

華美食品學會

Chinese American Food Society

Quarterly Newsletter

Volume 28

Issue 1

September 2005

MESSAGE FROM THE PRESIDENT



Dear CAFS members:

It is my honor and pleasure to greet you at the beginning of our new fiscal/operational year. Thanks to many hard-working members, the celebration of CAFS' 30th anniversary at the Five Happiness Restaurant in New Orleans was a great success. I think everyone at the banquet enjoyed seeing all the friends, watching the presentation of past events prepared by Dr. Peggy Hsieh, and listening to Dr. Cathy Ang reminiscing CAFS's formation and many years of progress. The evening was topped off with Kenny Chuang's beautiful clarinet recital.

New Orleans was a great convention city for all of us to meet and enjoy. The Convention Center was huge and cool. It is one of five cities for IFT to convene its annual meeting. But because of the damage inflicted by Hurricane Katrina, the city may never recover. Looks like we are not going back there in 2008 as planned by IFT. Dr. Fred Shih, a USDA senior scientist in New Orleans, was my guest at our July banquet. He was lucky to have decided to drive with his wife to Houston two days before the hurricane hit New Orleans. He told me later that the USDA may have to abandon the entire Southern Regional Research Center, an example of unexpected happenings as a result of Nature's wrath.

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Special announcement

New address, effective immediately

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e-mail: CathyAng2005@yahoo.com

For all of us fortunate enough not to be affected by these dreadful events, I suggest we move forward and try to make CAFS a better society in which to share our fellowship, knowledge, and experience. Mandated by our by-laws, I am chairing the Long Range Planning Committee, with two very capable members, Dr. Steven Pao, immediate past president of CAFS, and Ms. Judy Chan, one of our current directors. Together, we would like to suggest the following endeavors for the coming year as our long range planning:

1. Increase membership and promote CAFS among Chinese-American specialists – especially new graduates, by establishing a liaison at each university, state, or region to recruit new members.
2. Continue to consider the pros and cons of non-profit status for CAFS, and review the idea of setting up a CAFS Foundation proposed by the Executive Committee in 2003.
3. Strengthen CAFS's financial standing so that we can continue to offer scholarships and awards, to support worthy activities by members, and to fund necessary expenses for liaison with other food science-related societies.
4. Facilitate exchange and cooperation with other food-related professional societies such as co-organizing or co-sponsoring meaningful and timely symposia and workshops.
5. Devote some space in our quarterly newsletter called "Profile in Scientific Achievement and Leadership" to highlight and showcase one of our members.
6. Review past activities to see if there are any unfinished tasks that need more work.

The Long Range Planning Committee would like to ask all of our members to critique the plans shown above, and give us your views and ideas about the various tasks. You can send e-mail to any one of us (Moy, Pao, and Chan). Also, I am asking our secretary/editor to set up a "CAFS Mailbox" in each issue of Newsletter, which I suggested last year. The purposes of the mailbox are to provide a forum for discussion, a place to express your opinion or to ask questions about CAFS- or food-related matter.

I welcome all members to write or call. I also want to welcome all the incoming officers and committee chairs and members (listed page 3 in this newsletter). I look forward to working with all of you in the coming year.

With Warmest Aloha,

JAMES H. MOY

James H. Moy

ANNUAL BANQUET REPORT

DR. Y. MARTIN LO

Dear CAFS Members,

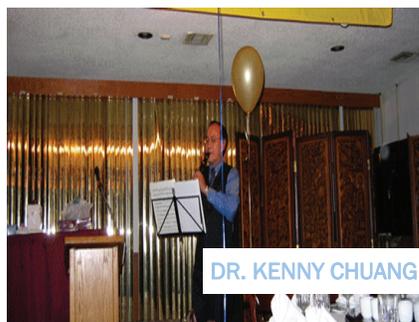
The 2005 CAFS Annual Meeting heartwarmingly marked the 30th anniversary of our society with a very nice dinner banquet program that took place on Monday, July 18th at the Five Happiness Restaurant at 3605 S. Carrollton Ave, New Orleans, LA. Despite the distance from the convention center where the IFT Annual Meeting took place, many of our members and honored guests managed to arrive at the event on time and had a great time together.

With a pre-banquet slideshow running pictures from CAFS events in the last five years and light music in the background, Dr. Herbert Stone, IFT President, and Barbara Byrd Keenan, IFT Executive Vice President, were among the first groups to arrive at the banquet before heading out to another IFT dinner function in the same evening. They both commended on the long-time involvements and contributions of CAFS in many IFT-sponsored international activities. We are much obliged to the attendance of many outstanding guests at the banquet meeting, in-

cluding Margaret A. Lawson (IFT President-Elect), Ann Hollingsworth (IFT Past-President), Dr. Huub L.M. Lelieveld (IFT International Division Chair), Dr. Yao-Wen Huang (International Division Chair-Elect), Dr. Cheng-I Wei (Dean of College of Agriculture and Natural Resources at University of Maryland), Dr. James Swi-Bea Wu (Director of the Institute of Food Science and Technology, National Taiwan University, Taipei, Taiwan), Dr. Pingfan Rao (Director, Institute of Biotechnology, Fuzhou University, Fujian, China), Mr. Jay Hua (Secretary General of the Taiwan Food Science and Technology Association), and Mr. Albert Chan (representing the Hong Kong Food Science and Technology Association).

The PowerPoint presentation prepared by Dr. Peggy Hsieh brought everyone's memory back to the early days of CAFS. While senior members took a joyride though the time tunnel, the new members had a great opportunity to appreciate each of the milestones set forth by the members and officers in-

involved in CAFS activities. The highlight of the night was indeed the achievements of CAFS in the last thirty years! Dr. Cathy Ang gave a very touching presentation on the history of CAFS starting from the launch of the society through various stages of transition to where we stand today. The mighty wisdom and leadership of all CAFS past presidents along with the cohesiveness built over the many years of CAFS's history have formed the core spirit for the society. With the younger generation emerging into this professional society, there truly are a lot to learn in order to step up to the plate.



DR. KENNY CHUANG



IFT EXECUTIVE COMMITTEE



ANNUAL BANQUET REPORT

DR. Y. MARTIN LO

Dr. Yong Hang, Chair of CAFS Awards and Scholarships Committee and Professor at Cornell University, announced the winners of this year's CAFS awards. The CAFS Professional Achievement Award goes to Dr. Sheree Lin, co-founder and president of S & J Lab., Inc., a professional laboratory conducting contract work on chemical and microbiological examination of food and non-food products. The CAFS Distinguished Service Award goes to Professor Peggy Hsieh (Florida State Univ.) for her outstanding services that promote the advancement and well-being of CAFS. This year's CAFS Undergraduate Student Scholarship was awarded to Ms. Lefan Zhuang, daughter of Dr. Hong Zhuang (CAFS secretary) and a student at the University of Illinois at Urbana-Champaign whose

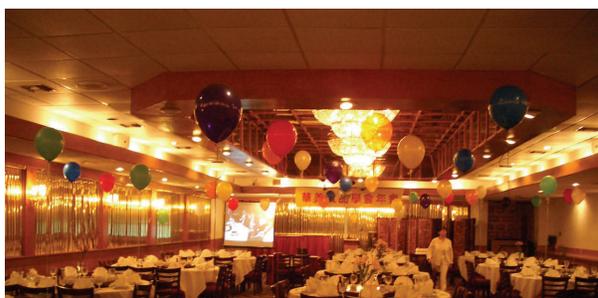
accumulative GPA reached 3.83/4.0. The 2005 CAFS Graduate Student Scholarship has two winners. In the M.S. category the winner is Ms. Shaohong Yuan (Advisor: Prof. Sam. K.C. Chang) from the North Dakota State University with a perfect 4.0 GPA in addition to presenting three research papers on quality of soy products during the 2005 IFT meeting. In the Ph.D. category, Mr. Qinchun Rao (Advisor: Prof. Peggy Hsieh) from the Florida State University whose research focus is in food safety received the award. He also presented a research paper at the 2005 IFT meeting.

The spirit of celebration ran all the way through the banquet meeting and ended with many happy winners of handsome door prizes. I was personally thankful for the owner of the restaurant to

allow us to come in two hours ahead of time to set everything up and provided a lot of extra services including calling taxis after the event. Of course the business could not be carried out without the support by those who had put in much effort behind the scene. Designed by Yi-Chun (Afra) Yeh, a graduate student at the University of Maryland who is also our new newsletter editor, the 30th Anniversary Polo Shirt was one of the highlights at the event and throughout the IFT Annual Meeting. I would also like to extend my most sincere appreciations to my graduate students Jing Wang, Hsin-Lin Cheng, and Afra Yeh for their assistance starting from preparation of supplies to working at the registration desk for the event. Gratitude is also extended to John Parry, Kevin Zhou, April Hsu, and Alan Chu for all the efforts they have contributed to a successful evening!



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Banquet Site



BANQUET STAFF



FINANCIAL REPORT

DR. Y. MARTIN LO

Chinese American Food Society Financial Report as of July 15, 2005

Prepared by Y. Martin Lo, Treasurer

Item	Amount	Notes
Beginning Balance	\$ 10,979.02	As of July 10, 2004 (The ending balance of previous report)
2004 Annual Banquet:		
Hilton Las Vegas Food & Beverage	\$ (3,012.00)	
Hilton Las Vegas Audio and Podium	\$ (178.42)	Total \$3,190.42 to Steven Pao 8/6/2005
On-Site Registration	\$ 2,337.00	Deposited 7/23/2004
Membership Dues Received	\$ 340.00	15 pro + 4 stu; Deposited 7/23/2004
Expenses (Award Plaque + Certificare + Gavel)	\$ (196.39)	To Kenny Chuang 9/10/2004
Expenses (Registration Supplies)	\$ (164.50)	To Martin Lo 7/30/2004
2004 Scholarship: Graduate First Place	\$ (100.00)	To Chien-Sheing Chen 8/6/2004
2004 Scholarship: Graduate Second Place	\$ (75.00)	To Jie Sun 8/6/2004
2004 Scholarship: Graduate Third Place	\$ (50.00)	To Chang-Shu Liu 8/6/2004
2004 Scholarship: High School	\$ (50.00)	To Winnie Wu 8/6/2004
2004 Scholarship: High School	\$ (50.00)	To Kevin Huang 8/6/2004
Subtotal	\$ (1,199.31)	
Bank Account and Mailbox Rental:		
P.O. Box Rental for Year 2005	\$ (58.00)	To Postmaster 1/6/2005
Subtotal	\$ (58.00)	
Incomes:		
Membership Dues Received by Mail	\$ 260.00	
2005 Banquet Pre-Registration	\$ 485.00	Need to refund Q. Rao \$15 (awardee)
Subtotal	\$ 745.00	
Expenses:		
Newsletter	\$ (387.81)	To Judy Chan 7/30/2004
Newsletter	\$ (476.85)	To Hong Zhuang 11/6/2004
Newsletter	\$ (438.55)	To Hong Zhuang 2/24/2005
Newsletter	\$ (427.32)	To Hong Zhuang 5/27/2005
Newsletter	\$ (339.52)	To Hong Zhuang 7/15/2005
Website Hosting (Aug 2003 to July 2004)	\$ (359.40)	To Kenny Chuang 9/10/2004
CAFS 30th Anniversary Polo Shirts 200 Counts	\$ (2,000.00)	To Martin Lo 7/11/2005
Subtotal	\$ (4,429.45)	
Total as of July 15, 2005	\$ 6,037.26	

CAFS COMMITTEES FOR 2005-06

2006 Annual Meeting committee:	Martin Lo (chair), James Moy
Awards Committee:	Fu-Hung Hsieh (chair), Peggy Hsieh, Yao-wen Huang
By-law Committee:	Yong Hang (chair), Cathy Ang, Pamela Tom
Conference and Workshop Committee:	Yao-Wen Huang (chair), Cindy Wu
Long-range Planning Committee:	James Moy (chair), Steven Pao, Judy Chan
Membership Committee:	Amos Wu (chair)
Nomination Committee:	Steven Pao (chair), Peggy Hsieh, Jack Huang, Martin Lo

STORIES OF NEW OFFICERS

DR. JAMES H. MOY

- Born in Guangzhou, China as a U.S. citizen born abroad (father born in the U.S.).
- Received B.S. and M.S. in Chemical Engineering from U. of Wisconsin-Madison,
- Worked three years in the industry

- Pursued and received a Ph.D. in Food Science and Engineering from Rutgers U.

- Joined faculty of University of Hawaii.

- Reasonably active in IFT: served in all capacities of the Hawaii Section (two terms as chair); served on some committees and award jury at national level; elected an IFT fellow in 1993; received the IFT International Award in 2002.

What was or is your first job? Is it food industry related?

First job was with a petroleum research company

(Esso in New Jersey); changed to Lipton two years later, then decided to go back to school to study Food Science.

How do you like your job now?

My job as a professor and researcher was very satisfying. My major endeavor in tropical fruit irradiation gave me the opportunity to develop knowledge and publish in this relatively new technology, travel to various places to exchange information and promote this technology, and be recognized as one of the experts in the field. After working at the University of Hawaii for 37 years, I am semi-retired.

When did you go to United States? Why did you make your choice to stay here?

Because my father was born in the U.S., I became a U.S. citizen when I landed in the

U.S. after finishing my high school and one year of college in China. I agree that the U.S. is a land of opportunity. Everyone has the potential to develop himself/herself if he/she is willing to work hard.

What is your belief in your career or in your life? Is there any specific event or someone who inspired you to be whom you are now?

Everyone should work hard and aim high in order to achieve a certain goal in life. When I arrived in the U.S., my father had died of liver cancer just five months earlier. To have to struggle on my own through many obstacles was my challenge. I believe in 'destiny' to some degree. I think one's destiny has to do with making judgments and decisions at various points in one's life. One's destiny also depends on one's attitude toward



other people (be modest and humble towards others, and be willing to help others), and on the people one meets in his/her life. I feel I have made a few good decisions, and have met some wonderful people in my life.

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STORY OF NEW OFFICER

DR. PAMELA TOM

I joined CAFS two years ago. With English as my first language, I went to Chinese school in San Francisco for several years and learned some Cantonese...it was very challenging for me because English is my first language. I can read and write enough Chinese to recognize the CAFS characters.

What was or is your first job? Is it food industry related?

My first professional job was with Cooperative Extension at the University of California. I worked as a staff research associate for the fruit and vegetable processing specialist who had the first food technology extension position in the U.S. in the 1950s. My second job with Cooperative Extension was in consumer food marketing with an emphasis in outreach information for low-income consumers (re: Expanded Food and Nutrition Education Program funded by the USDA).

Although I have always worked at the UC Davis, my primary clientele with extension have been food processors, inspectors, trade associations, and consumer educators. So...there is an industry relationship.

How do you like your job now?

I have always had a high level of job satisfaction.

When did you go to United States? Why did you make your choice to stay here?

I am a native San Franciscan. I chose to remain in Northern California in Davis because my husband, Ray, and I prefer living in a small college town compared to a metropolitan environment.

What is your belief in your career or in your life? Is there any specific event or someone who inspired you to be whom you are now?

I am the seafood extension program manager for the University of California statewide. My current Cooperative Extension position is with the California Sea Grant Extension Program which is funded by the US Department of Commerce, National Oceanic and Atmospheric Administration. In college I planned to be a teacher. Cooperative Extension (a nationwide outreach program offered through state land grant universities which have agricultural programs) involves transferring

information to people beyond the traditional classroom setting.

My former supervisors in food science were very supportive of my involvement with professional societies. In addition to being extension specialists in their fields, they were elected officers in their IFT section and division. They also served as IFT committee chairs, regional communicators, and national IFT Executive Committee members. Through departmental and programmatic resources, my supervisors provided me with funding to attend professional society meetings, and a flexible work schedule which helped me balance career and family life. I am very fortunate to have had this opportunity.

I believe that combining an open mind, positive attitude, diligence, competence, supportive work and home environments, and serendipity are keys to success.



Professor

Pamela Tom

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STORY OF NEW OFFICER DR. VIVIAN WU

I am an Assistant Professor in the Department of Food Science and Human Nutrition at the University of Maine. My research areas are food safety and security, food microbiology, food fermentation, and rapid methods and automation in microbiology. My particularly research interests are in the development of new systems for rapid determination of pathogenic injured and non-injured microorganisms in foods, and the development of strategies to control, eliminate, or prevent

foodborne pathogens in foods. I teach undergraduate and graduate courses including Applied Food Microbiology and Sanitation, Food Microbiology, and Food Fermentation. I am also on the Editorial Board of the Journal of Rapid Methods and Automation in Microbiology.

When did you go to United States? Why did you make your choice to stay here?

Graduate school.

Learn more experiences.

What is your belief in your career or in your life? Is there any specific event or someone who inspired you to be whom you are now?

Work smart and work hard. Be happy and be healthy. God will bring you to what you deserve to be.

My former Ph.D. advisor, and my parents.



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STORY OF NEW AND AWARDED OFFICER DR. PEGGY HSIEH



Y-H. Peggy Hsieh is currently a Professor in the Department of Nutrition, Food & Exercise Sciences, Florida State University. She received a B.S. degree in Nutrition & Foods from Taiwan, M.S. degree in Animal Science from Purdue University, and Ph.D. in Food Science from Florida State University. Hsieh teaches several undergraduate and graduate food science courses. She has been an invited speaker to more than 50 national and international meetings. She received the Disting-

guished Alumni Award from the College of Human Sciences, Florida State University in 2002 and was honored as a Tyner Lecturer. Her research interests include developing rapid methods for ensuring food quality and safety, and functional food research. She holds eight patented and patent-pending technologies. Her recent technology has been commercialized as several rapid immunoassay kits for the detection of banned animal tissue in food and feedstuffs for prevention of

the spread of Mad Cow Disease. Peggy is an active life time member of CAFS and served as CAFS President 2000-2001. She is also the recipient of the CAFS Professional Achievement Award in 2004 and the CAFS Distinguished Service Award in 2005.



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STORY OF NEW MEMBER

DR. QIXIN ZHONG

Qixin Zhong is an Assistant Professor in Physicochemical Properties of Foods at the Food Science and Technology Department of the University of Tennessee. He received his B. Eng. in Animal Nutrition and Feed Processing from Wuhan Grain Industry College and then worked as an engineer at the Feed Research Institute of the Chinese Academy of Agricultural Sciences for six years. His graduate education included an M.S. in Food Science and dual

Ph.D. in Food Science and Chemical Engineering from North Carolina State University. He also received his post-doctoral training at the Chemical and Biological Engineering Department at Iowa State University. His research interests include: characterization of physical properties, physical and chemical modification of ingredient properties, production of microparticles and nanoparticles for controlled release of antimicrobials and enhanced delivery

of nutraceuticals, value-added utilization of byproducts, and proteomics related to food safety.



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PhD, [North Carolina State](#)

Assistant Professor

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STORY OF AWARDED PEOPLE

QINCHUN RAO



After getting my B.S. degree of food science and engineering from Jinan University (JNU) in 1997, I was recommended to work as an instructor responsible for teaching commodity detection experiments at JNU. In 2002, Florida State University (FSU) gave me a golden chance to further my education. Half a year later, I got an opportunity to work in Dr. Hsieh's lab. From then on, Dr. Hsieh led me into an interesting world - food immunology. What I have done was focused on utilizing immunoassay to detect mammalian

meat in raw, cooked and autoclaved poultry products and feedstuffs, which was also my thesis topic. After about one year of effort, I developed a monoclonal antibody-based sandwich enzyme-linked immunosorbent assay (ELISA) which can be used for rapid, sensitive and reliable detection of undeclared mammalian proteins in meat poultry products regardless of the extent of heat processing. The data were presented at the IFT 2004 Annual Meeting in Las Vegas and the IFT 2005 Annual Meeting in New Orleans.

From my research, I have acquired lots of knowledge and lab skills. As a matter of fact, my two-year study not only greatly intensified my interest in the research of food science but also broadened my horizons in this field. In 2003, I obtained the University College Teaching Fellowship and the College Graduate Scholar Award. After I got my M.S. degree in 2004, I furthered to pursuit my PhD degree under the instruction of Dr. Hsieh.

Now my research is still focusing on food safety issue. I believe I will obtain more achievements in food science in my future.



STORY OF AWARDED PEOPLE

LEFAN ZHUANG



from
<http://www.hormel.com/templates/knowledge/>

My name is Lefan Zhuang and I graduated this May with a bachelor's degree in molecular and cellular biology at the University of Illinois at Urbana-Champaign. I moved here from China when I was five and I have lived in Kentucky, Pennsylvania, and Illinois. I did research as an undergraduate in the Food Science and Human Nutrition Department my junior and senior year. In my senior year, I completed my senior thesis for the research I did in the Food Science and Human

Nutrition Department with Dr. Manabu Nakamura and Dr. Keith Singletary and earned distinction upon graduation for the extensive research I conducted. I also graduated Cum Laude and I am currently working for the University of Illinois as a research specialist. I plan on going to medical school in two years and I hope to apply my Food Science and Human Nutrition knowledge in the medical field.

FINDING YOUR FIRST JOB IN FOOD SCIENCE

RESUME WRITING FROM [HTTP://WWW.IFT.ORG/](http://www.ift.org/)

DO'S

- Use quality bond paper and preferably a laser quality printer
- Leave some "blank/white" space for ease of reading
- For dates, use years only (leaving out months) in your work history
- Use accomplishment statements to tell the reader what it is you have done. Avoid broad "responsibility" statements that fail to address your achievements.
- Use action verbs.
- List educational credentials/achievements and professional certifications.

DON'TS

- No "typos" or misspelled words
- Do not include your work phone number on your resume. This can be identified in your cover letter with an explanation of your job status.
- Do not include names of references
- Do not list personal information
- Avoid use of passive words when an Action Verb may be used effectively instead.

- Avoid broad "responsibility" statements that fail to identify your achievements.
- Avoid "cute" or "funny" items within the body of the resume or in accompanying material.
- Avoid pictures

The following is an outline of the elements of a chronological resume.

Name, address, home phone number

Career Summary

Work history - most recent position first

Education, Training and Seminars

Professional and civic associations

Under each position in the work history, include representative accomplishments.



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<http://www.hormel.com/templates/knowledge/>

Current published articles from members

International Journal of Food Science and Technology 2005, 40, 731–741

Original article

Textural modification of soya bean/corn extrudates as affected by moisture content, screw speed and soya bean concentration

Si-quan Li,¹ Howard Q. Zhang,^{2*} Z. Tony Jin¹ & Fu-hung Hsieh³

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(Received 4 January 2005; Accepted in revised form 20 January 2005)

Summary A Cletral BP-10 (type BC45) co-rotating twin-screw extruder was used for texture modification of extrudates. Dry materials were mixed in a mixer for 15 min at low speed before extrusion. Moisture content 21–23% and addition of soya bean flour (0–40%) showed significant influences on the texture of the extrudates. Addition of soya bean flour in the range from 0 to 40% increased the diametrical expansion ratio ($P < 0.01$), decreased the hardness ($P < 0.01$) and modifies specific volume and chewing behaviours of the extrudates. Increasing moisture content in the range from 21 to 23%, however, significantly decreased specific volume ($P < 0.01$), and increases hardness ($P < 0.01$) of the extrudates. The hardness and crispness of the extrudates at fracturability of 110 g were graded higher than 6.0 by 30 and 27 of 34 consumer panelists, respectively. Consumer purchase intent showed the highest score of 5.5 in a 9-point hedonic scale when sample fracturability was at 110 g.

Keywords Corn meal, extrusion, moisture content, soya bean flour, texture modification.

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www.cafsn.net



JFS E: Food Engineering and Physical Properties

Effect of Proline and Glutamine on the Functional Properties of Wheat Dough in Winter Wheat Varieties

BRENDA C. FERMIN, T.S. HAHM, JULIA A. RADINSKY, ROBERT J. KRATOCHVIL, JOHN E. HALL, AND Y. MARTIN LO

ABSTRACT: Combinations of proline and glutamine significantly increased the functional properties of soft wheat that were unseen when added individually. To hard wheat, proline contributed more positively than glutamine on most dough and bread properties, which is different from the observations with soft wheat. Addition of glutamine to hard wheat increased the amount of gluten and glutenin after mixing, whereas proline hinders gluten formation despite the increase in glutenin. The ability of proline and glutamine to modify the functional properties of dough and bread appears to be interdependent. Addition of either proline or glutamine appears to have a protective effect on the retention of the other amino acid during breadmaking.

Keywords: dough, texture, bread, proline, glutamine

Chinese American Food
Society Quarterly

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Vol. 70, Nr. 4, 2005—JOURNAL OF FOOD SCIENCE E273
Published on Web 4/28/2005

Current published articles from members

APPLIED AND ENVIRONMENTAL MICROBIOLOGY, Apr. 2005, p. 2158–2161
0099-2240/05/\$08.00+0 doi:10.1128/AEM.71.4.2158–2161.2005
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Vol. 71, No. 4

Detection of *Salmonella* Strains and *Escherichia coli* O157:H7 in Feces of Small Ruminants and Their Isolation with Various Media†

Steven Pao,* Dhartika Patel, Aref Kalantari, Joseph P. Tritschler, Stephan Wildeus, and Brian L. Sayre

Agricultural Research Station, Virginia State University, Petersburg, Virginia

Received 11 July 2004/Accepted 9 November 2004

Salmonella strains and *Escherichia coli* O157:H7 were detected in 17 and 5 small ruminants in Virginia, respectively, of 287 tested. Background microflora interfered with the fecal analysis. The combination of *Salmonella* enzyme immunoassay (EIA) detection and xylose-lysine-deoxycholate agar isolation was satisfactory. Modifying enrichment to a 1:100 dilution enabled effective *E. coli* O157:H7 detection by EIA and isolation by sorbitol-MacConkey agar with cefixime-tellurite.

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www.cafsnet.org



JFS E: Food Engineering and Physical Properties

Physical Properties, Sensory Attributes, and Consumer Preference of Pear Fruit Leather

XUGUANG HUANG AND FU-HUNG HSIEH

ABSTRACT: Pear fruit leathers were prepared by drying a mixture of pear juice concentrate, pectin, corn syrup, and water at 70 °C for 8 h. The effects of ingredients on texture, color, microbial growth, moisture content (MC), water activity (a_w), glass transition temperature (T_g), and sensory attributes were investigated. Pectin was the most significant independent variable that affected the properties of interest. This was followed by initial moisture content and corn syrup. Glass transition temperature (T_g) was not useful for predicting microbiological attributes but had strong correlations with instrumental and sensory hardness and chewiness. The results from partial least squares analysis (PLS) indicate instrumental hardness, chewiness, and cohesiveness could be used to predict their corresponding sensory attributes. The consumer liking of pear fruit leather could be increased by raising their fruit aroma, sweetness, tartness, and shininess.

Keywords: physical properties, pear, *Pyrus communis*, fruit leather, glass transition temperature, sensory attributes

Chinese American Food
Society Quarterly

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Vol. 70, Nr. 3, 2005—JOURNAL OF FOOD SCIENCE E177
Published on Web 3/15/2005



華美食品學會

Chinese American Food Society

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Portage, Michigan 49002

Visit CAFS on the Web!
www.cafsnet.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 subdivision 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.

Welcome to CAFS' new members page. We appreciate your interest in joining our society. To become a member, you can either download the [CAFS membership application/renewal/update form \(PDF; double-sided\)](#) or use the following page, and send it in with your membership due to:

Chinese American Food Society
cc: Dr. Martin Lo
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Special Thanks to contributors for this newsletter

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NOTE FROM THE EDITOR

Dear readers,

This is my first editing experience in my life. I feel very honored that I have this chance to serve all of the members in Chinese American Food Society. This summer I had a wonderful time at the 30th CAFS Annual Banquet in New Orleans. I felt very happy that so many people came and joined this reunion. This is my second year studying in Maryland. Meeting Chinese people from many states and countries at the Banquet truly delighted my life in the USA. I want to give a special thank to my advisor Dr. Martin Lo who introduced me to this Society and recommended me as the 05/06 CAFS secretary and newsletter editor. I also want to thank everyone who gave me advices , responded to my e-mails , and proofread the newsletter. Without your help, I cannot accomplish this job. Thank you so much. In the coming year, I will do my best to edit this important newsletter for everyone and hope that more and more people will join this big family.



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