

FVSU professor receives prestigious award

By Ayanna McPhail, publications editor/writer

Longtime Fort Valley State University professor Dr. Young W. Park received the Land O'Lakes Inc. Award July 14.

Park said this is one of the most prestigious awards given by the American Dairy Science Association to an outstanding scientist who has made notable meritorious contributions to the scientific discovery and improvement of dairy manufacturing, dairy production and dairy industry in general.

Park received the award in Montreal, Canada, at a joint conference, which included the American Dairy Science Association, American Society of Animal Science and Canadian Animal Science Association.

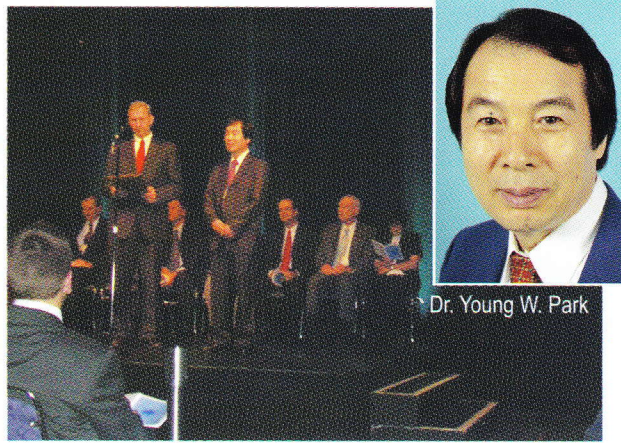
Park, who has conducted dairy goat research for nearly 30 years, said the recognition from Land O'Lakes, which is a world leading dairy foods cooperative that focuses on the dairy industry, stems from his multitude of research accomplishments and scientific publications.

He has published more than 250 publications, including three books. Park said Fort Valley State University is the only 1890 land-grant institution or historically black college or university to receive this award since its inception in 1937.

"Fort Valley State has something good to show our community, state, nation and world. We are competing with first-class universities and winning awards such as this one, which is on a high level," said this professor of food science, who also received \$2,500 honorarium.

Park has published his research results on chemical, nutritional, rheological and sensory characteristics of goat milk cheeses, and more recently on the formulation of goat milk infant formulas, in prestigious journals.

"These research endeavors definitely made good



Dr. Thomas J. Gruetzmacher (left), director of research and development at Land O'Lakes Inc., presents Dr. Young Park, a Fort Valley State University professor, the Land O'Lakes Inc. Award at the American Dairy Science Association's recent annual conference in Montreal, Canada.

contributions to dairy processing and its industry," he said.

He has also focused on the affects of freezing goat milk products. Initially, Park said, researchers weren't sure whether or not there was any technological approach that could resolve the negative impacts of freezing goat milk products. The essence of the research was that if storage of goat cheeses could be extended, then the products could be marketed during off seasons when goats could not produce milk.

"I proved that you can freeze cheese, previously they didn't think it was a good idea or possible, but through my research I have proven that goat milk cheeses can be frozen and marketed later," Park said.

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