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Nana Farkye Receives Cargill Flavor Systems Food Specialties Award

Champaign, IL – The American Dairy Science Association (ADSA) is pleased to announce Nana Farkye as the 2011 recipient of the Cargill Flavor Systems Food Specialties Award. The award was presented on Tuesday, July 12, 2011 during the awards ceremony at the ADSA Annual Meeting in New Orleans, Louisiana.

The Cargill Flavor Systems Award was created to recognize important research contributions to chemistry, biochemistry, microbiology, engineering, or technology pertaining to the cheese and cultured dairy products industries. This contribution may be published research data, plans, methods, processes, devices, or inventions significant and beneficial to the cheese and cultured dairy products industries through either theory or practical application. The winner must have made the contribution within the five years immediately preceding nomination, and must have been a member of the ADSA for at least five successive years. The winner must also be a resident of the United States, Canada, or Mexico.

Nana Farkye is a professor in the Dairy Science Department at California Polytechnic State University. He earned a BS in biochemistry and nutrition from the University of Ghana and his MS and PhD in nutrition and food sciences from Utah State University. His research interests include cheese-manufacturing technology and the adaptation of cheesemaking procedures when using concentrated milk and milk protein ingredients. Much of Farkye’s research has been focused on cheese flavor and texture. Recently, he has collaborated to improve the quality of low-fat and low-sodium cheeses.

It is with great pleasure that the ADSA and Cargill Flavor Systems present Nana Farkye with the 2011 Cargill Flavor Systems Food Specialties Award.

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