

Curriculum Vitae

MARY KATHERINE SCHMIDL

PLACE OF BIRTH: Marysville, California

CITIZENSHIP: United States

BUSINESS ADDRESS: Department of Food Science and Nutrition
University of Minnesota
1334 Eckles Avenue
St. Paul, MN 55108
(651) 483-3302 (FAX)
(612) 801-8315 (cell)
email: mschmidl@umn.edu
Website:
<http://fscn.cfans.umn.edu/people/faculty/maryschmidl/index.htm>

EDUCATION: BS 1973 University of California
Davis, California
Major: Consumer Food Science

MS 1976 Cornell University
Ithaca, New York
Major - Food Science; Minor - Nutrition (General)

PhD 1978 Cornell University
Ithaca, New York
Major - Food Science (emphasis Food Chemistry);
Minors - Biochemistry, Human Nutrition

WORK EXPERIENCE:

1973-1975 Research Assistant, Cornell University

1975-1978 Teaching Assistant, Cornell University

1978-1980 Research Chemist
Nutrition Research
Medical Products Division
Cutter Laboratories/A.G. Bayer

1980-1982 Senior Research Chemist/Department Head
Nutrition Research
Medical Products Division

Cutter Laboratories/A.G. Bayer

Responsible for the research and technical efforts related to the enteral nutrition (medical foods) support products which involved the coordination of the R & D function and quality assurance with manufacturing, shelf life testing, regulatory affairs and marketing. Also involved with parenteral nutrition. Designed from concept, a new product development laboratory and pilot plant. Acted as a department head of a small group.

1982-1987 Group Leader
Research and Development
Clinical Nutrition Division
Novartis Nutrition Corporation (Nestle, Inc.)

1987-1988 Group Leader
Corporate Research
Novartis Nutrition Corporation (Nestle, Inc.)

1988-1995 Director of Research
Clinical Products Division
Novartis Nutrition Corporation (Nestle, Inc.)

Responsible for research and development of clinical nutrition products, health risk management (obesity and weight control) and medical devices. Responsibilities covered new product development, plant scale-up, packaging, shelf life evaluation, regulatory, preclinical and clinical research and final product specifications. Budgetary responsibility along with personnel development of professional support staff were basic to this position.

1995-1997 Vice President
Science and Technology
Humanetics Corporation

Responsible for all discovery and development of pharmaceutical and novel compounds which can be used for drug or food systems. Involved with all developments, technologies and regulatory aspects along with animal and clinical evaluation. Responsible for business planning and operations, product selection, fund raising, management, and most other aspects of a growing startup business. Budgetary responsibility along with management of projects and support staff are essential to this position.

1995-present Adjunct Professor of Food Science and Nutrition
Department of Nutrition and Food Science
University of Minnesota

2012-present Visiting Professor
School of Food Science and Technology
Jiangnan University

Wuxi, China

20914- present External Examiner for the Diploma in Food Science and Technology
School of Chemical and Life Sciences
Singapore Polytechnic

1985-present Principal
NATIONAL FOOD AND NUTRITION CONSULTANTS

NFNC is a consulting firm specializing in food and drug development project management, strategic development, and technical service. It has been serving the industry for over 30 years. In the drug area, NFNC specializes in drug development related to immunology and cancer; obesity; weight control and appetite regulation. Another focus is in the area of medical and functional food concepts related to specialized ingredients and nutrients and their role and delivery for health, disease, and trauma states. NFNC client base is global.

COURSES TAUGHT

Food Science and Nutrition 5693 DESIGNER AND MEDICAL FOODS.

Introduction to the application of nutritional science to development of designer and medical foods. Overview of the principles and processes necessary to design, manufacture and market such products. Areas include scientific basis, legal requirements, and animal and clinical evaluation.

Food Science and Nutrition 5404 NUTRACEUTICALS, FUNCTIONAL FOODS AND DIETARY SUPPLEMENTS

Introduction to the application of nutritional science to development of nutraceuticals, functional foods and dietary supplements. Overview of the principles and processes necessary to evaluate, manufacture and market such products. Areas include scientific basis, technologies, legal requirements, animal and clinical evaluation, consumer usage versus need along with review of products available in the United States. Special dietary products will be reviewed and evaluated ranging from dietary supplements to obesity and weight control along with various products designed for a wide range of age groups including the infant and the elderly.

Food Science and Nutrition 4346 REGULATORY, BIOCHEMICAL AND TECHNOLOGICAL BASIS FOR NUTRACEUTICALS, FUNCTIONAL FOODS AND DIETARY SUPPLEMENTS

Overview of the application of regulatory principles, food science and nutritional science to the development of medical foods, nutraceuticals, functional foods and dietary supplements. Overview of the principles and processes necessary to evaluate, manufacture and market such products. Areas included scientific basis, technologies, legal requirements, clinical evaluation, consumer usage versus need along with review of products available in the world market with a focus on the United States. Special dietary products will be reviewed and evaluated will include medical products, weight control products and herbal based dietary products designed for a wide range of structure function claims. Satisfies IFT capstone requirement for integration of food science and technology in product development.

Other courses taught with others at the University of Minnesota

FScN 5920, Public Health Aspects of Nutritional Policy 1998, 1999

Taught the dietary supplement part and relationship to food law and food safety.

FScN 1102, Food: Safety, Risk and Technology, 1997-present

Taught the functional foods section and their relation to health and advertising claims.

FScN 5390, Introduction to Food Law 1998-present

Taught the section of food laws and regulations related to special dietary foods, weight control foods, infant formulas, medical foods.

FScN 8318, Current Issues in Food Science 2001-present

Relevant topics in food science and technology are addressed through presentation and class discussion and participation.

SHORT COURSES TAUGHT

Flavor Interaction With Food Matrix (IFT) 3/98

Nutraceuticals, Functional Foods and Dietary Supplements (AACC) 4/98

Nutraceuticals, Functional Foods and Dietary Supplements (AACC) 10/98

PROFESSIONAL IMPROVEMENT COURSES:

NFPA Better Process Control School for Sterilization

Microbiology and Engineering of Sterilization Processes

Fundamentals of Management and Supervision

Assertiveness Training for Managers

Effective Time Management, Associated Management Institute

Working with People, Associated Management Institute

Interpersonal Skills, American Management Association

Public Speaking, St. Thomas College

New Drug Development, DIA

HONORS AND AWARDS:

Life Member in California Scholarship Federation, 1969

Omicron Nu Society, 1973

New York State Assistantship Award, Cornell University, 1974-1978

Honorary Recognition of Outstanding Graduate Paper IFT Annual Meeting 1978

American Men and Women in Science, 1981

Judge for National IFT College Bowl Competition, 1986, 1987, 1989

Moderator IFT College Bowl National Contest 1991 Annual Meeting Dallas, TX

Advisory Council - Dept. of Food Science University of Minnesota, 1987 - 1990

Executive Committee of Advisory Council - University of Minnesota, 1987-1990
Advisory Committee Dept. Food Science Cornell University 1993 – 1996
Advisory Council - Dept. of Food Science Rutgers University, 1999 - 2003
Sigma Xi Society for Research 1990-present
Phi Tau Sigma Food Science Honorary Society 1990-present Life Time Member
A.I.D., Member of Expert Panel on Vitamin C and Iron-1990
FASEB Expert Panel on Orphan Medical Foods 1991
IFT Babcock Hart Award for Nutrition and Public Health 1993
Live Oak High School (CA) Wall of Pride 1995
University of California Davis College of Agriculture and Environmental Sciences Award
of Distinction 1995
IFT Fellow 1996
Senior Food Science Club Advisor, University of Minnesota 1998-99
Tyler Lectureship Award, Florida State University, 1999
Council of Scientific Society Presidents, Elected to Board of Directors, 1999
Fellow, Institute of Food Technology, United Kingdom, 2000
Fellow, International Union of Food Technology, 2001
Friendship Award, Chinese Institute of Food Science and Technology, 2008
Chair, IUFOST Scientific Council/Board Member, 2008-2010
Member of Governing Council, 2010-2012
Woodroof Lectureship Award, University of Georgia, 2012
Carl R. Fellers Award, Phi Tau Sigma, 2012
President, Phi Tau Sigma 2013-14 The Honor Society of Food Science and Technology

PROFESSIONAL ACTIVITIES:

Institute of Food Technologists:

President 2000-2001
President-Elect 1999-2000
Past-President 2001-2002
Foundation Board 1999-2002
Assistant Treasurer 1994-1999
IFT Scientific Lecturer 1998--2008
IFT Samuel Cate Prescott Award Jury Chairman 1992-93
Executive Committee 1987-1990; 1994-present
Chair / Vice Chair IFT Awards Committee 1991-1992
Awards Committee 1990-1993
Finance Committee Member 1988-1991, 1994-present
IFT Scientific Lectureship Committee, 1984-1987
Food and Nutrition Science Alliance, 1993-94
Student College Bowl Judge and Moderator, 1986-87, 1989, 1991
Ad Hoc Committee on Headquarters, Chairman 1988-present
Member of IFT 1982 Planning Committee Meeting
Member, Food/Nutrition Policy Conference, Washington, D.C. 1985
Member of Nutrition Division:
Chairman Elect Nutrition Division 1991-1992
Chairman Nutrition Division 1992-1993
Secretary - Treasurer of Nutrition Division, 1986-1987
Executive Committee Member of Nutrition Division, 1984-1986

Newsletter Editor of Nutrition Division, 1987-1989
Member of National IFT Nutrition Task Force Committee, 1984-1986
Nutrition Division Nominating Committee, Chairman, 1985
Member of Sensory Division
Sensory Evaluation By-Law Committee, Chairman, 1986-1987
Sensory Evaluation Scholarship Committee, 1985-1986
Sensory Evaluation Regional Contact Person, 1984-1988
Member of Food Laws and Regulations Division
Food Law and Regulations Newsletter Editor, 1996-97
Food Law and Regulations Executive Member-At-Large, 1998-2000
Member of Northern California Section of IFT, 1978-1982
Co-chairperson of NCIFT Futures Committee, 1980
Member of Arrangements committee NCIFT, 1981
Member of Minnesota IFT Section - 1982 - present
Chair- Elect, Minnesota Section of IFT, 1986-1987
Chair, Minnesota Section of IFT, 1987-1988
Minnesota Section Secretary, 1983-1986
Minnesota Section Councilor, 1987-1990
Chair, Long Range Planning Committee, 1988-1989
Minnesota Section Macy Award Committee, 1986-1987, 2012-2014
Minnesota Section Macy Award Committee, Chair 2012-2013
Minnesota Section Scholarship Committee, 1986-1987
Minnesota Section Arrangements Committee, 1986-1987
Minnesota Section Nominations Committee, 1994-96 Chair 1996
Chair, Minnesota Section Bylaws Committee, 1997-98
Minnesota Section Tellers Committee-Chair, 1998-2000
Minnesota Section Chair's Award-Chair, 1991-92
Macy Award Chair, 2012-2013
MidWest Food Processors Conference Planning Committee, 1984-85
Chair of Midwest Food Processors Conference, 1985

Council of Scientific Society Presidents

Board of Directors, 2000-2002
Co-Chair of Science and Ethics Committee-2000-2001
Member, 1999- present

American Oil Chemists Society:

Member of Northern California Section, 1978-1982
Northern California Executive Council Steering Committee, 1982
Planning Committee Member Western Food Industry Conference, 1982
North Central Section member, 1982-1988

American Society For Nutritional Sciences (formerly AIN), 1987-present

AIN-Industry Liaison Committee, 1989-1992

American Association of Cereal Chemists, 1984-present

National Member at Large, Nutrition Division 1988-1989
Minnesota Section AACC Member, 1984-present
Chairman-Minnesota Section AACC Geddes Lectureship Committee,
1987, 1989, 1990
Committee on Information Systems, 1998-20003

American Society for Parenteral and Enteral Nutrition, 1978-present Minnesota ASPEN Chapter

Program Chairman, 1989,1990,1991
By-Law Committee, 1989
Scholarship Committee, 1992
Spring Meeting Co-chairman, 1996

American Dietetics Association, 1978-present
Phi Tau Sigma, 1985-present
Society for Nutrition Education, 1984-present
North American Association for the Study of Obesity, 1982-present
Secretary of Minnesota Cornell Club, 1988-1989
Drug Information Association-1996-present

Editorships:

Editor IFT Nutrition Division Newsletter 1987-1989
Professional Advisory Council Nutrition 1992 - 1998
Co-Editor IFT Food Law and Regulations Division Newsletter 1997-98
Editorial Advisor Nutraceutical News 1997-2000
Associate Editor Journal of Food Science 1998-2002

REFEREED PUBLICATIONS

1. Schmidl, M.K., Shipe, W.F., Chabot, J.M., and Hood, L.F. 1983. "Preparation, Ultrastructure, and Functional Properties of Egg Albumin and Corn Zein Modified Via the Plastein Reaction." Journal of Food Processing and Preservation, 1 Vol. 7:131-141.
2. Schmidl, M.K., 1985. "Weight Control - An American Pastime." Cereal Foods World, March 1985, Vol. 30, (3): 25.
3. Labuza, T.P., and Schmidl, M.K., 1985. "Accelerated Shelf Life Testing of Food Products." Food Technology, Vol. 39,(9): 57-62, 64, 134.
4. Labuza, T.P., and Schmidl, M.K., 1988. "Use of Sensory Data in the Shelf Life Testing of Foods: Principles and Graphical Methods for Evaluation." Cereal Foods World, Vol. 33 (2): 193-206.

5. Schmidl, M.K., Labuza, T.P., and Massaro, S., 1988. "Parenteral and Enteral Food Systems." Food Technology, Vol. 42 (7):77-87.
6. Schmidl, M.K. and T.P. Labuza 1991. Nitrogen Sources used in Enteral Nutrition Products. J. Am. Dietetics Assoc., Support Line, 13 (4) :11-16.
7. Schmidl, M.K. and Labuza, T.P. 1992. Medical Foods IFT Scientific Status Summary. Food Technology, 46 (4): 87-96.
8. Schmidl, M.K. 1992. Selective Uptake of Glutamine in the Gastrointestinal Tract. Br. J. Surg., Vol. 79 (1): 91.
9. Weaver, C.M., Schmidl, M.K., Woteki, C.E., Bidlack, W. 1993. Research Needs in Diet, Nutrition, and Health. Food Technology, Vol. 47:14S-17S, 25S.
10. Schmidl, M.K. 1993. Food Products for Medical Purposes. Trends in Food Science & Nutrition, 4:163-168.
11. Schmidl, M.K., Taylor, S., Nordlee, J.A. 1994. Use of Hydrolysate-Based Products in Special Medical Diets. Food Technology, 48(10): 77-85.
12. Detinnger, B.A., Faucher, K.A., Ostrom, S.C., Schmidl, M.K. 1995. Controlling Bacterial Contamination of an Enteral Formula Through the Use of an Unique Closed System. Nutrition, 11(6):747-750.
13. Schmidl, M. K. 2000. "Trends and Directions in the Food Industry." "Food Australia", 52(4):145.
14. Schmidl, M. K. 2001. "Advances in functional foods: hope or hype?." "Food Science and Technology Today", 15(1): 33.
15. Schmidl, M. K. 2001. "Trends and Directions in the Food Industry." "Food Science and Technology Today", 15(1): 3.

Many more articles written through 2001 to 2014. List available upon request.

BOOKS

Schmidl, M.K. and T.P. Labuza 1999. Essential of Functional Foods. ASPEN Publishers, Gaithersburg, MD 20878.

GENERAL PUBLICATIONS:

1. Schmidl, M.K., and Labuza, T.P., 1985. "Low Calorie Formulations: Cutting Calories, Keeping Quality." Prepared Food, October, pp. 118-120.

2. Schmidl, M.K., and Labuza, T.P., 1987. "Ingredient Labeling for Fast Foods." Restaurant Business Magazine, Vol. 87 (2): 100-104.
3. Schmidl, M.K., and Labuza, T.P., 1987. "New Bacteria in the News." Restaurant Business Magazine, Vol. 87 (4): 116-118.
4. Schmidl, M.K., and Labuza, T.P., 1987. "Fiber-Meeting the Consumers Needs." Restaurant Business Magazine, Vol. 87(6): 95-99.
5. Schmidl, M.K. 1995. "Food for Health." International Technology Review, Issue Number 14: 3-6.
6. Schmidl, M. K. 1998. "Claims: Where Does the Health End And The Hype Begin?" Program book: Food Choices for Health and Well-Being, UCD, Davis, CA.
7. Schmidl, M. K. 2000. "Trends and Directions in the Food Industry." Program book: Functional Foods, UCD, Davis, CA.

More publications available and not listed. Needs to be updated.

BOOK CHAPTERS:

1. Schmidl, M. K., and Labuza, T. P., 1984. "Food Analogs." Encyclopedia of Science and Technology, 6th edition, McGraw-Hill Books. New York
2. Labuza, T. P., and Schmidl, M. K., 1984. "Advances in the Control of Browning Reactions in Foods." Chapter 6 pp. 65-95 in Role of Chemistry in the Quality of Processed Foods, O. Fennema, W. H. Chang and C. Lii Editors; Food & Nutrition Press. Westport CN.
3. Labuza, T. P., and Schmidl, M. K., 1986. "Food Processing and Additives." pp. 1-21 Chapter 31, Clinical Medicine, J. Spittell Jr. Editor; J.B. Lippincott Company, Philadelphia, Pennsylvania.
4. Schmidl, M.K. and T.P. Labuza, 1990. "The History, Current Status and Future of Nutritional Food Product Development." Book chapter in Food Product Development: From Concept to the Marketplace, Editors I. Sam Saguy and Ernst Graf. Van Nostrand Reinhold, N. York.
5. Labuza, T.P., and Schmidl, M.K., 1994. "Medical Foods." in, Functional Foods, I. Goldberg Editor; Chapman & Hall, NY. pp. 151-182
6. Schmidl, M.K. 1996. "Function of Lipids in Medical and Designer Foods" Book Chapter in Lipids in Food and Health, McDonald, R and D. Min editors Marcel Dekker, N.Y.

7. Schmidl, M. K. and Labuza, T. P. 1999. "Nutrition and Health Claims: US." Book Chapter in Food Labelling, Blanchfield, J. R. editor, Woodhead Publishing Limited, Cambridge, England.

8. Schmidl, M. K. and Labuza T. P. 1999. "Medical Foods." Book Chapter in Food Safety, Schmidl, R. editor, John Wiley, New York, New York.

9. Schmidl, M. K. and Labuza, T. P. 2000. "Food Labeling." Book Chapter in Functional Foods, Gibson, G. and Williams, C. editors, Woodhead Publishing Limited, Cambridge, England.

PATENTS:

1. Schmidl, M.K. 1983. U.S. Patent 4,414,238. New Liquid Elemental Diet, Emulsion-Stable, Heat Sterilized, Non-Browning.

2. Schmidl, M.K., Kvamme C.S. 1995. U.S. Patent 5,438,402. Enteral Nutritional Composition Having Balanced Amino Acid Profile.

3. Schmidl, M.K., Kvamme C.S. 1996. U.S. Patent 5,504,072. Enteral Nutritional Composition Having Balanced Amino Acid Profile.

ORAL PRESENTATIONS:

1. Schmidl, M.K., Shipe, W.F., Chabot, J.M., and Hood, L.F., 1978. "Comparisons of the Ultrastructural and Functional Properties of Plasteins." Presented at the 1978 IFT Meeting in Dallas, Texas.

2. Schmidl, M.K. 1979. "Total Parenteral Nutrition in Cancer and Anorexia Nervosa." Presented at the 1979 Meeting for Nutrition Society for Education in San Francisco, California.

3. Schmidl, M.K. 1980. "Nutritional Assessment." Presented at the 1980 Meeting of the American Dietetic Association of Puerto Rico in San Juan, Puerto Rico.

4. Schmidl, M.K., 1980. "Searching for Flavor." Presented at the 1980 Meeting of the American Oil Chemists Society of California in San Rafael, California.

5. Schmidl, M.K. 1982. "Looking Towards the Future." Presented at the 1982 Annual State Meeting for Future Homemakers of America in Anaheim, California.

6. Schmidl, M.K. 1982. "Fats and Oils Used in Nutritional Products." Western Food Industry Conference in Davis, University of California, Davis, California.

7. Schmidl, M.K. 1982. "Focus on the Future". Presented at the University of California Davis, California.

8. Schmidl, M.K. 1983. "New Developments of Parenteral and Enteral Nutrition." Presented at the University of Minnesota, St. Paul, Minnesota.
9. Schmidl, M.K. 1984. "History of Obesity and Dieting." Presented at the National Sales Meeting, Sandoz Nutrition Corporation, New York, New York.
10. Schmidl, M.K. 1984. "Formulation of Nutritional Foods for Specific Dietary Needs." Presented at Central States Section of the American Association of Cereal Chemists, St. Louis, Missouri.
11. Schmidl, M.K. 1984. "Diet and Weight Control." Presented at the New Products Conference, Gorman Publishing Company, Geneva, Wisconsin.
12. Schmidl, M.K. 1985. "Product Development for the Hospitalized Patient." Presented at the University of Minnesota, St. Paul, Minnesota.
13. Schmidl, M.K. 1985. "Emerging Trends In The Industry." Tabulated Proceedings, Midwest Food Processing Conference, LaCrosse, Wisconsin.
14. Schmidl, M.K. 1986. "Interfacing Food Technology with Nutrition." Presented at the University of Wisconsin - River Falls, River Falls, Wisconsin.
15. Schmidl, M.K. 1986. "Reviewing Diet Products and Programs." Guest Appearance KSTP-TV. "Twin Cities Live", Minneapolis, Minnesota.
16. Schmidl, M.K. 1986. "New Technologies for Parenteral and Enteral Products." Presented at Mayo Clinic, Rochester, Minnesota.
17. Schmidl, M.K. 1988. "How to Apply What We Have Learned to New Products-Achieving a Long Shelf Life." Presented at Northern California Section of IFT, Oakland, California.
18. Schmidl, M.K. 1989. "Interfacing Food Technology with the Medical Community." Presented at Chicago Section of IFT, Chicago, Illinois.
19. Schmidl, M.K. 1989. "Certainties and Uncertainties of Enteral and Parenteral Food Systems." Presented at the Pennsylvania Dietetic Association of ADA, Pittsburgh, Pennsylvania.
20. Schmidl, M.K. 1989. "Executive in the Classroom." Presented at Purdue University, West Lafayette, Indiana.
21. Schmidl, M.K. 1990. "Safety of the Optifast Program". National Central Training Program, Radisson Hotel, Minneapolis, MN.
22. Schmidl, M.K. 1991. "Development and Challenge in Quality Control of Enteral Formulas." Presented at United States Pharmacopoeia Conference Phoenix Arizona

23. Schmidl, M.K. 1991. "Medical Foods - New Technologies and Challenges." Discussion Leader presented at FASEB Conference Washington D.C.
24. Schmidl, M.K. 1991. "Regulatory Issues Concerning Medical Foods." Lecture in Course FScN 5403 Critical Issues in Food Science and Nutrition. University of Minnesota.
25. Schmidl, M.K. 1992. "Medical Foods." University of Wisconsin River Falls Seminar
26. Schmidl, M.K. 1993. "New Directions in Parenteral and Enteral Nutrition." Nutrition Graduate Program Seminar, University of Minnesota.
27. Schmidl, M.K.. 1993. "Protein Hydrolysates and Their Uses in Medical Foods and Infant Formulas." Presented at the National IFT Meeting in Chicago, Illinois.
28. Schmidl, M. K. 1994. "New Enteral Formulas Developed with Specialized Oils." Presented at the American Oil Chemists Society in Atlanta, Georgia.
29. Schmidl, M.K. 1995. "Function of Lipids in Medical and Designer Foods." IFT Basic Symposium IFT Annual Meeting, June 1, 1995, Anaheim CA.
30. Schmidl, M.K. 1995. "Formulation and Technology in Medical Foods." Biotechnology Conference, Univ. of Chicago, Chicago IL.
31. Schmidl, M.K. 1995. "Medical Foods." Department of Pharmaceutics, College of Pharmacy, University of Minnesota, Minneapolis, MN.
32. Schmidl, M.K. 1995. "Innovations in Medical Foods." Institute for Environmental Sciences, University of Illinois at Urbana-Champaign, IL.
33. Schmidl, M.K. and T.P. Labuza 1996. "Architecting Legal Constraints in Plant/Process Design." Co-monitor of Symposia, National IFT Meeting in New Orleans, LA.
34. Schmidl, M. K. 1996. "Bridging the Gap between Medical Foods to Products for the Mass Market." Presented Seventh Annual CIFAR Conference: Functional Foods. UCD, Davis, California.
35. Schmidl, M.K. 1997. "Specialized Nutrition Support as Adjunct Therapy for the Critically Ill and Cancer Patient." Auburn University, Alabama.
36. Schmidl, M.K. 1997. "Selecting Aseptic Systems for Nutritional Food Products." American Chemical Society. San Francisco, California.
37. Schmidl, M.K. 1997. "The Dietary Supplement Health and Education Act." University of Minnesota, St. Paul, MN

38. Schmidl, M.K. 1997. "Nutraceutical Applications in Foods. University of Wisconsin-Madison, Madison, WI.
39. Schmidl, M.K. 1997. "Medical Foods as Adjunct Therapy for Patients." World Conference of the International Society for Molecular Nutrition and Therapy, Winnipeg, Canada.
40. Schmidl, M. K. 1997. "The Dietary Supplement Health and Education Act and Advertising Claims. University of Minnesota, St. Paul, MN.
41. Schmidl, M. K. 1997. "Nutraceuticals and Dietary Supplements in the 21st Century." Twin Cities District Dietetic Association, St. Paul, MN.
42. Nelson, L.A., Schmidl, M.K., Rao, A. and Fitch, N.S. 1997. "An Innovative Sweet Dairy Whey Ingredient with Enhanced Nutritional, Functional and Sensory Properties." Food Ingredients Europe (FIE), London, United Kingdom.
43. Schmidl, M. K. 1998. "The Dietary Supplement Health and Education Act." Lewis and Clark Section of IFT, Pullman, WA.
44. Schmidl, M. K. 1998. "Functional Foods - "Where Do They Fit in Tomorrow's Diet--Industry Perspective?" Food Update, Charleston, South Carolina.
45. Schmidl, M. K. and T. P. Labuza 1998. "Functional Foods, Nutraceutical and Dietary Supplements" AACC Short Course, Minneapolis, MN.
46. Schmidl, M .K. 1998. "Narrowing The Gap Between Foods and Drugs" Magnolia Section of IFT, Jackson, Mississippi.
47. Schmidl, M. K. 1998. "Flavoring Medical Foods" IFT Short Course, Newark, NJ.
48. Schmidl, M. K. 1998. "The Dietary Supplement Health and Education Act." University of Minnesota, Department of Epidemiology, Minneapolis, MN.
49. Schmidl, M. K. 1998. "Functional Foods - Different Perspective" Food Focus, Minneapolis, MN.
50. Schmidl, M. K. 1998. "The Future of Nutraceuticals." University of Minnesota, School of Veterinary Medicine, St. Paul, MN.
51. Schmidl, M. K. 1998. "Current and Future Developments in Whey." Institute of Food Technologists Annual Meeting, Atlanta, GA
52. Schmidl, M. K. 1998. "Claims: Where Does the Health End And The Hype Begin?" University of California, Food Choices for Health and Well-Being, Davis, CA.
53. Schmidl, M. K. 1998. "Nutraceuticals-Hope or Hype?" The American Oat Association, Minneapolis, MN

54. Schmidl, M. K. 1998. "Narrowing the Gap Between Food and Drugs." Florida Section of the Institute of Food Technologists, Gainesville, Florida.
55. Schmidl, M. K. 1998. "Obesity and Weight Control: An American Pastime." South Dakota Section of the Institute of Food Technologists, Brookings, South Dakota.
56. Schmidl, M. K. 1998. "Narrowing the Gap Between Food and Drugs." British Columbia Section of the Institute of Food Technologists, British Columbia, Canada.
57. Schmidl, M. K. 1998. "Obesity and Weight Control: An American Pastime." University of British Columbia, Canada
58. Schmidl, M. K. 1998. "Understanding Food Allergies." Minnesota Food Service Association, Minneapolis, MN.
59. Schmidl, M. K. 1998. "Weight Control and Dieting" WCCO-Television, Minneapolis, MN
60. Schmidl, M K. 1999. "Nutraceuticals: Applications in the Food Industry." Twin Cities Agricultural Issues Round Table, Minneapolis, MN
61. Schmidl, M. K. 1999. "Narrowing the Gap Between Food and Drugs." Institute of Food Technologists, Keystone Section, PA.
62. Schmidl, M. K. 1999. " Functional Ingredients," Annual Meeting, Institute of Food Technologists, Chicago, IL
63. Schmidl, M. K. 1999. "Today's Merger News: Food and Health" Industry Panel-Issues From Your Perspective, Department of Food Science and Nutrition, St. Paul, MN
64. Schmidl, M. K. 1999. "Nutraceuticals: Hope or Hype" Minnesota Crop Improvement Association, Minneapolis, MN
65. Schmidl, M. K. 1999. "The Dietary Supplement Health and Education Act." University of Minnesota, Department of Epidemiology, Minneapolis, MN.
66. Schmidl, M. K. 1999. "Nutraceuticals: What are they and how do they fit?" TRFIC Workshop, St. Paul, MN.
67. Schmidl, M K. 1999. "Trends and Directions in Food Processing" Carlson School of Management, Arrowhead, Minnesota.
68. Schmidl, M. K. 1999. "Bridging the Gap between Foods and Drugs." The Tyler Lecture, Florida State University, Tallahassee, FL.
69. Schmidl, M K. 1999. "Nutraceuticals: Applications in the Food Industry." Community Liason Conference, Minneapolis, MN

70. Schmidl, M K. 1999. "Trends and Directions in the Food Industry, Department of Food Science, Fargo, North Dakota
71. Schmidl, M. K. 1999. "Novel Grain Based Foods" Task Force Workshop on Optimal Genetic Improvement of Grain Crops, United States Department of Agriculture, Agricultural Research Service, Denver, CO.
72. Schmidl, M. K. 1999. "Trends and Directions in the Food Industry." 10th World Congress of Food Science and Technology, Sydney, Australia
73. Schmidl, M. K. 1999. "Functional Foods: Advances for Y2K." Eastern Food Industry Conference, Hershey, PA
74. Schmidl, M. K. 1999. "The Impossible Takes a Little Longer." Eastern Food Industry Conference, Hershey, PA
75. Schmidl, M. K. 1999. "Narrowing the Gap Between Foods and Drugs." Institute of Food Technologists Southern California Section, CA
76. Schmidl, M. K. 2000. "Functional Foods: Hope or Hype" Institute of Food Technologists, IFT Day, Puget Sound Section, OR.
77. Schmidl, M. K. 2000. "Claims: Should They Say What They Mean or Mean What They Say," American Oil Chemist Society, San Diego, CA.
78. Schmidl, M. K. 2000. "Advances in Functional Foods: Hope or Hype" Southern California Food Industry Conference, California State Polytechnic University, Pomona.
79. Schmidl, M. K. 2000. "Producing and Marketing High-Value Nutraceutical Products," Minnesota Dairy Exports, St. Paul, MN
80. Schmidl, M. K. 2000. "Trends and Directions in the Food Industry." 10th Annual Food Science Club Meeting, University of Wisconsin, Madison, WI.
81. Schmidl, M. K. 2000. "The Impossible Takes a Little Longer." California Polytechnic University, San Luis Obispo, CA
82. Schmidl, M. K. 2000. "Nonthermal Processing Technics: Current Status" Chicago, IL.
83. Schmidl, M.K. 2000. "Advances in Functional Foods: Hope or Hype" Japanese Food Industry Conference, Tokyo, Japan.
84. Schmidl, M.K. 2000. "Advances in Functional Foods" Food Industry Conference Workshop, London, England.

85. Schmidl, M.K. 2000. "Vision For Change" British Food Industry Conference, London, England.
86. Schmidl, M.K. 2000. "Advances in Functional Foods: Hope or Hype" British Food Industry Conference Workshop, London, England.
87. Schmidl, M. K. 2000. "Advances in Functional Foods" ALACCTA Food Industry Conference, Santiago, Chile.
88. Schmidl, M. K. 2000. "Advances in Functional Foods" University of California-Davis, Department of Food Science and Technology, Davis CA
89. Schmidl, M. K. 2000. "Ethics: A Perspective" University of California-Davis, Department of Food Science and Technology, Davis CA
90. Schmidl, M. K. 2000. "The Food Industry in the 21st Century." CIFAR Annual Program, Sacramento, CA.
91. Schmidl, M.K. 2000. "Volunteerism: IFT's Best Kept Secret. IFT Annual Meeting Dallas, TX.
92. Schmidl, M.K. 2000. "Vision 2020: IFT Global Strategic Plan. IFT Annual Meeting Dallas, TX.
93. Schmidl, M.K. 2000. "Leadership Through Vision." IFT Leadership Workshop,
94. Schmidl, M. K. 2000. "The Impossible Take a Little Longer. IFT Annual Meeting, Dallas, TX.
95. Schmidl, M. K. 2000. "Trends and Directions in the Food Industry." The Dogwood Section, Raleigh North Carolina.
96. Schmidl, M. K. 2000. "Advances in Functional Foods" Iowa Section of IFT, Des Moines, Iowa.
97. Schmidl, M. K. 2000. "Advances in Functional Foods" Midwest Food Processor Conference, LaCross Wisconsin.
98. Schmidl, M. K. 2000. "A Vision of the Food Industry in the 21st Century." Keynote Speaker in Wuxi China for Internal Food Science and Technology Conference.
99. Schmidl, M. K. 2000. "Obesity and Dieting: An American Pastime." Dixie Section of IFT, Birmingham Alabama.
100. Schmidl, M. K. 2000. "Food Science and Technology in the 21st Century." Keynote Speaker in at US AID Conference in Cairo, Egypt.

101. Schmidl, M. K. 2000. "Advances in Functional Foods" ASEAN Conference, Manila, Philippines.
102. Schmidl, M. K. 2000. "Food Science and Technology in the 21st Century." Pudget Sound Section of IFT, Seattle, Washington, DC.
103. Schmidl, M. K. 2001. "Advances in Functional Foods" 1st International Conference on Food Science and Technology: Healthy Foods, Tel Aviv, Israel.
104. Schmidl, M. K. 2001. "The Impossible Takes A Little Longer. Northern California Section of IFT, Sacramento, CA.
105. Schmidl, M. K. 2001. "Food Science and Technology in the 21st Century." Chicago Section of IFT, Chicago, IL.
106. Schmidl, M. K. 2001. "Food Science and Technology in the 21st Century." ITESM Conference on Food Science and Technology, Monterrey, Mexico.
107. Schmidl, M. K. 2001. "Food Science and Technology in the 21st Century." ACTAC Conference, Havana, Cuba.
108. Schmidl, M. K. 2001. "Food Science and Technology in the 21st Century." Hawaii Section of IFT, Honolulu, Hawaii.
109. Schmidl, M. K. 2001. "Food Science and Technology in the 21st Century." Food Safety and Nutrition Specialists', Washington DC.
110. Schmidl, M. K. 2001. "Advances in Functional Foods" Western New York Section of IFT, Rochester, New York.
111. Schmidl, M. K. 2001. "Emerging Issues in Food Science and Technology." Vietnam Food Science and Technology Society, Ho Chi Min City, Vietnam
112. Schmidl, M. K. 2001. "Advances in Functional Foods" International Conference on Functional Foods, Kuala Lumpur, Malaysia.

Many more lectures given through 2001 to 2013 throughout the world. List available upon request.

POSTER PRESENTATIONS:

1. Breneman, J.C, Dockhorn, R.J., Jaffe, R.M., Lowry, C.J., and Schmidl, M.K.. 1993. (March 13). A practical challenge method for delayed type food allergy- DFTA. Am. Academy of Allergy & Immunology. Chicago IL.
2. Nelson, L.A., Schmidl, M.K., Wood, R.R. 1997. VersaPRO Fractionated Whey: An innovative sweet dairy whey with enhanced nutritional, functional and sensory properties. American Association of Cereal Chemistry, San Diego, CA

ABSTRACTS

1. Schmidl, M.K. 1997. Selecting Aseptic Systems for Nutritional Food Products. American Chemical Society, Division of Agricultural and Food Chemistry:124.
2. Nelson, L.A., Schmidl, M.K., Rao, A. and Fitch, N.S. 1997. The Development of an Innovative Sweet Dairy Whey Ingredient with Enhanced Nutritional, Functional and Sensory Properties Utilizing Innovative Technologies. Food Technology (Abstract) 77
3. Gallaher, D.D. and M. K. Schmidl 1998. Bioactive and Nutraceutical Entities Found in Whey. Food Technology (Abstract) 38-5
4. Schmidl, M. K. 1999. Functional Ingredients. Food Technology (Abstract) Annual Meeting of Institute of Food Technologists.
5. Schmidl, M. K. 2000. "Trends and Directions in the Food Industry." Food Australia, Sydney, Australia.

Many more written and available upon request.

THESES:

1. Schmidl, M.K., 1976. M.S. Thesis: "Effect of Hydrocolloids on the Volatility of Aqueous Dispersion of Butyl, Iso-Pentyl, Hexyl and Octyl Acetates." Cornell University.
2. Schmidl, M.K., 1978. Ph.D. Thesis: "Production, Characterization, Ultrastructure and Functional Properties of Egg Albumin and Corn Zein Plastein Reaction Products and Their Insoluble Fractions." Cornell University

SHORT BIO:

SHORT BIO:

Dr. Mary K. Schmidl has had a distinguished career as a scientist, research director, educator and leader to public and private agencies both in the US and around the world for more than 40 years. She received her Bachelor of Science degree from the University of California-Davis and a MS and PhD degree in Food Science (emphasis Food Chemistry) and minors in biochemistry and human nutrition from Cornell University. She is the former Vice President of Science and Technology for the Humanetics Corporation where she was responsible for new drug discovery as well as innovative ingredient development along with regulatory affairs. She was the Director of Research, Clinical Division of Novartis (Nestle, Inc.) which manufactures special dietary foods, weight management products, medical food products and medical devices. Prior to her work with Nestle, Dr. Schmidl directed the Nutrition Research Department for AG Bayer and was involved with intravenous feeding systems and medical foods. She has commercialized more than 75 new products, authored or co-authored over 100 refereed research papers, magazine articles, patents, book chapters, books and is highly sought after as an international speaker. She is the co-author of the book: Essentials of Functional Foods.

Dr. Schmidl has served on numerous Boards for governments, non-governmental organizations and the private sector including the Board of the Council of Scientific Society Presidents (CSSP), an organization representing 1.5 million scientists throughout the world, the International Union of Food Science and Technology (IUFoST) and is currently serving on the European Union's Advisory Board for Food Risk Communication. Dr. Schmidl received the Babcock Hart Award for Nutrition in 1993 from the Institute of Food Technologists (IFT) and the Phi Tau Sigma Carl R. Fellers Award in 2012 for the honor, recognition and service she has brought to her profession. In 1995 she received the Award of Distinction from the University of California-Davis and in 2008 the "Friendship Award" from the Chinese Institute of Food Science and Technology for the development of international relationships to foster global cooperation in food science and nutrition. Mary holds a visiting professorship appointed at Jiangnan University in China. Mary has been elected a Fellow of IFT and served as its President in 2000-2001. She was elected Fellow of IUFoST and the United Kingdom's Institute of Food Science and Technology. In 2012 the University of Georgia selected her to present the Woodroof Lectureship for her leadership contributions. Dr. Schmidl is an Adjunct Professor in the Department of Food Science and Nutrition at the University of Minnesota where her focus is on obesity, functional foods, dietary supplements and their impact on global public health and wellness.

Mary has spoken to global audiences (including Australia, Belgium, Brazil, Canada,

Chile, China, Costa Rica, Colombia, Cuba, Egypt, France, Germany, Hong Kong, India, Israel, Ireland, Japan, Korea, Malaysia, Mexico, Philippines, Puerto Rico, Singapore, South Africa, United Kingdom, United States, Uruguay, Vietnam) on numerous topics related to food science, health, and wellness.