



Denver, Colorado  
July 11-15, 2010

**FOR IMMEDIATE RELEASE**  
For more information contact: Cara Tharp  
217-356-5146 ext. 141

## **Dr. David Mills Receives Cargill Flavor Systems Food Specialties Award**

**Champaign, IL** – The American Dairy Science Association is pleased to announce Dr. David Mills as the 2010 recipient of the Cargill Flavor Systems Food Specialties Award. The award was presented on Tuesday, July 13, 2010, during the awards ceremony at the ADSA Annual Meeting in Denver, Colorado.

The Cargill Flavor Systems Award was created to recognize important research contributions to chemistry, biochemistry, microbiology, engineering, or technology pertaining to the cheese and cultured dairy products industries. This contribution may be published research data, plans, methods, processes, devices, or inventions significant and beneficial to the cheese and cultured dairy products industries through either theory or practical application. The winner must have made the contribution within the five years immediately preceding nomination, and must have been a member of the American Dairy Science Association for at least five successive years. The winner must also be a resident of the United States, Canada, or Mexico.

Mills is a professor in the Department of Viticulture and Enology in the Robert Mondavi Institute for Wine and Food Sciences at the University of California at Davis. Mills has over 20 years of experience working in the area of food microbiology. As a faculty member at UC Davis, Mills's research has focused on the ecology and molecular biology of lactic acid bacteria found in foods and in the intestine. This has involved analyses of the microbial ecology of various food and intestine environments and the development of genomics for the lactic acid bacteria field in general. In the last decade, Mills led the Lactic Acid Bacteria Genomics Consortium Project, which resulted in a seminal comparative analysis and release of key genome sequences of food-grade lactic acid bacteria and bifidobacteria. More recently with Bruce German and Carlito Lebrilla, Mills formed the UC Davis Functional Glycomics Program, which has become a very successful multidisciplinary effort to characterize the influence of milk glycans on intestinal health.

It is with great pleasure that ADSA and Cargill Flavor Systems present Dr. David Mills with the 2010 Cargill Flavor Systems Food Specialties Award.

###