

華美食品學會

Chinese American Food Society

Quarterly Newsletter

Inside this issue:

President' s Message ... 1

CAFS Milestones..... 1

CAFS Milestones 2

CAFS Awards..... 3

Announcement..... 3

CAFS Election..... 4

Member News..... 5

Member News 6

President' s Message

Dear Members,

How are you doing lately? I would like to use this opportunity to remind you to make your time available for the CAFS's 2005 annual meeting and banquet. Each year, our annual meeting-banquet provides a great social opportunity with many delightful events for our members and friends around the world. This year, it is even more interesting and special; we will be officially celebrating the CAFS 30th Anniversary. We expect to see a great turnout of attendees. So, please help us by using the early registration for the meeting and banquet. In this issue of newsletter, you will find the complete registration information along with a mouth-watering menu announced by Dr. James Moy, Annual Meeting Committee Chair. More details about our activities in New Orleans will be available in the next issue of Quarterly Newsletter and, as usual, at the International Lounge of the IFT annual meeting.

Another very important item in this newsletter is the CAFS Officer Election information presented by Kenny Chuang, Nomination Committee Chair. As you are aware of, our activities are organized solely by member volunteers' previous time and efforts. Therefore, on behalf of CAFS, I would like to sincerely appreciate this group of candidates for their willingness to serve for the new 2005-2006 offices. Also, I strongly suggest and urge you to cast your votes today (or as soon as possible) to show your support to our new leaders. In advance, I thank you for your quick responses.

Best regards

Steven Pao

Contributors:

Hongda Chen, Kenny Chuang, Daniel Fung, Yong Hang, Fu-Huang Hsieh, Peggy Hsieh, Yaowen Huang, Martin Lo, Kristen McNutt, James Moy, Steven Pao, Sharon Shoemaker

Editor:

Hong Zhuang
Chiquita Brands
International Fresh Cut
Division
Manteno, IL 60950

Celebrating CAFS 30-Years Anniversary

Recent Milestones of the Chinese American Food Society (2000-2004)

~ Compiled by Peggy Hsieh, Fu-Huang Hsieh, and Steven Pao

2000 Members celebrated the 25th CAFS anniversary. A commemorative book that highlights the history, development, achievements, activities, goals, aspirations, and future outlooks of this organization was published.

CAFS issued membership certificates to the Lifetime Members. Each member was assigned with a membership number.

2001 Dr. Joseph Jen, CAFS member and former President, was appointed as the Undersecretary of Agriculture for Research, Education and Economics.

Members approved revised By-laws prepared by the By-law Committee, which was chaired by Dr. Yen-Con Hung.

The CAFS website was revamped and a new website "www.cafsnets.org" was launched.

CAFS co-sponsored (with the Institute of Food Technologists, Japan Economic Research Institute of Food Distribution; Shanghai Food Society; and Chinese Institute of Food Science and Technology in Taiwan) the International Seminar on Functional Food Science & Technology and its Development held in Shanghai, China held from March 25 to 28. The Seminar was organized and hosted by the CIFST.

CAFS co-sponsored three IFT symposia and hosted one student workshop "Your Guide to Success: Strategies for Achieving Your Career Goals" at the annual IFT meeting.

CAFS hold a special memorial program and a moment of silence at the annual meeting to remember and honor the deceased first CAFS President Dr. Bor S. Luh.

2002 Drs. James Moy and Chi-Tang Ho, CAFS members, were the recipients of IFT International Award and Stephen S. Chang Award, respectively.

Three symposia co-sponsored by CAFS were held at the annual IFT meeting: Developing technologies on functional ingredients for improving the health benefits of Asian foods; Traditional beverages from Asia, Latin American and the Caribbean and their marketability to the US consumers; and Challenges and outlook of bioprocess engineering in food.

2003 Dr. Chi-Tang Ho, CAFS member, was named IFT Fellow.

A symposium at the annual IFT meeting was co-sponsored by CAFS: Development of functional food and natural health food products for Asian Markets.

2004 Drs. Yen-Con Hung and Lucy Sun Hwang, both members of CAFS, were named IFT Fellows.

CAFS co-sponsored two IFT Symposia: 1) High moisture extrusion: science, technology and applications, moderated by K. Liu and F. Hsieh and 2) Product and technology development of popular traditional Asian and Hispanic condiments and seasonings, moderated by Y.W. Huang and S.R. Uhl.

Members participated in Food Summit in Beijing, China. The event organizing committee includes our member Kenny Chuang and Zhulin Shi. Dr. Romeo Liu was a speaker and Dr. Yaowen Huang was a moderator for a Plenary session of the Summit.

Official website was redesigned by YiFang Chu to include photos and bio-data of current officers and an interactive forum.

CAFS AWARD

~ Contributed by Yong Hang, Award Committee Chair

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 high school senior years. 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 academic records, recommendations, and presentation of a research paper 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:

Dr. Yong D. Hang, Professor
Department of Food Science and Technology
Cornell University
Geneva, NY 14456-0462
[e-mail:YDH1@cornell.edu](mailto:YDH1@cornell.edu)

Deadline for Nomination: May 31, 2005

CAFS PROFESSIONAL ACHIEVEMENT

AVARD

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: Only active CAFS members are eligible for the award.

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

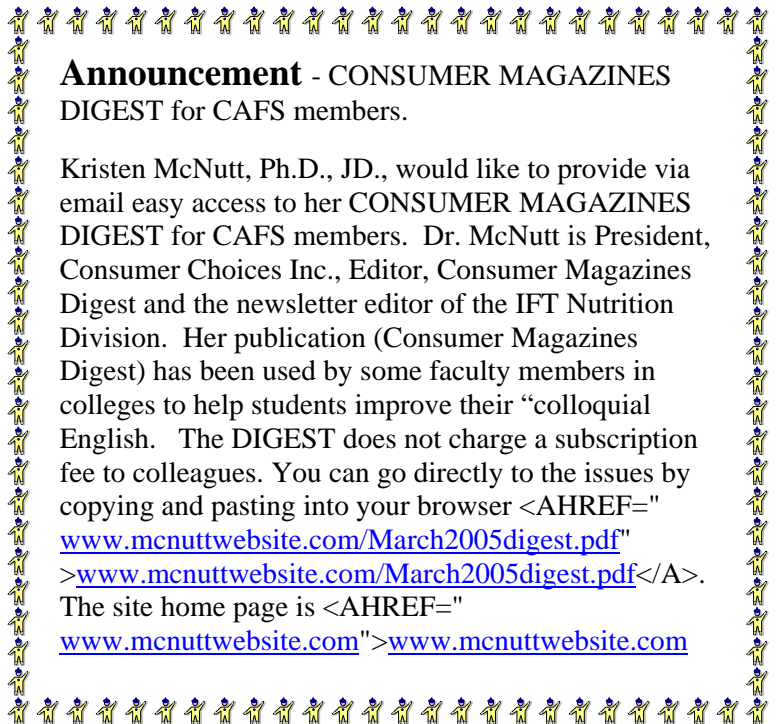
Nomination: Please submit a nomination letter, current resume, and other supporting material to:

Dr. Yong D. Hang, Professor
Department of Food Science and Technology
Cornell University
Geneva, NY 14456-0462
[e-mail:YDH1@cornell.edu](mailto:YDH1@cornell.edu)

Deadline for Nomination: May 31, 2005

Announcement - CONSUMER MAGAZINES DIGEST for CAFS members.

Kristen McNutt, Ph.D., JD., would like to provide via email easy access to her CONSUMER MAGAZINES DIGEST for CAFS members. Dr. McNutt is President, Consumer Choices Inc., Editor, Consumer Magazines Digest and the newsletter editor of the IFT Nutrition Division. Her publication (Consumer Magazines Digest) has been used by some faculty members in colleges to help students improve their "colloquial English. The DIGEST does not charge a subscription fee to colleagues. You can go directly to the issues by copying and pasting into your browser <AHREF=" www.mcnuttwebsite.com/March2005digest.pdf ">www.mcnuttwebsite.com/March2005digest.pdf . The site home page is <AHREF=" www.mcnuttwebsite.com ">www.mcnuttwebsite.com



CAFS Officers Election for 2005 – 2006: Candidate Slate

President-elect: Dr. Martin Lo, U. of Maryland

Dr. Y. Martin Lo is an Associate Professor in the Department of Nutrition and Food Science at the University of Maryland, College Park. Dr. Lo received his B.S. in Animal Science from National Taiwan University in 1989 and 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. He worked collaboratively with Molecular Biologists and Engineers on the development of biosensors. Dr. Lo has been an active member of CAFS, IFT, AIChE, and ASAE. He has coordinated CAFS student workshops for the last five years and served as the North America Coordinator for the first International Conference on Oriental Food in Beijing, China, 1999. He is currently the treasurer of CAFS and also the Research Studies Contributor for the official web publisher of Hong Kong Food Science and Technology Association.

Secretary: Yi-Chun (Afra) Yeh

Ms. Yi-Chun (Afra) Yeh is currently a graduate student at the University of Maryland. Ms. Yeh received her Bachelor's degree in Horticulture from National Taiwan University (NTU) in 2004. She has been involved in various voluntary activities and accumulated a lot of working experiences and various skills that are essential for a successful secretary, including volunteering in a stray animal shelter, serving as a leader of Love-life Association in NTU, and participating in creative design and promotion of projects. She describes herself as an optimistic, cooperative, creative, independent and persistent person with leadership skills.

Treasurer: Dr. Vivian Wu, U. of Maine

Dr. Vivian C. H. Wu is Assistant Professor in the Department of Food Science and Human Nutrition at the University of Maine. Her research areas are food safety and security, food microbiology, food fermentation, and rapid methods and automation in microbiology. Her particularly research interests are in the development of new systems for rapid determination of pathogenic injured and non-injured microorganisms in foods, and the development of strategies to control, eliminate, or prevent foodborne pathogens in foods. She teaches undergraduate and graduate courses including Applied Food Microbiology and Sanitation, Food Microbiology, and Food Fermentation. She is Editorial Board of the Journal of Rapid Methods and Automation in Microbiology.

Executive Directors: Pamela Tom, UC Davis and Dr. Hong Zhuang, Chiquita

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 7 years' experience in minimally processed produce industry. He is a member of IFT, American Society for Quality, and International Fresh-Cut Produce Association and serves as a re-viewer for the Journal of Agricultural and Food Chemistry, Journal of Food Science, and Postharvest Biological Technology.

Ms. Pamela Tom is currently the Manager of California Sea Grant's seafood technology extension program. She holds a master's degree in consumer science with an emphasis in food safety, a secondary teaching credential and a bachelor's degree in home economics, all of which were earned at the University of California, Davis. Prior to joining Sea Grant, she was a research associate in fruit and vegetable processing and consumer food marketing at UC Davis. In addition to her dedication at work, she is also active in many professional organizations. She is a member of Sea Grant's Seafood Science and Technology advisory panel, and a member of the national Seafood HACCP Alliance Steering Committee. She is on the executive committee of the Pacific Fisheries Technologists. She also serves on the Pacific HACCP Advisory Committee for seafood processors on the west coast. She is past-chair of the IFT Divisions Councilors Caucus and currently a caucus representative on the Council Issues and Agenda Committee. She serves as the IFT Aquatic Food Products Division councilor and web editor. She is the newsletter editor for the IFT International Division. She currently chairs the IFT Awards Committee. In 2000 she was elected an IFT Fellow.

Please vote before May 30th 2005
Your participation is essential to the success of the Society

CAFS Member in National News

Eastern Shore Farmers Try Going With the Grain

~ By Ellen McCarthy, Washington Post

Thursday, February 17, 2005; Page E01

For almost two years, **Y. Martin Lo's** high-tech lab at the **University of Maryland** had the irresistible aroma of a small-town bakery.

The bioscientist, who has an easy smile and a passion for sophisticated gadgets, spent his days baking bread. But the baking was the easy part.

Lo's goal was to produce bread that would taste good, pacify the cravings of dieters on a strict low-carb regimen -- and help save a generation of family farmers on the Eastern Shore.

Today, **Black-Eyed Susan**, a restaurant in Chestertown, is serving burgers on low-carb bread developed by Lo from wheat grown by Maryland farmers.

The collaboration began in late 2000 when Lo, who specializes in food science, was asked by a coalition of farmers to evaluate the prospects for farmland along the Chesapeake Bay.

For seven of the 10 previous years, grain growers in the region lost money, says **John Hall**, director of the farmers' organization, the **Chesapeake Fields Institute**. As a result, he said, the temptation to sell their land to developers eager to build expensive new homes and commercial buildings was fast becoming too great to resist.

"We had a lot of competition from Third World countries, particularly South America, and we knew we had to do something different," he said. "The thought was that our farmland is as precious as petroleum."

Lo and the farmers agreed that the way to make the land more profitable was to grow crops that could be used in consumer goods. The problem: Almost all of the grain grown in the region was used to produce chicken feed and was assumed to be unusable for human consumption. But the Midwestern wheat that produces the nation's flour and baked goods won't grow in the soil of the Eastern Shore.

So in 2001 a call went out. Farmers were asked to send Lo every variety of wheat they had successfully grown in past seasons. In all, 80 samples were collected, and Lo's work began.

With the help of his doctoral students and a few expensive pieces of scientific equipment, Lo identified the amino acid makeup of each type of grain and calculated the baking quality and protein composition of the dough each could produce. After a year of testing, the team found that of the original 80, only two varieties of grain had the potential to make good bread.

So Lo added "baker" to his title and started testing the two varieties in dozens of bread recipes.

"That's what I was really excited about, combining the science with the artisan breadmaking," Lo said. "My interest has always been in adding value to products in the industry -- so farmers get the profit they deserve."

Underwriting most of Lo's work was the **Maryland Industrial Partnerships (MIPS)** program. The University of Maryland initiative funds research projects at the college that are intended to directly help companies in the state develop innovative products. The program is run with funding from the state university system.

The program has awarded grants, each for up to \$100,000 a year, to 318 companies. MIPS takes credit for helping to create a number of products now on the market. University researchers worked with **MedImmune Inc.** to develop a preventative treatment for a lower respiratory disease common among infants. Satellite broadband technology used by **Hughes Network Systems Inc.** to deliver high-speed Internet service was developed through several MIPS projects. Maryland professors also worked with Columbia-based **Applied Data Systems Inc.** to make the company's voice

recognition device -- used by the military to help soldiers in Iraq and Afganistan translate foreign languages -- temperature resistant so it could withstand harsh weather conditions.

"The old criticism of universities is that they were big places with walls around them that you couldn't access. This is a way of opening those doors to the outside community," said **Martha J. Connolly**, MIPS director. "If we've got something here that a company could use that would enhance their ability to get a product to market, why not go ahead and do that?"

Lo has been given \$61,745 over two years by the program.

In Lo's lab, work on the bread project was half-completed when the low-carb frenzy took hold. Even established bakeries seemed threatened by the trend. So Lo went back to the ovens, this time to create a version of the bread that contained fewer carbohydrates but didn't add fat or calories as some low-carb products do. Like many accomplished bakers, Lo won't reveal all of his techniques, but he says that he has produced bread with six grams of carbs per slice, half that in a normal slice, by using the same varieties of wheat but altering the type and proportions of various ingredients.

Today 33 farmers in eight counties in Maryland are growing 5,000 acres of the wheat used to produce Lo's bread. The Chesapeake Fields Institute incorporated a for-profit company to produce and sell the bread and other consumer food, such as soybeans and popcorn.

The bread is being sold at Black-Eyed Susan and several other restaurants in Western Maryland, and the company is in negotiations to get it on shelves at several health food stores. Competition will be steep: 118 varieties of low-carb bread products have been introduced to the market in recent years, according to Dwight Folts of **ProductScan Online**, a market research firm. The company is still finalizing its prices, but even at \$2.45 for a dozen dinner rolls, the margins are better than chicken feed, the farmers say.

Jim Miller, a fourth-generation farmer in Kent County growing wheat for Chesapeake Fields says any extra income the initiative brings in will help. "What I hope it does is create another avenue" to generate revenue, Miller said. Even a little money could persuade some of his peers not to sell their land to developers, he says. "I hate to see the landscape changing here as rapidly as it is. It seems to be snowballing."

One lingering question: How does this low-carb, low-calorie, all-natural bread taste? A testimonial from Steven Townshend, owner and chef of Black-Eyed Susan, which has been serving the bread for three months:

"I don't think we've ever had people say, 'Can I buy some of the rolls that sandwich was made with?' And with this stuff they do. I've been doing this for 20 years, and this is by far the best stuff we've used."

Ellen McCarthy writes about the local tech scene every other Thursday. Her e-mail address is mccarthy@washpost.com.

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CAFS Members on the Road - Yao-wen Huang was invited to give a keynote speech for the Joint Food Societies Annual Meeting in Shanghai, P.R. China in late-April. He will present the technology of developing new food products and ensuring the food safety and security. Dr. Huang will also visit universities in Taipei during the same trip to discuss a joint international project.

- CAFS members Dr. Charlie Shoemaker, chair of Food Science and Technology, UC Davis and Dr. Sharon Shoemaker, Executive Director, CIFAR will bring Mrs. Bor Luh to China to attend a dedication for her late husband (and founder of CAFT) of a "food safety laboratory" at Jaio Tung University in Shanghai on April 25th. They will take and get lots of pictures and share with CAFT--through the newsletter and/or at the meeting in New Orleans

Position Announcement

Wonton Food Inc. is one of the largest manufacturers of Noodles, Wrappers, and Fortune Cookies in the United States. Our products have been severing the Food Service Industry since 1973. Our main customers are Distributors, Retailers, and Exporters in the United States, South America, Canada and Europe. We are currently seeking qualified candidates for the position of **Food Technologist**. The individual will be responsible for all activities in our Technical, Research and Development department.

Primary Responsibilities:

- 1) Responsible for new product/equipment projects
- 2) Use creativity and innovation to solve production related issues
- 3) Involve in process improvement projects
- 4) Cultivate and maintain cooperative working relationships with client and suppliers
- 5) Involve in new product Research and Development activities
- 6) Responsible for quality assurance relate functions
- 7) Establish standard procedures to ensure compliance (USDA, HACCP, GMP, SSOPs), product quality, and safety standards (OSHA).
- 8) Keep and prepare documentation to fulfill clients and regulatory agencies requirements.

The ideal candidate should have:

- 1) Minimum of a Bachelor's degree in Food Science or Food Engineering is required, Master's degree or above in either Food Science or Food Engineering, or a related field is desirable
- 2) Five (3) to seven (5) years experience in a manufacturing environment within the food industry
- 3) In-depth knowledge of regulatory guidelines including USDA, FDA, HACCP, GMP
- 4) Broad and diverse knowledge of food production processes
- 5) In depth knowledge of cereal science is highly desirable
- 6) Understanding of mechanical and electrical principles
- 7) Ability to interpret and communicate data on a technical level
- 8) Problem solving and troubleshooting skills
- 9) Ability to manage large scale projects involving multiple disciplines and locations to successfully meet objectives
- 10) Computer literate
- 11) Ability to read and write in English and Chinese is a must.
- 12) Current drivers license.
- 13) Ability to travel when required.

Please send your resume to weilic@wontonfood.com

Position Announcement

AUDIT PROFESSIONALS INTERNATIONAL DIVISION

HEDMAN AND ASSOCIATES
3312 WOODFORD, SUITE 200
ARLINGTON TX 76013-1139

SENIOR WHEY R&D RESEARCHER

Nature of position: will provide technical expertise of whey processes and equipment to support production and to ensure that state-of-the-art technology is utilized and maintained; will work with customers, sales and production management team on new or existing products; the major challenge will be the development of new products and processes technology, and implementing these to replace tried and proven ways; performance will be best measured by cost savings, quality gains, new processes / products introduced, and the number of projects completed.

Minimum and Preferred Qualifications:

- 1.) the emphasis is on whey protein products. Candidates **must have prior cheese, and whey product experience.**
- 2) proven track record in whey / lactose / cheese products R.&D.;
- 3) must be a proven protein, whey, and lactose Chemist; note, Soy protein chemists might also be considered;
- 4.) open to high five figure, or low six figure starting base salary, plus bonus opportunities.
- 5.) Ph.D. level preferred; M.S. may qualify depending on related experience; Chemical Engineering, or Biochemistry would be of particular interest, but other disciplines may qualify.

Candidates must be presently eligible to work in the U.S., preferably, without employer sponsorship. Candidates in NAFTA signatory countries are urged to apply if a U.S. based opportunity is attractive.

ACTION: copy and paste resume, and specific information regarding the above five qualifications, and paste it as an E-mail message to (starts with the # "1", not the letter "L"): 1khedman@comcast.net

NOTE: we do not open attached documents.

We are a search firm; all referrals are on an E.E.O. basis; our service fees are paid by our Clients. We



華美食品學會

Chinese American Food Society

4669 Executive Drive
Portage, Michigan 49002

ANNOUNCEMENT

Kansas State University will celebrate the 25th GALA International Workshop on Rapid Methods and Automation in Microbiology, June 16-24, 2005 at Manhattan, Kansas. All CAFS members are welcome to attend at 50% courtesy discount. Fellowships are available for highly qualified degree seeking graduate students.

Please contact: Daniel Y. C. Fung, Past-President of CAFS, IFT Fellow, and IAFoST Fellow at <<http://www.dce.ksu.edu/dce/cl/rapidmethods/2005>> for details."

ANNOUNCEMENT

The upcoming IFT-CIFST sponsored conference, the 6th International Conference of Food Science and Technology (ICFST) to be held in Guangzhou, China between Nov 7-9, 2005. The ICFST was initiated and has been organized for five consecutive times since 1991 by Southern Yangtze University, China and University of California at Davis, USA. The theme of the meeting is FOOD PROCESSING FOR HEALTH AND WELL-BEING. For more information regarding 6th ICFST, you can visit http://www2.scut.edu.cn/icfst/files_en/news/12_31.htm

CAFS ANNUAL BANQUET 2005

The coming CAFS Banquet will take place during the IFT Annual Meeting in New Orleans. Please reserve your seat now and take advantage of our early bird offer by sending your pre-registration form and check to:

Chinese American Food Society
cc Dr. Martin Lo
P.O. Box 194
Ashton, Maryland 20861
E-mail: ymlo@umd.edu (for e-mail registration)

	EARLY BIRD (before June 15)	After
Member & Spouse:	\$25	\$30
Student Member/Children:	\$15	\$20
Non-member & Spouse:	\$30	\$35

Time: July 18, 2005
(Monday)
5:30-9:30 pm

Location:
Five Happiness Restaurant
3605 S. Carrollton Ave.
New Orleans, LA 70118
(504)482-3935

MENU

Soup:

Creamy seafood soup

Appetizer:

Smoked fish
roasted beef and pickled
cucumber

Main courses:

Housed baked duck
Shrimp with honey roasted
pecan and snow pea
Golden roasted chicken
Citrus beef
Bean curd with pork
in brown sauce
Chinese broccoli
Combination fried rice

Dessert:

Fresh fruits (oranges, etc.)

Beverages:

Hot tea and soda

The opinions expressed in this newsletter are the opinions of the contributors and do not necessarily represent the official position of CAFS and should not be interpreted as such