

Minnesota IFT October Meeting

Tuesday, November 16, 2010

Walker Art Center

1750 Hennepin Avenue Minneapolis, MN 55403



Organic Certification of Foods and Facilities

With Certified Organic Foods becoming more popular what are food companies facing when stepping into the certified organic arena. Organic foods must comply with organic standards established by governmental and international organizations. This will be an overview of what is required to become a certified organic food facility from the soil to the table.

Katherine Martin has been employed with the Aveda Corporation for 15 years and has been involved with the certified organic industry since 2002. She has worked with the Investigative Research and Development team in researching and sourcing of certified organic base raw materials. In her current position as Senior Research Project Manager, she facilitates the compliance of domestic and international organic standards for food and personal care products.

Inside This Issue

Speaker Bio	1,2
November Meeting Details	2
Silent Auction	3
Chair's Message	4
Upcoming Meetings	5
New Professionals	5
Food Science Club Updates	6

(speaker announcement continued from page 1)

Katherine works with Quality Assurance International and ECOCERT in the certification of finished goods to multiple certification standards. She has been a member of the Minnesota Organic Advisory Task Force and a member of the Organic Personal Care White Paper Task Force.

Katherine is a graduate of Northwestern College in St. Paul, MN with a Bachelor of Science Degree in Business Management. She is a member of the Society of Cosmetic Chemists-Twin Cities Chapter.

MN IFT November Meeting Details

<u>Date</u>	<u>Menu</u>	<u>Location</u>
Tuesday, November 16, 2010	BUFFET DINNER	Walker Art Center 1750 Hennepin Avenue Minneapolis, MN 55403 (612) 375-7553
4:00 PM - ExComm Meeting Barnes Conf. Rm.	Dinner Stations <i>Asian</i>	Information
5:00 PM - Check- in and Social Time Skyline Rm.	<ul style="list-style-type: none"> Chinese Chicken Salad with Crispy Wontons, Sesame Candied Cashews and Chinois Dressing Szechuan Style Green Beans with Candied Walnuts and Sesame Seeds Sea Salt Sprinkled Edamame in the Shell Green Curry Prawns with Pad Thai Noodles, Egg and Tofu Hong Kong Style Atlantic Salmon with Ginger, Chilies and Scallions Steamed Jasmine Rice 	Parking Info
6:00 PM - Dinner Skyline Rm.		Cost
7:00 - 8:00PM Speaker Skyline Rm.	Dessert Buffet Chocolate Brownies Assorted Miniature Cookies	Members / Guests - \$40.00 Retiree's/ Displaced Members - \$20.00 Students - \$ 5.00

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 November 11 at 5:00pm. We have to give final meal counts and payment 1 week prior to the event. So please try to register early. For possible late registration/availability or to cancel please call 612-590-8902 or send an email at <http://www.mnift.org/dinner.php>

Would you like advertise your company and help out a great cause?
After last year's highly successful Silent Auction, we have continued to set
our goals high.



Please help us make this year's goal of raising \$8000.
All proceeds go to the IFT Foundation Scholarship Fund.

Donate to the MN IFT Silent Auction.

Event is Feb 2011, Donations due by Dec 31, 2010

Contact:

Naomi Sundalius

Naomi.Sundalius@michaelfoods.com

269-547-0360

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).

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.

November 2010 Chair's Message



Welcome to November and the start of the holiday season. Be sure to remember to renew your IFT membership. I know my membership comes due this time every year. You do not want to miss the updates for the great events we have planned. The November 16th meeting will feature a speaker from Aveda, Katherine Martin, who will talk about the challenges of organic certification of foods and will be extremely interesting. The inspiring location of the meeting at the Walker will also be a great draw so be sure to get your reservations in early.

I think all the attendees and participants will agree that the 2010 Suppliers Expo was another great success. Please be sure to thank Tina Hacker and her committee members for the tremendous amount of time and effort they put into planning the event, creating the program and seamlessly running it. This event is our biggest fundraising and networking event, and one of the key benefits of being involved with the MN Section. Thanks also to the students who volunteered the day of the event to help with the registration table.

I hope to see you at the November dinner meeting!

Sincerely,

Tonya C. Schoenfuss
MN IFT Section Chair
tschoenf@umn.edu
(612) 624-3090

Need to get the word out?

Consider signing up for **advertising** for the MN IFT Newsletter this year. 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.

Upcoming Dinner Meetings

- January 24, 2011: Dairy Meeting at Metropolitan Club
- Feb 22, 2011: AACC Joint meeting/Silent Auction at Minneapolis Golf Club
- March 21, 2011: Macy Award Seven in Minneapolis
- April 26, 2011: Student Night at Como Conservatory
- May 17, 2011: Social (For everyone) at Pinstripes

New Professionals Holiday Happy Hour!!

Where:

Brit's Pub
 Long Room
 1110 Nicollet Mall
 Downtown Minneapolis

When:

Wednesday, December 8th
 5:30-7:30 pm



Appetizers Provided

Donate to Toys For Tots!!
 Bring an unwrapped child's toy
 to participate in the door prize drawings,
 and don't forget your business cards!

Register online at www.mnift.org Cost is \$10



Ugly sweaters, ties, earrings, and other ridiculous holiday attire are highly encouraged...

Food Science Club Updates

University of Minnesota

The last week in October was the busiest week of the semester for club activities. On Monday, The Schwan Food Company visited and told food science and nutrition students and faculty about the company, job, and internship opportunities. On Tuesday, a group of students toured the Summit Brewing Co. in St. Paul, MN. On Wednesday, students in the U of M's Product Development Team collaborated about their product. On Thursday, students volunteered at the Suppliers' Expo by helping set-up and assisting with registration. Later that same day, students and staff tested their creativity at the Pumpkin Carving Contest. On Friday, students in the U of M's Developing Solutions for Developing Countries Team brainstormed ideas about their product. This was followed by students preparing for the College Bowl. In November, students will have the opportunity to hear about the Danisco Knowledge Award and information about the Danisco company. Other November activities include going to the November MN IFT event and attending the International Pot Luck by sharing a dish and bringing a "White Elephant" gift.

-Submitted by Sarah Gutkowski, Club President

University of Wisconsin-River Falls Club Update

October is a very important month for us. It is when we start our planning for the annual turkey processing. We process about 100 turkeys, by adding brine then smoking them. They taste delicious!!! This is our only fundraiser. This year, who ever is involved in the processing will earn money off on a tubing event planned at Afton Alps for January or February.

This month we also had the 30th annual Micro Symposium. It is hosted by our very own, Dr. P.C. Vasavada. It was held on October 17th through the 20th.

Microbiologists from around the world attended presentations. Our club, with the help of Biotechnology club, helped out with putting 100 binders together, setting up, organizing, and helping with any questions. We were invited to all the sessions of the event.

As a fun event, we went bowling at our local alley. We also planned a design of T-shirts for this year. At the end of the month a couple members will be attending this months IFT meeting in Minnesota.

- Submitted by Sara Kolb, Club President