

Cheese Specialist Leads the Whey...



FST Associate Professor and Extension Dairy Specialist Lisbeth Goddik is helping bring a European flavor to Oregon's artisan cheeses.

Consumption of specialty or "artisan" cheeses is skyrocketing in the United States. Unfortunately for local dairy farmers, most of

these cheeses are imported. This may not be the situation for long however. According to Dr. Goddik, "there's no reason why Oregon farmers can't produce these specialty chesses with the same taste and quality as the imports."

Educated in Denmark and trained in France, Dr. Goddik teaches cheesemaking in OSU's Department of Food Science and Technology and has brought European knowledge to Oregon's small-scale artisan cheesemakers.

Dr. Goddik joined the department in 1999. At that time, Oregon's cheese industry was dominated by a few large-scale operations. Since then nearly a dozen small-scale artisan and farmstead cheesemaking companies have opened across Oregon.

Source: Oregon's Agricultural Progress, Spring 2006

Food Innovation Center Provides Hopeful Entrepreneurs with a Recipe for Success

Potential entrepreneurs can get help from experts at Oregon State University. A new series of courses at the Food Innovation Center (FIC) is designed to dish out the details on creating a successful food enterprise.



One of only a handful of such offerings nationwide, the Northwest Food Business Startup program is divided into two courses. The first course reviews the food industry and answers basic questions about product development. The second course, called Food Business Creation, seasons the hopeful entrepreneur into an effective manager.

Research at the FIC focuses on practical problems—finding solutions that will make the difference between profit and loss for Oregon farmers, food processors, food distributors and retailers. Recent innovations range from a new low-sodium teriyaki sauce to carbonated fruit to the next-generation microwave oven.

Source: Oregon's Agricultural Progress, Spring 2006

Photo Source: Oregon's Agricultural Progress, Summer 2003

A Heady Success

"Oregon State University is a key ingredient in the effervescent rise of Oregon's young microbrew industry."

In 1996, OSU graduate Jim Bernau, founder of Willamette Valley Vineyards, established what's believed to be the nation's first endowed professorship in fermentation science, the Nor'Wester, at OSU's Department of Food Science and Technology. In addition, his loan of a two-barrel brew house located at Wiegand Hall on the OSU campus tapped a source of talent and research that has yielded a free-flowing rainbow of new beer varieties.

While the brewing equipment located at Wiegand Hall is a valuable aid to the brewing industry, OSU's fermentation science program provides an even greater resource - trained, expert employees. Currently, there are approximately 60 students



specializing in OSU's fermentation sciences program, with wineries and breweries competing to offer high paying jobs.

As one of only two universities with a fermentation sciences degree program, (U.C. Davis is the other), OSU is likely to continue to grow as a force in shaping the quality and development of distinctive Northwest microbrews.

Source: Oregon's Agricultural Progress, Fall 2005

Firing Up Bio-Energy

OSU is one of only two universities in the nation, along with Cornell University, that is now designated as land, sea, space and sun grant institution.

Dr. Michael Penner, department of Food Science & Technology, is studying how to convert agricultural residues, particularly straw, into energy and other bio-based products. Dr. Penner is studying leftover grass seed straw and fruit pulp to find compounds that may be used to make other products, such as ethanol.

Dr. Penner is not focusing so much on final products, but rather on getting at the intermediate compounds in plant materials, such as the different sugars that may be available in grass seed straws. Other researchers at OSU are looking at processing those compounds into end products, such as fermenting sugars from straw to produce ethanol.



Source: Oregon's Agricultural Progress, Fall 2005