

**March 2009**

**Location**

Palomino Restaurant  
825 Hennepin Avenue (downtown)  
Minneapolis, MN 55402  
612-339-3800  
<http://www.palomino.com/index.php?cook=1&locations=Minneapolis>

**Parking**

Park in the LaSalle Court parking ramp (between 8<sup>th</sup> and 9<sup>th</sup> St. on LaSalle Ave; across the street from Palomino but with skyway access) and you will receive a **free** parking voucher! <http://www.parkmpls.com/contact.html>

**Date**

Monday, March 16, 2009  
4:00 - 5:00pm ExComm Meeting  
5:00 - 6:00pm Check-in and Social Time  
6:00 - 7:00pm Dinner  
7:00 - 8:30pm Speaker

**\*\*\*Please come at 5:00pm in order to participate in a networking activity\*\*\***

**Cost**

Members / Guests - \$30.00  
Retiree's/ Displaced Members - \$13.00  
Students - \$ 5.00

**Reservations**

Register on line at [www.mnift.org](http://www.mnift.org). On-line credit card payment is preferred or you can pay by check or credit the night of the event. Reservations are due by Thursday, March 12, 2009 at 5:00pm. If you have questions or need to cancel call 612-590-8902. If you cancel after the deadline you are still responsible for payment but please let us know you will not be attending.

**(Dinner meeting continued on page 3)**

**Dr. Rich Hartel**

**2008 Macy's Award Winner**

Through a Candy Store Window:  
History, Science and other Candy Bites



**Richard W. Hartel, Ph.D.**, currently a Professor of Food Engineering, has been with the Department of Food Science at the University of Wisconsin-Madison since 1986. After receiving a Ph.D. degree in Agricultural and Chemical Engineering at Colorado State University, Dr. Hartel spent four years as a Research Chemical Engineer at Eastman Kodak, Co. before joining the faculty at UW-Madison.

His current research interests generally revolve around various phase transitions in foods. Specific research projects include structure development during manufacture and storage of frozen desserts, the physical chemistry of lipid mixtures, lipid crystallization in foods, bloom formation in chocolates/coatings, sugar crystallization, and drying of whey products. He works closely with the food industry, particularly dairy and candy companies.

In collaboration, with Dr. JoAnne Robbins, Dr. Hartel is part of a multi-disciplinary team of scientists studying properties of thickened fluids suitable for dysphagia sufferers. Through support of a USDA grant, this team is evaluating the properties (chemical and rheological) that influence consumer perception of thick liquids and their swallowing dynamics. The ultimate goal is to develop fluids that are rheological appropriate for people with swallowing disorders yet are thirst-quenching, satisfying and nutritionally sound.

Dr. Hartel teaches courses in Food Processing, Food Engineering, Phase Transitions, and Candy Science.

**March Chair's Message**

Welcome to Spring! I know I am looking forward to the appearance of green grass and flowers blooming this year. Not counting the warmer weather.

We would like to thank those who helped support the Silent Auction. Lisa Pannell and her Committee did an excellent job on collecting the donated items and executing the auction on e-Bay and Live. They collected the largest amount of items to bid on this year, as well as exceeding their dollar goal. If you should see any of the Committee members please thank them for their time and energy in making this the most successful auction yet. The committee members were Lisa Pannell, Ron Heddleson, Don Dockry, Gary Geist, Jie Sun, Joel Reiman, Kimberly Mikaliunas, Naomi Sundalius, and Dan Kennedy

This month's meeting is the Macy Awards Meeting. Dr. Richard Hartel from the University of Wisconsin is our Macy Award winner this year. We had five excellent candidates from Academia and Industry to review. It was a challenge for the Macy Committee to select only one. We would like to thank Dr. Lamin Kassama and the Macy Award Committee for their time and commitment.

Looking forward to seeing you at the next meeting!

Pamela Lawson  
MNIIFT Chair

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**Meeting Schedule**

- September 15** Clare Hasler - Health Benefits of Wine
- October 29** Supplier's Night/ AACC luncheon meeting
- October 30** Joint RCA meeting- Target's Innovation Model
- November 17** Dan Buettner-Blue Zones
- January 12** Dairy Meeting: Matt McKnight
- February 10** AACC Joint Meeting/ IFT Foundation Silent Auction
- March 16** Macy's Award
- April 21** Student Recognition Night

The Minnesota Section 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 Regional 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 students, industry professionals and companies 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 Nicole Falk ( nicole.falk@genmills.com, 763-764-5073) and Julie Cox - julie.cox@genmills.com.

**To place an ad, please contact:**

Karen Spartz: usksp@chr-hansen.com

Space is limited and is on a first-come, first serve basis.

- Rates: \$25.00 Business Card
- \$50.00 1/4 Page
- \$100.00 1/2 Page
- \$200.00 Full Page

(Dinner meeting arrangements—continued from page 1)

### Menu

Salad: *Seasonal Greens with Raspberry Vinaigrette* (seasonal greens topped with fresh berries, sliced red onions and candied walnuts)

Entrée (choice of):

- *Grilled King Salmon Fillet* (Fresh salmon filet brushed with garlic vermouth butter, grilled and dressed with artichoke tartar sauce and fresh lemon, served with Parmesan potatoes and brick oven roasted vegetables)
- *Spit Roasted Pork Loin* (Rosemary and sage crusted thick chops topped with seasonal sauce and served with Parmesan potatoes and brick oven roasted vegetables)
- *Tomato Basil Penne Pasta* (Extra virgin olive oil, plum tomato, fresh basil, garlic and Parmesan)

Dessert: Mini Assorted Desserts

## University of Minnesota Food Science & Nutrition Club Update

The Food Science & Nutrition Club at Minnesota planned plenty of fun activities for the first part of spring semester. We had a guest speaker from Hormel and learned about career opportunities. Students decided to have a little pre-Valentine's Day fun by decorating cookies during the Valentine Cookie Decorating Social. Plus, the club has volunteered with Families Moving Forward.

The IFT Product Development Team, Developing Solutions for Developing Countries Team, and the Disney Product Development Team have all submitted preliminary proposals for their respective contests. The College Bowl team is busy studying for their area competition in River Falls in April. The Food Industry Networking Social was surely a hit, even the club's fundraiser before the event turned out fruitful! Finally, the club officers are diligently planning many activities for the future, including our first annual food industry tour day for March 27<sup>th</sup>!

-Jackie Koch, Food Science and Nutrition Club President

## Welcome New MN Section Members!

Patty Grant, Oakdale, MN

Christa Larson, student at South Dakota State University (Bookings, SD)

## MN Section Member Profile

## Anand Rao, Edlong Dairy Flavors



Anand Rao has been a member of IFT since 1987 and a member of the Minnesota Section since 1992. Anand is currently serving as Advisor to the Finance Committee as well as Chair of Web Communications for our Section. For our recent Silent Auction, Anand assisted the Committee with the online portion.

Anand was born in India and immigrated to the United States when he was 21 years old. He has lived in South Dakota, Iowa, and Minnesota, and now resides in the Chicago area. Anand's B.S. degree was obtained in Dairy Science in India. He then completed his M.S. degree in Dairy Manufacturing at South Dakota State University and his Ph.D. degree in Food Technology at Iowa State University. He has been at Edlong since 2005 and his current position is Director of Technical Sales and Services, where he enjoys working with a variety of customers to develop flavorful food. Anand was also an Assistant Professor of Food Science at the University of Wisconsin-River Falls for 6 years where he enjoyed training young students. He also had a position with Davisco for 9 years.

In the food industry, Anand would like to see the promotion of more fruits and vegetables and hopes to see more moderation in consumer eating habits. In his spare time he enjoys reading Science Fiction novels and Non-Fiction books, generally on sciences unrelated to foods, and finds that although the topics are unrelated to his work, they have an impact on his thought process and perceptions of the world. Although Anand no longer lives in Minnesota, he admits that he misses living in the Minneapolis area.

-Heather Taterka

ANNOUNCEMENTS

The Northwest Section of AACC International announces their upcoming meetings. We look forward to seeing you there!

**March 24, 2009 [4:00 - 6:00PM] Food Nexus -- Focus on Innovation**

Location: Metropoint West Office-Tower Building (@ corner of US-169 and I-394)

We are excited to have Heidi Emanuel (VP/Sr Innovation Officer at General Mills) to speak on the topic of innovation and the skill-sets needed as most large corporations look to the future and external groups for the next big ideas. Dinner and conversation time will follow the presentation.

**April 22, 2009 [4:00 - 6:00PM] Geddes Award Presentation & Student Recognition Night**

Location: University of Minnesota

Dr. R. Gary Fulcher (Professor and Department Head of Food Science, University of Manitoba) will speak as he receives the William F. Geddes Award for his contributions to Grain Science. This will also be an excellent time to focus on building mentoring relationships with the student members of the Northwest Section. We look forward to this great dinner and award presentation, a great NW Section tradition.

**May 14, 2009 [4:00 - 6:00PM] Educational/Technical Development @ Buhler Inc.**

Location: Buhler Inc. located in Plymouth, MN

Presentation on extrusion processes and next generation ideas and services available to R&D, followed by discussion and dinner.

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## 2009 Silent Auction

### *Spring for Greens Success and Thanks!*

The Silent Auction was able to collect over **100 items** for people to win with the help of all the donors and raised over **\$4500** to benefit the IFT Foundation Scholarship Fund with the help of all the bidders.

The 2009 MN IFT Silent Auction Committee would like to thank all the donors and bidders that made this year's Silent Auction the most successful so far.

#### 2009 Silent Auction Key Donors:

**Cargill**

**General Mills**

#### 2009 Silent Auction Donors:

Bellisio Foods	Hormel Foods	Ocean Spray Cranberry
Bill Davidson	Jennie-O Turkey Store	Pam Lawson
Brenda Knapp-Polzin	Kerry Ingredients	R-Tech Labs
Chef Eugene Stoffel	Lab Support	Seabrook/JEM
College of Agriculture U of MN	Land O'Lakes	Ingredients
Dairy Queen	Lisa Pannell	Sensory Testing Services
Dan and Erica Kennedy	McCormick	Sheri Shellhaas
Eco Lab	Medallion Labs	Starbucks
Elong	Michael Foods	Terry Suthers
Gary Geist	Mother Murphy's	Tonya Schoenfuss
Gold 'n Plump	Naomi Sundalius	U of MN Athletics
Griffith Laboratories	Newly Weds Foods	
Holiday	Northgate Liquor (Blain)	

The auction was brought about by the hard work of the committee including: Don Dockry, Gary Geist, Ron Heddleson, Dan Kennedy, Pam Lawson, Kimberly Mikaliunas, Joel Reiman, Jie Sun, Naomi Sundalius, and the Chairperson, Lisa Pannell. And a special thanks to the MN IFT Webmaster **Anand Rao** for keeping everything working with eBay and the information up to date on the MN IFT website.

If you have any feedback or comments, we would love to hear them or if your company would like to donate items for the 2010 Silent Auction next year please contact Lisa Pannell, [Lisa.Pannell@genmills.com](mailto:Lisa.Pannell@genmills.com).





## Networking Events for Members: Still Some Places Left for March Events!

Get more from your IFT membership! In a new program, members will have the opportunity to attend a networking event (a lunch, or other gathering), hosted by a member of the MNIFT Executive Committee. Each one will be a small, informal event to help members connect and get to know each other better.

In order to offer this benefit free to members, and because of program size limitations, not everyone who signs up for an event might be able to participate (each event is limited to ten people). So, sign up early! To participate, go to the website ([www.mnift.org](http://www.mnift.org)) and follow instructions there. You will be instructed to choose one NetWorks event and sign up. As you sign up, keep in mind that the point of the event is to meet new people (so try not to sign up for the same event as others that you already know!). After you sign up, just show up at the given time and place (in some cases, your host organizer may contact you in advance).

If you have already been to one Networks event, we ask you to notify the host when you sign up. The host will give priority to members who have not yet had a chance to participate in the program. This is a new program for MNIFT - we hope all members will participate, and provide feedback to the host to make further improvements. Please visit the [MNIFT.ORG](http://MNIFT.ORG) website for further details.

### Here are the remaining events with openings:

1. Hosted by Brenda Knapp Polzin (Cargill): March 10, 2009; 6:00-7:30pm; Sapor - 428 Washington Ave. No., Downtown Minneapolis
2. Hosted by Dana Dronen (General Mills): Thursday Mar 12, 11:30 - 1 pm; Macaroni Grill, 11390 Wayzata Blvd. Minnetonka
3. Hosted by Wendy Benning (Aerotek): March 17<sup>th</sup>, 12-1; Redstone in Eden Prairie (subject: hiring and job searching in unstable economy)
4. Hosted by Dan Kennedy (Solae): Thursday, March 19<sup>th</sup>. from 11:30 to 1 pm, Conga Latin Bistro, 501 East Hennepin Ave, Minneapolis. (Topic: The MN IFT Section, how can it meet your needs)

**Your participation will make this inaugural Member Networking Event a Success!**