

華美食品學會

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

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Message from the President

Dear CAFS members,

First of the all, I would like welcome our newly elected CAFS officers. Dr. Fur-Chi Chen, our Chair for Election Committee, reports the 2011 CAFS election results in this newsletter. Please welcome Dr. Howard Zhang to be the President-Elect for 2011 to 2012, as well as Dr. Yaguang Luo and Dr. Juming Tang as Directors for 2011 to 2013. In addition, I also like to congratulate Dr. Hongda Chen to be one of the newly elected IF Fellows, and Dr. Keshun Liu to be the newly elected AOCs Fellow. Dr. Chen and Dr. Liu are long time members and supporters for our organization. They both have served many positions within our organization. These are really well deserved honors for Dr. Chen and Dr. Liu. Congratulations to all of them.

With our annual meeting fast approaching, I would like to give everyone a quick report about our activities at the annual meeting

- Annual Meeting/Banquet: Our current President-Elect, Dr. Yi-Cheng Su, has put a lot of time in organizing our annual meeting. The CAFS Annual Meeting/Banquet will be held at Five Happiness Restaurant in New Orleans on June 13, 2011 (Monday) from 5:30 pm – 9:00 pm. Dr. Su has more detailed information listed in this new letter. If you are able to offer any door prizes for drawing, please contact Dr. Su.
- Sponsorships: This year, with the help from Dr. Su and the CAFS secretary, Mr. Guangwei Huang, we are able to

successfully solicit two sponsors for 2011 CAFS Annual Meeting and Banquet. COFCO and Institute of Agro-food Science and Technology, Chinese Academy of Agriculture, have kindly agreed to support 2011 CAFS Annual Meeting and Banquet. We really appreciate these supports in strengthening our financial system and making our Society stronger.

- Student Workshop: The Student Workshop, organized by Dr. Martin Lo and Dr. Yaowen Huang, will be held from 3:00 to 5:00pm on Monday, June 13. More information is listed in this newsletter. I would strongly suggest our student members to attend this Workshop in preparing you to enter the job market.

- Open CAFS EC meeting: In addition, an open CAFS Executive Officers and Committee meeting will be held on Monday 12:00 to 12:45pm on Monday, 6/13 at the IFT International Lounge. If you are interested in getting more involved in our organization or just like to meet with anyone of us, please come to join us for a brief CAFS EC Meeting.

As you can see, many of our Officers have put many hours in organizing our annual meeting. If you are attending the IFT this year, please make your best efforts in joining us. I look forward meeting you at New Orleans. Thanks for your continuous support for our organization.

Best regards,

Y. C. Albert Hong

CAFS President, 2010 - 2011

CAFS 2011 Executive Officer Election Results

Congratulations to the newly elected CAFS officers

President-elect: Howard Q. Zhang

Directors: Juming Tang

Yaguang Luo

CAFS Executive Committee, 2011-2012

President: Yi-Cheng Su

Directors: Hang Xiao

Juming Tang

Xuotong Fan

Yaguang Luo

Secretary: Guangwei Huang

Treasurer: Vivian C.H. Wu

Membership Directory Editor: Qixin Zhong

Web Communication Officer: Haiqiang Chen

Reported by: CAFS 2011 Nomination and Election Committee

Fur-Chi Chen (Chair)

Guangwei Huang

Hong Zhuang

CAFS 2011 Student Scholarship and Professional Awards

Please come to the Annual Banquet and find out who are the winners of the CAFS Scholarships and Professional Awards this year, and help to celebrate!

CAFS 2011 Annual Banquet

2011 CAFS Annual Banquet
Five Happiness Restaurant
3605 S Carrollton Ave
New Orleans, LA 70118
Tel: (504) 482-3935

Date: June 13, 2011 (Monday)

Time: 5:30 pm – 9:00 pm.

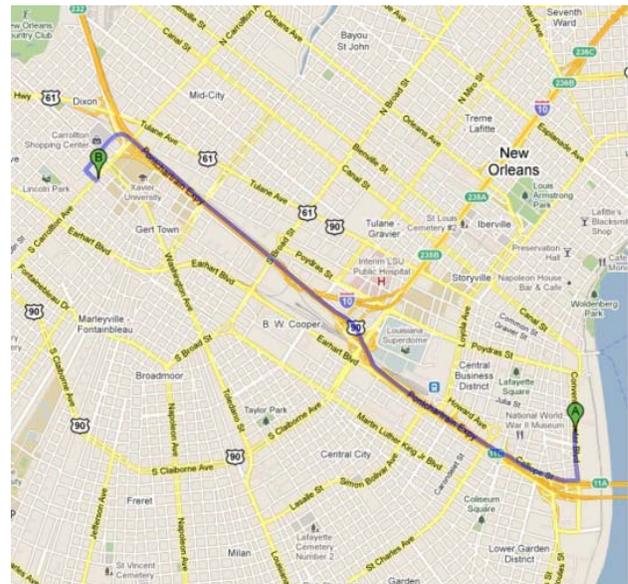
Menu

- Seafood To Fu Soup (海鮮湯)
- House Baked Duck (明爐烤鴨)
- Crispy Ginger Shrimp (脆皮蝦)
- Fish Filet with Chef's Special Sauce (五福魚片)
- Steak Kew with Asparagus (蘆筍牛柳)
- Minced Chicken with Lettuce Wrap (鷓鴣鬆)
- Sauteed Chinese Green (什錦蔬菜)
- Chinese Sausage Fried Rice (揚州炒飯)
- Tea and soft drink

Vegetarian Menu (served individually)

- Vegetable soup
- Cucumber salad
- Fried bean curd with black mushroom and winter bamboo
- Mixed vegetable chow fen/White rice

Member: \$35
Non-Member: \$45
Student Member: \$25
Student Non-Member: \$35



Cost: (cash or check only, no credit card)

Banquet Sponsors

PLATINUM SPONSOR COFCO

Corporation (COFCO) is China's largest diversified products and services supplier in agribusiness and food industry devoted to providing healthy and nutritious food, quality living space and services out of renewable natural resources and contributes directly to the prosperity of human society.

Currently COFCO has 9 major businesses: COFCO Agri-Trading & Logistics, China Agri-Industries Holdings, China Foods, Properties & Hotels, China Tushu, COFCO Tunhe, COFCO Packaging, COFCO Development and COFCO Finance. China Foods (HK0506) and China Agri-Industries Holdings (HK0606) are two public companies listed in Hong Kong. COFCO also has 3 public companies listed in Chinese mainland: COFCO Tunhe (600737), COFCO Real Estate (000031) and BBKA (000930). Its wide range of branded products and services, such as Fortune edible oil, Great Wall wine, Le Conte chocolate, Tunhe tomato products, Jojok meat products, Grand Joy shopping mall, Yalong Bay resorts, Gloria chain hotels, Snow-Lotus cashmere, China Tea products and COFCO-Aviva Life Insurance's rural financial services have won COFCO a good reputation of quality and taste on the market. With efficient utilization of capital resources in China and abroad, COFCO has conducted a series of consolidation and acquisition within the industries it enters, introduced from international capital market advanced monitoring and evaluation system,

improved its resources allocation, management structure and operation mechanism to achieve continuously strong competitiveness.

COFCO's history can be dated back to 1949. It was and still is China's largest agro-products and food importer and exporter, playing a dominant role in wheat, corn, rice and sugar import and export. COFCO prioritized customer need, demand from the society and potential development opportunities and has gradually set up a strategy of diversification. Now its business has extended from grain, oil and food trading and processing to bio-energy, real estate, hotels and finance. It further expands cooperation with clients worldwide in agro-product material, grain, oil, tomato, vegetable, beverage, wine, sugar, branded food, feed, real estate, hotels and finance and provides long-standing values for its customers, shareholders and other stakeholders. As a holding investment company, COFCO mobilizes global resources and has achieved stable and rapid growth. It's been on the list of Fortune 500 Global and tops the list of China Food Enterprises for years.

COFCO puts continuous efforts to the optimization of operation structure, financial structure and risk management. Talents development is another focus. As a core resource for current and future development, talents are paid great attention to in the group.

COFCO's basic feature is, as its belief says, "Natural resources reshape you and me". COFCO advocates respecting the Nature and borrows from the Nature resources and strength

to shape human being and create a better life in harmony. A harmonious human-Nature relationship is where COFCO's values come from. COFCO's attitude is integrity, teamwork, professionalism, and innovation—a combination of social, entrepreneurial and staff values. Integrity is the guidance for COFCO's management and operation behavior. COFCO's business actions should respect and follow market rules. It is the standard for other COFCO's social values. Teamwork is an open management model COFCO attempts to set up where openness, transparency, positive culture are encouraged. It is the basis for COFCO's organization value. Professionalism asks for delicateness and meditation to optimize results of each action, which also reflect staff value. Innovation needs deep thinking to break tradition while remain robust and energetic. It is the guarantee to create more values in the future.

COFCO is willing to contribute to the society as a qualified citizen corporate, to promote sustainable development, and to shoulder its corporate social responsibility in relevant fields such as agricultural development, safe production, energy conservation, emission reduction, regional development, community construction, disaster relief and education assistance. COFCO's aim is not only to provide quality products and services but also to create a beautiful future by working with its counterparts. (Please check out the recruiting plan of COFOC Nutrition and Health Research Institute on the following page)

SPONSOR Institute of Agro-food Science & Technology, Chinese Academy of Agricultural Sciences

Institute of Agro-Food Science & Technology, re-organized from the Institute for Application of Atomic Energy in 2003, is a unique national-level institution involved in processing for farming products and food science & technology under the Chinese Academy of Agricultural Sciences (CAAS). The institute, a multi-disciplinary research organization, emphasizes its studies on key technologies for processing of farming products as well as food science & technology, with an aim to overcome scientific and technological difficulties in food raw material science, food microbiology and fermentation engineering, food safety, food storage and preservation, food processing technology and engineering by the way of using new high-tech such as biotechnology, nuclear technology and food engineering technology. Recently there are 92 staff members, 7 research professors, 20 associate research professors and 8 doctorate degree holders. The institute consists of 2 laboratories and 3 research and development centers, which is Laboratory of Food Science, Center for Processing Engineering of Farming Products, Key Laboratory of Agricultural Nuclear Technology and Processing Engineering of Farming Products of MOA, Chinese Agricultural Irradiation Center, Quality Inspection and Test Center of Irradiated Products of MOA.



COFCO Global Recruitment of Professionals 2011

JOIN US , GROW WITH US!



COFCO Nutrition and Health Research Institute

COFCO Nutrition and Health Research Institute aims to be a world-class R&D center for innovation and entrepreneurship. This research institute dedicates to provide better nutrition and bring health to Chinese populations through life science. We target Chinese population's genetic traits, nutritional needs, health demands as well as dietary culture, and develop nutritious, healthy and delicious products through scientific analysis and systematical research. We contribute to lead diet lifestyle, promote national health, enhance quality of life and prolong life time.

Core research sectors and directions

Biotechnology

- Utilizing and developing the new resource
- Animal feedstuff
- Plant breeding
- Biochemistry
- Agriculture environment science

Food quality and safety

- Risk assessment and traceability
- Food quality assurance systems
- Analysis and detection of contamination
- Standards and regulations

Nutrition and metabolism

- Nutrition and disease
- General nutrition
- Nutrition for particular persons
- Metabolism researches
- Development and utilization of medical herbs
- Biomarkers

Food science and consumer studies

- Consumer studies
(consumer psychology, physiology and behavior researches)
- Food sensory
- Food science
- product physical and chemical properties

Processing technology

- Food processing technology
- Process engineering
- Process control
- Food waste co-product exploitation
- Utilization of resource

Development of branded foods

- Beverage
- Formulation, Packaging
- Instant foods and snacks
- Meat and poultry products
- Culinary foods

Knowledge management platform

- Marketing research
- Digital intelligence analysis systems
- Intellectual property management
- Information technology service

Address: No.8 Jian Guo Men Nei Ave. Beijing, China
Postcode: 100005

www.cofconhri.com
Email: talents@cofco.com

Job Opening Posting and Job Seeking Assistance

Future CAFS newsletters will open a section for job posting and resume posting to facilitate information exchange as a service to family members.

JOB POSTING

CAFS Annual Dinner Sponsors Are Interested in Your Skills and Talents: The 2011 CAFS Annual Banquet Sponsors are searching for talents to fill multiple positions and they will give a short presentation on their recruiting plans at the banquet on Monday, June 13, 2011. If you are interested in working for two important Chinese organizations in Beijing, please attend our annual banquet to learn more. Also please check out their recruiting advertising poster on previous page.

FBI, Food and Beverage Industry Consultants, are recruiting talents to fill a Marketing Manager position in CPG (Food) Industry and a Quality Management Position in the Food and Ingredients Industry. Interested members please contact:

Rohan H. Shetty, Executive Recruiter, **FBI** - **Food & Beverage Industry Consultants**
 voice: 973.810.3688,
 facsimile: 206.333.1149, rohanhshetty@fbiconsultants.com, www.fbiconsultants.com

Position 1: Marketing Manager

Location: Based near Philly

Relocation: Available

Industry: Food and Beverage

Candidates Preferred: Consumer Packed Goods Food or Beverage Marketing Experience to Retail and Food Service (QSR a plus)

Salary Range: \$75-100k, plus 25% bonus - estimated total \$95-125k

Position 2: Replacement

Location: Commutable distance Eastern MN or Western WI

Relocation: Yes, assistance provided

Industry: Food, Beverage or Ingredients

Candidate Must Have(s): HACCP Experience in Food Industry, 5 plus years in Quality Management within Food Industry

Candidates Considered: Quality Supervisors & Managers in Ingredients or Food Industry

Salary Range: \$80-90k plus 25% bonus - estimated total \$100-115k

JOB SEEKER(S)

A young talent is ready to serve the food industry. If your company or you know a Chinese company is seeking for new graduates, please contact PENG YUAN at: spidere@hotmai.com Cell: 732-589-9627 or forward his resume posted as follow:

Peng Yuan

356 Perry Drive, North Brunswick, NJ 08902
 Email: spideree@hotmail.com Cell: 732-589-9627
 Web: <http://www.linkedin.com/pub/peng-yuan/13/683/537>

WORKING EXPERIENCE

PepsiCo, Valhalla, NY

R&D Intern in Scientific & Regulation Affairs, Jun. 10 – Aug. 10 with Dr. Richard Lane

- Created web based user guide for claim creation and substantiation to meet scientific & regulatory requirements ([Link](#), highly recommended)
- Millennial project on bubble tea by incorporating resistant starch into tapioca ball

Campbell Soup Company, Camden, NJ

R&D Co-op in Meat Ingredient & Product Technology, Jul. 09 – Dec.09 with Dr. Amit Pal

- Created bench-top prototypes for various soup and meat products with subsequent plant scale-ups followed by consumer testing
- Assisted in search and identification of novel ingredients and technologies to drive innovation
- Designed formula sheets (trained user for Optiva) and implemented kitchen batches
- Developed natural, clean label meatball with binder to improve cooking yield & juiciness

EDUCATION

M.S. Food Science, October 2010, Rutgers University, New Brunswick, NJ, GPA 3.8/4.0 ([Link](#))

B.S. Business Management, July 2007, Tianjin University, Tianjin, China, GPA 81/100 ([Link](#))

B.E. Food Science and Engineering, July 2007, Tianjin University, Tianjin, China, GPA 85/100 ([Link](#))

(For more detailed research and extracurricular experience and awards, please ask Peng or me for a detailed resume)

CAFS Family News

CONGRATULATIONS TO DR. HONGDA CHEN, DR. KESHUN LIU AND DR. YAOWEN HUANG

Dr. Hongda Chen, National Program Leader for Bioprocessing Engineering & Nanotechnology, U.S. Dept. of Agriculture/National Institute of Food and Agriculture, and a CAFS member since 1985 and its President of 2007-08, will be recognized as an IFT Fellow at the IFT Annual Meeting Awards Celebration to be held in New Orleans on June 11, 2011. Dr. Chen is recognized for his leadership and achievement in bringing nanoscale science and nanotechnology to the forefront of research, development, education, and outreach of food and agricultural systems.

Dr. Chen has organized and will co-chair three nanotechnology symposia at the IFT annual meeting. He welcomes all interested CAFS members to attend one or more of these symposia to learn the latest advances in the exciting frontiers of nanoscale science, engineering and technology (<http://live.ift.org/2011/05/05/nanotechnology-heats-up/>).

The brief descriptions of the three symposia are

- **Nanotechnology-enabled food safety interventions** (Session 17): In recent years, various nanotechnology-based approaches have been explored to provide novel solutions to food safety intervention challenges. Such solutions include nanoscale delivery of antimicrobials, novel nano-biomaterials and delivery vehicles, food processing surface modification at nanoscale, food polymer packaging, and interactions with food matrices. This symposium presents a comprehensive review of nanotechnology-based food safety intervention technologies. Four active research leaders in the field with diverse and complementary scientific approaches discuss the newest and latest developments.
- **Inspiration from nanoscale science and engineering** (Session 68): The structure of many familiar foods is often the result of self-assembly of food component molecules into nano-sized structural elements. The ability to control molecular assembly in a food matrix over several length scales will become an integral part of food product design. Future development of food products will require an understanding of the relations between nano, micro, and higher order structures and their impact on physical, chemical, and sensory properties and nutritional functionality. Food scientists and

technologists in the future will find themselves ever more engaged in nanoscience and nanotechnology.

- **Designing nanoscale vehicles for effective delivery of drugs and bioactives in functional foods** (Session 227): The impact of nanotechnology on the food sector is expected to be sizeable. Researchers and industry experts envision better quality and safer foods with enhanced nutritional and health benefits achieved via nanotechnology applications. The first wave of nanotech applications in foods is focused on enhanced uptake and bioavailability of bioactives. Critical developments made in the area of nanodelivery applications for drug delivery can be translated and applied in food applications. This symposium covers topics ranging from information transfer between the drug and food industries, design of nano-delivery systems for food use, and improved efficacy and bioavailability of bioactive compounds via nano-sized delivery systems.

Tags: [Annual Meeting](#), [functional foods](#), [nanotechnology](#)

Dr. Keshun Liu, former CAFS newsletter editor and executive committee member, received a fellow award during the 102nd Annual Meeting of the American Oil Chemists' Society (AOCS), on May 1–4, 2011, Cincinnati, OH. For nearly

25 years, Dr. Liu has conducted research on chemistry, processing and utilization of oilseeds and grains. He is particularly well known for his outstanding contributions to the science of soybeans and soy foods through research, publications and outreaching activities. Since joining USDA-ARS in 2005, he has worked on developing plant-based ingredients for fish feed and other uses.

Dr. Yao-wen Huang, CAFS former President and Lifetime Member, is the 2010 Recipient for The University of Georgia D.W. Brooks Award for Excellence in Global Programs

Five University of Georgia College of Agricultural and Environmental Sciences faculty members were awarded the highest honor the college bestows on Oct. 5, 2010 in Athens, Ga., at the annual D.W. Brooks Lecture and Faculty Awards for Excellence.

“This college is both a local and national powerhouse,” said Scott Angle, CAES dean and director. “While a team effort, it is ultimately the quality of our faculty and staff that make this college great. Our D.W. Brooks winners today represent the best of the college, and we could not be more proud of their accomplishments.”

The program is named in honor of Gold Kist Inc. founder D.W. Brooks. A CAES alumnus, Brooks advised seven U.S. presidents on agriculture and trade issues. He was the youngest professor at UGA (he started teaching

agronomy when he was 19) and one of the oldest, still lecturing into his late 90s.

Brooks’ dedication to agriculture continues to live on through the awards, and the company he founded lives on under the name Pilgrim’s Pride, which purchased Gold Kist in 2007.

The 2010 award winners were Ignacy Misztal, for excellence in research; T. Dean Pringle, teaching; Eric Prostko, extension; Joann Milam, public service extension; and Yao-wen Huang, global programs.

Dr. Yao-wen Huang is an internationally-known scholar in the area of food safety, microbiology and new food product development. He is a certified trainer in Hazard Analysis Critical Control Point, Sanitation Standard Operating Procedures and ServSafe Food Safety Certification. He is a new product development professional certified by the Product Development Management Association.

In 1982, Yao-wen's international activities started with his work with the UGA Marine Extension Service. He was first to invent technology for converting a south Atlantic nuisance, the cannonball jellyfish, into a value-added edible product. The research led to establishment of U.S. jellyfish exporting industry and also benefitted the international seafood processing communities.

After joining CAES, Yao-wen continued providing assistance in seafood safety and processing technology to developing countries.

He served as a U.N. Development Program expert to examine and provide suggestions on Chinese food processing and seafood technology in Beijing and Shanghai in 1991. He has since been invited to Asian countries to provide food safety training and food science education.

Yao-wen is a consultant/visiting professor at universities Shanghai Jiao Tong, Shanghai Ocean, Fujian Agriculture and Forestry, Hainan and National Taiwan Ocean and governmental agencies including Shanxi Academy of Agricultural Science and Fujian Import and Export Examination and Quarantine Bureau in China and Taiwan.

He served as major professor for many international students and visiting scholars.

Yao-wen helped establish partnerships between UGA and foreign institutions and served on positions with the Institute of Food Technology, International Association for Food Protection, Tropical and Subtropical Seafood Technology Association, Chinese American Food Society and Intel International Science and Engineering Fairs.

Yao-wen was elected an Institute of Food Technologists Fellow in 2009 to recognize his innovative food safety and product development research.



Yao-wen Huang, right, speaks after receiving the D.W. Brooks Award for Excellence in Global Programs. Huang is a food science and technology professor at UGA. *(By Stephanie Schupska, News Editor with the University of Georgia College of Agricultural and Environmental Sciences, Athens, Georgia 30602 USA)*

IFT Annual Meeting Session Number and Title: 007 Dr. Yaowen Huang has organized and will chair a technical session at IFT 2011 on Project and Portfolio Management. All members are welcome to attend to learn and to show our supports to our dear family member.

Product development 101: Project and portfolio management.

Session Type: SUNRISE SESSION

Session Time: Sunday, Jun 12, 2011, 7:15 AM - 8:15 AM

Primary Track: Product Development & Ingredient Innovations Session Room: Room 395

Session Description: Product development is a project that should be established. A project is a temporary endeavor that has a defined beginning and end date and is undertaken to meet specific goals and objectives. Project management is the discipline for planning, organizing, and wisely utilizing limited resources to bring about successful results. Project portfolio management, however, is using methods for analyzing and collectively managing a group of current or proposed projects. It is essential for determination of the optimal mix and sequencing of proposed projects to best achieve the organization's business and technical strategy goals. This session provides a tutorial on the elements of developing a project as well as the stages of project management. Speakers will share their knowledge of systematic approaches to portfolio management. The session is designed to benefit entry-level and mid-level product development project managers.

Collaborating Division 1: Product Development

Track Sponsor: Cargill

Objective 1: Participants will learn the basics of establishing a product development project.

Objective 2: Participants will learn to identify the stages to effectively manage a project or a portfolio for product development assignment.

Session Moderator and Organizer:

Yao-wen Huang, Univ of Georgia, Athens, GA

Presentations:

- Sunday, Jun 12, 2011, 7:15 AM - 7:20 AM**
Introductory Remarks
- Sunday, Jun 12, 2011, 7:20 AM - 7:30 AM**
007-01. Product development project and portfolio management
Yao-wen Huang, Professor, Univ. of Ga., Athens, GA
- Sunday, Jun 12, 2011, 7:30 AM - 7:50 AM**
007-02. Project and portfolio management: The importance of one corporate framework
Robert Long, Vice President, Coca-Cola North America, Atlanta, GA

Upcoming Events

The CAFS Student Workshop will be held at the New Orleans Morial Convention Center in room 238-239 on Monday, June 13, 2011 from 3:00 to 5:00pm. The workshop theme will be "ABC for Success" and the confirmed speakers include well achieved professionals: Dr. Hongda Chen, Mr. Edgar Anders and Dr. Yaowen Huang as shown below. All students and young family members are welcome to attend and learn.

- Dr. Hongda Chen, National Program Leader, Bioprocess Engineering and Nanotechnology, NIFA, USDA.
- Mr. Edgar Anders, Executive Vice President, Florida Food Products, Inc.
- Dr. Yao-Wen Huang, Professor, University of Georgia. He will talk about "ABC for Success"

An open CAFS Executive Officers and Committee meeting will be held on Monday, June 13, 2011 from 12:00 to 12:45pm at the IFT International Lounge. If you are interested in getting more involved in our organization or just like to meet with anyone of us, please come to join us for a brief CAFS EC Meeting.

Newsletter Editor

Guangwei Huang

May 31, 2011

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): _____

Membership Dues for 2011 Calendar Year

Student Member \$10

Active Member \$20

Associate Member \$20

Life Member \$300

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 mail this form with payment to:

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