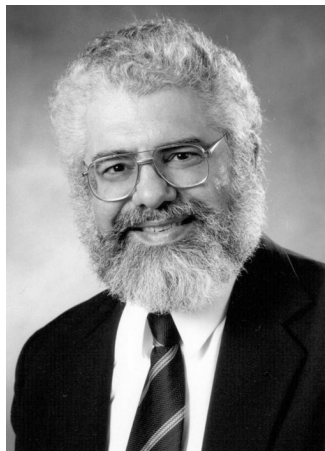


New Officers of the American Dairy Science Association

David Barbano

Dave Barbano worked on dairy farms while attending high school in Cazenovia, NY. He received his B.S. in biology/food science in 1970, and his M.S. (1973) and Ph.D. (1978) degrees in food science from Cornell University. His doctoral research focused on changes in milk fat composition and physical properties due to protected lipid feeding. As a postdoctoral associate at Cornell, he determined the primary factors influencing cheese yield in commercial Cheddar factories in the Northeast. Barbano joined the faculty of the Department of Food Science at Cornell



University as an assistant professor in 1980, and has attained the rank of professor. He is also the director of the Northeast Dairy Foods Research Center Program (a collaboration between the University of Vermont and Cornell). Barbano's faculty appointment is 70% research, 20% extension, and 10% teaching.

Barbano teaches a graduate-level dairy chemistry class and has presented numerous extension workshops over the years on cheese making and analytical testing. In research, he has consistently worked on topics that connect animal science, food science, and agricultural economics. One focus of his program is to understand the impact of farm management practices on milk quality, composition, and the manufacturing properties of milk. Within this area, he has collaborated with animal scientists to determine the impact of milk somatic cell count, bovine somatotropin, milking frequency, and various feeding practices on the properties of milk for dairy product manufacturing. His research on the relationship between milk somatic cell count and cheese yield formed the basis for milk quality premium payment programs and the incorporation of a somatic cell count program into the USDA Federal Milk Market producer payment system. Barbano has worked extensively on Mozzarella cheese manufacturing technology to improve control of cheese functionality, and he developed the no-brine process for Mozzarella cheese manufacture. Currently, he is working on the application of microfiltration for the

removal of whey proteins from milk prior to cheese making. His work in collaboration with agricultural economists that determined manufacturing costs of cheese and whey products has helped provide the basis for the USDA Federal Order minimum Class III price calculations. Barbano's work on improving the performance of analytical methods for milk analysis for payment testing has received worldwide recognition.

Barbano is a Fellow of the Association of Official Analytical Chemists International (AOACI), has won the AOAC Associate Referee of the Year award three times, and is active on several International Dairy Federation Methods Committees. In 2003, he won the Cheddar cheese judging contest of the New York State Cheese Manufacturers' Association. Barbano has published over 130 peer-reviewed research publications and has been recognized by ADSA for his leadership in research with the Pfizer Award for cheese research and the ADSA International Dairy Foods Association Award. He served on the ADSA Board of Directors from 1999 to 2001. Barbano has always valued the unique role that ADSA plays in providing a link between dairy food and dairy production disciplines.

Donald C. Beitz

Donald C. Beitz was raised on a Guernsey dairy farm in Illinois. He earned his B.S. and M.S. degrees in agricultural science (1962) and dairy science (1963), respectively, from the University of Illinois. He earned his Ph.D. degree from Michigan State University in 1967, with majors in dairy nutrition and biochemistry. He was a Purina Research Fellow for three years and an NIH Fellow for two years. His thesis described a study of bovine milk fat synthesis, and his dissertation described a study of bovine milk protein synthesis. Dr. Beitz began his professional career at Iowa State University with an appointment in the Department of Biochemistry, Biophysics, and Molecular Biology (34% time) and the Department of Animal Science (66% time). He holds the title of Charles F. Curtiss



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Distinguished Professor of Agriculture. Major teaching responsibilities have included a biochemistry course for veterinary students, a graduate-level biochemistry course, a graduate-level class on biochemistry of hormone action, an agricultural biotechnology colloquium, and departmental and honors seminars. In his 37 years, he has taught over 8,500 students! Beitz's research activities have been collaborative, diverse, and related to practical problems of animal agriculture and human nutrition. He has focused on studies of milk fever, lactation ketosis, plasma cholesterol, dietary regulation of milk and animal carcass composition, beef tenderness, and the role of mitochondrial DNA in milk production. These research projects have been described in 182 refereed papers, 241 published abstracts, 80 nonrefereed articles, 20 book chapters, and 8 patents. Dr. Beitz gains much satisfaction from advising undergraduate students (19 at this time) with majors in agricultural biochemistry, graduate students (82 degrees awarded) with majors in biochemistry or nutritional physiology, and postdoctoral associates (7). He has hosted 31 visiting scientists. Dr. Beitz has had a fulfilling career as a researcher and teacher at Iowa State University.

Beitz has been a member of the ADSA since 1964 and a member of the ADSA Foundation since 1992. He has served as Council member (1990–1993) and chair (1993) of the Production Division and on the Division's Nominating Committee (1997–2000). He has served as a member of Resolution (1989–92), Research (1990–1993; chair 1993), National Needs for Dairy (1993–95), and Planning and Budget for ADSA Centennial Committees, the Steering Committee for FAIR 2002 (1996–2000), and the Steering Committee for DISCOVER Conferences (1997–1998). He served on the American Cyanamid (1988–1991) and International Dairy Production (2000–2002; chair 2003) Award Committees. He has served as a judge of at least two undergraduate and two graduate paper contests and as the organizer of the Iowa State University socials at the annual ADSA meetings since 1985. He has received the AFIA Nutrition (1985) and American Cyanamid (1992) Awards from the ADSA and has been named an ADSA Fellow. He is an active member of other professional societies, including AAAS, ASAS, ASNS, AMSA, ASBMB, and CAST (ADSA representative to its Board). He has been a member of CAN (1990–1993; chair 1995–1998), and chair of Subcommittee on Nutrient Requirements of Dogs and Cats.

Thomas J. Gruetzmacher

Thomas J. Gruetzmacher is the vice president of Dairy Foods Research and Development for Land O'Lakes,

Inc., in Arden Hills, Minnesota. He grew up on a dairy farm in Wisconsin and attended the University of Wisconsin–Madison where he received his B.S. (1977), M.S. (1989), and Ph.D. (1994) degrees in food science. His major professor was Dr. Robert L. Bradley, Jr., with research focused on dairy ingredients and dairy processing.

During his undergraduate studies, Gruetzmacher participated as a student in the Collegiate Dairy Products Evaluation Contest. He has continued his involvement with the contest as an official milk judge at the national contest and, until 2001, as the head judge for cottage cheese at the regional contest held in Chicago.



Involvement with ADSA began as a graduate student presenting his research findings at the annual meetings for both his master's and doctoral work. In 1999, he was elected secretary, and in 2001,

Gruetzmacher served as chair of the Dairy Foods Division. He served on the Program Committee for the 2001 annual meeting in Indianapolis, and he organized the Dairy Foods Program. He has been an active member of the Dairy Foods Division Nominating Committee and was chair in 2002.

Gruetzmacher has 27 years of experience in the dairy industry. He spent 25 years with Dean Foods Company in a variety of roles with increasing responsibilities in quality assurance and research and development, culminating in 2002 with his appointment as director of Research and Quality Assurance. He spent one year with Kerry, Inc., as the commercial technology director managing Technical Services and Research and Development activities for functional specialty lipids used as food ingredients. At Land O'Lakes, he is responsible for directing all Dairy Foods Research and Product Development, Sensory Analysis, Library Services, Technical Services, Process and Packaging Development, and Analytical Services. He is also responsible for rtech, a Land O'Lakes, Inc. company that provides analytical and microbiological testing, sensory analysis, and pilot-plant facilities for food companies on a fee basis.

He is married to Laura (Elder) Gruetzmacher and resides in Stillwater, Minnesota, with their two young daughters, Maria and Krista. They enjoy outdoor activities, traveling, and everything Minnesota has to offer.