

Minnesota IFT February Meeting

Tuesday, February 22, 2011

Minneapolis Golf Club

2001 FLAG Ave. South Saint Louis Park, MN 55426

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Barley, Malting, and the Beer Brewing Process

Jason Sowards

Jason is the owner and head brewer of Harriett Brewing, a new brewery located in Minneapolis.

Prior to starting his own brewery, Jason was a process design engineer managing projects in a variety of sectors from energy to food. A love of beer and a knack for home brewing led to a vision for something bigger. His skill as a process designer (engineering, cost estimation, design concept and execution) along with his degree in Chemical Engineering prepared him for the design and execution of a brewery.

Harriett Brewing is the first new brewery to open in Minneapolis in over a decade. Utilizing traditional beer styles and innovation they create small batch beers that are authentic with a strong characteristics to please the beer aficionado.

February Meeting Details

Annual Joint AACC Meeting

Date

Tuesday,
February 22,
2011

4:00 PM - ExComm
Meeting

5:00 PM - Check-
in, Live Silent
Auction, and
Social Time

6:00 PM - Dinner

7:00 - 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

(951) 544-4471

www.minneapolisgolfclub.com

Cost

Members / Guests -
\$35.00

Retiree's/ Displaced
Members - \$15.00

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, February 17 by 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.

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.



Two different Unique Auctions (only a few items are available at both)

Sneak Peak of Exciting items:

- iPad • One Year's supply of Caribou Coffee •
- Beer Brewing Class • Fused Glass Class •
- Cooking Class at Cooks of Crocus Hill • Twins Tickets •
- Timberwolves Tickets • Preseason Packer Tickets •
- B&N Nook e-Reader • Kitchen Aid Mixers •
- Various Gift Certificates •

Online Auction @ www.MNIFT.org

Figure out what you want

Preview Week Feb 7 – 13

Bid and Win what you want

Online Auction

Opens: Sunday, Feb 13 @ 8:00 am

Closes: Friday, Feb 18 @ 8:00 pm

Register online @ <http://www.mnift.org/login-new.php>

Last year's registration ID still works

To retrieve your old forgotten password: <http://www.mnift.org/login-forgot.php>

Live Auction

Live Bidding Silent Auction

Tuesday, Feb 22 @ Minneapolis Golf Club 4:30-6:00 pm

In conjunction with the MNIFT/AACC February Meeting

More Info: <http://mnift.org/auction.php>



MINNESOTA SECTION IFT 2010-2011 CALL FOR STUDENT APPLICANTS: Caldwell Volunteer Service Scholarship Award Graduate, Undergraduate & Travel Scholarships

Each year, the Minnesota Section of IFT awards scholarships to outstanding food science graduate and undergraduate students. These student scholarship awards are given to encourage volunteer service, leadership, academic achievement, professional development and to support research in Food Science. We encourage all students studying food science to apply!

Apply: Download the applications at: <http://www.mnift.org> under the **AWARDS** heading; or contact your Food Science Department representative for more information.

Application Deadline: Completed applications (including letters of recommendation) must be submitted by February 16, 2011.

Student Classification: Applicants must have student status within the 2010-2011 academic year. Award winners must be current student members of MN IFT (<http://www.mnift.org/join.php>).

Eligible University Students:

- North Dakota State University
- South Dakota State University
- University of Minnesota
- University of Wisconsin River Falls
- University of Wisconsin Stout

Award Presentation: April 26th, 2011 – Minnesota Section IFT Student Recognition Night, Como Park Conservatory, St. Paul, MN

Questions? Contact **Dana Dronen**, MN IFT Scholarship Chair
dana.dronen@genmills.com, tel: 763-293-2441

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.

February 2011 Chair's Message



We are looking forward to another great joint meeting with the AACC this month and to another successful silent auction to raise money for student scholarships. While we hope to see all of you at the meeting on February 22nd to participate in the live auction, don't forget that some items are only available through the online auction that runs from February 13th - 18th.

I'd also like to put in a shameless pitch for the University of Minnesota Culinology Product Development Team. We have a team of 4 students going to the Research Chefs Association National Meeting in Atlanta at the beginning of March. As with all of our student competitions, the students found out they qualified as finalists without much time for fundraising. Plus they are required to be in attendance for 4 days. Since this is a competition based on how good the product tastes, and the students have to demonstrate making the product for the judges in Atlanta, we have the ability to share their wonderful creation with the section as a way to practice and help offset costs. Please see the announcement on the MN-IFT web-site and e-mail Ian Ronningen at ronni079@umn.edu if you would like to purchase a sample or learn more. And to be fair to our members in the southwestern part of the state, if you hadn't heard, Southwest Minnesota State University also had a team qualify as finalists. So out of 36 team submissions nationally, Minnesota has two out of the 6 finalists for a competition developing a southern style peach dessert!

Hope to see you at the meeting and happy bidding!

Sincerely,

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



Penelope's Peach Perfections-

As University of Minnesota's first entry into the Research Chefs Association Culinology competition our team was dedicated to make it to finals. We are tasked with making a peach themed dessert for a southern style family restaurant, quite the task for a group of northerners. After deliberation we decided on a white chocolate covered peach cannoli. We focused on a healthy single serving dessert that still gave the satisfaction of its calorie heavy competitors with a fraction of the calories. Our team was able to create a 50 g cannoli that has less than 100 calories per serving. A belgian white chocolate whole grain shell has a delicious texture, while the peach flavored creamy yogurt filling rounds the dessert out. This product was quite the challenge and our team is very proud of our accomplishment on making it to finals! Out of a pool of 36 teams Minnesota was one of the 6 finalists, and we all are very excited about the onsite cooking competition in March.

Take a Plate of Penelope's Peach Perfections home with you and support our team!

\$3.50 for 2 Cannoli

\$5.50 for 4 Cannoli

\$12.00 For 10 Cannoli

If you're interested in ordering Penelope's Peach Perfections or have additional questions please email Ian Ronningen at ronni079@umn.edu.

Orders can be placed till February 10th but please email them early so the team can plan ahead. Pick up only as orders will not be shipped. Orders can be picked up at the MN IFT February Meeting on February 22nd, which is preferred, or they can be picked up at the U of MN. If wanting to pick up order at U of MN email Ian to set up specifics.



Learn about the R&D Approach from General Mills, Private Label Manufacturers and Ingredient Suppliers

Featuring Discussion Panelists:

Kurt Waananen—General Mills, R&D director, Canada Division

Rusty Nelson—SUPERVALU, Product Development Manager

Mark Welken—S.T. Specialty Foods, V.P. R&D/Quality

Liz Knight—McCormick & Company, Global Account Executive

Plus

Enjoy a Tour of SUPERVALU Test Kitchens & Sensory Lab

(Limited to the first 45 registrants)

The SUPERVALU logo, featuring the word "SUPERVALU" in a bold, red, sans-serif font. The letter "V" is stylized with a diagonal slash through it.

Tuesday, April 5, 2011

SUPERVALU Tour-5 pm

Dinner at Santorini's-6 pm

Discussion Panel-7 pm

Cost

(Includes Mediterranean Dinner Buffet & Presentation)

Members / Guests - \$35.00

Students - \$20.00

Reservations

Register on line at www.aaccnet.org . On-line credit card payment is preferred or pay at door option is available if you pre-register for the event in advance. Reservations are due by Tuesday, March 29, 2011 at 5:00pm. If you have questions, please contact Rachel Proski at Rachel.proski@genmills.com.

DEPARTMENT OF

Food Science and Nutrition

SPRING 2011
SHORT COURSE:



Introduction to Food Chemistry

Offered:

March 29-31, 2011

Location:

Continuing Education & Conference
Center

University of Minnesota

St. Paul Campus

1890 Buford Ave.

St. Paul, MN 55108

RM 166

Cost:

Register on or before March 1, \$750
(\$800 after March 1)

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 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 further information & registration, visit:



<http://fscn.cfans.umn.edu/outreach/shortcourses/index.htm>

Featured Member Profile: Sharon Herzog



Sharon Herzog was drawn to food. She always enjoyed cooking. During college at River Falls, she would experiment with food in her kitchen. As an adventuresome individual, she would try different foods wherever she traveled. Fortunately, her roommate in college noticed Sharon's passion for food and introduced Sharon to the world of food science. So, Sharon finished her degree in Biology and Chemistry as an undergraduate and moved onto a Master's of Food Science with a well-known professor, Dr. Ted Labuza.

Sharon has been a member of MN IFT for 30 years and grew up in St. Paul, MN. She has always tried to be as environmentally friendly as possible. And now she found her niche working with organic foods. She believes in what she does and in working for a company with similar values.

Sharon is currently working at Country Choice Organic. This company is a part of Grain Millers. Did you know that Grain Millers is the second largest oat manufacturer after Quaker? She has worked for this company for the past twelve years. As the Director of R&D, Sharon has worked on developing new products and checking the quality of existing products. Sharon travels to other company locations including one in California.

If she could, Sharon would move her office to California. She enjoys the climate there; it works well with her interest in the outdoors. She loves fresh fruit and vegetables, which are hard to grow in MN in the winter time. But if she were in California, she would miss Minnesota's Winter Wonderland, beautiful fall colors, and fresh picked apples to use in her ultimate apple butter.

Within MNIFT, Sharon dedicated her time to member-at-large, chair of the membership committee, and is currently on the employment committee. She tries to help out wherever assistance is needed. Sharon finds a position on the MNIFT board a worthwhile experience. She especially enjoys communicating with many different people. Sharon finds MNIFT meetings beneficial for all professionals and students in food technology related fields, especially those working for small food companies. Sharon doesn't have many food science colleagues at her office. So, MNIFT is her peer group. She can call up her fellow MNIFT friends and ask questions about a certain project she is working on, at least the parts that are not confidential.

Networking is one of the reasons why Sharon is a consistent attendee at MNIFT meetings. She takes advantage of meeting other people to build her network. She believes that it is nice to have a strong network as a base because you never know where life will take you.

-Profile by Sarah Gutkowski

Food Science Club Updates

University of Minnesota

Fudge! We will be making and selling delicious fudge at the February MN IFT meeting. This is a fundraiser to support student expenses to the IFT Annual Meeting. The picture in this section is from the White Elephant Event in December. The two with the festive antler hats are Dr. Gary Reineccius and Camila Gadotti. While Camila clenched a remote control helicopter, the most popular item at the event, Gary eyed the item thinking that he would like it also. With the spring semester starting, students are busy with classes, completing proposals for IFTSA Product Development Competitions, formulating and making fudge, and preparing for club activities.

-Submitted by Sarah Gutkowski, Club President



Upcoming Dinner Meetings

- 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