

News Release

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Contacts:

Cheryll Reitmeier, NASA Food Technology Commercial Space Center, (515) 294-4325

Katherine Carlson, NASA Food Technology Commercial Space Center, (515) 296-5387

NASA FTCSC Announces Winners of the 2002 Product Development Competition

Thanks to a group of Iowa State Food Science and Human Nutrition students, astronauts may someday be able to enjoy pizza in space. Under the direction of Dr. Mark Love, students Stanley Prawiradjaja, Safir Moizuddin, Nicolas Deak, Theresa Walters, Jasmine Kuan, Mia Susanto, Miki Katayama, Roy Santoso, and Kariman Koning created EZ Crust, the winning entry in the NASA Food Technology Commercial Space Center's 2002 Product Development Competition.

"The challenges we have faced from conceptualization of the product to its formulation to fit the space requirements equipped us with a unique experience in developing products suitable for space as well as for Earth," said the students of the winning team.

EZ Crust is based on okara, the high-fiber and high-protein by-product of soymilk and tofu production. "EZ Crust is a creative and versatile use of a food item that is usually waste. This product has applications for new foods on Earth as well as in space," commented Cheryll Reitmeier, NASA FTCSC education mission specialist and coordinator of the competition.

EZ crust is the culmination of two years of research by Iowa State food science students. Students Sommer Hackenmiller, Tessa Hackenmiller, Carrie McDonald, Maria McKean, and Tien Vinh developed the initial version of EZ Crust for the 2001 Product Development Competition. The winning entry incorporated many of the attributes of and expanded on the original EZ Crust.

The Product Development Competition was established in 2001 by NASA FTCSC to increase awareness about foods and food processing required for long-term space travel among food science and technology students. Student teams from universities across the United States designed food products or processing systems to meet the criteria for missions to the moon or planetary outposts. Specifically, the products must be based on the crops grown in space, easily prepared, nutritious, safe to eat, have few crumbs, and taste good. Food scientists from NASA and several food companies evaluated the student products.

The winning team will be awarded a trip to the Institute of Food Technologists Annual Meeting and Food Expo, Anaheim, CA, June 15-19 to showcase their product idea. The students will also have the opportunity to present EZ Crust to scientists at the Johnson Space Center, Houston, TX in November 2002.

The NASA Food Technology Commercial Space Center was established in 1999 to develop foods and food-processing technologies that enhance space missions and advance commercial

food products. Dr. Anthony Pometto III, professor of Food Science at Iowa State University, is Director of the Center. More information about the competition and the NASA Food Technology Space Center can be found at www.ag.iastate.edu/centers/ftsc/.



ISU Students' EZ Crust Earns NASA FTCSC Product Development Competition Title

Thanks to a group of Iowa State Food Science and Human Nutrition students, astronauts may someday be able to enjoy pizza in space. EZ Crust, a nutritional pizza crust created by students at Iowa State University, was the winning entry in the 2002 NASA FTCSC Product Development Competition.

Under the direction of Dr. Mark Love, students Stanley Prawiradjaja, Safir Moizuddin, Nicolas Deak, Theresa Walters, Jasmine Kuan, Mia Susanto, Miki Katayama, Roy Santoso, and Kariman Koning created the winning product.

"The challenges we have faced from conceptualization of the product to its formulation to fit the space requirements equipped us with a unique experience in developing products suitable for space as well as for Earth," said the students of the winning team.



"EZ Crust is a creative and versatile use of a food item that is usually waste. This product has applications for new foods on Earth as well as in space." —Cheryll Reitmeier



Top: Dr. Cheryll Reitmeier prepares samples of EZ Crust for judges of the NASA FTCSC Product Development Competition.

Middle: Members of the winning 2002 Product Development Competition team were ISU students (front row from left) Nicolas Deak, Jasmine Kuan, and Mia Susanto, (back row from left) Safir Moizuddin, Kariman Koning, Roy Santoso, Stanley Prawiradjaja, Theresa Walters, and Miki Katayama (not pictured).

Bottom: Iowa State food science students (from left) Carrie McDonald, Maria McKean, Tessa Hackenmiller, Sommer Hackenmiller, and Tien Vinh (not pictured) developed an initial version of EZ Crust for the 2001 Product Development Competition.

EZ Crust includes okara, the high-fiber and high-protein by-product of soymilk and tofu production. "EZ Crust is a creative and versatile use of a food item that is usually waste. This product has applications for new foods on Earth as well as in space," commented Cheryll Reitmeier, NASA FTCSC education mission specialist and coordinator of the competition.

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The 2002 NASA FTCSC Product Development Competition was sponsored by

