



MINNESOTA SECTION NEWSLETTER  
*FOODIE FACTS*



**Minnesota IFT October Events:**

October Meeting Summit Brewery Tour and Beer Tasting - Oct 26  
Supplier's Expo - Oct. 27

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**The 35<sup>th</sup> Annual IFT  
Suppliers' Expo**

*An Expo of Over 240 Suppliers of Ingredients or Services to  
the Food Industry*

**Tuesday, October 27, 2009**

**Minneapolis Convention Center**

**Ballroom A & B**

**Expo Hours: 1:00 - 5:00 pm**

**Hors d'oeuvre Social: 4:00 - 5:30 pm**

**Check here for a list of suppliers:** [www.mnift.org/  
suppliersexpolist.php](http://www.mnift.org/suppliersexpolist.php)

**There is no fee or pre-registration to attend**

*Shuttle Bus Service Available from General Mills  
(Buses to & from JFB & RTC to Convention Center)*



## Summit Brewery Tour

A Free Tour. A Free Beer. See You On Monday October 26th, 2009 for the MN IFT October Meeting! Start with a strong passion for craft beer, founder Mark Stutrud's willingness to put graduate school on hold, a brewhouse from Heimertingen, Germany, four of Mark's closest beer loving friends, an old auto parts warehouse in St. Paul, and you have the humble makings of the first Summit Brewery. The Summit Brewery and tour has become something of a Minnesota destination in itself. So, come out to see for yourself how a true craft beer is made on the bluff of the Mississippi. After the tour, enjoy a draft on the house while you visit the Summit shop for some of your own Summit heritage.

"Our history is like our beer; rich, colorful, and made fresh daily!"

-Mark Stutrud, Founder

### Date

Monday, October 26, 2009  
 Tour and Beer Tasting: 5:00-6:00 PM  
 Dinner: 6:00-7:00 PM

### Parking

There is free parking at Summit Brewery

### Menu

#### Oktoberfest Buffet:

Roasted Pig with Sauerkraut Stuffing, Bratwurst, Vegetarian Baked Rigatoni, German Potato Salad, Slivered Almond Green Beans, Spaetzl Hot Dish

#### Dessert:

Apple Strudel, Pumpkin Bars

### Location

Summit Brewing Company  
 910 Montreal Circle  
 St Paul, Minnesota 55102  
 651-265-7800  
<http://www.summitbrewing.com/home.php>

### Cost

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

## Reservations

Register and pay online at [www.mnift.org](http://www.mnift.org). Reservations are due by Thursday, October 22. If you have questions, need to cancel or inquire about late registration please call 612-590-8902. If you cancel after the deadline you are still responsible for payment. 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 **Second Harvest Food Shelf**. Most needed items are meats, fish and proteins-canned tuna, chicken or ham but anything is welcome. More suggestion are listed on their website

## October 2009 Chair Message

I always enjoy the change of the seasons in the state of MN. October seems to be full of extreme weather conditions, but also bountiful beauty with the leaves changing color. Looking at the MN Section and National IFT I see a similar changes occurring under maybe some extreme conditions.

I would ask that all of you spend some extra time on the MN Section website in the next month and take advantage of some of the new opportunities and services that the website provides to our members.

To start, there is always the collection of past Newsletters to show us a history of where we have been in the past year. It is always interesting to see where we have been and where we are going.

In addition the MN IFT website will be a hub for not only MN IFT events, but also similar groups such as AACC, or institutions, U of W-River Falls, U of M, and U of W-Stout, that have educational opportunities for MN IFT members and friends. Please take advantage of these other great opportunities with other institutions that share geography with the MN Section.

MN IFT will also be adding opportunities to nominate outstanding individuals for elected positions and also the section awards. I believe that we have many outstanding people in our MN Section, and I would like to see more of our members talents put to use to help the section grow and sustain itself. Likewise, I would like to honor any individuals who have done an amazing job on behalf of the section.

In addition, if you are Facebook, Twitter, or LinkedIn user, MN IFT has pages on all of these social networking sites. Please feel free to follow these pages and keep tabs on MN IFT on a daily basis. Social Media will be the topic for our November meeting as well.

Last, feel free to use the MN IFT website for making a comment or giving any suggestions on making the MN IFT better. We value our membership's opinions and are open to listening to suggestions. Also, feel free to e-mail me directly if you would like. The inbox is always open.

Happy Fall!

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

## Save the Dates!

October 26:	Summit Brewery Tour and Tasting
October 27:	Supplier's Expo
November 12:	New Professionals Networking Event
November 17:	Labeling, Robert Post - USDA
January 25:	Dairy Technology Meeting
February 23:	AACC/MNIFT Joint Meeting Silent Auction
March 22:	Macy Award Winner
April 20:	Student Recognition Night
July 17 - 21:	National IFT Food Expo (Chicago, IL)

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.

## Networks: Networking Events for Members!

Get more from your IFT membership! This year, members will have regular opportunities to attend a networking event (a lunch, or other gathering). Each event will be small and informal, to help members connect and get to know each other better. Spaces in events are limited, and participation is first come, first served.

Starting in October, you will find these Networks events listed on our website ([www.mnift.org](http://www.mnift.org)). To take part, follow the sign up instructions there. Typically, the members meet for a happy hour, a lunch or a breakfast. The events are open only to members of MNIFT section. Each event will cost \$5 per person (with the section picking up the tab for food and beverages, except alcoholic beverages).

At least one event should be planned for each month, and new events will be added to the website as they are planned. 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).

One of the primary benefits of membership is the ability to meet others in our field. So, take advantage of these opportunities by signing up!

**Your participation will make these Networking Events a Success!**

It's time again to sign up for **advertising** for the 2009-2010 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.

## Featured Member Spotlight:

Rachel Prosocki has been an active member of IFT since 2003. During her student life, as part of IFTSA, she was the Product Development Competition Chair and Fun Run Chair. Today, she continues her involvement in MNIFT as the current Membership Secretary where she manages section membership. Rachel loves to organize and plan events, which is why she enjoys being part of the Arrangements Committee and Young Professionals Committee. Some of her goals in collaboration with the membership committee are to increase membership by ten percent and establish metrics for tracking membership trends over time.



Rachel grew up in the small town of Cleveland, MN and obtained her BS and MS degrees in Food Science at the University of Wisconsin - Madison. She has since moved back to Minnesota to work with General Mills in their R&D Meals Division. There she has worked on several shelf-stable meals including Bowl Appetit!, Sweet Potato Casserole, Betty Crocker 80 Calorie pouched mashed potatoes, Progresso soup & chicken broth. She is presently working on meals that include Mexican rice and refried beans. Her favorite project was working on the MSG free chicken cheese enchilada soup. A self confessed nacho-guru, Rachel enjoys the product because it makes a quick and easy dip for chips.

Besides working hard at General Mills, Rachel loves to run, bike and rollerblade in the summer. She is even involved in sporting leagues such as sand volleyball, golfing & flag football. She copes with the long MN winter by working on house projects and painting on canvas for her own custom artworks. She also enjoys volunteering her time in organizations such as Big Brother Big Sister and Destination Imagination.

In her perfect dream world, Rachel would live in California and have a show on the Food Network. Since she likes to spend her time outdoors, she likes the fact that you don't have to make your plans around the weather like you do in Minnesota. It's always sunshine and blue skies in Cali. As a side hobby, she would be creating her own line of specialty spice blends and rubs because they have great margins.

Rachel is an expert on making the most mundane tasks fun! For example, she makes mowing the lawn a little more exciting for herself (and for her neighbors) by mowing her yard in a different direction or pattern on each occasion. For instance, she will divide her lawn into a checkerboard and mow each square one by one with the end result of freshly cut to the T-grass.

-Interviewed By Hetvi Damodhar, U of M FS Grad Student

## Silent Auction: Call for Donations

Get ready to be a part of one of the MN IFT section's biggest philanthropic event of the year - the 2010 Silent Auction! The goal of this year's event would be to raise at least \$4,000 to benefit the IFT Foundation's Education Fund, supporting scholarships. This year's auction will feature both online bidding AND a live event at the February 23<sup>rd</sup> section meeting. You can contribute to the success of this year's fundraiser by either donating fabulous gifts or donating a gift of your unique talent to be bid upon - offering a knitting class, leading a kayaking trip, etc.). The deadline for making a donation is December 4<sup>th</sup>, 2009. Please send a high resolution photo and description of the item to Naomi Sundalius at [Naomi.Sundalius@michaelfoods.com](mailto:Naomi.Sundalius@michaelfoods.com). Thank you for your commitment to service!



**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.

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.

So if you are looking to give your products an edge over the competition, contact us and see why leading food and beverage manufacturers rely on Chr. Hansen for their natural color needs.

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Chr. Hansen, Inc. - US headquarters  
9015 West Maple Street - Milwaukee, WI 53214 - USA  
Tel: +1 (414) 607 5700 - [www.chr-hansen.com](http://www.chr-hansen.com)

## New Professionals Networking Event

Please join the MN-IFT New Professionals as we continue our networking events. We will be gathering at Spasso Restaurant and Wine Bar in Minnetonka. This event will be networking only, there will not be a lecture/learning experience.

What: New Professionals November networking event

When: November 12, 2009 @ 6pm

Where: Spasso Restaurant

17523 Minnetonka Blvd

Minnetonka, MN 55345-1009

(952) 224-9555

Cost: \$10 covers appetizers and pizza

Sign-up: Sign-up will be available on the MN-IFT website in mid-October

Please contact Jessica Mitchell @ 763-449-3216 or Addie Heywood @ 612-696-1873 with any questions.

## AACC Luncheon at the MN IFT Suppliers Expo

Tuesday, October 27, 2009

Minneapolis Convention Center, Ballroom A&B AACC Intl.

Lunch with Speaker 11:30 a.m. - 1:00 p.m.

(register online by October 22 or contact Rachel Prososki)

Cost: \$35 Expo Hours:

<http://www.aaccnet.org/sections/sectionsdetail.cfm?CODE=NW>

### **Connectedness:** The Next Innovation Imperative

Lisa Schroeder, VP R&D Yoplait

General Mills is finding that opening the doors to external resources and expertise is uncovering products, technologies and other capabilities that are fueling innovation.

Open innovation provides a spectrum of collaboration opportunities: from sharing technologies more effectively internally to partnering more closely with key suppliers to finding new business partners in entirely different industries. Through the General Mills Worldwide Innovation Network (G-WIN), General Mills is building tools and capabilities to connect more effectively across this open innovation spectrum.

- Sharing technologies and insights across the organization
- Building stronger relationships with key suppliers
- Opening the doors to external technologies and products

**\*\*\*U-MN FScN Advisory Council Annual Meeting; October 28th\*\*\***

We invite you to join us for the Department of Food Science and Nutrition Advisory Council's annual meeting on Wednesday, October 28th. The meeting will be held in the North Star Ballroom of the St. Paul Student Center and will focus on 'our changing department'. The program will feature discussions from our newly formed Advisory Council executive committee working groups, an introduction to our newest faculty member and updates on the department as a whole.

We look forward to everyone's participation in this exchange of ideas, insights and expertise. Check-in for the meeting will begin at 12:30 p.m. and the program will proceed 1:00 p.m.-4:30 p.m. During the refreshment break we will feature U of MN developed apples to sample. Although there is no fee for the event, we need your registration by Friday, October 23rd.

A direct link to registration can be found here:

[http://www.surveymonkey.com/s.aspx?sm=F5BkWAQQJkrRYyQ30l8z4A\\_3d\\_3d](http://www.surveymonkey.com/s.aspx?sm=F5BkWAQQJkrRYyQ30l8z4A_3d_3d)

For more information, please visit our web site at:

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

Thanks and we hope to see you there!

**Check Out the University of Minnesota Graduate Seminars  
Fall 2009**

Seminars are held Tuesdays, 3:30-4:30 p.m., in FScN Room 23 unless otherwise noted.

**Seminar Coordinators:**

Daniel Gallaher, Professor (Nutrition)

Baraem (Pam) Ismail, Assistant Professor (Food Science)

**Free Webcasts:**

If you are unable to attend the seminar in person, please consider viewing the presentation live via UMConnect. You may join the presentation at any time and a password is not needed. Speaker questions may be submitted via live chat and will be responded to at the end of the presentation.

A list of seminars and more information is available here:

<http://fscn.cfans.umn.edu/newsandevents/GraduateSeminar/index.htm>



## **Normandale** *community college* Food Science

In October 2007 the Institute of Food Technologists affirmed its interest in advising the Minneapolis Food Science Education Partnership in its pursuit of program approval of a 2-year Food Science degree at Dunwoody College of Technology. In July 2008, Dunwoody College of Technology withdrew from the Minneapolis Food Science Education Partnership and terminated its AAS in Food Science Technology. Normandale Community College was asked and has agreed to replace Dunwoody in the partnership. With the completion of the articulation agreement with CFANS for Normandale's A.S. in Food Science, we expect approval by the Minnesota State Colleges and Universities, MNSCU, in time for a Fall 2010 start date.

Normandale recognizes that the A.A.S in Food Science Technology at Dunwoody was originally created not only as a pathway to further education but also to provide a pipeline to employment in the food industry. Unfortunately, graduates of Normandale's A.S. will not have a strong skill set for employment in the food science field unless they continue to the 4-year program.

The original needs assessment confirmed that good job opportunities existed for graduates of a two-year degree. The college has investigated several different options for offering an Associate of Applied Science (A.A.S.) in Food Science Technology that could incorporate all of the IFT Education Standards for Degrees in Food Science.

### **AT THIS POINT WE NEED INDUSTRY INPUT.**

A meeting has been scheduled for:

**Tuesday, October 13, 3:30-5:00 at Normandale Community College.**

One of the agenda items will be the possibility of developing an apprenticeship model for an A.A.S. in Food Science. Rich Davy from the Minnesota Department of Labor Apprenticeship Unit will provide some background information and discuss how apprenticeship programs can benefit both employers and students in today's economy.

Please **RSVP** for the Oct 13 meeting to Shirley at [shirley.beil@normandale.edu](mailto:shirley.beil@normandale.edu) or by calling 952-487-8422 if you can attend in person or via phone conferencing.

### **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).