



University of Wisconsin-Madison

FOOD SCIENCE CLUB NEWSLETTER

September, 2005

Badgers in News, Summer 2005

Product Development winners

The product development team chaired by Rachel Ann Prosocki won the Almond Innovations contest organized by the Almond Board of California as well as the product development competition organized by the Institute of Food Technologists (IFT) Student Association. More about the products and the experiences of the team at New Orleans can be read at the product development blog at <http://uwmadisonfpd.blogspot.com/>

IFT graduate poster competition

Anupama Dattatreya a third year Phd student from Dr. Scott Rankin's group won the first prize in Graduate Poster Competition in the Dairy Foods Division, IFT, 2005. The poster was titled "Role of pH history on the browning potential of sweet whey powder".

Brad Bolling, a PhD student from Dr. Kirk Parkin's lab won the third prize in the Graduate Poster Competition held by the Food Chemistry Division at the IFT annual convention. He is also a member of the winning product development team. Brad was also named an honored student for 2004-'05 by American Oil Chemists Society.

Product Development - Catering to your tastebuds!

Rachel Prosocki
(Product development chair)

As this year's UW food product development chair, I faced many challenges as a student and team leader. I am very proud to announce our accomplishments as a team. We worked on two different prize winning food products: Cone-coxion and Healthy sTart. Cone-coxion was developed for the Almond Board of California. They are bite-sized crispy almond waffle cones layered with rich dark chocolate and drizzled with crunchy diced almond pieces. A major challenge in the development of Cone-coxion was utilizing almond meal, pieces and skins as the number one ingredient to obtain a crunchy cone with visible contrasting shades of brown from almonds.

Healthy sTart, developed for the IFT food product development competition, is a hand-held, bowl-shaped crust of blended grains generously filled with a creamy strawberry yogurt spread topped with strawberries and blueberries. The challenge in the development of Healthy

ADSA graduate paper competition

Chinthu Udayarajan won first prize in this year's graduate research paper competition held by the American Dairy Science Association (ADSA) at Cincinnati in July. Her oral presentation was on the "Effect of Calcium and Moisture on rheological and melting properties of Mozzarella"

Food science club advisor in news

Dr. Richard Hartel, the foodscience club advisor received the Timothy L. Mounts award at the 2005 annual American Oil Chemists Society (AOCS) meeting

AOCS: When you think of oil, do you think of olives or petroleum?

Brad Bolling
(Product Development chair)

For those of us who have a fondness for food research, the American Oil Chemist Society (AOCS) is a professional organization dedicated to fat and oil science. Student membership is FREE, so why not join if you are interested in oils? Plus, there are many scholarships and travel grants to meetings. Find out more at www.aocs.org/

sTart was creating a moisture barrier between the granola crust and yogurt spread and achieving the right crispness. Healthy sTart is a frozen novelty that can be conveniently prepared in the microwave or oven in minutes.

One competition that did not receive the same fame as the other above two competitions was the NASA competition. Four of the team members developed Sp2a.c.e. T.wirl. Sp2a.c.e. T.wirl is a dehydrated multi-layered vegetable roll developed for in-space production. Its remarkable flavor emerges from three delectable sweet potato-tomato based layers. Sweet potatoes, cabbage, and spinach appear vibrant orange, deep purple, and hunter green in their respective layers. Sp2a.c.e. T.wirl received several wonderful comments from the judges, but it was not enough to win the competition.

I wish the best of luck for upcoming teams to face the challenges and experiences as a food developer.

IFTSA Chapter President Conference in the "Big Easy"

Michelle Tittl
(Club President)

Day1: As the newly elected Food Science Club president, I had the opportunity to attend a four day conference on Student Leadership Development and Recruitment Orientation for Institute of Food Technologist Student Association (IFTSA) Chapter Presidents which was held during the IFT expo in New Orleans on July 16th. Upon arrival, I was met by forty other club presidents from other universities in the United States.

We were then introduced to IFT Student Chair, Jonathan Gray, and the chair of the IFT Foundation Board, John Ruff who described the objectives of the IFTSA and how we fit in the Student Association as Club Presidents. The day ended with a presentation from Ann Hollingsworth, the past IFT president.

Day2: All the future presidents engaged in an discussion about effective networking objectives. Each speaker that led the discussion also shared with us their

experiences as IFT and IFTSA members. I got an insight into the active part IFT plays in each of our clubs by providing a platform for students to develop their team working and technical skills through college bowl and product development competitions!

Days 3&4: We had a chance to check out the IFT expo where food companies from all over the world had come to display their products and network. One thing I learned while attending the expo is to come with an appetite because there were so many foods to try!! Towards the end I attended the Student Welcome Assembly where they announced the winners of the Product Development Competition which was awarded to the University of Wisconsin-Madison! Way to go team!! I also stayed for an intense college bowl competition which practically kept me on the edge of my seat all night!

Welcome...Food Aficionados

Chinthu Udayarajan
(Editor)

Welcome to all the new and returning students. Hope everyone had a great summer. During the summer many of the club members have been busy attending conferences, winning competitions and interning at food companies. And some of us could be found basking in the summer sun and enjoying the evening music at the Union Terrace.

We also have a new food science club website at <http://foodscience.rso.wisc.edu/>. Please send contributions to ctudayarajan@wisc.edu

Cartoon Corner



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Summer Days in Bourbon Street

Sivaraj Kaliappan
(Product Development team member)

Being a part of product development team teaches many things which we don't learn in a class room. I joined the PD team for fun and believe me- it was more than I expected. When we heard that we made the final round of the competition and that the IFT annual meeting was at a place where jazz was born, the America's most European and most Afro-Caribbean city (none other than "N-Olens or New Orleans) working on the team became even more exciting. As the days drew closer to the report deadline, the team was in a frenzy of activity. We arrived in New Orleans two days prior to the competition day. We had couple of hours devoted to work and planning different events. Leaving aside those times, it was total merriment. Every night began straight at the plate (Po-Boys, Gumbo or Jambalaya) then on to lots and lots of Jazz. The alligator swamp tour was awesome. Kissing a live alligator made it thrilling (and sexy). If making innovative product is fun, then winning and rocking at Bourbon Street was much more fun. Every moment was relished, making Healthy sTart to doing the chicken dance at a dance bar. Did I mention we beat Rutgers? Overall it's a celebration which has to be experienced.

In the light of the recent natural disaster that hit New Orleans, let us hope that the affected people find peace and solace soon.

Contributors: Rachel Prosocki, Chinthu Udayarajan, Michelle Tittl, Sivaraj. K and Brad Bolling