



華美食品學會

Chinese American Food Society (<https://cafsnet.org/>) Dec. 2025

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MESSAGE FROM THE PRESIDENT

-By Jun Yang

Dear CAFS Members and Friends,

It is a great pleasure and privilege to serve as the President of CAFS for the 2025-2026 term. I would like to express my heartfelt appreciation to all our members and volunteers for your invaluable contributions that inspire and drive us to move forward. I extend my warmest greetings to you all in this 2025-2026 Fall edition of our CAFS newsletter. Special thanks to Dr. Qing Jin for her hard work and dedication as Editor of this Newsletter. To keep our legacy and continuity, I am delighted to share that Dr. Harry Wang has been appointed to serve as President-Elect. Harry has shown a longstanding commitment to our society and is very familiar with our financial priorities and strategic plans. Additionally, I want to recognize each member of the leadership team and thank them for their services. We are grateful to have Dr. Hongbing Fan as Treasurer;



Dr. Chieh-Yi (Jerry) as Secretary; and Drs. Juming Tang, Shelly Xu, Li Zuo, and Ying Wu as Directors this term. Our Executive Directors' continued leadership and expertise ensure consistency and strategic support for our key initiatives. With dynamic changes within communities, the planet, governmental regulation, and academia, our organization will need to be agile and collaborative in the 2025-2026 term. **I look forward to closely working with each of you.**

Reflecting back, the 2024-2025 year was filled with several milestones and remarkable achievements. **I congratulate Dr. Qinchun Rao and his leadership team for their commitment, dedication, and contributions.** Among their accomplishments include two newsletter publications featuring major activities across the CAFS community, Conference & Workshop to showcase the trends in research and innovation, four webinars with different themes in empowering International Students to present strategies for success in North America, the

Graduate Student Research Competition, and the **publication of the 50th Anniversary of CAFS** to touch every moment of CAFS growth and development. Our team this year looks forward to building on these learnings and insights.

In 2025-2026, we will prioritize strengthening membership and recruiting new members, since members are cornerstone of this vibrant community. Students are the future of CAFS. Therefore, we will keep developing young talent, including **organizing student product development competitions and research paper competitions**, to offer more opportunities for growth in application and research environments. In addition, we plan to **host several online seminars and workshops** to nurture our young professionals in academia, government, and the private sector. Lastly, we will **strengthen our financial position through donations and sponsorship from companies in the food industry**. These strategic plans will

reflect our connection, inspiration, expertise, collaboration, and commitment to excellence.

Thank you to each and every one of you for your continued engagement and trust. CAFS is your professional family, and together, we are establishing a stronger, smarter, more connected food community. You have helped shape the future of our community, and your efforts are already inspiring new possibilities and opportunities. We appreciate your dedication, creativity, and partnership and are thrilled for the year ahead.

With best regards,

Jun Yang

2025-2026 CAFS President

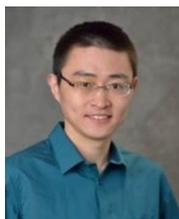


2025 CAFS Annual Banquet (July 14th, 2025 at Minghin, Chicago)

MEETING WITH CAFS OFFICERS



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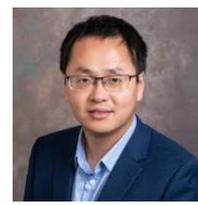
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Yi Wang
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2025-2026 CAFS FINANCIAL REPORT

-By Haiqiang Wang

Balance (as of 6/19/2025)	\$28,764.54
Expenses	
Monthly maintenance fee and enrollment fee for CAFS website	\$86.88
CAFS annual banquet expense-award plaques (three)	\$336.51
CAFS annual banquet expense-raffle prize	\$300.00
CAFS annual banquet expense-restaurant spending at Minghin	\$2080.00
CAFS annual banquet expense-student competition award	\$1950.00
<i>Subtotal Expense</i>	\$4753.39
Income	
Life time membership	\$900.00
Student/professional membership	\$40.00
Sponsorship from California almond board for annual banquet	\$2500.00
Annual banquet admission fee	\$1870.00
<i>Subtotal Income</i>	\$5310.00
Balance (as of 10/14/2025)	\$29,321.15

2025-2026 STUDENT PRODUCT DEVELOPMENT COMPETITION

-By Fujunzhu Zhao

This fall, CAFS launched its **First Product Development Competition**, proudly sponsored by **NURA**. The competition aims to foster innovation, collaboration, and leadership among students in the field of food science and technology, encouraging participants to apply their scientific knowledge and creativity to the development of novel food products.

The competition seeks to promote teamwork, creativity, and scientific problem-solving skills while strengthening collaboration between academia and industry. It also supports the professional growth of students through experiential learning and enhances CAFS's visibility and impact within the food science community.

The competition is open to undergraduate, graduate, and postdoctoral students from universities worldwide. This year, a total of ten teams has registered, with submissions received from institutions across the globe. To help participants prepare, a Product Development Workshop was held on October 15, providing detailed guidance on the competition format, requirements, and preparation strategies. **The preliminary concept pitches are due in December 2025**, after which the finalist teams will be selected. The final round of the **competition will take place in February 2026**, where winning teams will receive cash awards and have the opportunity to showcase their products at the EXPO.



The poster features a green background with a white scalloped border. At the top left is the CAFS logo (Chinese American Food Society) and at the top right is the NURA logo. The main title 'PRODUCT DEVELOPMENT COMPETITION' is written in large, bold, black letters across two curved banners (pink and blue). Below the title is an illustration of three people in lab coats and caps working at a table with a laptop. To the right of the illustration are two cookies. Below the title, the text 'Showcase your creativity and innovation!' is centered. To the right of this text is a yellow oval containing the text 'OPEN TO ALL STUDENTS 3-5 MEMBERS PER TEAM'. Below this is a green oval containing a bulleted list of three points. At the bottom left, under the heading 'COMPETITION DETAILS:', are two lines of text: 'October 16th, 2025 - Registration deadline' and 'December 15th, 2025 - Preliminary concept pitch submission'. To the right of this text is a green box containing the text 'REGISTRATION QR CODE:' and a QR code. At the very bottom, a line of text reads 'Contact us if have questions: fzhao179@vt.edu' flanked by horizontal lines.

 CHINESE AMERICAN FOOD SOCIETY AND NURA 

PRODUCT DEVELOPMENT COMPETITION

Showcase your creativity
and innovation!

OPEN TO ALL
STUDENTS 3-5
MEMBERS PER TEAM

- FROM A CONCEPT TO A PRODUCT THROUGH MARKET AND CONSUMER CENTRICITY
- UNLOCK FOOD SCIENCE & TECHNOLOGY PRINCIPLES TO APPLICATIONS
- EXPERIENCE TRANSITION FROM ACADEMIC TO FOOD INDUSTRY

COMPETITION DETAILS:

October 16th, 2025 - Registration deadline
December 15th, 2025 - Preliminary concept pitch submission

REGISTRATION QR CODE:



— Contact us if have questions: fzhao179@vt.edu —

2025 CAFS CONFERENCE & WORKSHOP

-By Juzhong Tan

During the Fall semester, the CAFS and North America Jiangnan University Alumni & Friends Association (NAJUA) jointly organized a research symposium titled “[The Application of AI and Hyperspectral Imaging for Food Processing and Qualities](#),” held on Oct 03 at 8:00 PM (EST). This event was designed to introduce innovative and emerging technologies, including AI and HSI, from the aspects of working principles, advantages/limitations, actual applications in food processing, and potential applications & future trends, to the broad audiences, including students, researchers, faculty, and industry partners. The goal is to spark new ideas for using AI in the current research projects and future directions. This is also the first time that CAFS and NAJUA collaborate on a joint symposium.

We invited four early-career faculty members for four technical talks:

- **Dr. Juzhong Tan**, Assistant Professor at the University of Delaware, gave a technical talk entitled “In-line Detection of Quality-related Properties of Extruded Foods by Hyperspectral Imaging: From Fundamental Principles to Applications”.
- **Dr. Minwei Xu**, Assistant Professor at the North Dakota State University, gave a technical talk entitled “Optimizing Kernel-level Analysis for Cost-Effective AI Prediction in Grain Quality Assessment”.
- **Dr. Chang Chen**, Assistant Professor and Extension Specialist at Cornell University, gave a technical talk entitled “Integrating

Hyperspectral Imaging With Machine Learning for Non-Destructive Quality and Defects Detection of Grapes”.

- **Dr. Yiming Feng**, Assistant Professor and Extension Specialist at the Virginia Polytechnic Institute and State University, gave a technical talk entitled ‘The Elusive Ground Truth in Hyperspectral Imaging: Technical & Methodological Challenges’.

The webinar was a great success, with **45+ participants** and **highly active engagements between speakers and the audience**.

CHINESE AMERICAN FOOD SOCIETY
NORTH AMERICA JIANGNAN UNIVERSITY ALUMNI & FRIENDS
ASSOCIATION

CAFS NAJUA

AI+Hyperspectral imaging

Topic 1: In-Line Detection of Quality-Related Properties of Extruded Foods By Hyperspectral Imaging: From Fundamental Principles to Applications
Dr. Juzhong Tan Assistant Professor, University of Delaware, USA

Topic 2: Optimizing Kernel-Level Analysis for Cost-Effective AI Prediction in Grain Quality Assessment
Dr. Minwei Xu Assistant Professor, North Dakota State University, USA

Topic 3: Integrating Hyperspectral Imaging with Machine Learning for Non-Destructive Quality and Defects Detection of Grapes
Dr. Chang Chen Assistant Professor, Cornell University, USA

Topic 4: The Elusive Ground Truth in Hyperspectral Imaging: Technical & Methodological Challenges
Dr. Yiming Feng Assistant Professor & Extension Specialist, Virginia Tech, USA

JOIN US! <https://udel.zoom.us/j/92247154019?jstz=2>

03 October 2025
8 PM-10 PM EST

CAFS LIFE-TIME MEMBER SPOTLIGHTS



Ying Xu is a food industry professional with a strong background in both food science and business. She is a Rutgers University alumna with dual degrees in food science and business. Ying has dedicated her career to the food industry since 2015. Her career began in a technical role at CPG company like Mondelez, before transitioning to the food ingredients sector. With eight years of experience in food colorants at companies like DDWilliamson (now Givaudan Sense Colour), she has now moved into a sales position at J. Rettenmaier, a global supplier of insoluble fibers. Ying is grateful for the opportunity to join CAFS and looks forward to connecting with fellow professionals.

We appreciate your interest in joining our society. To become a member, you can download the [CAFS membership application/renewal/update form](#). For more information, please reach out to Xiaolei (Shelley) Shi via email xshi257@wisc.edu

UPCOMING EVENTS

-By Jun Yang & Fujunzhu Zhao

CAFS December Flavor Science Seminar

We are excited to announce the CAFS Flavor Research & Application Seminar, taking place on December 12. This seminar brings together leading experts from academia and industry to discuss recent advancements in flavor science, emerging analytical tools, and real-world applications from agriculture to consumer products.

Date: December 12th, 2025

Time: 8:00-10:00 PM EST

Zoom: 973 5572 0055

Password: 163636

Speaker Lineup

- **Dr. Xiaofen Du**, Texas Woman's University
- **Dr. Yun Yin**, Virginia Tech
- **Dr. Yu Fang**, Coca-Cola

Please see the following flyer for more details.



Chinese American Food Society

Flavor Research and Application

This seminar brings together leading experts from academia and industry to highlight recent advances in flavor research, emerging analytical tools, and real-world applications from agriculture to commercial product.

Flavor Research – Past, Present, and Future

This talk will provide an overview of flavor science development, from foundational sensory and analytical research to modern innovations integrating flavor chemistry, consumer science, computational tools, and potentially AI.



Dr. Xiaofen Du



Dr. Yun Yin

Flavor Research in Agriculture – From Field to Food and Flavor

The talk will showcase research that links agricultural practices to flavor chemistry and consumer preference, emphasizing opportunities to enhance flavor quality in agriculture-based foods through breeding and biochemistry.

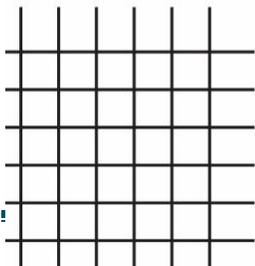
Flavor Innovation in Industry – Translating Science to Consumer Products

This presentation will focus on how flavor science is applied in product development pipelines across the beverage and food industry.



Dr. Yu Fang

Join Now



ZOOM

Meeting ID: 973 5572 0055
Password: 163636



12 December
2025



8 PM-10 PM EST



2025-2026 CAFS EC AND COMMITTEE ROSTERS

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	Yi Wang (Promotion & Outreach Coordinator)	yi.7.wang@uconn.edu

Note: based on Bylaws,

- 1 – Annual Banquet and Business Meeting committee is led by the incoming President.
- 2 – Nomination committee is led by the immediate Past President.

EMPLOYMENT OPPORTUNITIES

1. Lecturer of Food Science and Coordinator of Food Science Teaching & Research Facilities and Programs

The School of Food and Agriculture (SFA) at the University of Maine seeks applicants for a full-time, 12-month, non-tenure-track Lecturer of Food Science and Coordinator of Food Science Teaching & Research Facilities and Programs.

https://fa-ewca-saasfaprod1.fa.ocs.oraclecloud.com/hcmUI/CandidateExperience/en/sites/CX_1/job/1538

2. Senior Product Developer

This role leads the development, optimization, and commercialization of new food products for Starbucks by driving innovation, cross-functional collaboration, and technical R&D expertise.

https://www.indeed.com/viewjob?jk=9161c1446db47e70&from=shareddesktop_copy

3. Assistant/Associate Professor (Career-Track) Winery Process Engineer

The Department of Viticulture & Enology at Washington State University Tri-Cities invites applications for a career-track faculty position in Winery Process Engineering (Chemical Engineering) with a 12-month, 0.75 FTE appointment.

[https://www.higheredjobs.com/faculty/details.cfm?JobCode=179299331&Title=Assistant%2FAssociate%20Professor%20\(Career-Track\)%20%20Winery%20Process%20Engineer%20%20WSU%20Tri%20Cities](https://www.higheredjobs.com/faculty/details.cfm?JobCode=179299331&Title=Assistant%2FAssociate%20Professor%20(Career-Track)%20%20Winery%20Process%20Engineer%20%20WSU%20Tri%20Cities)

4. Regular Faculty-Meat Science/Food Science

The Animal, Veterinary and Food Sciences department is seeking to hire an Assistant Professor for a tenure-track position.

<https://www.higheredjobs.com/faculty/details.cfm?JobCode=179295078&Title=Regular%20Faculty%20-%20Meat%20Science%2F%20Food%20Science>

Please visit CAFS website's Job Posting page for more useful job links:

https://www.cafsnets.org/job_postings.htm