



華美食品學會

IFT 2002 Annual Meeting Keynote Speaker Joseph Jen

We are pleased to present a most distinguished member of the food industry, Joseph Jen, Under Secretary, Research, Education and Economics, as the keynote speaker for the 2002 IFT Annual Meeting + Food Expo®. Jen is widely recognized as an agricultural scientist and educator. He has experience in both the public and private sectors. His address to the Institute of Food Technologists on Saturday, June 15, 2002 at 7:00 p.m. is entitled:



The Time is Right for Food Science
(continued on pg. 2)

CAFS Annual Meeting
Monday, June 17, 2002 @ 5:30pm
Ten Ten Seafood Restaurant, Anaheim, CA
Mark your calendars!
See the back cover for more information

Student Workshops on Interview Skills
Tuesday, June 18, 2002 @ 2-4pm
See the back cover for more information

International Award Dr. James Moy



JAMES H. MOY, Professor, Department of Molecular Biosciences and Bioengineering (MBBE), College of Tropical Agriculture and Human Resources (CTAHR), University of Hawaii at Manoa was the 2002 recipient of the Institute of Food Technologists (IFT) International Award, which honors an IFT member who has made outstanding efforts to promote international exchange of ideas in the field of food technology, or whose work has led to such exchange of ideas to
(continued on pg. 3)

Message from President-Elect Dr. Hsieh

Dear CAFS members:

Although it seems very unlikely, the CAFS Annual Meeting and Banquet, in conjunction with the 2002 Institute of Food Technologists Annual Meeting and Food Expo in Anaheim, California, is only slightly more than a month away from now. This is a very special year for CAFS. First of all, I am very pleased to report that **Dr. Joseph Jen**, USDA Under Secretary of Research, Education and Economics and President of CAFS (1977-1978), will be the **Keynote Speaker** of the IFT Annual Meeting Opening Event in the Ballroom, Anaheim Convention Center on Saturday, June 15. He will present "The Time is Right for Food Science." Second, two long time CAFS members, **Dr. James Moy** and **Dr. Chi-Tang Ho** will be honored and receive 2002 IFT Achievement Awards at the same Opening Event. **Dr. Moy** will be the recipient of the **International Award**, which is given to a member who promotes international understanding of food science and the practical transfer of technology to a developing nation or to an economically depressed area in a developed nation. **Dr. Ho** will receive the **Stephen S. Chang Award**, which recognizes a member who has made significant contributions to lipid or flavor science. It is my wish that all CAFS members who are planning to attend this year's IFT Annual Meeting in Anaheim will make every effort to attend this Opening Event and witness
(continued pg. 4)

Steven Chang Award Dr. Chi-Tang Ho

Dr. Chi-Tang Ho started his career in teaching and research as a Postdoctoral Fellow in the School of Chemistry at Rutgers, the State University of New Jersey. During his career he was elevated to Full Professor in 1987 and currently holds the title of Professor II in the Department of Food Science at Rutgers. His teaching and research efforts have produced 48 Ph. D. and 16 M.S. degreed students in flavor chemistry and nutraceutical chemistry. Many of his former students hold key research and management positions in flavor and food companies and universities. His generation of scientific knowledge is prolific. He has published 300 scientific papers in refereed journals and 120 chapters in various books (continued on pg. 2)



Jen: IFT Keynote Speaker (cont.)

Joseph Jen was sworn in as the under secretary for research, education, and economics by Agriculture Secretary Ann. M. Veneman on July 17, 2001.

He oversees four agencies of the U.S. Department of Agriculture: the Agricultural Research Service, the Cooperative State Research, Education, and Extension Service, the Economic Research Service, and the National Agricultural Statistics Service.

Jen is a widely recognized agricultural scientist and educator, with experience in both the public and private sectors. Since 1992, Jen has served as the dean of the College of Agriculture at California Polytechnic State University in San Luis Obispo. In this capacity, Jen oversaw eleven departments with 3,500 students, 250 faculty

From 1986 to 1992, Jen was division chairman of the University of Georgia's Division of Food Science and Technology in Athens, Georgia. He served as director of research at the Campbell Institute of Research and Technology for the Campbell Soup Company from 1980 to 1986. He was an associate professor at the Department of Food Science and Human Nutrition at Michigan State University from 1979 to 1980.

Jen was a food science and biochemistry professor at Clemson University from 1969 to 1979. From 1975 to 1976, he served as a research

food technologist at the Horticultural Research Institute for the U.S. Department of Agriculture's Agricultural Research Service in Beltsville, Maryland.

As a Dean, Jen has earned the reputation as a successful administrator who has established several innovative cooperative agreements and proposals with private industry.

Jen received his B.S. degree in agricultural chemistry from National Taiwan University in 1960. He earned a M.S. degree in food science from Washington State University in 1964 and a Ph.D degree in comparative biochemistry

from the University of California at Berkeley in 1969. He also received an MBA degree from Southern Illinois University in 1986.

Jen was elected as a Fellow of the Institute of Food Technologists in 1992 and received the Distinguished Educator Award from the National Association of Colleges and Teachers of Agriculture in 1999. In 2000, he was appointed by the White House Office of Science and Technology Policy to be a U. S. delegate in the U.S.- Japan Millennium Study.

Change of Address

Dr. Steven Pao was with the Department of Agriculture in the State of Florida and is now a faculty member at Virginia State University

Following is his new contact information:

Steven Pao, Ph.D.
Associate Professor
Virginia State University
Agricultural Research Station
P.O. Box 9061
Petersburg, VA 23806
Tel: (804) 524-6715
Fax: (804) 524-5186
Email: spao@vsu.edu

Ho: Steven Chang Award (cont.)

in food science. In addition, Dr. Ho has co-edited 21 books in the areas of Flavor Chemistry and Phytochemistry. Several of them, such as "Thermal Generation of Aromas," "Flavor Measurement," "Lipids in Food Flavors," "Flavor Technology," "Spice: Flavor Chemistry and Antioxidant Activity" and "Flavor Chemistry: Industrial and Academic Research" have become important reference books for students as well as scientists in the food and flavor industry. Two books "Food Phytochemicals for Cancer Prevention" and "Phenolic Compounds in Food and Their Effects on Health" have twice won the Platinum Award for Excellence from the Agricultural and Food Chemistry Division of the American Chemical Society.

Dr. Ho is internationally recognized for his research on lipid-generated and Maillard-processed flavors. He identified and delineated mechanisms for the formation of compounds responsible for the flavors of roasted, fried and extruded foods. Dr. Ho has used his research and knowledge in Maillard process flavor to help the food industry to improve the flavor of processed foods such as cereals, peanut butter, chicken soup and roasted coffee through flavor precursor enrichment and process optimization.

Dr. Ho's research has revolved around three major areas in flavor chemistry — identification of specific compounds in processed foods, advancing the understanding of Maillard chemistry, and the search for natu-

ral antioxidants for flavor stability improvement. In his early career, he concentrated on the identification and quantification of flavor compounds in baked potatoes, french fried potatoes, roasted peanuts, roasted beef, roasted cocoa butter and fried chicken. This pioneering work included the identification of many long chain alkyl-substituted pyrazines, thiazoles and oxazoles in french fried potatoes and fried chicken. This work led to a new area of research in flavor chemistry, namely, interactions of Maillard reactions and lipids. He established the mechanisms for the formation of these long chain alkyl-substituted heterocyclic compounds. Later on, Dr. Ho proved that the interactions of Maillard reactions and lipids are important in controlling flavor (continued on pg. 4)

Moy: International Award (cont.)

promote international exchange of ideas in the field of food technology, or whose work has led to such exchange of ideas to better international understanding in this field, or has successfully transferred food technology to economically depressed areas in a developing or developed country. In his more than 35 years of work on food irradiation, Moy has met all three of these criteria.

Moy received his B.S. and M.S. degree in Chemical Engineering from the University of Wisconsin-Madison, and worked for Esso Research and Engineering Company and the Lipton Company in New Jersey for three years before earning his Ph.D. in Food Science from Rutgers. He joined the University of Hawaii in 1965. His first research project was on 'Dosimetry, Tolerance, and Shelf Life Extension related to Disinfestation of Fruits and Vegetables by Gamma Irradiation.' He taught undergraduate and graduate courses in food processing and food engineering, and has served as chair of the Food Science graduate program for two terms. Since the early 1970s, Moy has shared

his knowledge and experience in food irradiation with colleagues through foreign missions, training of researchers, sharing information at international meetings, and technical transfer to an economically depressed area in a developing country.

He has demonstrated longstanding interest and dedication in helping colleagues in many countries to advance the knowledge and applications of food irradiation. He has served as a teacher, advisor, and consultant in extending training and assistance in a number of institutes or national projects on food irradiation in Argentina, Brazil, China, Columbia, Costa Rica, Mexico, Paraguay, Taiwan, Thailand, Uruguay and Venezuela. During these assignments, he provided group lectures, consultation and advice on experimental procedures, dosimetry, quality evaluation, and market requirements to many research scientists and engineers to gain insight into the interdisciplinary relationships between plant physiology, plant pathology, entomology, microbiology, food chemistry and physics, statistics, nutrition, economics and

food irradiation.

He has welcomed into his laboratories and trained many fellows of the International Atomic Energy Agency (IAEA) and East-West Center grantees. The IAEA also sent many senior level scientists and administrators from China, Thailand, the Philippines, Malaysia and Bangladesh to his laboratories for scientific visits, consultations and advice on food irradiation applications. He organized and chaired two international conferences in Honolulu in 1983 and 1997 on the Use of Irradiation for Disinfestation of Food and Agricultural Products. Since April, 1995, Hawaii has shipped more than a million pounds of tropical fruits to the U.S. Mainland for irradiation and test marketing under a special USDA permit. Hawaii became the first place in the world to use this technology as a quarantine treatment. Moy's pioneer work starting in the mid-1960s provided a significant foundation to this successful development.

Since 1984, he has been designated an expert in food irradiation by the International Atomic Energy Agency (IAEA) in Vienna. In October, 1997, Moy

was invited to Beijing to formulate and write a project proposal for the National Tsinghua University Science Park, at the request of the United Nation Development Program (UNDP) and the Chinese government, to provide funding to build a demonstration irradiator in Southwest China's severe poverty area to disinfest grain. Implementation of this project would save 96,000 tons of grain per year, worth \$22 million, and would eliminate 90 tons per year of fumigants used at that grain storage facility alone, resulting in a cleaner environment and enabling people in that region to purchase grain with little or no pests or fumigant residues. The project is progressing well, with the potential for technology transfer to other grain corridors in China and other developing countries. The project also helps improve food security of the country. Many worldwide organizations and agencies have recognized food irradiation as an efficacious, versatile and safe preservation technology, one that will rival and possibly surpass pasteurization, (continued pg. 4)

American and Chinese oil industries to hold soy conference in Beijing, Nov. 6-9, 2002

American and Chinese oil industries to hold soy conference in Beijing, Nov. 6-9, 2002 Sponsored by the Chinese Cereals and Oils Association (CCOA), in cooperation with the American Oil Chemists' Society (AOCS), the China & International Soy Conference & Exhibition 2002 will be held November 6-9 in Beijing. It will bring together leading scientists, business leaders, and policy makers from various segments of the Chinese and global soybean industries. Delegates will have the opportunity to discuss timely and important issues relating to the many facets of soybean production, processing, utilization, and health benefits, as well as the numerous trade considerations (including GMO issues) and challenges and opportunities for the soy industry in post-WTO China. There will be spouse programs and post-meeting activities. The tentative technical program, exhibit and sponsorship information, and the call for papers can be found at the website <http://CISCE2002.aocs.org>. You may also contact the AOCS meetings department for more information by phone: 1-217-359-2344; fax: 1-217-351-8091; or e-mail: meetings@aocs, or the technical program chairperson, Keshun Liu at keshun.liu@monsanto.com Additional information can be found at CCOA Website: www.ccoa.info

Don't forget to visit www.cafsnets.org to join the Chinese American Food

Ho: (cont.)

development in lipid-containing foods.

Dr. Ho is credited with significant contributions in the flavor chemistry of Maillard reactions. His research on the role of cysteine and cystine in Maillard reactions led to the identification of many sulfur-containing compounds with extremely low aroma thresholds important to the flavor of meat products. He was the first to demonstrate the importance of protein deamidation to flavor development in glutamine and asparagine-rich foods. He established, through mechanistic study, that the ammonia released from the deamidation of glutamine and asparagine strongly modulates the flavor profiles of the Maillard reaction. Dr. Ho is also one of the pioneers in demonstrating the effect of water activity and pH on Maillard flavor generation.

His research on natural antioxidant discovery led to the identification of many novel compounds in rosemary, sage, thyme and tea that have strong antioxidative and anticarcinogenic properties. The antioxidants prepared from rosemary and tea have been used by the food industry to prevent rancidity development in lipid-containing foods. In rosemary, he identified a new compound called rosmariquinone which is the first quinone-type antioxidant found in nature. He was the first to demonstrate that the antioxidant components isolated from rosemary and green tea have potent anticancer properties in cell and animal models. His continuing search for natural food components having health promoting properties led to the discovery of many bioactive compounds from asparagus, quinoa, almonds, buckwheat, blueberry and noni fruits.

Dr. Ho is an ardent supporter of IFT activities at the University, IFT section and national IFT levels. He has co-chaired two IFT Basic Symposia, one on "Flavor Measurement" in 1992 and the other on "Advances in Flavor Chemistry and Technology" in 1998.

Dr. Ho and his laboratory colleagues are considered by the flavor industry as one of the preeminent flavor research laboratories in the world. His insight into the basic mechanism of flavor development over a broad range of flavor types has, indeed, contributed to the basic understanding of the chemistry of flavor and the quality of food. His many awards include the 1988 Fellow Award from the American Chemical Society for his outstanding scientific contributions in the field of food chemistry. Besides being an editorial board member of the *Journal of Food Science*, he is currently also a member of the editorial advisory board for the *Journal of Agricultural and Food Chemistry*, *Journal of Food Lipids*, *CRC Critical Reviews in Food Science and Technology* and *Food Reviews International*.

Moy: International Award (cont.)

which was the technology hotly debated before it was adopted at the turn of the 20th century.

Moy was elected an IFT fellow in 1993. He will receive the International Award at the opening event of the 2002 annual meeting of IFT in Anaheim on June 2002. The award comes with a plaque and a \$3,000 honorarium. He is donating all of the honorarium to five non-profit organizations: the IFT Foundation, the University of Wisconsin Foundation (Chemical Engineering Department 'Ragatz Fund'), the Rutgers Foundation (Food Science fund), CAFS, and the IFT-Hawaii Section.

President-Elect Hsieh: (cont.)

our fellow members being honored and share their happiness. Third, there will be three IFT symposia co-sponsored by CAFS again this year: Developing technologies on functional ingredients for improving the health benefits of Asian foods, Traditional beverages from Asia, Latin America and the Caribbean and their marketability to the U.S. consumers, and Challenges and outlook of bioprocess engineering in food. Let us express our appreciation to CAFS members **Catharina Y. W. Ang**, **Yao-wen Huang** and **Martin Lo** and **Chia-Hua Hsu** who have organized or co-organized these three symposia. It should be noted that CAFS is the only international food society that has consistently co-sponsored the IFT symposia for many years.

While at the Annual IFT Meeting, you may also want to participate in the International Division Round Table 2002, June 17, 2002 in Anaheim at the IFT headquarters hotel from noon to 2 p.m. immediately after the International Luncheon. The Roundtable subject is "Food Science Communication and Networking: How Can They Help You? How Can You Help Them to Help You?" and the moderator is Dr. J. Ralph Blanchard, Chair of the IFT Committee for Global Interest (CoGI). The major focus of the Roundtable is on international communication addressing the needs of the International Division members, particularly those outside the U.S.

For those of you who have not browsed our CAFS website www.cafsnets.org recently, please do so at your pleasure. I want to thank Kenny Chuang, our web master, who has done a superb job maintaining and updating this site with his busy working schedule. If you have any suggestions as how the web site may be improved further, please contact Kenny. One thought I have is to make this site more useful for CAFS members who want to announce job openings and for some of our CAFS members who are actively looking for jobs due to recent economic downturn or company mergers.

I would like to bring to your attention of two conferences to be held in China this November. The first one is China & International Soy Conference & Exhibition (CISCE) 2002, November 6-9, Beijing, China. The main theme of this conference is Advancing Science and Technology in the Age of Globalization - A Call for Every Sector of Chinese and Global Soy Industries. It is sponsored by Chinese Cereals and Oils Association (CCOA) in cooperation with American Oil Chemists' Society (AOCS). Dr. Keshun Liu, CAFS member and Executive Director (1999-2001), is the key organizer and the technical chairperson representing AOCS. The web site of this conference is <http://CISCE2002.aocs.org> (continued next page)

President-Elect Hsieh: (cont.)

Another conference is Food Summit in China 2002. It will be held in Shanghai International Convention Center, November 12-15, 2002. The main theme of this conference is Opportunities in the Millennium - The Impact of Science and Technology and the Integration Market. It is organized by China Institute of Food Science and Technology (CIFST) and Institute of Food Technologists (IFT). Both Peggy Hsieh and I have been serving on the IFT Task Force, appointed by Mary Schmidl, immediate past IFT President, and chaired by Owen Fennema, that helps organizing this conference for IFT. The web site of this conference is <http://www.cifst.org.cn/gfhEn/index.htm>

It is time for the election of new CAFS officers. The nomination committee, headed by the CAFS immediate past president, Peggy Hsieh, has developed an excellent slate of candidates for new CAFS officers. The profiles of all candidates and ballot are provided in this Newsletter. Your vote does count and your input is vital in shaping the future and guiding the direction of our Society. Please take a moment, cast your ballot and send it back to us at your earliest convenience.

The CAFS Executive Committee meeting will be held on Sunday, June 16 at the International Lounge in the Anaheim Convention Center from 4:30 to 6 p.m. The CAFS Annual Meeting and Banquet will be held on Monday, June 17 from 5:30 to 9:30 p.m. I would like to thank Kenny Chuang and Angel Yang for helping locate and reserve the restaurant for CAFS. The detailed information on the CAFS Annual Meeting and Banquet is in this Newsletter and also on our website. I hope you all will make an effort to come, visit with other CAFS members or meet with new CAFS friends for a relaxed and an enjoyable evening. If you know for sure you will be attending the CAFS Annual Meeting and Banquet, please make your dinner reservations as soon as possible. Look forward to seeing you at the Annual Meeting in Anaheim.

Best regards,
Fu-hung Hsieh

ELECTIONS

Candidate Profiles

President-Elect: Kenny Chuang

A member of CAFS since 1993. Past activities with CAFS including Secretary, Newsletter Editor, and Membership Directory Editor (2 terms). Presently, he is the Executive Committee Member and the Website Manager of our Society.

Kenny is holding a M.S. in Food Science/Food Microbiology from Kansas State University, A MBA from The University of Kansas, B.S. in Food Science and Technology from Virginia Polytechnic Institute and State University (Virginia Tech), as well as the Diploma in Foods and Nutrition from Shin Chien College.

Currently, he is the Production Manager for Ready-To-Drink (RTD) group at Guinness UDV North America Inc. As the Production Manager for RTD, he has the responsibilities of 8 Smirnoff® Ice manufacturing facilities in North America. He is also very active with IFT at both local and national level including Chair of the Kansas City-IFT, Jury of the Graduate Fellowship, and Chair of the Registration Sub-Committee for the Chicago 2002 Supplier's Night .

Treasurer: Dr. Martin Lo

Dr. Y. Martin Lo joined the Department of Nutrition and Food Science at the University of Maryland, College Park July 2001 after being on the faculty at the University of Delaware for four years. 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 four years and served as the North America Coordinator for the first International Conference on Oriental Food in Beijing, China, 1999. He is currently the editor of the CAFS newsletter and also the Research Studies Contributor for the official web publisher of Hong Kong Food Science and Technology Association

(continued on pg. 6)

Elections

Secretary: Judy C. K. Chan

Education: Ph. D. Candidate at University of British Columbia, Canada
 B.S. in Human Nutrition from University of British Columbia, 1997
 M.Sc. in Food Science from University of British Columbia, 1999

Judy has been an active member in various local student organizations and food societies. She has served as a Student Representative at BCFT and a Graduate Student Ambassador for her faculty since 1999. She was elected to be the President of Food Science Society at UBC in 2000. Currently, she acts as the Member Chair for the Student Association of the Canadian Institute of Food Science and Technology and a Member of the Faculty Academic Administrative Committee. Last but not least, she has just co-founded the Food Science Graduate Society in her department this January and is ready to put her best foot forward for the interests of her fellow students!

She was also a recipient of the Dr. W. D. Powrie Scholarship in 1999, University Graduate Fellowships in 2000 and 2001, and M. E. Franks Scholarship in 2002.

Executive Directors:

Dr. I-Pin Ho

Working Experiences

Senior Scientist, Center for the Development of Research Policy and New Technology, National Food Processors Association. Is responsible for the Analytical Chemistry section where ICP-MS, GC-MS and HPLC are used for food analyses. (1999-Present)

Staff Chemist, Agricultural Marketing Service (AMS), U.S. Department of Agriculture . Coordinator for the National Laboratory Accreditation Program (NLAP), created by Public Law 101-624, for accrediting laboratories analyzing pesticide residues in food commodities. (1992-1999)

Senior Scientist, Bettis Atomic Power Laboratory, Westinghouse Electric, Inc., West Mifflin, Pennsylvania. Was responsible for establishment of technical specifications in contracts for waste sample analysis and evaluated the Quality Assurance/Quality Control (QA/QC) plans of subcontractors. (1991-1992)

Professional Activities

Codex Alimentarius – Science Advisor for the Codex Committee on Methods of Analysis and Sampling.
 AOAC International -- Committee Member on the Laboratory Quality Assurance Committee; Member of Dietary Supplement Task Group.

Education

Ph.D. in Environmental Sciences and Resources
 M.S. in Organic Chemistry
 B.S. in Chemistry

Dr. Zulin Shi

Zulin Shi, received his BS Degree in Food Processing, in 1982, from Fuzhou University in P. R. China., and was retained by the same university as Teaching Associate. In 1985, he passed National Graduate Exams and was qualified by the Government as graduate student for further study in U.S. A. In 1986, he started his Ph.D. program in the Department of Food Science, in University of Massachusetts, Amherst, MA, where he obtained his Ph D. degree in December, 1990. Thereafter, he continued his Postdoctoral Research at Department of Food Science in Rutgers University, New Brunswick, NJ,

In 1992, he was hired as Flavor Chemist, in Louisville, KY, by Brown and Williamson Tobacco, and 1996 as Senior Flavor Chemist in Bioproducts, Inc, in Naperville, IL. He is currently, Senior Flavor Scientist, and Flavor Group Leader with Bioproducts, Inc., responsible for research and development of new and more attractive flavor for dry and canned foods of domestic pets, such as dogs and cats. Zulin loves pets and playing bridge.

***Technical Symposiums Cosponsored by CAFS
2002 IFT Annual Meeting
Anaheim, CA***

Sunday AM: Session 8—Room 211

Challenges and outlook of bioprocess engineering in food.

Sponsor: Biotechnology Division

**Cosponsor(s): Food Engineering Division
Chinese American Food Society**

**Moderator(s): C.H. Hsu, Univ of Maryland
Y. M. Lo, Univ of Maryland**

9:00 am Introductory Remarks

9:05 am 8-1 Development of bioprocess engineering in enzyme production

I. N. A. ASHIE, X. Feng

9:35 am 8-2 Bioprocess engineering and the food industry

M. MOO-YOUNG

10:05 am 8-3 Advancements in fermentation technologies

S. T. YANG

10:35 am 8-4 Challenges in downstream bioseparation and purification

M. CHERYAN

11:05 am 8-5 Development of bioprocess engineering in China

F. CHEN

11:35 am 8-6 Outlook of educational preparation for future bioprocess engineers

Y. M. LO

Sunday PM: Session 26—Room 210D

Traditional beverages from Asia, Latin American and the Caribbean and their marketability to the U.S. Consumers.

Sponsor: Religious & Ethnic Foods Division

Cosponsor(s): Chinese American Food Society

**Moderator(s): Y. W. Huang, Univ of Georgia
S.R. Uhl, Horizons Consulting**

2:30 pm Introductory Remarks

2:35 PM 26-1 Emerging traditional ethnic beverages in the U.S. S. PATEL

3:05 pm 26-2 Traditional beverages of Latin America

M. SANCHO-MADRIZ

3:35 pm 26-3 Traditional beverages of the Caribbean

A. GORDON

4:05pm 26-4 Traditional beverages from South and Southeastern Asia

S. R. UHL

4:35 pm 26-5 Trend and market of traditional alcoholic beverages from China

R. LIN

5:05 PM 26-6 Trend and market of traditional beverages from Northeastern Asia

Y. W. HUANG, C. Y. Huang

Sunday PM: Session 27—Room 303C

Developing technologies on functional ingredients for improving the health benefits of Asian foods.

Sponsor: International Division

**Cosponsor(s): Nutraceuticals & Functional Foods Division
Chinese American Food Society**

**Moderator(s): G.E. Inglett, USDA-ARS-National Center for Agricultural Research
C.Y.W. Ang, U.S. FDA**

2:30 PM Introductory Remarks

2:35 PM 27-1 Developing ingredients from the soybean

K. LIU

3:05 PM 27-2 Health implications of ingredients in Asian diets

C. Y. W. ANG

3:35 PM 27-3 Trends in Chinese functional foods

Y. W. HUANG

4:05 PM 27-4 Bioactive plants as ingredients in functional foods

L. R. JUNEJA

4:35 PM 27-5 New hydrocolloidal ingredients for improving the health benefits of Asian foods

S. MANEEPUN

5:05 PM 27-6 Development of beta-glucan compositions and their health benefits

G. E. INGLETT

CAFS Annual Meeting and Banquet

Monday June 17th, 2002

Ten Ten Seafood Restaurant

**669 N. Euclid Street
Anaheim, CA 92801**

714-991-9272/714-991-8412

天天魚港海鮮餐廳
Ten Ten Seafood Restaurant

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薑蔥龍蝦
天炸子雞
揚州炒飯
椒鹽龍利球

Student Workshop



Interview Skills

2002 IFT Conference

Anaheim, CA

Sponsored by CAFS

Moderator: Y. Martin Lo

Tuesday June 18, 2002

From 2-4 pm

**Check Posters in International
Lounge for Room Location**

Looking for a job?

Wonton Food Inc.

220 Moore Street

Brooklyn, NY 11206

1. **Food Technologist:** Responsible for new product development, application testing and related activities. B.S. or M.S. degree in food technology plus minimum 3 years experience preferable in product development and process of unit operation of product manufacturing. Self motivated, good communication skill and bilingual English and Chinese.

2. **Manufacturing Engineer:** B.S. or M.S. degree in food Engineering or related field. Responsible for improving manufacturing process, productivity and selecting equipment. Self motivated and have strong problem solving abilities. Bilingual English and Chinese.

Salary competitive and commensurate with experience and education. Fax or mail resume to Dr. Wen C. Chiu, Wonton Food Inc., 220 Moore Street, Brooklyn, NY 11206. Fax: (718) 628-1028.

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Emily Yeh

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