

華美食品學會

Newsletter
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 May 20, 2009

Chinese American Food Society (<http://www.cafsnet.org>)

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Newsletter Editor
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Message from the President

Dear CAFS Members:

I have been honored to serve you all over the 2008-2009 year. In the past year, we have been focusing mainly on two issues. One is to continuously improve our financial status, which I have summarized in my message published in the last newsletter. The other is to plan our annual activities, especially the CAFS annual banquet, during 2009 IFT Annual Meeting.

As we all know, the CAFS banquet at IFT is always a big moment for our society in both social and budget aspects every year. CAFS members across the world take this chance to get together. CAFS officers use this opportunity to interact with our members and the leaders of other organizations. Successful organization of this banquet is the priority of our executive committee (EC), including giving out awards, making restaurant reservations and preparing door prizes.

This year, we decided to return to our previous pre-registration requirement for our banquet in order to have a better management of the event. I understand that this might place a burden on each of you. But by doing this, it will significantly reduce the financial risk for CAFS and protect our balance from falling. In addition, CAFS EC is also very concerned with the cost of the dinner for our members, and tries to look for a reasonable price for the banquet. However, since Chinese restaurants that can serve a formal dinner for 80 or more people nearby the IFT conference center are very limited, we do not have many options. For example, in New Orleans last year, only two restaurants could serve us. The prices were similar (\$32/person).

This year, the actual meal cost per person is going to be \$30.73 (Ten-Ten Seafood Restaurant charges \$307.30 per table with 10 seats). In order to reduce the expense of our members for the meal, we have tried to absorb the cost by using the money from our budget. It was \$30.00/person for our members last year and it is \$30.00/person for the pre-registration this year. I hope that you all can understand the status, have taken advantage of the early-bird special and will really enjoy our "8-dishes" big banquet.

(Continue on page 2)

Message from the President (continued from page 1)

For this year's IFT, we will have an open EC meeting as usual. It will be held on **Monday, June 8th, 2009 from 12:00 pm to 1:00 pm at the International Lounge**. Every one of you will be welcome to join us at the meeting and make suggestions and comments. CAFS will be joining with the IFT Religious and Ethnic Foods Division to hold a symposium entitled "Ensuing Chemical Safety of Imported Chinese Food Products". Dr. Yao-Wen Huang and I will chair the session. The session number is 047 and the time is on Sunday June 7th, 2009 from 1:30 to 3:00 pm. It would be appreciated if you could attend the session to show your support.

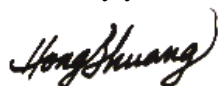
One of the great honors at this year's IFT is that two more of our past CAFS presidents have become IFT Fellows: Dr. Yao-Wen Huang, Professor, the Department of Food Science and Technology at the University of Georgia, and Dr. Fu-Hung Hsieh, Professor and Director of Graduate Studies, the Biological Engineering Department at the University of Missouri (see a short citation of each of them in this newsletter). This esteemed fellowship is given in recognition for their significant contributions to food science and technology. It is not only their honor, but also an honor for CAFS. Please join me in congratulating them when you see them at the IFT.

Finally, I would like to express my gratitude to you all for letting me be in charge of CAFS, to EC officers for their help and support, and to our committee chairs for their volunteer work. Specific thanks will go to Dr. Yi-Cheng Su, our Secretary & Newsletter Editor for his hard work and wonderful job, Dr. Vivian Wu, our Treasure for her enthusiasm and valuable suggestions for improving our financial status, Dr. Qixin Zhong, our membership Directory Editor, and Haiqiang Chen, CAFS Web Communications Committee Chairs, for keeping our directory and website updated in a timely manner, Dr. Hongda Chen for his significant effort and contributions to improving CAFS operation, Dr. Martin Lo for his dedicated work on applying for non-profit organization (tax-exempt) status of CAFS, and Dr. Peggy Hsieh and Dr. Yao-Wen Huang for sharing their invaluable experiences and for their leadership with the Award committee and Conference & Workshop committee.

As Martin mentioned in 2007, we still have a lot of work to do to continue the success of CAFS. I am looking forward to the leadership provided by Dr. Fur-Chi Chen and the full, further support from you all in the 2009-2010 year.

See you all during IFT and at our banquet on Monday evening in Anaheim, CA.

Sincerely yours,



Hong Zhuang
CAFS President 2008-2009

CAFS Lifetime Membership Drive

The CAFS Executive Committee decided to extend the Lifetime Membership Drive till August 31, 2009 to allow attendees of the 2009 Global Chinese Health (Functional) Food Symposium in August to consider joining CAFS as lifetime members. Please take this opportunity to become a Lifetime Member at a rate of \$240 (20% saving over the standard rate). Send your membership form today with payment to:

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

2009 CAFS Annual Election Results

Congratulations to the newly elected CAFS officers and best wishes for a very successful year!

President-elect: Dr. Albert Hong
 Directors: Dr. Howard Zhang
 Dr. Dongsheng (Don) Guan

(Beginning his term in 2009-2010)

President: Dr. Fur Chi Chen (Elected in 2008 as president-elect)

(Continue to serve in 2009-2010)

Director: Dr. Jianrong Zhang
 Director: Dr. Kevin Zhou
 Secretary: Dr. Yi-Cheng Su
 Treasurer: Dr. Vivian C.H. Wu
 Membership Directory Editor: Dr. Qixin Zhong

Reported by:

CAFS 2009 Nomination and Election Committee
 Hongda Chen, Chair
 Y. Martin Lo
 Fu-hung Hsieh

CAFS Activities at 2009 IFT

- **Sunday, June 7th, 2009 (1:30 pm – 3:00 pm)**
Symposium: Ensuring Chemical Safety of Imported Chinese Food Products (Session 047)
- **Monday, June 8th, 2009 (12:00 pm – 1:00 pm)**
CAFS Executive Committee Meeting (International Lounge)
- **Monday, June 8th, 2009 (5:30 PM - 9:00 PM)**
CAFS Annual Banquet (Ten-Ten Seafood Restaurant, 669 N Euclid St, Anaheim, CA)
- **Tuesday, June 9th, 2009 (4:30 pm – 6:00 pm)**
Phi Tau Sigma Awards Ceremony (See IFT Annual Meeting Program)

Dr. Yao-Wen Huang, President of the National Phi Tau Sigma, the Honor Society for the Food Science and Technology (2008-2010), invites all CAFS members and friends to attend the ceremony to recognize achievement of students.

2009 CAFS Annual Meeting and Banquet

Monday, June 8, 2009

5:30 PM - 9:00 PM

Ten-Ten Seafood Restaurant

669 N Euclid St, Anaheim, CA 92801

(714) 991-9272

Dinner Menu

5:30 Registration, Social Hour/Cash Bar

6:30 Welcome Remarks

6:45 Dinner

7:30 CAFS Business

8:45 Drawing of Door Prizes

9:00 Meeting Adjourns

生菜海鮮崙 (Minced Seafood w/ Lettuce)
 蟹肉魚肚羹 (Crab Meat/Fish Maw Soup)
 XO 荷芹帶子 (Scallop & Celery w/ XO Special Sauce)
 蜜桃蝦球 (Honey Walnut Shrimp)
 北菇芥膽 (Mustard Green w/ Chinese Mushroom)
 薑蔥龍蝦 (Lobster w/ Ginger and Scallion)
 炸子雞 (Crispy Fried Chicken)
 清蒸雙立魚 (Steamed Double Tilapia)
 揚州炒飯 (Yang Chow Fried Rice)

Members / spouses: \$35

Non-members: \$45

Student members: \$25

Student non-members: \$35

Door Prize Donation

It's not too late to donate door prizes to be given at the CAFS Annual Banquet in Anaheim. Please contact Dr. Fur-Chi Chen (fchen1@Tnstate.edu) if you like to make a donation.

Dr. Fur-Chi Chen
 Institute of Agricultural & Environmental Research
 Tennessee State University
 3500 John A. Merritt Blvd
 Nashville, TN 37209

Directions from Anaheim Convention Center to Ten-Ten Seafood Restaurant (3.8 mi)

- A** Anaheim City Convention Center
- 1. Head **north** toward **W Katella Ave** 449 ft
- 2. Turn **right** at **W Katella Ave** 0.2 mi
- 3. Turn **left** at **CA-72/S Harbor Blvd** 0.9 mi
- 4. Merge onto **I-5 N** via the ramp to **Los Angeles** 2.0 mi
- 5. Take the **Euclid St** exit 0.3 mi
- 6. Turn **right** at **N Euclid St** (signs for **Euclid St N**) 0.3 mi

B Ten-Ten Seafood Restaurant
 (669 N Euclid St, Anaheim)

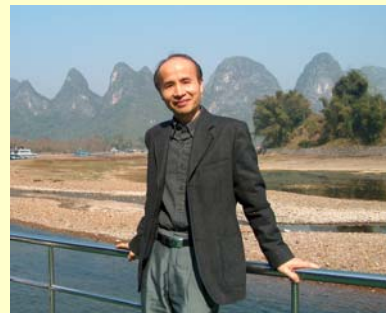


CAFS Members Elected IFT Fellows

Congratulations to Dr. Yao-Wen Huang of the University of Georgia and Dr. Fu-Hung Hsieh of the University of Missouri for being elected IFT Fellows in 2009!

Dr. Fu-Hung Hsieh

Dr. Hsieh is a professor and director of graduate studies of biological engineering and food science at University of Missouri. Prior to that, he was with The Quaker Oats Company, Grain Research Laboratory of Canadian Grain Commission, and National Research Council Canada. Dr. Hsieh received his BS and MS in Chemical Engineering from National Taiwan University and Syracuse University, respectively. He was mentored by Dr. Theodore P. Labuza and received his PhD in Food Science from University of Minnesota. He completed his post-doctoral training at University of Waterloo under Dr. Murray Moo-Young.



Dr. Hsieh was instrumental in establishing the food engineering option and extrusion research program at University of Missouri. He teaches Engineering Analyses in Bioprocesses, Heat and Mass Transfer in Biological Systems, Food Process Engineering I and II, Physical Principles for Food Processing, and Food Extrusion. He has served as the major advisor for 17 doctoral and 45 master's degree students through their graduation and as a thesis and dissertation committee member for more than 110 graduate students. He has been honored four times as the outstanding teaching professor of the department by graduating seniors, received the Gold Chalk Award for Excellence in Graduate Teaching and was inducted to the Teaching Academy of College of Agriculture, Food and Natural Resources at University of Missouri. Dr. Hsieh has published more than 140 refereed journal articles and 26 book chapters. He holds three US and one Canadian patents. He received the Gamma Sigma Delta distinguished award in research for senior faculty in 1992 and chancellor's award for outstanding faculty in research and creativity in 1998 at University of Missouri and professional achievement award from CAFS in 2000.

Dr. Hsieh served as a director of CAFS (1999-2001) and president (2002-2003). He was chair of IFT Food Engineering Division (1999-2000). He has served as an associate editor for Transactions of ASABE since 1994 and for Journal of Food Science since 2001.

Dr. Yao-Wen Huang



Dr. Yao-Wen Huang, Professor at the University of Georgia, was elected Institute of Food Technologists (IFT) Fellow in 2009 for conducting innovative food safety and product development research on underutilized food sources and for promoting international cooperation and technology transfer to domestic and international food agencies.

Dr. Huang's creative uses of food materials formerly viewed as underutilized materials include the development of a process that allows rapid conversion of cannonball jellyfish into a highly valued food product, the creation of pasta from sweet potato and soy-fortified peanut chips out of residual peanut meal, from the peanut oil industry.

Dr. Huang's research has been focused on rapid detection of pathogens and toxins using nanotechnology. He is a certified academic trainer in HACCP and SSOP, a ServSafe instructor for the National Restaurant Association Education Foundation, and a certified New Product Development Professional (NPDP) from the Product Development Management Association (PDMA). Using his skills as a teacher and food safety expert, Dr Huang has conducted HACCP/SSOP, ServSafe and product development training courses domestically and abroad including Thailand, China, Taiwan, Egypt, and Argentina.

2009 CAFS Distinguished Service Award – Dr. Sherman S. Lin



Born and raised in Taiwan, Dr. Sherman S. Lin (林信南) earned his B.S. degree in Agricultural Chemistry from the National Taiwan University in 1964, and obtained both M.S. and Ph.D. degrees in Food Science from the Rutgers University in 1968 and 1972, respectively. After graduation, he worked as a Project Leader in flavor research with Standard Brand for one year (1973-1974), and then worked as a Group Leader in flavor R&D cheese product development with Anderson Clayton Foods, Inc.

Dr. Lin served as the President of the Association of Chinese Food Scientists and Technologists in America (ACFSTA, the predecessor of Chinese American Food Society, CAFS) from 1981 to 1982. During his tenure as CAFS president, Sherman established nine CAFS committees and assigned CAFS members to committees, which significantly enhanced the involvement of CAFS members in various activities within the association. During the 1982 IFT Annual Meeting in Las Vegas, he organized the first CAFS Forum on career preparation and career advancement for our annual meeting. This was also the first one of this nature in IFT Annual Meeting.

In order to expand our membership and utilization of members' expertise, Dr. Lin appointed a consultant committee to help the food industry in Taiwan and China to adopt new technologies. In 1982, Dr. Lin was invited to serve on the Advisory Committee for Food Technology by the Ministry of Economic Affairs of the Republic of China and had a Committee Meeting in Taipei in April. The results of the Committee Meeting had established a foundation of Advisory Service from our organization to food industry in Taiwan for later years.

As a leader of the organization, Dr. Lin had accomplished many things for our society especially by transforming our organization from a social gathering into a professional organization. After stepped down as president, Dr. Lin continued to make contribution to the organization and served as an advisor for many years. As a leader and a team player, he left us a role model for the organization. Dr. Lin passed away on January 31, 2009 in Taiwan. The CAFS Distinguished Service Award of this year (2009) is dedicated to Dr. Lin to honor his excellent service to our organization in the past.

2009 CAFS Professional Achievement Award – Dr. Lucy Sun Hwang

Dr. Lucy Sun Hwang is the Distinguished Professor of National Taiwan University at the Graduate Institute of Food Science and Technology. She received her BS degree in Chemistry from National Taiwan University and PhD degree in Food Science from Rutgers University in 1975. After working for Hoffmann-La Roche Inc. (Nutley, N. J.) for two years, she returned to Taiwan and started her teaching and research career at the above Institute until now. She was the Director of the Institute from 1988-1991.

Dr. Hwang was one of the founding members of Chinese American Food Society (CAFS). She was the President of Chinese Agricultural Chemical Society (1991-1993) and President of Chinese Institute of Food Science and Technology (1996-1998). She is currently the President of Taiwan Association of Analytical Communities (AOAC).



Dr. Hwang was elected IFT Fellow in 2004 and Fellow of the International Academy of Food Science and Technology (IAFoST) in 2006. Dr. Hwang's major research interest is "Health Effects of Food Components" including preparation, analysis, biological evaluation and bioavailability study of functional ingredients. She has published more than 100 referred journal articles and given more than 90 conference presentations.

2009 CAFS Student Scholarship Awards

Undergraduate Scholarship winner: Teresa Leung.

Teresa Leung is a senior in the Department of Food Science and Technology of University of California, Davis with a cumulative GPA of 3.72. She will be entering UCD Master of Science in Fall 2009.



Graduate Scholarship winner: Siao-Ling Huang.



Ms. Siao-Ling Huang just received her MS degree in Food Science and Technology from University of Georgia under the guidance of Dr. Yao-Wen Huang with an overall GPA 3.66. She received her Bachelor of Engineering degree in Water Resources and Environmental Engineering from Tamkung University in Taiwan. Ms. Huang is a co-author of a technical research paper titled "Rapid detection of organophosphate of pesticide residues from tea using SERS with a silver nanorod array substrate" to be presented at the IFT Annual Meeting.

Honk Kong Food Science and Technology Association (HKFSTA)

The Association

Founded in June 1997, Hong Kong Food Science and Technology Association (HKFSTA) is the first organization related to food science and technology to be established in Hong Kong. It is an educational and scientific society of food professionals – including technologists, scientists, engineers, educators and students in the field of food science and food technology. Individuals who are qualified by education, special training or experience are eligible to join the Association. The Association has been registered as a limited company under the Hong Kong Special Administration Region, China. At every annual general meeting, auditor and legal advisor are appointed. Our members come from various backgrounds, with academic background starting from post-secondary students to PhD level. Their job nature consists of a wide spectrum: chef, dietitian, consultant, merchant, and scholar, with position ranging from general technician to senior manager and company owner.

Presently, there are four membership categories:

1. Full Member: Any person who is working in a food-related field (Industry, Business, or Education) and has either (a) a degree in Food Science, Food Technology, Food and Nutrition from a local/overseas university; or (b) a Higher Diploma or Higher Certificate from a local polytechnic/technical institute / technical college.
2. Student Member: Any person who is registered as a full time or part time student pursuing candidacy for a degree, higher diploma/ diploma, higher certificate/ certificate course in the field of food science and technology or related field in either one of the following tertiary institutions in Hong Kong.
3. Affiliated Member: Any person who is working in a food-related field and shares the common objectives of HKFSTA.
4. Corporation Member: A company or an organization with related business concerned with foods.

Objectives and Function of the Association

HKFSTA set the following objectives:

1. To promote the recognition of the scientific approach to food and the basic role of food scientists and technologists in the food industry;
2. To promote the local and international professional status and portfolio of local food scientists and technologies;
3. To promote research, development, training and education in the field of food science and technology;
4. To foster interfaces among business, industry, academia, government, mass media, and the public on the issues of food science and technology;
5. To promote good interaction among members of the Association and persons engaged in the food industry and other sectors of the community.

HKFSTA (continued from page 8)

To achieve these objectives, a Board of Directors is set up to manage the Association and execute the planned goals through various functions and activities. There are currently a total of 10 elected directors, including the Chairman, two Vice Chairmen, Secretary, Treasurer, Officers (Public Relation, Publisher and Functionary), and two Directors. The Founding Chairman and the Past Chairman is acted as advisor to the Board. All Directors are volunteer workers. A part-time executive secretary and other helpers are assisting the Association regularly. Many different kinds of functions are organized by our Association every year. They include professional talks, seminars, social gatherings, educational and training workshops, local company visits, and delegate to attend overseas conferences. HKFSTA also publish news bulletins periodically to circulate to all members, and an annual yearbook at the end of every year.

Local Standing of HKFSTA

Since the founding of HKFSTA, we have won recognition by the food industry in Hong Kong, as well as other associations related to food business, like the Hong Kong Nutrition Association, The Association for Hong Kong Catering Services Management, Hong Kong Food Council, Hong Kong Dietician Association and etc. Subsequently, HKFSTA has attracted the attention of the Hong Kong government and public agencies. We have been invited to contribute ideas and give comments on government consultation papers and important issues related to the food policy of Hong Kong. We have also maintained a very close contact with the Department of Health, Food and Environmental Hygiene Department, Food Safety Center and the Hong Kong Consumer Council.

International and Regional Network

We have successfully developed a close relationship with food organizations in the Asia Pacific region including Chinese Institute of Food Science and Technology (CIFST), and Taiwan Institute of Food Science and Technology (TIFST). HKFSTA became an allied organization of IFT in 1998. In 2003, we became an Adhering Body of the IUFOST. HKFSTA has also signed a Co-operating Societies Agreement with the IFST of the United Kingdom, Guangdong Institute of Food Science and Technology (GDIFST), Shanghai Food Association (SHFA) and Beijing Food Association (BJFA) for the past few years. HKFSTA has participated as a supporting organization and played an important role in a number of conferences organized by IUFOST, CIFST and GDFIST.

Unique Positioning of the Association

Hong Kong is part of China. However, historically Hong Kong has been keeping frequent commercial activities together with the eastern world. Thus today, Hong Kong is actually the intersection of China, all the developed countries, and the rest of the whole world. To China, Hong Kong is strategically located at her doorway. Hong Kong has an excellent transportation system with China. Cross border transport can be by land, air and by sea. Hong Kong has provided with good support of finance, banking, insurance, management, distribution and communication services. Hong Kong serves as a fund raising center for China to obtain investment. Besides, Hong Kong people enjoy the advantage of having similarities in culture and linguistic with China so that they can better understand the thinking of their China partners. Of course Hong Kong has a well-established cooperative relation with China. Today, Hong Kong has invested tremendous amount in China's food industries. Most Hong Kong food entrepreneurs have moved their manufacturing operations to China, making China/ Hong Kong food industries as an integration. For HKFSTA to achieve all the objectives, our tasks are both challenging and sophisticated. HKFSTA does not only aim at local affairs, but our vision has been targeted to both China and the world at large.

By Leo Yuen, Peter Cheung and Albert Chan

Mailing Address: GPO 1421, Central, Hong Kong, Website: www.hkfsta.com.hk, Email: info@hkfst.com.hk

Global Chinese Health (Functional) Food Symposium 2009

2009 年全球華人保健食品大會 (August 12-14, 2009, http://www.hku.hk/biosch/food&health_2009/)

Reduced Registration Fee (HK\$1,200) for CAFS Members

CAFS members will receive 20% off the registration fee (HK\$1,500) and pay HK\$1,200. To register for the conference, fill out the registration form available from the conference website and email it with credit card information to Dr. Mingfu Wang (mfwang@hkusua.hku.hk). Don't forget to mention you are a CAFS member in your email. Please contact Dr. Wang if you have questions.

IFT Symposium - Ensuring Chemical Safety of Imported Chinese Food

IFT Symposium Session Number: 047 (Room 206AB)

Session Start/End Time: Sunday, Jun 07, 2009, 1:30 PM - 3:00 PM

Division: Religious & Ethnic Foods

Collaborating Theme Sponsor: Chinese American Food Society

Organizer: Yao-Wen Huang, Univ. of Georgia, Athens, GA

Session Moderator(s):

Yao-Wen Huang, Univ. of Georgia, Athens, GA

Hong Zhuang, United States Department of Agriculture-Agriculture Research Service-Richard B. Russell Agricultural Research Center, Athens, GA

Session Description:

Recent outbreaks linked to imported pet food ingredients in the U.S. and infant dairy formula in China have caused food safety alerts and detention of imported dairy products. Melamine, a chemical used in fertilizer and plastic products, has been identified as a key intentional contaminant associated with these tainted food products. In order to ensure food safety and prevent melamine contamination, the background of the issue and advanced analysis techniques for chemical contaminants need to be understood. New food safety laws recently issued in China are evidence of the Chinese government further guarding safe food products. In this symposium, experts from government and academia will provide insight into existing problems, the rapid detection techniques for chemical contaminants, including melamine, as well as new Chinese food safety regulations. Audience participants will learn from past incidents and be prepared for the awareness and prevention of chemical safety issues of imported food products.

Presentations:

047-01, 1:35 p.m. - 1:55 p.m.--Food safety issues and challenges in china--**Yao-Wen Huang**, Univ of Georgia, Athens, GA; Chuang-Yi Huang, Natl I-Lan Univ, I-Lan, Taiwan

047-02, 1:55 p.m. - 2:15 p.m.--Prediction of food adulteration by infrared spectroscopy--**Hong Zhuang**, U.S. Dept of Agriculture Agricultural Research Service-Richard B. Russell Agricultural Res Ctr, Athens, GA

047-03, 2:15 p.m. - 2:35 p.m.--Rapid and non-destructive Raman method for detection of melamine contaminant in food--**Yongliang Liu**, United States Dept of Agriculture-Agriculture Res Service, Beltsville, MD

047-04, 2:35 p.m. - 2:55 p.m.--New government regulations and intervention to ensure chemical for food safety in china--**Zhenkui Qin**, Chinese Academy of Inspection and Quarantine, Beijing, China

From the Newsletter Editor

Over the past few months, I experienced a number of returned mails when the newsletter or position announcement was distributed through current CAFS mail list. If you have a new email address, please update it with the membership directory director Dr. Qixin Zhong (gzhong@utk.edu) and send me a notice. See you at the annual banquet in Anaheim on June 8th, 2009.

Yi-Cheng Su
Oregon State University
Yi-cheng.su@oregonstate.edu