

華美食品學會

Chinese American Food Society

Quarterly Newsletter

MESSAGE FROM THE PRESIDENT

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Newsletter Editor:

Fur-Chi Chen

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Tennessee State University

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Nashville, TN 37209

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Warm greetings, all dear CAFSers!

This issue of newsletter, according to Fur-Chi's plan, was scheduled for release in the first week of June. I am pretty certain that I am the main reason causing the delay. What is my excuse? The word that would easily slip off my lips without any hesitation is the one you probably heard of it so many times – it is so frequently used that I bet it would win some sort of record for word uses. So I won't repeat it, and simply say "Sorry, it was me."

Sichuan Earthquake

I can not start this letter without thinking of the horrible natural disaster happened in Sichuan province, China on May 12, 2008. It shook a vast area and saddened Chinese people and many around the world. The powerful earthquake (8.0 on the Richter scale) has claimed more than 69,000 lives, and injured more than 371,000 people. As of now, there are still more than 17,000 people listed missing a month after the quake. The impact on people's lives, infrastructure, and economic foundation is beyond measure.

In this horrible situation, Chinese people and government have demonstrated tremendous courage and strength. From what I have seen and heard, they responded the disaster with unprecedented effectiveness and organization to save lives and minimize the damage and secondary impacts. Resources around the country have been mobilized and sent to the most needed area. Doctors and emergency rescuers from Taiwan and Hong

Kong also organized immediately and went to the front line. The efforts have now moved forward to facing the great challenges of a long recovery and rebuilding phase.

People, organizations, and governments from every continent of the world rapidly poured their hearts for Chinese people shortly after the quake. For an example, the **American Red Cross** quickly set up an on-line "China earthquake relief" fund (a tax-exempt fund under Section 501(c) (3) of the Internal Revenue Code) which is in partnership with the International Red Cross and Red Crescent Movement to assist those affected by this disaster. The site still remains active (http://american.redcross.org/site/PageServer?pagename=ntld_china_relief_fund_0508&subsrc=RCOProfile_China&src=F8DWA01). Oversea Chinese most actively engaged and led various support efforts. If you have suggestions as how we as an organization can help Sichuan people to rebuild their lives, please share your thoughts with me and the members of the Executive Committee.

CAFS Annual Banquet

The annual CAFS banquet has been a most valuable tradition of the society for its members. The banquet is a wonderful opportunity for networking. Among the members and colleagues, we catch up with old acquaintances and establish new friendship. At the banquet, we also recognize the achievements of the members, and congratulate the winners. From them, we draw sources of inspiration to pursue our own professional excellence.

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Message from the President

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Three distinguished colleagues are decorated as the IFT Fellows this year. They are Dr. Sam K. C. Chang, Professor, Dept. of Cereal and Food Sciences, North Dakota State University; Dr. Bonnie Sun Pan, Distinguished Professor and Dean, National Taiwan Ocean University; and James Swi-Bea Wu, Professor and former Director, Graduate Institute of Food Science and Technology, National Taiwan University. They have made remarkable contributions to food science and technology. A short citation of each of them is included in the newsletter.

IFT also has two distinguished awards bearing the names of two distinguished scholars, late Dr. Stephen S. Chang and Dr. Bor S. Luh, who served as the first and second CAFS Presidents. This year, the Stephen S. Chang Award for Lipid or Flavor Science goes to Dr. Casimir C. Akoh, Distinguished Research Professor, University of Georgia; and the Bor S. Luh International Award is given to Dr. Bruce Hamaker, Professor and Director of the Whistler Center for Carbohydrate Research, Purdue University.

In addition to the IFT awards, the CAFS will have a set of our own awards to recognize our distinguished professional and student members. I might have missed some other good news, and hope you will bring them to the banquet and share with all of us.

More details about the banquet can be found in this issue of newsletter. See you there soon!

Till then, work hard and be happy,

Hongda Chen
CAFS President 2007-08

Remember to renew your membership

It is time to renew your CAFS membership, you can either download the [CAFS membership application/renewal/update form](#) or use the following page, and send it in with your membership due to:

Dr. Vivian Wu
5735 Hitchner Hall 101A
The University of Maine
Orono, ME 04469-5735
USA

No better time to become a CAFS Life-Time Member

You can do it once for all and not to worry about forgetting your membership dues ever.

We invite you to join the elite Lifetime Member at a discount rate of \$240. This is a 20% saving over the standard rate. This promotional rate will last till December 31, 2008.

Act immediately, send your Life-Time Member Application and have an additional special bonus, that anyone who becomes a lifetime member before the Annual Banquet (June 30, 2008) will receive a complimentary banquet admission.

CAFS Executive Committee invites you:

The Executive Committee will meet at the **International Lounge at 12:30 to 2:00 PM, Sunday, June 29**. This meeting is open to all the members and guests who are interested in CAFS programs and services. Please stop by and have a visit with us over a cup of coffee.



CHINESE AMERICAN FOOD SOCIETY 華美食品學會

Chinese American Food Society

Membership Application / Renewal / Update

You are using this form for: (please check one) New Application Renewal Update

Name: _____

(individual member or representative of corporate member, as you wish this appear in the membership directory)

Professional Affiliation: _____

Business Address: _____

Telephone Number: _____ ; Fax Number: _____

Residence Address: _____

Telephone Number: _____ ; Fax Number: _____

E-mail Address: _____

Preferred Correspondence Address: (please check one) Business Residence

Present Position and Area of Interest/Specialization:

Education (All Degrees, Year Received, Institutes Graduated From):

Promotional Rate \$240
(till 12/31/2008)

Membership Dues for Calendar Year: _____

- Student Member \$10
 Life Member \$300 (Payable only once)
 Active Member \$20
 Associate Member \$20
 Corporate Member \$250 (including dues for one active member or associate member)

Total Amount Due \$ _____ (please make check payable to Chinese American Food Society)

Applicant's Signature: _____ Date: _____

Student Application Verification:

Name of University: _____

Faculty Name & Title: _____ Phone #: _____

Faculty Signature: _____ Date: _____

Membership I.D. Code No.: _____ (to be completed by the CAFS Treasurer)

Please return this form with payment to:

Dr. Vivian Wu

5735 Hitchner Hall 101A, The University of Maine, Orono, ME 04469-5735

CAFS ANNUAL BANQUET 2008



華美食品學會

TIME

Monday, June 30, 2008
5:30-9:30 pm

LOCATION

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

MENU

Soup: Seafood Combination Soup (海鮮湯)

Appetizer: Five Happiness Cold Cut Platter (五福冷盤)

Main courses:

Boneless baked duck (无骨烤鸭)

Crispy Salt and Pepper Shrimp (椒盐脆虾)

Steak Kew with Vegetables (炒牛肉柳)

Jumbo Scallop with Oyster Sauce (蚝汁干贝)

Crispy Chicken (脆皮鸡)

Chinese Green (中国绿)

Whole Fish in Garlic Sauce (蒜汁全鱼)

Dessert: Fresh fruits (oranges) (水果盘)

Beverages: Hot tea and soda (饮料)

COST: \$30 for members and spouses; \$20 for student members; \$40 for non-members; \$30 for student non-members



CAFS ANNUAL BANQUET 2008

Monday, June 30, 2008

5:30-9:30 pm

LOCATION:

Five Happiness Restaurant (五福)

3605 S. Carrollton Ave.

New Orleans, LA 70118

(504)482-3935





CAFS Student Workshop

@ the 2008 IFT Annual Meeting in New Orleans, LA

Come join us to learn from successful professionals:

- ▣ Planning for an industrial, academic and governmental career
 - ▣ Dos and Don'ts of preparing an eye-catching resume
 - ▣ Insiders' tips of conveying successful interviews
 - ▣ Preparations for transition to a real job
 - ▣ Hard/software for career growth

When: 1:00-2:30 pm on Monday, June 30, 2008

Where: Room 242, the Convention Center

華美食品學會 

Chinese American Food Society

CAFS Student Scholarship and Professional Awards

2008 CAFS Awards Winners

Reported by Y-H. Peggy Hsieh
Award Committee Chair

On behalf of the CAFS Award Committee, I am proud to announce the results of the 2008 CAFS Awards as indicated below in alphabetical order of their last names in each award category. I want to give special thanks to the Award Committee members, Drs. Hongda Chen, Vivian Wu, and Fu-Hong Hsieh, for their work to facilitate this process. I also want to thank all nominators for your involvement in the nomination process and your engagement with the CAFS. Congratulation!

Graduate Student Scholarships:

Minfeng Jin: Master Candidate, Department of Food Science & Technology, University of Tennessee, Knoxville, TN, 37996



Minfeng Jin is currently a M.S. student in the Department of Food Science & Technology at the University of Tennessee, Knoxville (UTK), with a major in Food Science and a minor in Statistics. She received her B.S. degree in Food Science and Engineering from Hua Zhong Agriculture University in Wuhan, China. Prior to joining UTK, she worked four-year in the food industry in Shanghai,

China. Her positions included a product development specialist, quality assurance supervisor, and assistant manager. During her M.S. study at UTK, she has a 3.87 overall GPA from 35 hours, including a 4.0 GPA in her Statistics minor. She has 3 peer-reviewed publications and 6 presentations in the annual meetings of the Institute of Food Technologists and the American Institute of Chemical Engineers. She was a Vice President of the Chinese Students and Scholars Association at UTK. She is continuing her Ph.D. study at UTK in the area of food nanotechnology after defending her M.S. in August 2008.

Jingjing Shen: Graduate Research Assistant, Department of Food Science and Human Nutrition, The University of Maine, Orono, ME 04469



Jingjing Shen is a graduate student and research assistant of Food Science in the Department of Food Science and Human Nutrition at the University of Maine. Being enthusiastic in food science, she has one published paper and two patents during her undergraduate study. Jingjing's current research mainly focuses on development of foodborne pathogens control method and rapid detection method, including

detection of foodborne pathogens by gold nanoparticles sandwich hybridization, and decontamination of blueberry with fast release-ClO₂ using a novel approach. She has received certificate of Seafood HACCP Training from AFDO in 2008. And her two abstracts have been accepted by Institute of Food Technologists (IFT) 2008 annual meeting for presentation. She has been granted the Student Award by Phi Tau Sigma Honorary Society, and is a newly elected winner of the CAFS Graduate Scholarships.

Xin Yang: Department of Food Science, North Carolina State University, Raleigh, NC 27695



Xin Yang is a PhD candidate of Food Science Department in North Carolina State University. She received her Bachelor and master degrees from Food Science and Technology Department in Jiangnan University. In 2004, she went to Dr. Shoemaker's lab at UC Davis as an exchange student and worked on the gelation properties of soy proteins. In 2005, she joined in Dr. Foegeding lab at NC State and studied the foaming and interfacial properties

of egg white proteins and whey protein isolates. Currently she was preparing her thesis and expected to get her PhD degree in fall 2008.

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Professional Achievement Award:

Tzu-Min Pan: Professor and Director, Institute of Microorganism & biochemistry, National Taiwan University, Taipei, Taiwan



Professor Pan obtained his BS degree in Agricultural Chemistry from National Taiwan University in 1969, and both MS and Ph.D. degrees from the Institute of Agricultural Chemistry, National Taiwan University in 1972 and 1978, respectively. He was the Associate Professor, Professor and Department Chair in the Institute of Applied Chemistry, Chinese Culture University from 1978 to 1992. Between 1993

and 1998, Dr. Pan took the position as the Chairman of the Division of Bacteriology, National Institute of Preventive Medicine, Department of Health in Taiwan. From 1998 to 2003, he moved back to National Taiwan University and took the position as Professor at the Department of Agricultural Chemistry, and moved to current position as Professor and Director of Institute of Microorganism & biochemistry, College of Life Sciences since 2003.

Dr. Pan is an internationally recognized leader in microbiology and health foods. His work on production and health properties of *Monascus* has received world wide attention. Two pioneer research articles on the proteomics study on *Monascus* published in *Journal of Agricultural and Food Chemistry* has been one of the most cited articles during the period of 2005-2007. His recent discovery that mold rice could prevent the Alzheimer's disease has become the big news item among health food arena. Dr. Pan research productivity is extremely impressive, he has published over 200 scientific peer-reviewed articles in various international journals. He has received outstanding scientific achievement awards from various organizations in Taiwan including Agricultural Chemical Society of Taiwan, Taiwan Association for Food Science and Technology as well as Health Food Society of Taiwan.

Dr. Pan is very active in various Professional Societies. He was the President of Taiwan Society of Agricultural Chemistry between 2001 and 2003, the President of AOAC Taiwan Section between 2003 and 2007, and is currently the President of the Health Food Society of Taiwan. He has often presented his research work at the Annual Meetings of the Institute of Food Technologists.

Pam Tom: Seafood Extension Program Manager, Seafood Network Information Center Director, University of California, Food Science and Technology Department, Davis, CA 95616 USA



Pamela Tom has worked for the University of California Cooperative Extension since 1974. In fulfilling the University of California's mission on outreach, she has provided technical assistance and training programs in the areas of fruit and vegetable processing, consumer food marketing and low income consumers, and seafood processing. Currently she is the Seafood Network Information Center director at the University of California, Davis.

SeafoodNIC is a clearinghouse for seafood information, a hub and starting place for finding reliable information on virtually any seafood topic from regulations, product development, and marketing to consumer safety. She has statewide and national responsibilities in providing information and training to processors – particularly with HACCP. She is a member of the Seafood HACCP Alliance Steering Committee and co-chair of the Alliance's train-the-trainer committee. She collaborates with state and federal inspection programs, trade associations and universities in developing training programs. She has been involved with planning and training of state, national and international programs including: the FDA's low-acid canned foods Better Process Control School, sensory decomposition workshops, smoked seafood conference, Pacific Fisheries Technologists conference, HACCP and sanitation control procedures train-the-trainer courses and National Fisheries Institute technical conference.

She has been active and on the executive boards of the Chinese American Food Society, Northern California Institute of Food Technologists, IFT Aquatic Food Products Division, IFT International Division and Pacific Fisheries Technologists. She is a life member of the CAFS, International Association of Fish Inspectors, and two honor societies – Phi Tau Sigma and Kappa Omicron Nu. She also is a member of other professional societies including: American Society for Quality – Food, Drug and Cosmetics Forum, Association of Food and Drug Officials, Atlantic Fisheries Technologists and Western Association of Food and Drug Officials.

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In addition to her professional career, she has served 10 years as a 4-H Youth volunteer leader and 4 years on the board of directors for Progress Ranch Treatment Services for Children (a group home for emotionally and trouble youth who were wards of the court system). She also has mentored numerous domestic and international undergraduate and graduate students and has helped to launch their careers in the food profession.

Pamela has received professional recognition and awards from numerous organizations. She was elected an IFT Fellow in 2000. The National Fisheries Institute presented her with the FINesse Award in Seafood Nutrition, Health and Food Safety Research in 2002. In 2005, the International Association of Fish Inspectors named her as the "Technologist of the Biennium." The IFT honored her in 2006 with the Calvert L. Willey Distinguished Service Award for providing continuing, meritorious and imaginative service to IFT.



Distinguished Service Award:

Drs. YiFang Chu and Chia-Hua April Hsu

Dr. YiFang Chu: Senior Scientist. Global Nutrition, Kraft Foods, Glenview, IL 60025



Born and raised in Taiwan, YiFang attended National Taiwan University where he met his future wife April Hsu first day at school. YiFang came to the US after two years of military service and earned his Master and PhD degrees from University of Delaware and Cornell University, respectively. YiFang is currently with Kraft Foods at Global Research & Nutrition where he enjoys working on Health & Wellness research projects

with top investigators in the field and still amazes at getting paid to do what he loves to do.

YiFang became CAFS member in 1999. He received CAFS Graduate Student Award in 2001 and since then wanted to give back. He later had an opportunity to help CAFS create an updated website and served to maintain the website ever since.

To continue to learn and grow, YiFang is currently enrolled in the part-time MBA program at Kellogg School of Management at Northwestern University.

RESULTS OF 2008 CAFS ELECTION

President-elect

Fur-Chi Chen

Directors

Jianrong Zhang

Kevin Zhou

Albert Y.C. Hong (continues to serve in 2008-2009)

Angel Yang (continues to serve in 2008-2009)

Reported by Martin Lo

Chair, CAFS 2008 Nominations Committee



CAFS OFFICERS 2007-2008

President	Hongda Chen
President-elect	Hong Zhuang
Past President	Martin Lo
Executive Committee Director	Jack Huang
Executive Committee Director	John Shi
Executive Committee Director	Albert Y.C. Hong
Executive Committee Director	Angel Yang
Secretary & Newsletter Editor	Fur-Chi Chen
Treasure	Vivian Wu
Membership Directory Editor	Qixin Zhong
Committee Chairs	
Award	Peggy Hsieh
By-law	Yong Hang
Conference & Workshop	Yao-Wen Huang
Membership	Amos Wu
Nomination	Martin Lo
Web Communications	YiFang Chu



Member News

2008 IFT Fellows

Sam K. C. Chang



Sam K. C. Chang, Professor, Dept. of Cereal and Food Sciences, North Dakota State University, was honored for contributing to the chemistry,

processing, and quality improvement of food legumes and for developing food science programs at the university.

Chang established an internationally renowned research program in edible bean and soybean food research that investigates the biochemical basis of soybean quality for soymilk, tofu, and fermented natto production. Additionally, he developed rapid methods for determining the quality characteristics that soybeans must have for soymilk and tofu processing. Chang was instrumental in student recruiting efforts, fundraising for scholarships, and revising the curriculum to gain successful re-approval of the program by IFT.

Bonnie Sun Pan



Bonnie Sun Pan, Distinguished Professor and Dean, National Taiwan Ocean University, was recognized as an outstanding educator, administra-

tor, and seafood science researcher. She has spearheaded changes to advance the science- and technology-oriented curricula at the university and has upgraded existing research and teaching programs and initiated new ones. Her efforts have made the College of Fishery Science a model for fishery science education in Taiwan and across the Asian Pacific region.

Focusing on the preparation, analysis, and biological evaluation of the health-promoting components of seafood, Pan has developed a method to evaluate bioactivities of food ingredients, using fish as a surrogate model. This innovation integrates aquaculture and functional food research and development.

James Swi-Bea Wu



James Swi-Bea Wu, Professor and former Director, Graduate Institute of Food Science and Technology, National Taiwan University, was

recognized for his contributions to food science research as well as teaching and promoting the discipline.

Wu, a well-known food scientist in Asia, has also influenced the industry around the world. He helped establish or upgrade several food plants in Central America. His involvement with the International Federation of Fruit Juice Producers has allowed him to contribute to the establishment of international processing standards and policies for the juice industry. The Graduate Institute he led is an internationally renowned center for research, especially in the area of Asian health foods.



IFT Achievement Awards

Stephen S. Chang Award for Lipid or Flavor Science

PURPOSE: To honor an IFT-member food scientist or technologist who has made significant contributions to lipid or flavor science.

\$3,000 honorarium and a Steuben crystal sculpture from the Stephen S. Chang Endowment Trust Fund supported by the Taiwan Food Industries

Casimir C. Akoh



Casimir C. Akoh, Distinguished Research Professor, University of Georgia, is the recipient of the 2008 Research and Development Award for significant research and development contributions to the understanding of food science, food technology, or nutrition.

He is also the recipient of the 2008 Stephen S. Chang Award for Lipid or Flavor Science for significant contributions to lipid or flavor science.

A scholar in fat substitutes, such as olestra, and structured lipid research, Akoh researched the enzymatic modifications of lipids, production of structured lipids, and synthesis of fat substitutes. He has designed and produced lipids for mainstream applications, trans-free fats, and specialty lipids for specific applications.

His research on flavor and fragrances has shown that short-chain flavor esters can be produced in high yields with lipases as biocatalysts under defined conditions.

Bor S. Luh International Award

PURPOSE: To honor an IFT member or an institution whose outstanding efforts resulted in one or more of the following: (1) international exchange of ideas in the field of food technology; (2) better international understanding in the field of food technology; and/or (3) practical successful transfer of food technology to an economically depressed area in a developing or developed nation.

\$3,000 honorarium and a plaque from the Bor S. Luh Endowment Fund of the IFT Foundation

Bruce Hamaker



Bruce Hamaker, Professor and Director of the Whistler Center for Carbohydrate Research, Purdue University, is the recipient of the 2008 Bor S. Luh International Award for outstanding efforts to promote the international exchange of ideas in the field of food technology.

From volunteering in the Peace Corps to collaborations with institutes in Africa and universities in Asia, much of Hamaker's life-long research has focused on assisting people around the world. He

has addressed the needs of the poor in Africa by creating nutritionally enhanced sorghum and working to assist entrepreneurial food processors. He co-coordinates a multi-disciplinary collaborative research program in West Africa to improve sorghum and millet grains and enhance markets through the establishment of sorghum processing enterprises.

James Moy and Bonnie Sun Pan named Fellow of IAFoST

James Moy and Bonnie Sun Pan were elected as new Fellows for 2008 International Academy of Food Science and Technology (IAFoST). They will be formally inducted into the IAFoST during the 14th World Food Congress in Shanghai, China in October 2008.

IAFoST is a statutory component of the International Union of Food Science and Technology (IUFoST), a country-membership organization is the global voice of food science and technology. It is a voluntary, non-profit federation of national food science organisations linking the world's food scientists and technologists.

The 14th World Congress of Food Science and Technology will be hosted by Chinese Institute of Food Science and Technology this year in Shanghai. The theme for this Congress is "Food for health and wellbeing-where tradition meets the future". This unique conference consists of world food expo and academic-technical sections. So it is great opportunity for food processor, Engineers and expertise to come and will know the new food technology, updated information of food products and international marketing, as well as establish the net-work for the communication and collaboration between the oriental and western food industries.

14th World Congress of Food Science & Technology Oct. 19-23, 2008 Shanghai, China

website : <http://www.iufost2008.org/>



華美食品學會

Chinese American Food Society

4669 Executive Drive

Portage, Michigan 49002

Visit CAFS on the Web!

www.cafsn.net.org

About CAFS...

The Chinese American Food Society was created from an idea generated by a group of passionate Chinese food professionals at the IFT Convention in New Orleans in 1974. One year later, at the IFT Annual Meeting in Chicago, the CAFS as we know it today was born and Professor Bor S. Luh was elected as the first President of the group. Today CAFS continues to grow and serves as the only professional organization for oversea Chinese food professionals. CAFS remains as an active sub-division of the IFT and maintains close relationships with food science societies in Mainland China, Taiwan, and Hong Kong. Currently, the CAFS community has close to 300 Student Members, Members, and Life-Time Members spread over North America, Mainland China, Taiwan, Hong Kong, and other areas of the world.

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.

NOTE FROM THE EDITOR

Dear CAFS Members:

IFT Annual Meeting is fast approaching. In this issue, we have several updates regarding CAFS activities during IFT. I would like to thank Dr. Hongda Chen for taking time from his busy schedule to write a letter to our members, Dr. Martin Lo for his wonderful talent in recruiting new blood for CAFS, Dr. Peggy Hsieh and members of Award Committee for the excellent jobs in reviewing and selecting winners for CAFS Awards, and Dr. Hong Zhuang for the hard work in arranging CAFS Annual Banquet. Don't forget to mark your calendar for the CAFS Annual Banquet Monday, June 30, 2008, 5:30-9:30 pm, at Five Happiness Restaurant, 3605 S. Carrollton Ave., New Orleans, LA 70118, (504)482-3935. Please remember to renew you membership; of course, don't miss this good opportunity to joint CAFS as a life-time member. As always, your supports are the most vital to the Newsletter, please keep them coming.

See you in New Orleans

Fur-Chi Chen