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## **Peter Parodi Receives Danisco International Dairy Science Award**

**Savoy, IL** – The American Dairy Science Association is proud to announce Peter Parodi as the 2008 recipient of the Danisco International Dairy Science Award. The award was presented on Wednesday, July 11, 2008, during the awards ceremony at the ADSA Annual Meeting in Indianapolis, Indiana.

The Danisco International Dairy Science Award was created to recognize outstanding accomplishments in research and development outside the USA and Canada in chemistry, biochemistry, microbiology, technology, and engineering pertaining to the dairy foods industries. The winner must have made an important research and development contribution to chemistry, biochemistry, microbiology, technology, or engineering pertaining to the dairy foods industries, within the 20 years immediately preceding nomination.

Peter Parodi is well known to the dairy science community for the significant contributions he made in this field for more than 50 years. A biochemist by background, Parodi has held numerous positions in the dairy industry in Australia since 1954. Currently, he is a nutrition advisor for Dairy Australia. Peter Parodi is known as the scientist who discovered the presence of conjugated linoleic acid in milk and was the first to suggest that humans can convert vaccenic acid to rumenic acid. The results of Peter Parodi's lifelong work have had a significant and lasting impact on today's dairy science and industry.

It is with great pleasure that ADSA and Danisco USA Inc. present Peter Parodi with the 2008 Danisco International Dairy Science Award.

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