Section's 5th Annual Silent Auction, themed "Helping to Build a Legacy," took IFT Foundation fundraising to new heights this year! The section's largest philanthropic event of the year crushed it's targeted goal of \$4,000 by raising nearly double that, for a total of \$7,281. Building on that, in honor of the silent auction, Cargill has also agreed to donate an additional \$2,000 to the IFT Foundation National Scholarship fund, bringing this year's total raised through the auction to \$9,281!

As in previous years, the event was split into online and live auction bidding sessions, culminating in the live auction at the dinner meeting on February 23rd. Silent auction donations included great items such as Amazon Kindles, Minnesota Twins and Timberwolves tickets, a year's supply of General Mills cereal, Simply Potato, and Better'n Eggs products, a home beer brewing kit, knitting and fused glass group classes, Truvia gift baskets, and several gift certificates to local restaurants and stores.

The MN IFT silent auction proceeds benefit the IFT Foundation National Scholarship fund, helping to sustain and build the future of the field of Food Science nationwide, by providing scholarship money to students pursuing degrees in this area.

The Silent Auction Committee would like to acknowledge the donors that made the auction successful, with special thanks to our major donors, Cargill and General Mills:

Donations over \$2000	Donations over \$500	Donations under \$500	Donations under \$500, cont'd
Cargill	Dale Studios	Caravan Ingredients	Land O' Lakes
General Mills	Michael Foods	Chef Eugene Stoffel	Pam Lawson
	Brenda Knapp-Polzin	College of Ag, U of Minn.	McCormick
	Organic Valley/CROPP	Con Agra Foods	Milk Specialties Global
	Sherri Schellhaas	Edlong Dairy Flavors	Mother Murphy's
	Tonya Schoenfuss	Food Perspectives, Inc.	Newly Wed Foods
		Gary Geist	Ocean Spray
		Griffith Laboratories	Lisa Pannell
		Gold 'n Plump	RTech Laboratories
		Hormel Foods	Naomi Sundalius
		International Flavors & Fragrances Inc.	Miriam Sundalius
		Jennie-O Turkey Store	The Schwan Food Co.
		Dan and Erica Kennedy	Starbucks
		Kerry Ingredients & Flavours	Sun Opta
		Katie Kolpin-Gustafson	Terri Suthers
		Barb Kolpin	Zumbro River Brands

This year's Silent Auction Committee Volunteers were: Naomi Sundalius (Chairperson), Gary Geist, Ron Heddleson, Dan Kennedy, Katie Kolpin-Gustafson, Lisa Pannell, Bob Prochnow, Joel Rieman, Jie Sun, and Anand Rao

Thanks to all that contributed to making this event the most successful fundraiser to date for the section!



Upcoming Industry Educational and Networking Events

March 10, 2010 – Wednesday

MN IFT NetWorks Event

Topic: From Trend to Consumer: A dialogue on food trends and strategies for translating these into marketable products

Host: Kimberly Mikaliunas, Target

5:30 PM-7:00 PM

The Independent, Calhoun Square (2nd Floor), Uptown, Minneapolis, MN 55408

Register at www.mnift.org

Note: Attendees must be a member of MN IFT

March 19, 2010 – Friday

MN IFT NetWorks Event

Topic: PAR skills: how to deal with conflict in business and the workplace

Host: Dan Kennedy, Solae

11:30 AM-1:00 PM

Harry's Café, 20790 Keokuk Ave, Lakeville, MN

Register at www.mnift.org

Note: Attendees must be a member of MN IFT

March 22, 2010 - Monday

MN IFT Meeting

Macy Award Winner

April 20, 2010 - Tuesday

MN IFT Meeting

Student Recognition Night

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

Note: Attendees must be a member of MN IFT

October 28, 2010 – Thursday

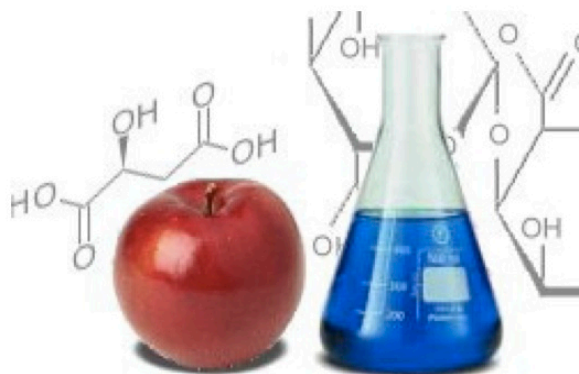
The 36th Annual MN IFT Suppliers' Expo

Minneapolis Convention Center, Ballrooms A & B

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>

**Food and Chemical
Industry Service
Event**

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@caravaningredients.com



*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*



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
- \$25/person includes a donation to FMSC (\$5 Students/\$15 Retirees)
- Appetizers and Social After Packing
- Beverages not included

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

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