Introduction to Food Chemistry Short Course

September 24-26, 2013

The University of Minnesota, Department of Food Science and Nutrition, is pleased to announce that we will be offering an “Introduction to Food Chemistry” short course. The course will be held Sep 24-26, 2013 at the Continuing Education and Conference Center on the St. Paul Campus of the University of Minnesota. The early bird registration fee is $875 (if registered on or before September 1st) and $925 after September 1st. The fee covers the course materials (binder, notes); food and beverages (breakfast, lunch, and breaks), and parking (all three days).

The course will be hosted in Room 156 at the Continuing Education and Conference Center, University of Minnesota-St. Paul Campus, 1890 Buford Ave St. Paul, MN 55108.

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 functional, nutritional and flavor qualities during processing and storage. Numerous examples will be presented to give the course an applied nature. Please direct your questions to Dr. Baraem (Pam) Ismail, bismailm@umn.edu

Congratulations to Josephine Charve

(11/19/09) Josephine has been selected as a finalist for the American Chemical Society Graduate Student Symposium during the ACS National Meeting this spring. Finalists receive travel expenses up to $1000 to attend and orally present their research at the meeting in San Francisco, CA. During the symposium the finalists compete for additional scholarships and awards. Josephine's submission is titled "Development of methods for untargeted analysis of orange juice in flavoromic research". Congratulations!
FScN Annual Brief Available

(11/03/09) The 2008-2009 Food Science and Nutrition Annual Brief is now available. The report contains an overview of the department's curriculum, faculty and staff, research areas, student admissions, resources, outstanding achievement, scholarships, graduate degrees conferred, FScN Advisory Council members, and giving.

To view the report (.pdf), click here.

Congratulations to Sabrina Peterson

(11/02/09) Sabrina Peterson, Assistant Professor in the Department of Food Science and Nutrition, received a National Institutes of Health K07 grant totaling approximately $750,000 over 5 years. The title of the awarded project is "Development of a Biomarker for Dietary Furanocoumarins." Congratulations!

Food Science Students Highlighted in Compatible Technology

(11/02/09) Five Food Science students were highlighted in the Compatible Technology International (CTI) October 2009 Post Harvest newsletter. As was recently announced, at an international conference of the Institute of Food Technologists (IFT), five University of Minnesota students, Wilfredo Dominguez, Eric Hedstrand, Sravanthi Priya Malaypally, Wynnie Margatan and Heather Taterka won the prestigious Developing Solutions for Developing Countries Award from the IFT. There was a small monetary award that went with the prestige. These students, over the period of their involvement with CTI's technologies, had come to believe in the CTI Mission. They therefore decided to donate to CTI a portion of their winnings. CTI was most impressed with the generosity!

Congratulations to Catrin Tyl

Catrin Tyl was 1 of 6 finalists in the 2009 AACC International Best Student Research Paper Competition. Her presentation, "Activity guided fractionation of different wheat varieties" was given at the AACC conference in Baltimore on Sept. 15th, 2009 and will also be included in the Cereal Science Knowledge Database. Congratulations!
Food Industry Networking Social receives Alumni Award

(9/29/09) The CFANS Alumni Society will be presented a University of Minnesota Alumni Association 2009 Program Extraordinaire Award for the Food Industry Networking Social held February 19th, 2009. The celebratory event honoring premier alumni volunteers, groups and programs will be held on Oct. 8th 2009 at the University's McNamara Alumni Center. The planning committee for the FINS event included Melissa Stoll, Dan Kennedy, Katie Koecher, Geri Skogen, Maggie Kubak, Holly Klinger, Darren Lochner, and Mary Buschette.

The University of Minnesota Alumni Association Program Extraordinaire Award recognizes exceptional alumni programs by a collegiate unit, alumni society or geographic chapter. The CFANS "Food Industry Networking Social," established in 2007, connects alumni and professionals with students, faculty and staff in the college's Food Science and Nutrition Department. This year the event took the form of a panel discussion on current food science and nutrition topics featuring faculty and industry representatives, a tour of the Food Science and Nutrition Pilot Plant, displays from student organizations, Food Industry Center, the St. Paul Career Center and CFANS Alumni Relations, along with time for socializing and networking.

FScN Advisory Council Annual Meeting

Wednesday, October 28th

12:30 p.m. - 4:30 p.m.
North Star Ballroom 2nd floor, St. Paul Student Center

We invite you to join us for the FScN Advisory Council annual
meeting. The focus of this year's meeting will be on 'our changing department' and will feature discussions on 'removing barriers to research collaboration' and 'current needs in graduate education'. There will also be presentations from our newest faculty member and the vice president of the IFT foundation in addition to department and center updates. A preliminary agenda is available [here](#).

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.

There is no fee for the event, but please register on or before Friday, October 23rd.

**Registration**

Questions or comments can be directed to Katie Koecher at kkoecher@umn.edu or (612) 624-4793. For parking and driving directions, please click [here](#). We look forward to seeing you at the meeting!

**Milk Pasteurization and Filtration Workshop**

(7/8/09) On August 3-4, NCCIA will be conducting a milk pasteurization and filtration workshop in the FScN Pilot Plant. For more information, view the [event flyer](#).

**Congratulations to Nicole Larson**

(7/6/09) Congratulations to Nicole Larson, a Nutrition PhD alum, who received the prestigious Outstanding Postdoctoral Scholar Award from the University of Minnesota. The award recognizes postdoctoral scholars who have made outstanding contributions to research, scholarship and/or creative activities on a national or international level and acknowledges scholars who have made optimal use of the postdoctoral appointment by actively pursuing opportunities and resources to enhance their intellectual and professional development.

Nicole received her MPH in Public Health Nutrition and her PhD in Nutrition from the University of Minnesota. She is currently working as the research associate for [Project EAT](#) in the Division of Epidemiology and Community Health.
FScN IFT Team Wins Big

(6/9/09) Every year, FScN Food Science students develop exciting new food products for the student association competition at the Institute of Food Technologists (IFT) Annual Meeting & Food Expo. At the recent 2009 competition, the FScN team won big! The awards include:

**1st Place Developing Food Solutions for Developing Countries**  Bengali for “nutritious,” Pushtikor, the concept from the FSCN team, is a dried mix made from ground lentils and dried potatoes packed in a paperboard canister accompanied by a spice mix made from moringa leaf powder packed in an HDPE pouch. According to team members, this food supplement could be used to sustainably address the problem of malnutrition among pregnant women in Bangladesh. Competition chair Andrea Krause stated, “We believe that this new competition will provide IFTSA with a platform that will enable its participants to reach out and establish connections with industry and academic institutions on an international level. It’s a goal that reflects IFT’s long-range vision ‘to ensure a safe and abundant food supply contributing to healthier people everywhere’” (IFT.org, 2009)

**1st Place Healthy Foods for Kids**

**2nd Place Chapter of the year contest**

**4th Place Product Development** With "Inertia", theFScN team, incorporated a layer of creamy dark chocolate, a crispy layer, and a sweet/tart blend of cherry, star fruit, and guarana berry. Billed by the team as “a snack that will change your state of motion,” Inertia delivers energy-boosting benefits courtesy of its guarana and caffeine content and a full serving of fruit. (IFT.org, 2009)
1st Place Marie Pangborn Graduate Research Paper Competition ~ Catherine Lee

2nd Place Fun Run ~ Catherine Lee with a time of 19:51 IFT.org reports, there was a buzz of excitement in the air on Monday, June 8, as over 350 people stretched and limbered up for the IFT Foundation’s 9th Annual Fun Run. In total, participants raised over $50,000 this year for IFT Foundation scholarships.

Most Improved Chapter Product Development Team Members: Jackie Koch, Ashley Bents, Snehee Chaplot, Camila Godotti, Sarah Holton, Alexis Long, Bridget McClatchey, Anne Slisz, Catrin Tyl, Na Wang, Hetvi Damodhar, Wynnie Margatan, Jian Zhang

Disney Product Development Team Members: Catherine Lee, Hetvi Damodhar, Katie Baurers, Melinda Murray

Developing Solutions for Developing Countries Team Members: Heather Taterka, Wilfredo Domínguez, Eric Headstrand, Sravanthia Malaypally, Wynnie Margatan

Faculty Contributors: Dr. Tonya Schoenfuss, Dr. Zata Vickers, Dr. Teb Labuza

You can learn more about these awards at www.ift.org. Congratulations! Let the celebration begin...
Congratulations to 2009 Food Science Capstone Students

(6/4/09) Congratulations to this spring’s Food Science capstone team. Integrating their Grains and Capstone courses, the team developed, manufactured, and analyzed a breakfast cereal prototype. They presented their findings on May 7th to a panel of Food Science faculty members.

Pictured from left to right: Crystal Piper, Margaret Murrell, Mirko Bunzel (capstone course instructor), Mina Do, Roberta Raskin, and Hanna Lee.

Minerich Receives Lifetime Achievement Award

On April 27, 2009 alumni, Dr. Phil Minerich received the Lifetime Achievement Award in Packaging and Distribution from NSF International. Dr. Minerich received his PhD in Food Science under the direction of Dr. Ted Labuza in 2002.

As the Vice President of Research and Development for Hormel Foods, Dr. Minerich oversees product development, regulatory compliance and food safety. For over 32 years, he has worked within food production committed to improving the safety of our food supply. Dr. Minerich and his team have initiated a new food safety project that explores new applications for existing technologies, including researching all types of food safety interventions internationally, analyzing and validating scientific claims, and identifying how it would be useful for Hormel Foods product lines. During this time, his team applied the science that involves using High Pressure Processing (HPP) to package protein products. This resulted in the development of Hormel© Natural Choice© meats. Today, because of Dr. Minerich’s contributions, public health and food regulation agencies have better methods for contamination detection and communicating events happening at a rapid rate.
A member of the Institute of Food Technologists (IFT), Dr. Minerich holds three patents for development of a pressure indicator for high hydrostatic pressure processing of foods, packaging methods and products, and a container for active microwave heating.

Congratulations to Recipients of 2008-2009 CFANS Awards

(5/22/09) Congratulations to the recipients of the 2008-09 Faculty and Staff Awards from the Food Science and Nutrition Department! Geri Skogen received the CFANS Distinguished Academic (P&A) Staff Award and Craig Hassel received the Distinguished CFANS Diversity and Inclusion Award. Others recognized in the printed program include, Marla Reicks, who received the Dean's Award for Distinguished Campus-based Faculty, former Department Head and current CFANS Dean Allen Levine who received a Fellow from the American Association of Science (AAAS), and Nutrition Undergraduate student and SOND officer Pam Dickman received the Student Leadership Award from the CFANS Alum Society. Again, congratulations to all who received recognition for their hard work in the FScN department!

Klaenhammer Receives O Max Gardner Award

(5/18/09) Alumni, Dr. Todd Klaenhammer received the O. Max Gardner Award (see video). Dr. Klaenhammer received his MS and PhD in Food Science under the direction of Dr. Larry McKay in the 1970s.

You Are Invited to 2009 FScN Expo

(5/15/09) You are invited to the Food Science and Nutrition Departmental Expo where faculty will host a display highlighting their research, teaching and outreach interests/capabilities. The Expo will also feature hors d’oeuvres of U of M cheeses and meats as well as wine tasting provided by local wineries that grow U of M developed grapes. Please register by May 28.
2009 Phi Upsilon Omicron Students Receive Honor Cords

(5/11/09) Graduating Phi Upsilon Omicron students received their honor cords on Friday, April 24, 2009. Those who received honor cords include FScN students Jackie Koch, Pam Dickman and Katie Schmidt, and FScN Student Employee Julia Perkins. Phi Upsilon Omicron is a National Honor Society in Family and Consumer Sciences and has over 88,000 members.

Pictured above: Jackie Koch (2nd from the left), Pam Dickman (3rd from left), Katie Schmidt (4th from left wearing Professor Emeritus Louise Mullan’s cord), and Julia Perkins, FScN student employee and FSoS student (5th from the left).

Special Guest Seminars

(5/13/09) On May 19 another special seminar was given by John Speakman. Speakman’s seminar was titled, "Have Differences in Physical Activity Driven the Obesity Epidemic."

(5/8/09) On May 8, the Nutrition Graduate Program sponsored a special seminar by Eric C. Westman, MD MHS, Director of the Lifestyle Medicine Clinic at Duke University Medical Center. Westman’s seminar, "The Science Behind Low-Carbohydrate Diets", can be heard at: Westman Seminar.

2009-2010 SOND Officers Named
Congratulations to the 2009-2010 SOND officers:

Michaela Covelli: President
Amanda Cannon: Vice President
Lizzie Severson: Treasurer
Elizabeth Farniok: Secretary
Kelsey Hotle: Volunteer Coordinator

Gary Fulcher Receives AACC Northwest Region Geddes Award

(4/29/09) Dr. Gary Fulcher was honored by the AACC Northwest Section on April 22, 2009 at the Cargill Building on the University of Minnesota St. Paul Campus. Dr. Fulcher was presented with the distinguished Geddes Award in recognition of his outstanding work in cereal grains.

Dr. Fulcher is a former University of Minnesota Professor, and currently a Professor and Director of the Food Science Department at the University of Manitoba in Canada. He is an expert in food structure and related functions, as well as in grain processing and chemistry.

The community was invited to celebrate Dr. Fulcher’s accomplishments and attend his presentation entitled “Cross Border Shopping for Grains and Health Research”. A social was held prior to his presentation, and a dinner reception followed.

The cost of the event was $35.00 for staff, faculty and community members; the cost to students was $10.00. For information, please contact Rachel Prososki at Rachel.prososki@genmills.com (Tel: #763-293-1232).

Above: Len Marquart (right) presents the 2009 Geddes Award to Gary Fulcher, Professor and General Mills Land Grant Endowed Chair in Cereal Chemistry and Technology Emeritus and now Dept. Head at the University of Manitoba Dept. of Food Science.

Right: Gary Fulcher (right) with the current General Mills Land Grant Endowed Chair in Cereal Chemistry and Technology, Associate Professor, Mirko Bunzel.

2009 Food Science and Nutrition Departmental Expo

**Thursday, June 4th**

Expo Hours: 1:30 pm-4:30 pm

Wine tasting and Hors d'oeuvre Hours: 1:30 pm-4:00 pm

North Star Ballroom, St. Paul Student Center

During this event, the Food Science and Nutrition faculty members and affiliated groups will host a display of their research, teaching and outreach interests and capabilities. Various food and nutrition companies, stakeholders, students, and alumni are invited to the event where we hope to facilitate communication and awareness between the department and external entities.

Cost is $5 per person. Please register by May 28th to ensure accompanying materials. [Registration](#) For Directions and Parking Information, [click here](#).

Heather Taterka Receives Fulbright Grant

(3/24/09) Congratulations to Heather Taterka, Food Science MS Student, on receiving the Fulbright Grant from the Fulbright Academic Arts Grant Program. Heather will be conducting research at the Norwegian University of Science and Technology in 2009-2010.
Congratulations to Kelly Wilson

Kelly Wilson Receives Phi Upsilon Undergraduate Scholarship

(3/6/09) Congratulations to Kelly Wilson, Nutrition junior, on receiving the Phi Upsilon (honor society) undergraduate scholarship. She received the scholarship at the Alpha Chapter's Founders' Day lunch in February. Members of the Alpha Alumni Chapter donate the funds and give an undergraduate scholarship in honor of an active member. This year's honoree was Mary Anderson, pictured extending her congratulations to Kelly.

Congratulations to Emily Brown

Emily Brown Wins U.S. National Championship!

(2/7/09) Congratulations to 2007 nutrition graduate and current MPH nutrition student Emily Brown, who won the 2009 U.S. national championship in cross country last weekend in Maryland!

Congratulations to Jacquelyne Koch

(Feb 2009) Congratulations to Food Science Student, Jacquelyne Koch! The NCUR 2009 Abstract Review Committee has chosen Jacquelyne Koch's abstract submission, from a field of thousands, for presentation at their upcoming conference. According to NCUR, Koch’s abstract, Assessment of Spoilage Microorganisms in Ground Beef Using the SensorfreshQ Testing Device, displayed a unique contribution to the study of food science.

2009 M&E Course Scheduled for May

(Feb 2009) The next M&E Course, for degreed scientists and technical managers involved in microbial control, in the research, development and manufacture of food, medical devices and pharmaceutical products, will be held May 18-20, 2009 in Deerfield, IL. See details.