Cal Poly Food Science and Nutrition Students Take Top Honors at Institute of Food Technologists Competition in New Orleans, La.

Cal Poly Food Science and Nutrition (FSN) students placed first at an international competition held by the Institute of Food Technologists (IFT). The competition, which took place during IFT’s Annual Meeting & Food Expo in New Orleans, La., judged student teams on their ability to develop nutritious food solutions for a variety of real-world challenges. Cal Poly’s undergraduate FSN students competed against 67 domestic and international universities, including undergraduate and graduate students.

The Developing Solutions for Developing Countries (DSDC) competition promotes the application of food science and technology and the development of new products and processes that are targeted at improving the quality of life for people in developing countries. The prompt this year was to invent a food product for a country in Africa that utilized defatted soy flour, which is a byproduct of oil processing, a growing industry in Africa. Students had to take into consideration stability, shelf life, food safety and consumer cost issues.

Cal Poly’s team came up with 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. Cal Poly competed against teams from Cornell & Rutgers Universities. The team was made of FSN students Evan Quigley, Emma Sandquist, Jaime Savitz, Courtney Schlossareck, and Kyler Walters.

The competition was sponsored by Partners in Food Solutions, General Mills, Cargill, DSM and Buhler. For more information visit: [http://www.ift.org/Community/Students/Competitions/Developing-Solutions-for-Developing-Countries.aspx](http://www.ift.org/Community/Students/Competitions/Developing-Solutions-for-Developing-Countries.aspx)