



FOR IMMEDIATE RELEASE

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## Cal Poly Food Science and Nutrition Students Win National Food Development Contest

SAN LUIS OBISPO — A team of Cal Poly food science and nutrition students won a first place in the Institute of Food Technologists Student Association Developing Solutions for Developing Countries Competition.

The competition, held during the [IFT 2014 Annual Meeting and Food Expo](#), is designed to promote the application of food science and technology and the development of new products and processes to improve the quality of life for people in developing countries.

The students were tasked with incorporating defatted soy meal and sunflower meal — by-products of vegetable oil processing, a growing industry in Africa — into a tasty, wholesome food product.

Teams were evaluated on their ability to develop nutritious food solutions for real-world challenges. Cal Poly's undergraduate students competed against 67 domestic and international universities, including undergraduate and graduate students.

Cal Poly team captain Emma Sandquist and team members Evan Quigley, Jaime Savitz, Courtney Schlossareck and Kyler Walters won the domestic competition for their product Amma Mamas, a sweet tortilla-like product made from soy flour, millet, bovine milk, sweet potato and cinnamon aimed at improving maternal nutrition in Chad, Africa.

A team of students from Bogor Agricultural University in Indonesia won the international competition. Each winning team received a check for \$3,500 and a plaque.

The competition was sponsored by Partners in Food Solutions through its corporate partners, General Mills, Cargill, DSM and Buhler.

### **About Cal Poly's Food Science & Nutrition Department**

The Food Science & Nutrition Department within the College of Agriculture, Food & Environmental Sciences, offers comprehensive education in food science and nutrition, from the development of new foods to the study of how foods impact health, wellness, and disease prevention. Cal Poly's active learning environment and Learn by Doing philosophy gives our students unique hands-on learning opportunities that translate to industry-readiness.

### **About the Institute of Food Technologists (IFT)**

Since its founding in 1939, the IFT has been committed to advancing the science of food. The nonprofit scientific society of more than 18,000 members from more than 100 countries brings together food scientists, technologists and related professionals from academia, government and industry. For more information, [www.ift.org](http://www.ift.org)

### About Partners in Food Solutions

Partners in Food Solutions (PFS), is a nonprofit organization that links the business and technical expertise of employee volunteers from leading food companies (General Mills, Cargill, DSM and Bühler) with small and growing mills and food processors in the developing world. The organization's goal is to help improve the abilities of those companies to produce high-quality, nutritious and safe food at affordable prices, and to increase the demand for the crops from smallholder farmers who supply those businesses. PFS collaborates with TechnoServe, The United States Agency for International Development (USAID) and social investment funds like Root Capital. Visit [www.PartnersinFoodSolutions.com](http://www.PartnersinFoodSolutions.com) for more information.

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