

# MEETING MINUTES 4/14/2021

## IFTSA SOUTH CENTRAL AREA MEETING FT. JOAKIN BJUNO (HEAD OF R&D AT OATLY)

Howdy! For those who could not make it or would like contact information from the presenter, you are in luck! Below are the meeting minutes from our last Food Science Club meeting. If there are any recommendations to improve meeting minutes, please feel free to contact me at [bethanygawalis17@tamu.edu](mailto:bethanygawalis17@tamu.edu).

### MEETING MINUTES

- **Get Involved**
  - Join Product Development Team: [brook.galey@tamu.edu](mailto:brook.galey@tamu.edu)
  - Newsletter: [allisonbrenner@tamu.edu](mailto:allisonbrenner@tamu.edu)
- **Join IFT!**
  - Workforce Readiness in Food Science Panel Discussion (April 16<sup>th</sup> 1:30-2:30)
  - IFT Virtual Area Meeting (April 16<sup>th</sup>-17<sup>th</sup>)
  - IFTSA Mentoring Program (April 30<sup>th</sup>)
- **Department Opportunities**
  - Seminar Series on Fridays from 9:20-10:10 AM
  - Departmental Water Cooler Chats on Wednesdays at Noon
- **Social Media**
  - Instagram: @tamu\_fsc | LinkedIn: TAMU IFTSA
- **New or Closing Scholarships and Internships** (Links & Information in the club's "I&S April 2021" Document).
  - Blue Bell Quality Control Supervisor & Blue Bell Part-Time Summer Lab Position
- **Hosted the IFTSA South Central Area Meeting ft. Joakin Bjuno, the head of R&D at Oatly**
  - The Area Meeting (Chapters from: Texas A&M, LSU, University of Central Oklahoma, Oklahoma State University, and Espol) covered each of their chapter's updates as well as the events each did for 2020-2021.
  - Joakin Bjuno spoke about his background and how he came to work at Oatly
    - His Background:
      - He began as a trained chef, then a Supply Chain Officer in the Swedish Navy
      - He went on to get a B.S. in Food Science and Technology at the University of Copenhagen
      - Oatly AB-Internship and Project Work: He helped create Oatly's "secret sauce"
      - Oatly AB – Product Development Engineer (only about 3-4 of them)
      - Oatly US – Product Development Lead (Canada)
      - Oatly US – Product Development Director (NJ, USA)
      - Does not know where he will go next!
    - What is Oatly? It is an oat-based milk brand created to bypass common milk with popular allergens.
      - Oats have a balanced nutrition, rich in fiber, cholesterol-lowering beta glucans, healthy unsaturated fats, and more!
      - The Oatly Process: Oat grain reception, milling, enzyme addition, separation of grain, ingredient addition (secret sauce), heat treatment, sterilization tank, filling, packaging (TetraPak), warehouse, then shipment to consumers.
      - Innovation Process: Research + oat expertise + enzyme technology + process development = oat base → creative and agile new product development
      - The brand ONLY does oats, and has many different products (milks, yogurts, whipping cream, sour cream, spreads/cream cheese, custards, ice creams, coffee, and more) in various flavors
      - Global and Regional Teams in the U.S. (NY, NJ, UT), Europe (Sweden HQ, includes the Middle East and Africa too), and China (Shanghai).
        - Markets have different needs & desires: flavor profile preference in regions, ingredient composition, applications of products, and nutritional background/restrictions. For example, in the US, all the products are gluten free and cannot use tartaric acid but can in other markets (Europe is not GF).
  - Check out the recording on our website for the full meeting for the full presentation and discussion!
- **We hope to see you next week when we host Julie Boehm from Shiner!**

NEXT MEETING: APRIL 21<sup>ST</sup> 7:00 – JULIE BOEHM FROM SHINER