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USDA Scientist Wins Award

The Mid-Atlantic Region of the Federal Laboratory Consortium this year presented a Regional Excellence in Technology Transfer Award to Charles I. Onwulata of the USDA-ARS Eastern Regional Research Center-Dairy Processing and Products Research Unit for his work on "Extruder Texturized Whey Proteins for Use in Reduced Carbohydrate Foods."

The nominee developed an extrusion process that changes the structure and texture of whey proteins making them easier to add to foods while still retaining their crunchy properties. The newly developed, texturized whey proteins can be used to increase the protein in foods such as breakfast cereals, corn puffs, cheese curls, and energy bars by up to 35 %. Several high protein snacks targeted to help fight obesity developed through a Cooperative Research and Development Agreement with Harden Foods, Inc., a minority-owned company in Philadelphia, PA, are ready for market. Using this patent-pending texturization technology, Harden Foods Inc. has successfully produced market-ready snack products with reduced amounts of carbohydrates. Harden Foods Inc. and several large companies have submitted applications to license this technology

One of the most coveted awards in the field of technology transfer, the FLC Awards for Excellence in Technology Transfer recognize laboratory employees who have accomplished outstanding work in the process of transferring Federally-developed technology to the marketplace. The award was made on September 16 at the region's annual meeting.

The Federal Laboratory Consortium is comprised of the technology transfer offices of all of the Federal laboratories throughout the country while its Mid-Atlantic Region focuses on the 70 Federal laboratories in DC, DE, MD, PA, VA and WV.

