

華美食品學會

Chinese American Food Society

Quarterly Newsletter

Inside this issue:

President's Message	1
Editor's Note	2
CAFS Awards	3
News Digest	3
CAFS Election	4
Message from Nomination Committee Chair	5
Dr. Ang in Hawaii	6
IFT Fellow Visitation Program	7
CAFS Annual Banquet	8

Contributors:

YiFang Chu, Kenny Chuang,
Daniel Fung, Yong Hang, Fu-
hung Hsieh, Y. Martin Lo,
James H. Moy, and Steven Pao

Editor:

Judy C. K. Chan
Food, Nutrition, and Health
University of British Columbia
Vancouver, BC V6T 1Z4
secretary@cafsnet.com

President's Message

Dear Members,

Firstly, I wish you all had a wonderful New Year holiday and hope the year of "Monkey" will bring you the luck and fortune.

In this issue of newsletter, you will be able to find information regarding the 2nd Food Summit, which will be held in Beijing on the first week of November. With honor, CAFS has been asked to sponsor the meeting again. Your support by going to the meeting as the member of CAFS will be highly appreciated.

Also, Dr. Ann Hollingsworth, IFT President, has extended the invitation to us to join the Preparation Committee headed by Dr. Herbert Stone, the President-Elect for IFT. Dr. Zulin Shi and I will be serving as the committee members and bring you the most update information on our website (www.cafsnets.org).

Last, but not the least, I would like to invite all interested member who want to be the volunteer to society to contact me as soon as possible. I especially want to encourage our student members get involved in CAFS activities since this is an excellent way to develop your organizational capability as well as networking opportunities.

Sincerely,

Kenny Chuang

Chuangk@pinnaclefoodscorp.com

親愛的會員大家好:

首先,我要祝大家有一個愉快的新年假期,在這個猴年的開始,祝大家心想事成!萬事如意!

在本期的會訊中,您將可以找到有關將在今年十一月初在北京舉行的第二屆食品高峯會議的相關資料。很榮幸的,華美食品學會再度應邀協辦本次會議。屆時尚請諸位會員先進一同共襄勝舉,鼎力相助。

同時,在 Dr. Ann Hollingsworth, IFT President的邀請下,本人業以情商學會現任執行委員施祖林博士與我一同擔任 I F T 籌辦委員會會員。我們也會儘快的將最新的資訊在學網站上刊登。

最後,我在此要向大家再次的呼籲,請有興趣擔任學會幹部的人主動的與我聯絡。我尤期要鼓勵我們的學生會員的參與,這將是您一個建立資歷及人際關係的絕佳機會。

莊梵,

Chuangk@pinnaclefoodscorp.com

手啟于新澤西州

Editor's Note

Dear CAFS members,

There is never a shortage of news to share with CAFS members! Indeed, we have a few exciting announcements to make in this issue and we would like to hear your responses.

As your secretary, let me suggest that once you finish reading this newsletter, you should send an e-mail to Dr. Fu-hung Hsieh stating your choices of CAFS officers for 2004/05. Then, you may want to contact Dr. Yong Hang to nominate an outstanding CAFS member for our CAFS Professional Achievement Award. For CAFS student member, you can certainly submit your application to Dr. Hang for the CAFS Student Scholarship Award! Last but not least, you should renew your membership with Dr. Y. Martin Lo while reserving a seat at the CAFS Annual Banquet.

You may wonder why I ask you to send so many e-mails to so many different executive officers at CAFS. The fact is that the success of CAFS is built upon the hard-work contributed by many dedicated volunteers. There are many volunteers working behind the scene to bring you the awards, banquet, meetings, etc.

Please show your support to CAFS by submitting your election ballot. Better yet, renew your membership and register for the CAFS Annual Banquet. On the other hand, your executive officers are always ready to hear suggestions, complements, and complaints from you at anytime you wish.

With my warmest regards,
Judy C. K. Chan
 Newsletter Editor

Food Summit in China 2004

Beijing, 7-10 November, 2004 (tentative)

Growing the Chinese Food Industry in the 21st Century

Purpose and Objective: Experts in food science and technology will meet in Beijing, China to exchange and advance new ideas for science and technology strategies to facilitate and encourage international trade and collaborations in all aspects of the food sector.

Organizers: Chinese Institute of Food Science and Technology (CIFST) (Beijing)
 Institute of Food Technologists (IFT) (Chicago and Washington)

Sponsors: To be determined

Endorsements: (tentative) International Union of Food Science and Technology
 Chinese American Food Society (CAFS)
 Universities

中国食品科学技术学会

Chinese Institute of Food Science and Technology



CAFS Awards

~ Contributed by Yong Hang, Award Committee Chair

Call for Application: CAFS Student Scholarship Award

Purposes:

1. To stimulate students to engage in food research
2. To promote excellence in communication of scientific methods
3. To encourage excellence in communication of research results
4. To develop self-confidence and professionalism in communicating scientific knowledge

Eligibility:

1. High school scholarships are available to the children of active CAFS members who are attending their senior high school year. Winners are selected based on their academic records, recommendations, and extracurricular activities
2. Undergraduate student scholarships are available to undergraduate students who are enrolled in food science and technology programs or in areas related to food science and technology. Winners are selected based on their academic records, recommendations, and extracurricular activities
3. Graduate student scholarships are available to graduate students who are enrolled in food science and technology programs or in areas related to food science and technology. Winners are selected based on their submission of an abstract for presentation at the IFT Annual Meeting.

Awards: All winners receive a cash prize, a commemorative plaque, and an invitation to the award ceremony at the CAFS annual banquet.

Application: Applicants are required to submit a letter of application, current resume, academic records and recommendations to Award Committee Chair, Dr. Yong Hang

Call for Nomination: CAFS Professional Achievement Award

Purpose:

To recognize a professional member for his/her outstanding contributions to the field of food science and engineering, as it relates to teaching, research, extension, administration, or leadership in the food industry.

Eligibility: Active CAFS members only

Awards: The winner receives a commemorative plaque and an invitation to the award ceremony at the CAFS annual banquet

Nomination: Please submit a nomination letter, current resume, and other supporting material to Award Committee Chair, Dr. Yong Hang

Deadline: June 15, 2004

For further information and to submit an award nomination or a scholarship application, please contact:

Professor Yong D. Hang
Department of Food Science & Technology
Cornell University Geneva, New York 14456-0462

Tel: 315-787-2265
E-mail: YDH1@cornell.edu

News Digests: Congratulations!



[Left] Dr. Y. Martin Lo was promoted to Associate Professor with tenure at the University of Maryland and received the Excellence in Instruction Award from the University of Maryland Alumni Association Agriculture and Natural Resources Chapter.

[Right] Dr. Yen-Con Hung, Professor at University of Georgia, has recently been named IFT Fellow.



CAFS Officers Election: Candidate Slate

President-elect: Professor James H. Moy

Dr. Moy is a Professor-emeritus of food engineering in the Dept. of Molecular Biosciences & Biosystems Engineering at UHM since January, 2003. He received his B.S. and M.S. degrees in Chemical Engineering from the University of Wisconsin-Madison, and his Ph.D. degree in Food Science from Rutgers University before joining the University of Hawaii at Manoa in June, 1965. He has been active in research in irradiation of tropical fruits, various forms of dehydration, root crop processing, aquacultured prawns handling and processing, and using alternative energy sources for food processing. His teaching included Food Processing, Food Engineering, Advanced Food Processing, and for about eight years, Food Safety. He has 145 scientific publications in various areas of research.

He was elected a Fellow of the IFT in 1993, and received the IFT International Award in 2002. He has served as a consultant to the Organization of American States (OAS) in Caracas in 1972, the World Bank in the Philippines in 1981, the South Pacific Commission in Fiji in 1982, the International Atomic Energy Agency (IAEA) on food irradiation projects in South America, Southeast Asia including the PRC between 1984 and 1991, and the UNDP in China in 1997 and 2001. Currently he is working part-time at the University of Hawaii.

Secretary: Dr. Hong Zhuang

Dr. Hong Zhuang is now a senior research scientist at Chiquita Fresh Cut LLC. Graduate of the University of Kentucky in the Nutritional Sciences Multidisciplinary Ph.D. Program, Dr. Zhuang has more than six year's experience in minimally processed produce industry, including new product development, new technology identification and validation, processing validation and improvement, modified atmosphere packaging, food microbiology, sensory analysis, shelf-life evaluation and statistical analysis of production process. He is also a member of IFT, American Society for Quality, and International Fresh-Cut Produce Association and serves as a reviewer for the Journal of Agricultural and Food Chemistry, Journal of Food Science, and Postharvest Biological Technology.

Treasurer: Professor Y. Martin Lo

Dr. Y. Martin Lo is an Associate Professor of Food Bioprocess Engineering and Extension Specialist of Food Safety, Department of Nutrition and Food Science at the University of Maryland, College Park after being on the faculty at the University of Delaware for four years. After receiving his B.S. in Animal Science from National Taiwan University in 1989, Dr. Lo obtained

***Please vote before May 31st, 2004.
Your participation is essential to the success of the Society.***

Please mail your ballot to Dr. Fu-hung Hsieh:

248 Ag. Eng. Bldg.
University of Missouri
1406 E. Rollins St.
Columbia, MO 65211-5200

Or, by e-mail to:

hsiehf@missouri.edu

Message from Nomination Chair

Dear CAFS members:

It is time to elect new CAFS officers. I have worked closely with two other Nomination Committee members, Kenneth Chuang (President) and Steven Pao (President-elect), and developed an excellent slate of candidates for the following offices: President-elect, Treasurer, Secretary, and two Executive Committee Directors. The profiles of all candidates and ballot are included in this issue of Newsletter. Please show your support of CAFS by casting your vote and sending it to me either by mail or email by Monday, May 31 or at your earliest convenience. If you send your vote by email, please use an address which shows your identity. My office email address is: hsieh@missouri.edu.

Look forward to seeing you all at the CAFS Annual Meeting and Banquet in Las Vegas in July.

Sincerely,

Fu-hung Hsieh

Nomination Committee Chair



CAFS Officers Election: Candidate Slate (Cont'd)

his M.S. and Ph.D. in 1993 and 1995, respectively, in Food Science and Technology from the Ohio State University with a minor in Biochemical Engineering. Dr. Lo has extensive experience in the development of novel bioprocesses and rapid quality control methods for value-added products, as well as food processing safety monitoring and control. Dr. Lo has been an active member of IFT, AIChE, ASAE, and IBE and was recently awarded with the Excellence in Instruction Award by the AGNR Alumni Association at the University of Maryland. Furthermore, he has coordinated CAFS student workshops for the last six years and served as the treasurer for CAFS since June 2002.

Executive Committee Directors: **Dr. Sheree Lin and Judy Chan**

Dr. Sheree Lin, vice president of marketing and scientific affairs of S & J Laboratories. She specializes in rapid microbial analytical methods, HACCP & sanitation audit, and restaurant food safety training. Prior to founding the S & J LAB, she was the manager of laboratory services at Burger King Corporation. She is active involved in professional societies such as IFT, ASM, AOAC, IAFP, CAFS, and was appointed the chairperson of Laboratory Quality Assurance Committee of AOAC International (1998).

Judy is currently a Ph. D. candidate at the University of British Columbia, Canada. She has been an active member and leader in various local student organizations and food societies for many years. She is currently a voting member of the Faculty Academic Administrative Committee and one of the four Executives on the Food Science Graduate Student Society. Judy began serving for CAFS as a Secretary and Newsletter Editor since June 2002. She is excited to continue her services and bring new ideas to the Society. When Judy is not working in the laboratory nor serving her societies, she can be found at the Centre for Teaching and Academic Growth providing support services to the teaching and learning communities at the University. Judy was recently selected as one of the six finalists to present at the American Chemistry Society / Division of Agricultural and Food Chemistry Withycombe-Charalambous Graduate Student Symposium in March 2004.

Dr. Ang Visited the University of Hawaii and IFT-Hawaii Section

~ Contributed by James H. Moy

Dr. Catharina Ang, past president of CAFS, was busy in Hawaii during the week of February 16, 2004. She was invited to come to Hawaii by the Food Science faculty at the University of Hawaii on the IFT Fellow University Visitation Program. She spent February 17 with Prof. C.S. Tang discussing their collaborative kava toxicity project. In the afternoon of February 18, she presented a seminar on campus on "Challenges in assessing bioactive botanical components in functional foods," followed by Dr. Chien M. Wai, Professor of Chemistry, University of Idaho, who presented a seminar on "Selective extraction of natural products from herbs using supercritical carbon dioxide and high-pressure water." The audience enjoyed both seminars.

In the evening of Feb. 18, Dr. Ang, a vegetarian, was the guest speaker at a dinner meeting of the IFT-Hawaii Section. Her talk was on "Health implications of ingredients in Asian diets." She explained the relationships between various food items we eat in our Asian diets and their effects on our health. In general, Asian diets are healthier than Western diets, in my opinion.

Other

IFT Fellows (who are also CAFS members)

have indicated a willingness
to participate in the
Visitation Programs

Dr. Daniel Y. C. Fung

Dr. Joseph J. Jen

Dr. Tung-ching Lee

Dr. James H. Moy

That is because we always have plenty of vegetable dishes, and we consume more complex carbohydrates than proteins and fat. Cathy also pointed out toward the end of her talk that the key to good health is to eat only 70-80% full. This is an idea I learned long time ago, and I fully subscribe to it, even though I may not follow it faithfully all the time, especially when I go to a buffet or a seven-course dinner.

Everyone at the dinner meeting enjoyed Cathy's presentation. It was a reminder that we should eat wisely to stay healthy. It is good that no CAFS member has to fight the 'battle of the bulge.' On the other hand, the picture in the U.S. is different. We hear and read constantly that so many people in the U.S. are overweight or obese (about 50% of the population is overweight, and of that, 30% is obese). It is an unfortunate situation, and I feel sorry for those people. There are many factors contributing to this problem. The one that was hardly mentioned is that people in North America have never seen a war or famine in their homeland (even though there are people who don't have enough to eat). So a lot of people don't know what hunger is, and how it feels to be hungry. Opposite to food shortage, there is a food surplus in developed countries, and some food companies are interested in providing increasingly larger portions of fast foods to attract customers in order to make more money. These recently reported scenarios are said to be also culprits to the increasing 'fat' situation in the U.S. Therein lies a challenge to all food scientists and nutritionists in the country. What can and should we do to help reverse the trend of people getting fat?

Though I am not very religious, I have a theory/concept to offer to you for your comments. I think God gives everyone of us a certain amount of foods for our lifetime. Think of it like a giant rice ball. We should nibble on it slowly, rather than gobble it down too fast. When one's food ration is used up, it means one has eaten his/her share disproportionately and too soon. The results: overweight, and various diseases and health problems.



Dr. Catharina (Cathy) Y. W. Ang is a Research Chemist at National Center for Toxicological Research, FDA, and has worked with FDA since 1977. In addition of being a Visiting Lecturer of Fellows University Visitation Program, Dr. Ang has also acted as Chairs of the Fellows Affairs Committee, Awards Committee, and Fellows Award Jury of IFT in recent years. Her major recent research projects are on the "Chemical Characterization and Analytical Methodology Development for Assessing Bioactive Components in Botanical Dietary Products and Functional Foods" involving the investigation on chemical characterization of major active constituents in botanicals and the development of efficient extraction and quantitative analytical methodologies for active components in herbal dietary supplements. The studies also include the development of methodologies for assessing bioactive herbal ingredients in functional food products, such as fruit flavored drinks, snacks, and tea bags containing added St. John's Wort, echinacea, kava kava or *Ginkgo biloba*.

IFT Fellows Visitation Program

Armed with years of experience and expertise, many IFT Fellows are eager to share their knowledge and wisdom with the next generation of food scientists. Consequently, IFT's Fellows' Activities Committee has established two programs: the Fellows University Visitation programs that will bring Fellows to universities for periods of one to several days to give seminars, consult in their areas of expertise, and mentor students; the Fellows Regional Section Visitation Program will bring Fellows to Regional Section and Sub-section meetings to deliver lectures on their various areas of expertise.

IFT student chapters are particularly encouraged to arrange one or more visits by Fellows.

IFT will pay up to \$500 per visit toward expenses. The university, section, or sub-section is responsible for expenses beyond \$500. Fellows donate their time and receive no remuneration or honorarium. University department heads and Regional Section and Sub-section officers wishing to arrange a Fellow Visit should contact Gail Wiseman at the IFT office to obtain further information.

Please:

**Update your mailing addresses
Renew your membership**

To update your address, simply:

E-mail your new mailing address to our Membership Directory Editor:

YiFang Chu: yc256@cornell.edu

To renew your membership:

1. Fill out the Membership Renewal form.
2. Write a cheque payable to the Chinese American Food Society.
3. Put them in an envelop and send the stamped envelop to:

Chinese American Food Society
cc Dr. Martin Lo
P.O. Box 194, Ashton, Maryland 20861

24th Annual

International Workshop (IW)

Rapid Methods and Automation in Microbiology

*A Symposium and Workshop
Shaping the New Millennium
1980-2004*

June 18-25, 2004 Mini-Symposium/Workshop
Kansas State University Manhattan, Kansas



華美食品學會

Chinese American Food Society

4669 Executive Drive
Portage, Michigan 49002

Visit **CAFS** on the Web!
www.CAFSnet.org

Are you wondering:

**What CAFS has done for you?
How can you contribute to CAFS?**

The answers are right around
the corner!

**Visit your friends and colleagues
from CAFS at the
International Lounge
during the IFT Annual Meeting
in Las Vegas!**

You will find the answers there...

CAFS ANNUAL BANQUET

Our next CAFS Banquet will take place during the IFT Meeting in Las Vegas!

Bring your colleagues, meet old friends, and enjoy a fantastic buffet dinner. Space is limited; please reserve your seat now and take advantage of our early bird discount. Reservation can be made through:

Treasurer: Dr. Y. Martin Lo yl89@umail.umd.edu

	EARLY BIRD Reserve before June 30	After
Member:	\$30	\$35
Student member or children:	\$20	\$25
Non-member:	\$35	\$40

Details:

July 14, 2004
6:00 pm

Las Vegas Hilton
at the Convention Center
Room Pavilion 11

Buffet Menu:

Vegetable Egg Roll
Thai Chicken Salad
Shrimp Fried Rice
Beef Lo Mein
Lemon Chicken
Desserts
Coffee / Tea