17th IUFoST World Congress of Food Science and Technology

IUFoST Lifetime Achievement Award

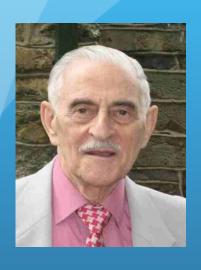




The Lifetime Achievement Award honours an individual for pre-eminence in and contributions to the field of food science and technology over his/her career. The individual will have made significant contributions to scientific knowledge with impact in areas such as the following: food safety; food quality; human nutrition; product, process, package innovation; food security (availability, accessibility, affordability); consumer acceptability; communication of food science and technology, regulations, combinations of above.







J. RALPH BLANCHFIELD United Kingdom





Ralph has had a long and extremely distinguished career in the food industry, spanning some 60+ years, for which he has been recognized with a number of prestigious fellowships and awards." "Ralph has worked tirelessly in gaining recognition for Food Science and Technology both nationally and internationally. This was underpinned by his elucidation of IFST's *Code of Professional Conduct*, followed by contributions to more detailed Professional Guidelines on specific aspects such as *Conflicts involving Professional Ethics*.

And last we must "draw attention to his unsung role as mentor of countless individual professionals. His commitment to personal and professional development is truly outstanding, resulting in capacity building of the next generation (or two) of food professionals - and that is only one seam in Ralph's rich network of contacts. "







WALTER SPIESS Germany





Professor Dr. Ing. dr. h.c. Walter Spiess has proven to be an outstanding leader in food technology research and development, in food science and technology education, and in organizing food professionals and institutions. His career research work on food freezing and drying has not only substantially enriched the knowledge database, delivered a series of novel technologies to the industry but also generated remarkable impacts on the national and international food legislations and standards. Walter's enthusiastic interest and enormous efforts in education and in nurturing young professionals have turned so many young people into passionate food professionals, and established himself as a great mentor to young people in so many countries.





DAVID LINEBACK USA





Dr. David Lineback has been "living" the food science and technology profession for more than 50 years, and has focused at serving in the university setting yet also advising and consulting for the food industry and numerous governments. One of the more important contributions was his chairing the review activities around the acrylamide issue. Without David's sure hand and even treatment the issue could have resulted in a real nightmare for the fried food industry. He was able to take a calming influence into the discussion and generate a final resolution that was acceptable to widely disparate parties.

In all his years of service he was ever mindful of the importance of maintaining a balance between the developed and developing economies and the special needs of each category in the food arena.







Vishweshwaraiah Prakash India





Dr. Prakash's contribution in the field of Food Science and Food Technology is globally recognized by one and all and his Curriculum Vitae with more than 200 publications and more than 50 patents to his credit simply speaks of Science and Technology respectively.

His report as the Chairman of the Working Committee in Planning Commission on Agriculture and Food Processing for the 10th Plan was a major driving force for the government to go ahead in many implementations of programmes in India. Under his leadership CFTRI has filed more than 1000 patents, an unique distinction for any organization or R&D institution or Industry in India and abroad. Dr. Prakash has been working as a food scientist to better the life of people in Asia and in particular his home country, India, for at least 30 years. In that time, he has developed many processes to produce nutritional food based on locally available raw materials. "



