



CSIFT May Dinner Meeting! - The 49th Fred W. Tanner Lecture

When: Monday, May 9, 2011

Where: Intercontinental Chicago O'Hare, 5300 N. River Road Rosemont, IL 60018.

Tel: 847.544.5300

<http://www.intercontinental.com/intercontinental/en/gb/locations/chicago-ohare>

Presenter: Dr. Gary List, President of G.R. List Consulting, former Lead Scientist at USDA

Topic: More Stable, Functional and Healthy Lipids: New Technological Developments in the Oilseed Industry

Fats and oils have been the whipping boy for the food industry having been blamed for coronary heart disease and a host of other medical conditions including obesity. Although the industry has responded well towards bringing healthy oils to the marketplace, health and nutrition will continue to be a driver for the future. Consumers have grown to expect fats and oils with low saturated and *trans* acids, as well as being high in essential fatty acids. Dr. List will address the issues faced by oilseed industry and how the technological developments especially those "green" technologies have transformed the industry in producing more stable and healthy lipids for consumers.

The Speaker: Dr. List was a pioneer in the detection of trans-fatty acids and in the development of alternative methods to produce fats and oils with similar properties but lacking trans-fatty acids. The reduction in trans fatty acids in margarines and other processed foods as a result of the implementation of methods he developed will likely save thousands of lives each year because of the associated reduction in vascular diseases. Dr. List has edited seven books and has contributed to 3 revisions of the standard fats and oils text book "Bailey's industrial oil and fat products". He has presented 150 papers at national and international meetings. He has received numerous awards from AOCS, IFT, ACS and other professional societies. He earned an associate degree in applied science at Illinois Central College, and is a graduate of the U.S. Army Chemical Corps School, and recently received an honorary Ph.D. degree from the UIUC.

The Tanner Lecture: "The Fred W. Tanner Lectureship Committee will advance the profession and practice of food science by bringing to the SECTION outstanding scientific persons not normally available to the SECTION in this field or its related sciences, to speak on recent advances in the formulation, processing, preservation, packaging, distribution, preparation, nutritional quality, and enjoyment of food."



Gary R. List Selected as 49th Fred W. Tanner Lecturer



Gary List's Biographical Sketch

Gary R. List, a retired Lead Scientist from the U.S. Department of Agriculture, has been chosen by Chicago Section IFT Tanner Lecture Committee to be the 49th Tanner Lecture honoree for the Chicago Section IFT. He will present a Tanner Lecture: "More stable, functional and healthy lipids: new technological developments in the oilseed industry" at the Intercontinental Chicago O'Hare in Rosemont, IL on May 9, 2011.

Gary List, of Washington, Ill., has conducted research on edible oils and oilseed processing from 1963-2007. During his long dedicated career, he has made many distinguished contributions in the field of edible oils – food products consumed by millions of people every day. His methods have been standardized and adopted worldwide in the 30 years since their development.

List's development of nitrogen blanketing of soybean oils to improve long-term storage has become a standard industry practice. His work on the preparation of margarine and shortening has been widely adopted by the edible oils industry. Dozens of industrial plants using this technology have been built, and millions of pounds of edible oil are processed annually in Europe, Asia, and the U.S. using the technology he developed.

List was a pioneer in the detection of trans-fatty acids and in the development of alternative methods to produce fats and oils with similar properties but lacking trans-fatty acids. One of his professional responsibilities was the formulation of margarines and spreads containing no trans-fatty acids. The reduction in trans fatty acids in margarine and the fats and oils used in processed foods as a result of the implementation of methods he developed will likely save thousands of lives each year because of the associated reduction in vascular diseases.

In his professional career, List has edited seven books and has contributed to 3 revisions of the standard fats and oils text book "Bailey's industrial oil and fat products". He has presented 150 papers at national and



international meetings including those in China, Turkey and Austria. He has received numerous awards from professional societies and trade groups including the American Oil Chemists Society, the Institute of Food technologists, the American Chemical Society, Euro Fed Lipids and the United Soybean Board.

List earned an associate degree in applied science at Illinois Central College, East Peoria, Ill., and is a graduate of the U.S. Army Chemical Corps School, and most recently received an honorary doctor of science degree from the University of Illinois at Urbana-Champaign.