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CHINESE AMERICAN FOOD SOCIETY



NEWSLETTER



VOLUME 12, NUMBER 3

MARCH 1990



稻穗成熟 Ripe Grain, Ta-chi

A NEW EDITOR ?

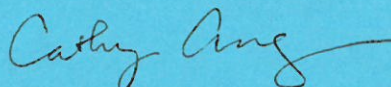
HOW DID I BECOME THE NEW EDITOR? Simply because no one else would take the job and that I owe the current President and President -elect a great deal. Last year when I was the President, both Yao-Wen Huang and Daniel Fung (and many other officers and committee members) supported me so much; Yao-Wen was the Editor and Daniel was the President-elect. They both did a lot of work and I know I owe them a lot, lot, lot, ...

This year, Daniel is the President and Yao-Wen is the President -elect. They have been looking for many months for a new Editor. Daniel hoped highly that Sheree Lin would take the job. However, unfortunately, Sheree had a good excuse (?) to decline the appointment. Therefore, Yao-Wen had to continue his editorship for the 1st issue of Vol. 12 (combined No. 1 and 2).

Over 1/2 year into the current term (7/89 to 6/90), the new editor's position is still vacant. Thus, somehow, I was appointed. Yao-Wen strongly persuaded me and Daniel insisted that I write something as the new Editor on the FRONT PAGE of this issue of the newsletter. Could I say "no"? You guessed, I couldn't. I just could not say "no" to those friends who have helped me so much in the past.

But, after seeing the last issue, I am sure you would agree with me that it is very hard to match Yao-Wen's high standard. I need all the help I can get. Would you, each and every member, please help this new editor by contributing some news items, articles or reports? Deadline for receiving articles for the next issue is April 10. Your contribution will be highly, highly and highly ... appreciated.

Cathy Ang



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STATEMENT OF POSITION: The Chinese American Food Society (CAFS) is a non-political and nonprofit organization dedicated to the scientific and professional betterment of its members. The members of CAFS wish to interact with all scientists based on common cultural and scientific interests. CAFS takes no political stand or preference. Selection of materials for all CAFS publications is based on the scientific content and general interest. Any inadvertent connotation should not be deemed as the official position of CAFS.

CAFS NEWSLETTER is published quarterly by CAFS for its members. contributions of articles or news should be sent to the editor. Dr. Cathy Ang, Editor, Russell Research Center, USDA-ARS, P.O. Box 5677, Athens, Georgia 30613



**Dr. Daniel Y.C. Fung**

A handwritten signature in cursive script that reads "Daniel Y.C. Fung".

**CAFS President's Message**

First of all I would like very much to thank Dr. Yao-Wen Huang for being the Editor of the Chinese American Food Society Newsletter for many, many issues. He spent much time and effort to make the Newsletter an informative and useful publication for all of us. He was meticulous in gathering information and planned the format and settings in an artistic and attractive manner. We all owe a lot to his leadership in this activity.

We are equally fortunate to have Dr. Cathy Ang agree to take over the Editor position. All of us know how much Cathy LOVES this organization and she is willing to continue her super effort in making our society truly a professional organization. As she works on this new project she needs the help of everybody. If you have interesting articles, observations, stories, research data, etc that you would like to share please send things to Cathy. She will put them in the newsletter for the benefit of the organization.

We are sending this newsletter out soon after the last one because we need to inform the members about the up-coming events in CAFS. Please help the officers in terms of nominations of outstanding graduate students, outstanding scientists, new officers, etc. We need your input and your assistance.

The single most visible activity of our organization is the annual forum and banquet. Please make a special effort to come to these activities. Yao-Wen's report in this issue will give more details concerning that program as well as some other exciting activities for the annual meeting in Anaheim.

Dr. Sheree Lin, Dr. Hsien-Yen Hsu and I will be in Taiwan in March to help conduct a workshop. We will bring greetings of CAFS to friends in Taiwan!!

We constantly need to find new members as well as retain our loyal members. Each and everyone of you is of vital importance to the organization. Please help the organization to recruit more members all through the year.

Be sure to contact us if you have new and exciting ideas for the organization!!

SEE YOU IN ANAHEIM, SEE YOU IN ANAHEIM, SEE YOU IN ANAHEIM

## SHARING AND PARTICIPATION

Yao-wen Huang  
President-elect , CAFS



The ingredients for a successful society are including "Sharing" and "Participation." Sharing your expertise, your experience, and your feeling with our fellow members are so easy to be forgotten. Allocating your time, your energy, and your thinking to participate the society's activities are also so easy to be slipped. Our Society is growing and growing. The previous presidents and officers have done so much for the Society, and we need to continue their efforts and to keep the tradition.

Here, I would like to challenge you, especially the new members, to add more ingredients "Your Sharing and Participation" to the Society. Let our Society be more attractive, more impressive and more productive. It is not too early to think about your participation for the coming year 1990-1991. We have many positions need to be filled. The nominations for elected officer was called by the Nomination Committee in January this year. The Operational Committee will be appointed and/or applied by the members. Please take time to think about any committee which you may interest to chair and/or to be a member.

These committee are including (1) Awards; (2) By-Law; (3) Conference Overseas; (4) Employment; (5) Fund Raising; (6) Long Range Planning; (7) Public Relation/Membership; (8) Publication; and (9) Student Affairs. Please choose one committee that you are interested and we are going to send you a copy of operational manual for that position. In order to have a better communication and membership information, I would like to ask for any volunteer area correspondents in different geographic locations such as West (CA, OR, WA), Mid-West (IL, IA, MN, OH, UT, WI, ND, MO, KS), North East (NY, NJ, MA), South (TX, LA), South East (GA, FL, SC, NC, MS), Hawaii, Canada, Taiwan, and Singapore. One of the Area Correspondent responsibilities is to contact members in your area and write a quarterly report on their activities and news. The reports will be included in the quarterly CAFS Newsletter. Please share your time with us and take action to participate the activities of the Society.

Finally, as the editor of last issue of Newsletter, I would like to remind that if you didn't receive a Newsletter due to your changing address, please write to the new Newsletter Editor Dr. Cathy Ang to ask for a copy. Thank you!

ANNUAL MEETING OF CHINESE AMERICAN FOOD SOCIETY 1990

Yao-wen Huang  
Annual Meeting Committee

In celebration of the 15th Annual Meeting of Chinese American Food Society, the Annual Meeting Committee will present an Annual Meeting and Forum, an Annual Banquet, and a CAFS-IFT Special-Interest Forum for our member. The Annual Meeting and Forum will be held on Monday, June 18, 1990 from 2:00 p.m. to 4:00 p.m. The Annual Banquet will be held on the same day from 6:30 p.m. to 9:30 p.m. Those events will be concluded by a CAFS-IFT Special-Interest Forum on "Traditional Chinese Food With Advanced Technology", which will be held on Wednesday, June 20, 1990.

The Annual Meeting Committee is consisted of Drs. Mike Chen, James Chan, Tung-shan Chen and myself. Mike Chen was appointed as the Local Coordinator who would be in charge local arrangements especially The Banquet. Also, He is going to serve as an information center. When our members come to Anaheim for the IFT and CAFS Meeting, you may give him a call for any help. The HOT LINE for this G-R-E-A-T Service is (213) 223-6356, 24 hours a day. How about him Mike!

The committee is going to publish an Annual Meeting Program Book and distribute to our members. In order to serve our members as well as to raise funds for the Society, the committee will accept any Advertisements to print in the Program Book. Contributions for the Ads will be \$300.00 for the full page and \$180.00 for the half page. Please send your Ads in a camera ready form to me. The deadline is May 15, 1990. Thank you.

The committee is also going to publish the Proceedings of the CAFS-IFT Special-Interest Forum as one of the CAFS Science and Technology Monograph Series. The Proceedings will be expected to be available during the CAFS Annual Meeting. This Forum was put together by our members including Peter Wan, George Chu, Daniel Fung, Cathy Ang and myself. Team work is the key to the success!

Please bring your colleagues, classmates and friends to the CAFS Annual Meeting. We will have a table in the International Lounge on Sunday and Monday Morning to welcome you and to accept for the application of New Member. As the President Daniel Fung mentioned that any member who recruited a new member will both receive a copy of CAFS Food Science and Technology Monograph No. 1 "Food Safety: An International Concern." Don't miss this great opportunity.

Well, I am going to stop here. However, I would like to hear any suggestions from you for this upcoming event. Remember, THIS IS YOUR MEETING.

1990 CAFS ANNUAL MEETING AND FORUM

DATE: June 18, 1990

PLACE: Room Number (TBA), Anaheim Hilton & Towers

1:00 p.m.- Executive Meeting (for executive committee members)  
Dr. Daniel Y.C. Fung  
President, CAFS

2:00 p.m.- Business Meeting (for all members)  
Dr. Daniel Y.C. Fung  
President, CAFS

2:25 p.m.- Get Acquaintance  
Dr. Yao-wen Huang, President-elect

2:45 p.m.- Guest Speaker: Dr. Lucy Sun, Chairperson,  
Graduate Institute of Food Science and  
Technology  
National Taiwan University

Topic: Future Directions of Higher Education in Food  
Science Programs in Taiwan

3:05 p.m.- Forum  
Dr. Daniel Y.C. Fung (Session Chairman)  
Topic: How to Raise Children in U.S. as A  
Professional?

3:25 p.m.- Student Program (Session Chairman)  
Dr. Sam K.C. Chang, Chairman  
Student Affairs Committee

4:00 p.m.- Adjourn

歡迎參加!!!

ANNUAL CAFS BANQUET

DATE: June 18, 1990

TIME: 6:30 p.m. - 9:05 p.m.

PLACE: TBA (in Anaheim)

LOCAL COORDINATOR: Dr. Mike Chen  
4214 Abner St.  
Los Angeles, CA 90032  
CAFS Hotline : (213) 223-6356  
(24 hours service)

LOCAL ARRANGEMENT: Drs. James Chan and Tung-shan Chen

PROGRAM:

- 6:30 p.m. Social Hour (cash Bar)
- 7:15 p.m. Banquet
- 8:15 p.m. Dinner Speech
- 8:35 p.m. Business and Entertainment
- 9:05 p.m. Door Prizes and Music

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**CALL FOR ADVERTISEMENT FOR THE  
1990 CAFS SCIENTIFIC SEMINAR PROCEEDING**

For the 1990 IFT Annual Meeting CAFS has organized a special seminar entitled Traditional Chinese Food with Advance Technology. Six well-known Chinese scientists will present timely information on these highly unique topics.

Dr. Yao-Wen Huang, the coordinator of this special seminar, is planning to publish a proceeding of the articles presented in this seminar.

In order to defray the cost of printing the proceeding we have decided to accept appropriate advertisements to be printed as a part of the proceeding.

If you are interested in placing an "Ad" in the proceeding, please contact Yao-Wen (404-542-2286) directly concerning this opportunity.

新節目 →

1990 IFT SPECIAL-INTEREST FORUM &  
CHINESE AMERICAN FOOD SOCIETY FORUM

The forum entitled "Traditional Chinese Food with Advanced Technology" will include 6 presentations by recognized experts in the fields of Chinese foods and food technology. Presentations will focus on the industrial production of traditional Chinese foods with advanced technology. The recent development of Chinese traditional food products and technology such as Tofu, fermented soy products, etc. in the Orient will be addressed. The characteristics of Chinese food including the unique texture and flavor will be discussed. Review of current Chinese food products in the U.S. markets and opportunities of importation and exportation will be followed by a roundtable discussion which will include comments from the audience.

TITLE: Traditional Chinese Food with Advanced Technology

DATE: June 20, 1990

PLACE: Anaheim Hilton & Towers, Anaheim, California

- 1:30 p.m.- Overview of the Forum  
Dr. Yao-wen Huang, Coordinator  
University of Georgia
- 1:40 p.m.- Utilization of Soybeans as Chinese Food  
Dr. Santa H.C. Lin  
Protein Technologies International
- 2:05 p.m.- Fermentation Technology in Chinese Food  
Dr. Daniel Y.C. Fung  
Kansas State University
- 2:30 p.m.- Characteristics of Chinese Food: the Unique Texture  
Dr. Joseph J. Jen  
University of Georgia
- 2:55 p.m.- Review of Chinese Foods in the U.S.  
Dr. Cathy Y.W. Ang  
U.S. Department of Agriculture
- 3:20 p.m.- Recent Development of Chinese Food Products in Taiwan  
and Singapore  
Dr. Lucy Sun  
National Taiwan University
- 3:45 p.m.- Recent Development of Chinese Food Products in  
Mainland China and Hong Kong  
Dr. Anthony Hing Chen  
3-I Corporation, Inc.
- 4:10 p.m.- Questions and Discussion  
All Speakers



PROFESSIONAL SCIENTIST AWARD - nomination  
Chinese American Food Society

Purpose: To recognize a professional member for his/her outstanding contributions to the field of Food Science and Engineering, as it relates to teaching, research, extension, administration, or leadership in industry.

Please type:

Name of Nominee: \_\_\_\_\_ address: \_\_\_\_\_

Position: \_\_\_\_\_

Date of Birth: \_\_\_\_\_

Please include the following information on a separate sheet of paper:

- A. Educational Background (Institution, degrees, year, major and minor fields)
- B. Professional Societies (Offices held, dates)
- C. Professional Activities
- D. Publications
- E. Honors and Awards
- F. Nomination Statement (A one-page description that establishes the nominee's qualifications for the award. Personality characteristics and contribution to other fields are not pertinent. Please confine this statement to one page.)
- G. Submit four (4) copies to:

Dr. T.C. Lee  
Department of Food Science  
Cook College  
Rutgers, The State University  
New Brunswick, NJ 08903  
Tel: 201-932-9671  
Fax: 201-932-6776

- H. Deadline: April 7, 1990

**Application for Scholarship  
Chinese American Food Society**

Date of Application \_\_\_\_\_

Legal name \_\_\_\_\_, \_\_\_\_\_, \_\_\_\_\_  
                                Last                                First                                Middle

Chinese name \_\_\_\_\_

Mailing address: \_\_\_\_\_

Phone number including area code \_\_\_\_\_

Date of Birth \_\_\_\_\_

You will be a candidate for what degree? \_\_\_\_\_

Major Department \_\_\_\_\_ University \_\_\_\_\_

Major courses taken at current institution (please attach your transcripts to this application)

Grade Point Average (current institution) \_\_\_\_\_ (A=4, B=3, etc.)

Thesis Topic \_\_\_\_\_

State briefly your professional experiences including teaching, research, and other professional activities  
(organization membership, meeting, presentation, club activity, etc.)

State briefly your career goal

List names and phone numbers (including area codes) of three persons who are familiar with your past  
academic work and who may be contacted for further information.

I certify that the information given on this form is complete and true.

Signature of applicant \_\_\_\_\_

Submit four (4) copies to:

Dr. T.C. Lee  
Department of Food Science  
Cook College  
Rutgers, The State University  
New Brunswick, NJ 08903  
Tel: 201-932-9671                      Fax: 201-932-6776

Deadline: April 7, 1990

## THE ROLE OF A DEPARTMENT OF FOOD SCIENCE AND HUMAN NUTRITION IN CONTEMPORARY SOCIETY

by Daniel Y.C. Fung, Ph.D., Professor of Food Science  
Kansas State University  
Manhattan, Kansas 66506

In order for a Department of Food Science and Human Nutrition (FSHN) to serve the needs of the contemporary society, teaching, research, extension and continuing education programs and activities in the Department must be responsive to the changing needs of local, state, national and international groups relative to FSHN.

A strong, solid philosophy in FSHN education to accomplish the basic mission of the Department must be developed to guide the Department to fulfill its goals and responsibilities throughout the 1990's and into the 21st century.

The need for excellence in teaching, research, extension and continuing education in FSHN is self evident. Utilizing the talents of existing faculty and staff and effectively recruiting new ones and with the strong support of the central administration the Department of FSHN should be able to meet the challenges of the contemporary society. Indeed it must strive to be the leader in developing innovative and new ideas, methods, techniques and approaches in training young men and women through the total undergraduate and graduate teaching programs. It must be able to identify, design, and execute the best possible basic and applied research to solve emerging FSHN problems as well as to explore untouched potentials. Add on to the teaching and research components, the extension and continuing education phase of the Department should be a leader in the transmission of important FSHN information to the society at large as well as to design meaningful workshops, conferences, symposia, and courses to serve the immediate needs of special groups of traditional and non-traditional students, consumers, educators, and scientists in all areas of FSHN.

There are three major challenges in FSHN on a national scale in 1990's: **Food Safety, Nutrients, Diet and Health, and Value Added Foods.** The Department of FSHN must seek a leadership role in all three areas. This could be accomplished by diligent search for research grants, effective and efficient use of acquired funds, creative research output by faculty, staff, assistants, post-docs, graduate and undergraduate students in the laboratories, timely publication of scientific discoveries, and presentation of research findings in national and international meetings. New information obtained from these endeavors can be incorporated into the teaching programs as well as the extension activities.

The field of FSHN has never been more exciting than this moment in history. The need for more well trained scientists to continue to improve the health and welfare of society through good foods has never been greater. The career and job opportunities for FSHN graduates has never been more abundant. FSHN holds a crucial link between **agricultural products** obtained through ingenious agricultural practices and hard work of farmers **and** the nutritious, delicious, attractive, safe, abundant, and economic **foods** presented daily to the consumers, which encompass every living soul.

The Department of FSHN indeed has a vital role in contemporary society. Through strong leadership and commitment at all levels of the university the full potential of the Department of Food Science and Human Nutrition to serve the contemporary society can be realized for the well being of citizens everywhere.



**BASIC FACTS ABOUT FOOD, FOOD BUSINESS, FOOD SCIENCE**

<u>Fact</u> (Source)	<u>Number</u>	<u>Year of Latest Data</u>
Annual retail SALES of foods and beverages, U.S. (Food Industry Report 1988)	\$ 331 Billion	(1987)
Annual food service SALES (Food Industry Report 1988)	\$ 219 Billion	(1987)
Amount average person CONSUMES/year (Ken Lee)	1,300 pounds	(1985)
Number of PERSONS EMPLOYED in food processing companies (Connor, 1985)	1.5 Million	(1985)
Amount food companies SPEND ON R&D in a year (Connor)	\$ 834 Million	(1984)
Amount spent on food ADVERTISING (Connor)	\$ 8.4 Billion	(1984)
Number of persons doing FOOD SCIENCE in U.S. food companies (Connor)	60,000	(1987)
Number of PRODUCTS in average supermarket (Food Marketing Institute)	15,000	(1987)
Number of food processing COMPANIES, U.S. (Connor)	13,600 (estimated)	(1987)
Percent of household INCOME spent on food (Econ. Reports 1987)	1947 - 32% 1963 - 24% 1985 - 18%	(1987)
Number of IFT MEMBERS (IFT)	24,500	(1989)
Number of COLLEGES offering IFT approved food science programs (another dozen also offer programs) (George Foster)	45	(1987)
Number of HOUSEHOLDS in America (World Almanac)	86 Million	(1985)
Percent of (Clinically) OBESE Adults in U.S. (NCHS)	25%	(1988)

(9/89) From National IFT—Supplied by Daniel Y.C. Fung, Alternate Regional Communicator

(敬請張貼)

# 微生物 快速及自動化檢測 研習會

Symposium/Workshop

on

Rapid Methods and Automation  
in Microbiology

1990年3月12~16日

## 地點

食品工業發展研究所  
新竹市食品路331號  
電話:(035)223191轉239

## 主辦單位

食品工業發展研究所

## 贊助單位

行政院農業委員會  
行政院衛生署

# 微生物快速及自動化檢測 研習會

主講：馮貽澤博士(Dr. Daniel Y.C. Fung)

(美國堪薩斯州立大學教授)

助講：呂秋娟博士(Dr. Sheree C. C. Lin)

(美國漢堡王公司Burger King微生物專家)

許先業博士(Dr. H. Y. Hsu)

(美國基因探針公司GENE-TRAK 研究員)

籌備：張長泉博士(食品工業發展研究所)

## 會程

講演：3月12日~13日

實習：3月12日~16日

3月12日(星期一)

8:30-9:00 報到、繳費、領資料

9:00-9:20 開幕式

9:20-10:40 a.m. Introduction - Conventional and Miniaturized Microbiological Methods  
Dr. Daniel Y.C. Fung

10:40-11:00 a.m. Coffee and Tea Break

11:00-12:30 p.m. Comparative Analysis of Diagnostic Methodology  
Dr. Daniel Y.C. Fung

12:30-1:30 p.m. Lunch

1:30-3:00 p.m. Current Development and Applications of Viable Cell Count Methods  
Dr. Daniel Y.C. Fung and Dr. Sheree C.C. Lin

3:00-5:00 p.m. Workshop - Inoculation of Culture to Conventional and Miniaturized Systems  
Dr. Sheree C.C. Lin and Dr. Daniel Y.C. Fung

Symposium/Workshop on Rapid Methods and Automation in Microbiology  
March 12 - March 16, 1990

Sponsored by Food Industry Research and Development Institute  
Hsinchu, Taiwan

Organizer: Dr. Tsung-Chain Chang, FIRDI  
Visiting Professor: Prof. Dr. Daniel Y.C. Fung, Kansas State University  
Visiting Lecturer: Dr. Sheree C.C. Lin, Burger King  
Visiting Scientist: Dr. Hsien-Yen Hsu, Genetrak

AGENDA

Monday, March 12, 1990

9:00 - 10:30 a.m. Introduction -- Conventional and Miniaturized Microbiological Methods  
Dr. Daniel Y.C. Fung  
11:00 - 12:30 p.m. Comparative Analysis of Diagnostic Methodology  
Dr. Daniel Y.C. Fung  
1:30 - 3:00 p.m. Current Development and Applications of Viable Cell Count Methods  
Dr. Daniel Y.C. Fung and Dr. Sheree C.C. Lin  
3:00 - 5:00 p.m. Workshop -- Inoculation of Culture to Conventional and Miniaturized  
Systems  
Dr. Sheree C.C. Lin and Dr. Daniel Y.C. Fung

Tuesday, March 13, 1990

9:00 - 10:30 a.m. Up-date of Instrumentation and Automation  
Dr. Daniel Y.C. Fung  
11:00 - 12:30 p.m. Rapid Detection of Emerging Pathogens by Novel Methods  
Dr. Daniel Y.C. Fung  
1:30 - 3:00 p.m. DNA Probe and Related New Methods  
Dr. Hsien-Yen Hsu and Dr. Daniel Y.C. Fung

End of Symposium

3:00 - 5:00 p.m. Workshop - Rapid Viable Cell Count Methods--Redigel, Petrifilm, Isogrid  
Reading of Results of Monday's Experiments

Wednesday, March 14, 1990

9:00 - 10:30 a.m. Discussion and Inoculation into Vitek Systems  
Jim Ellis  
11:00 - 12:30 p.m. Bactometer Discussion and Inoculation  
Jim Ellis  
1:30 - 3:00 p.m. Spiral System Discussion and Inoculation  
Peter Pratt  
3:00 - 5:00 p.m. Read Viable Cell Count Data and Perform Diagnostic Kit Tests  
(API, Enterotube, Spectrum 10, MicroID)

Thursday, March 15, 1990

9:00 - 10:30 a.m. Demonstration and Operation of DNA Probe, ELISA Test and Biocontrol  
Dr. Hsien-Yen Hsu  
11:00 - 12:30 p.m. Read Reactions of Wednesday's Tests  
1:30 - 3:00 p.m. Malthus Demonstration and Discussion  
3:00 - 5:00 p.m. Lumac, ATP, Catalase Tests, Reduction Tests

Friday, March 16, 1990

9:00 - 10:30 a.m. Rapid Toxin Tests, Latex Bead Technology  
11:00 - 12:30 p.m. Aflatoxin Tests  
1:30 - 3:00 p.m. Collection of Data and Group Discussion  
4:00 p.m. Presentation of Certificates  
5:00 p.m. Workshop Adjourn



# Rapid Methods and Automation in Microbiology

★ ★ ★ ★ ★  
**10<sup>th</sup>**  
ANNIVERSARY  
WORKSHOP

## Workshop Agenda\*

(The Symposium of July 6 and 7 is an integral part of the workshop)

### Sunday July 8, 1990

**Morning:** Conventional methods and Miniaturized methods

**Afternoon:** Viable Cell Count, Conventional and Alternative Methods: Petrifilm, Redigel, DEFT, Catalase-meter, Spiral

### Monday July 9, 1990

**Morning:** Comparative Analysis of Diagnostic Kits and Systems

**Afternoon:** API, MicroID, Enterotube, Minitek, Spectrum 10, R/B, IDS

### Tuesday July 10, 1990

**Morning:** Rapid Detection of Pathogens (*Salmonella*, *Listeria*, *Campylobacter*, *Yersinia*, *E. coli*, *Clostridium*)

**Afternoon:** ELISA (Organon Teknica) DNA probe (Genetrak), Tecra, BioControl

### Wednesday July 11, 1990

**Morning:** Mechanization and New Approaches, Sophisticated Light Scattering Detection Systems

**Afternoon:** Artek, Isogrid, Malthus, Biolog

### Thursday July 12, 1990

**Morning:** Radiometry, Microcalorimetry, ATP Detection, Impedance

**Afternoon:** Vitek, Bactometer, Lumac, Omnispec

### Friday July 13, 1990

**Morning:** Rapid Detection of Microbial Toxins (Oxoid, Aflatest)

A Look into the Future  
Presentation of Certificates

**Noon:** Departure

**July 6-13, 1990**  
**Kansas State University**

## PLEASE CONTACT

Daniel Y.C. Fung  
207 Call Hall  
Kansas State University  
Manhattan, Kansas 66506

Tel (913) 532-5654  
FAX (913) 532-5681

## Graduate Student Fellowships

Fellowships, including tuition, room, and board, may be awarded to highly qualified degree-seeking graduate students to participate in the workshop as special assistants. Contact Dr. Fung for details.

- 1987 Fellows: Marilyn Hattier (Louisiana State U.)  
Kathy Richter (University of Nebraska)
- 1988 Fellows: Margie Lee (University of Georgia)  
Kim Payne (University of Tennessee)  
Elliot Ryser (University of Wisconsin)
- 1989 Fellows: Hassan Gourama (U. of Nebraska)  
Adela Aguirre (U. of Texas, El Paso)

## American Society for Microbiology Certification

Participants will receive 5.25 ASM Continuing Education units to be granted upon successful completion of the workshop.



## Symposium Agenda

Friday July 6, 1990 11 a.m.–noon  
(Hollidome)

Early Bird Food Microbiology Seminar  
"Current Progress in Rapid Methods in Europe"  
Dr. Cecile Lahellec, Poultry Experiment Station,  
France

Friday July 6, 1990 1:00–5:30 p.m.  
(Hollidome)

### Opening of Symposium:

Dr. Daniel Y.C. Fung, Director of Workshop, Kansas  
State University  
Dr. Jack Riley, Department Head, Animal Sciences  
and Industry, KSU

### Symposium I:

#### Medically Oriented Rapid Methods

Convener: Dr. Millicent C. Goldschmidt

"Rapid Methods for the Identification of Foodborne  
Carcinogens and Anticarcinogens"

Dr. Delbert M. Shankel, University of Kansas,  
Lawrence, KS

3–3:30 p.m. Coffee Break—Visit Exhibits

"Some of the Pitfalls in Designing Methods  
for the Diagnosis of Stressed and Fastidious  
Microorganisms"

Dr. Charlotte Parker, Dept. Microbiology, University  
of Missouri

"Methods to Study the Effects of Ionizing Radiation  
and Competition from Normal Flora on the Survival  
of *Salmonellae*"

Dr. Donald W. Thayer, Glen Boyd, and Malgorzata  
E. Seczwinska, Food Safety Research Unit, USDA,  
Philadelphia

"A New Medium for the Rapid Identification of  
*Candida albicans*"

Dr. Millicent C. Goldschmidt and Dr. Daniel Y.C.  
Fung

5–7 p.m. Symposium Break—Visit Exhibits

7 p.m. Symposium Banquet (Hollidome  
Ballroom)

After Dinner Speaker—Dr. Richard Forsythe,  
University of Arkansas

"Food Safety and Rapid Methods"

Saturday July 7, 1990 (Hollidome)

Symposium II: 9:00 a.m.–12:30 p.m.

#### Food Oriented Rapid Methods

Convener: Dr. Nelson A. Cox

Saturday July 7, 1990 (Hollidome)  
(continued)

"Significance of and Procedures in AOAC  
Approval"

Dr. Wally Andrews, Food and Drug Administration,  
Washington D.C.

10–10:30 a.m. Coffee Break—Visit Exhibits

"Rapid Screening Process for Yeast Using  
Bioluminescence"

Mr. Carl Moritz, Dr. Pepper/Seven-Up Company,  
St. Louis, MO

"Application of Rapid Methods and Automation in  
a Poultry Industry Laboratory"

Dr. Steven Collier, Fieldale Farms, Baldwin, GA

"Application of Rapid Methods and Automation in  
the Fast Food Industry"

Dr. C.C. Sheree Lin, Burger King, Miami, FL

"Application of Rapid Methods and Automation in  
a Regulatory Agency Laboratory"

Mr. Mark Pratt, Food Safety and Inspection Service,  
St. Louis, MO

Symposium III: 2:00–5:30 p.m.

#### Environmental Oriented Rapid Methods

Convener: Dr. J. Stanley Bailey

"The Environment as a Source of *Listeria*  
Contamination"

Dr. Jim Marsden, American Meat Institute,  
Washington D.C.

3–3:30 p.m. Coffee Break—Visit Exhibits

"Environmental Sampling to Determine Critical  
Control Points in Dairy Manufacturing"

Dr. P.C. Vasavada, University of Wisconsin, River  
Falls, WI

"Gene Probes for *Listeria monocytogenes* in  
Environmental Sampling"

Ms. Cecelia Marshall, Environmental Systems,  
College Park, MD

"Environmental Monitoring from a Consumer  
Perspective"

Ms. Pat Booth, Personal Products, Milltown, NJ

"Overview of Environmental Sampling Plan at a  
Large Integrated Food Processor"

Mr. Paul Hall, Kraft General Foods, Glenview, IL

Symposium Concludes at 5:30 p.m.

7 p.m. Symposium and Workshop Reception  
at Dr. and Mrs. Fung's home.

## China seeking new technology

With 1.1 billion people and a per capita consumption of only 5.8 kilograms of vegetable oils a year, The People's Republic of China has attracted the interest of foreign firms that view the country as a vast potential market for fats- and oils-related equipment and technology. China's declaration of martial law in Beijing in May and political crackdown in June have raised questions whether the recent technological awakening and open-door policy of China will continue; it has caused some firms to reassess the Chinese market.



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TABLE 1

China's Oilseed Production (in metric tons)

Crop	1985/86	1986/87	1987/88	1988/89
Soybeans	10,500,000	11,614,000	12,184,000	11,650,000
Cottonseed	7,672,000	6,550,000	7,853,000	7,775,000
Groundnuts	4,665,000	4,117,000	4,320,000	4,000,000
Sunflowerseed	1,732,000	1,544,000	1,241,000	1,190,000
Rapeseed	5,607,000	5,881,000	6,605,000	5,440,000
Sesameseed	691,000	618,000	526,000	404,000
Palm kernel	1,000	1,000	2,000	2,000
Linseed	535,000	485,000	460,000	410,000
Castorseed	280,000	235,000	330,000	310,000
TOTAL	31,704,000	31,046,000	33,520,000	29,878,000

Sources: *Oil World Statistics Update* (June 9, 1989), and *A Statistical Survey of China—1989*, edited by SSB (Beijing, May 1989).

TABLE 2

China's Per Capita Consumption of Edible Vegetable Oils

Year	Amount (in kilos)
1983	4.03
1984	4.70
1985	5.13
1986	5.24
1987	5.66
1988	5.80

Source: *Oil World Statistics Update* (June 9, 1989).

JAOCS, Vol. 66, no. 9 (September 1989)

TABLE 3

China's Food Industry Goal for the Year 2000

Food Item	Percent Increase over 1980
Food industry output	500
Milk and soybean products	2,000
Meat	1,000
Baby food	1,500
Starch and seafood	600
Sugar	350
Vegetable oil processing	100

Source: Anthony H. Chen, 3 I Corporation.

### A bridge to China

Chinese Americans, however, can help close the gap between the cultures. Anthony Chen, who founded 3 I Corp. with Sherman S. Lin, serves in such a role. While working at Anderson Clayton, Chen and Lin became active in the Chinese American Food Society (CAFS), a professional society in Canada and the U.S. composed of persons originally from Taiwan and The People's Republic of China. In 1982, Chen—then president of CAFS—was invited by China to lecture on food technology to the Chinese government ministries.

FINANCIAL STATUS OF THE SOCIETY  
(prepared by Shwu-Pyng Chen on 2/26/90)

I. C.D. LONG-TERM ACCOUNT (First Interstate Bank, Livermore, CA)

\$3018.27 (6 month C.D., interest payable at maturity)

II. CHECKING ACCOUNT (First Interstate Bank, Livermore, CA)

Beginning Balance as of 9/30/89 + \$2087.83

Income : membership dues received + \$2136.10  
 donation (Mr. David Chiang, Raychem, Hong kong)\* + \$ 65.00

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subtotal + \$2201.10

Payment: reimburse Shwu-Pyng Chen  
 (dues announcement printing, mailing) -\$ 93.65  
 reimburse Michael Tao (plaque making) -\$ 100.44  
 reimburse Yen-Con Hung (mailing labels for newsletter) -\$ 10.22  
 reimburse Yao-Wen Huang (newsletter printing, mailing) -\$1027.78  
 reimburse Cathay Ang (miscellaneous mailing) -\$ 13.20  
 bank charge (returned check: membership due) -\$ 4.00

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subtotal -\$1249.29

Ending Balance + \$3039.64

III. SAVINGS ACCOUNT (First Interstate Bank, Livermore, CA)

Beginning balance as of 9/30/89 + \$4703.59  
 Interest gained + \$ 68.14

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Ending balance + \$4771.73

\* Mr. David Chiang issued another check at amt of US\$65.00 to cover pending check of HK\$500.00. Thanks for his consideration & generosity. (RE: Newsletter Vol.12, #1&2, p.40)

MEMBERSHIP DUES RECEIVED DURING 7/1/89-3/1/90

**PERMANENT MEMBER (\$200/LIFE TIME)**

\*CHANG, STEPHEN S.  
CHEN, STEVE S.C.  
\*CHENG, SHU-GUANG, GREG

**SUPPORTING MEMBER (\$30/YR)**

CHANG TIEN-HUNG WILLIAM (7/89-12/90)  
CHU, GEORGE C. (7/89-12/90)

**PROFESSIONAL MEMBER (\$15/YR)**

CHA, ALICE S. (7/89-12/90)  
\*\*CHANG, ANGELA (7/89-12/90)  
CHANG, KOW-CHING (7/89-12/90)  
CHANG, KUN-YU (7/89-12/90)  
\*CHANG, SHEN-YOUN (7/89-12/90)  
CHANG, YUNG-SYI, AMELIA (7/89-12/90)  
CHEN, ANDI OU (7/89-12/90)  
CHEN ANTHONY HING (7/89-12/90)  
CHEN, CHI-HOUNG, JONATHAN (7/89-12/90)  
CHEN, SHWU-PYNG T. (7/89-12/90)  
CHEN, T.C. (7/89-12-90)  
CHEN, TUNG-SHAN (7/89-12/90)  
CHENG, HSIUNG (7/90-12/90)  
CHIEN, JOHN T. (7/89-12/90)  
CHOU, DAVID HUNG-EN (7/89-12/90)  
CHUNG, RONALD A. (7/89-12/90)  
DOONG, NAI-FEN (7/89-12/90)  
\*HAN, TZYY-JAN, TIM (7/89-12/90)  
HANG, YONG D. (7/89-12/90)  
HO, ALLEN (7/89-12/90)  
HO, CHI-TANG (7/89-12/90)  
\*HONG, Y.C. ALBERT (7/89-12/90)  
HOWE, JEAN MA (7/89-12/90)  
HSIEH, OLIVER AN-LI (7/89-12/90)  
HSIEH, FU-HUNG (7/89-12/90)  
HSIEH, THOMAS, C.Y. (7/89-12/90)  
\*HSIEH, YUN-HWA (7/89-12/90)  
HSU, DEBBIE (7/89-12/90)  
HUANG, I-LO (7/89-12/90)  
HUANG, YAO-WEN (7/89-12/90)  
HUI, YIU H. (7/89-12/90)  
\*\*HWANG, LUCY SUN (7/89-12/90)  
JEN, JOSEPH, J.S. (7/89-12/90)  
\*\*KENG, J.G. (7/89-12/90)  
KIANG, MING-JONG (7/89-12/90)  
\*KUO, JIN-DER (7/89-12/90)  
LAI, CHRISTOPHER C. (7/89-12/90)  
LEE, CHI-HANG (7/90-12/90)  
LEE, IRIS C. (7/89-12/90)  
LEE, MIN-YEE (7/89-12/90)  
LEE, TUNG-CHING (7/89-12/90)  
LEE, YANIEN (7/89-12/90)  
LEE, YUNG-HSIUNG (7/89-12/90)  
LEU, J.P. ROMEO (7/90-12/90)  
LIN, C.C. SHEREE (7/89-12/90)  
LIN, HOZONG, ROBERT (7/89-12/90)

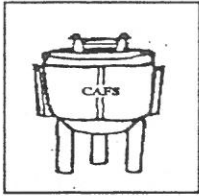
LIN, SANTA, H.C. (7/89-12/90)  
LIN, SHERMAN, S. (7/89-12/90)  
MA, ROBERT, TZU-I (7/89-12/90)  
MAI, JIMBIN (7/89-12/90)  
\*\*MIAO, PAUL F. (7/89-12/90)  
NEWMAN, JACQUELINE M. (7/89-12/90)  
SHIEH, JAMES J. (7/89-12/90)  
\*SHYU, YUAN-TAY (7/89-12/90)  
SOO, HONG-MING (7/89-12/90)  
\*SUN, XIAOWEI (1/90-12/90)  
TAN, CHEE-TECK (7/89-12/90)  
TSENG, ROSE, YUN LI (7/89-12/90)  
TSUI, JEAN C. (7/89-12/90)  
WANG, MANN-WEN (7/89-12/90)  
WANG, PING-LIEH T. (7/89-12/90)  
WANG, SAMUEL L. (7/89-12/90)  
\*\*WANG, YUH-YUN DAVID (7/89-12/90)  
WEI, TSAO-MING (7/89-12/90)  
WU, PEI FEN (7/89-12/90)  
WU, YING VICTOR (7/89-12/90)  
YEH, SING-WOOD (7/90-12/90)  
YIU, ANN CHOY (7/89-12/90)  
YUEN, WING (7/90-12/90)

**STUDENT MEMBER (\$5/YR)**

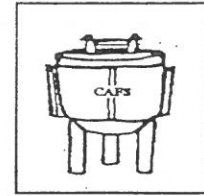
CAI, TIANDE (7/89-12/90)  
CHEN, HONGDA (7/89-12/90)  
\*\*HUNG, SIMON CHINGYOU (1/90-12/90)  
LIAW, YI-JEN (7/89-12/90)  
LIU, SE-PING, C. (7/89-12/90)  
SU, LIN-BIN (1/90-12/90)  
TANCHOTIKUL URAIWAN (7/89-12/90)  
TANG, PEARL (7/89-12/90)  
WANG, SHUR-WERN (7/89-12/90)  
WANG, WEN-HSU AMOS (7/89-12/90)  
YANG, BINGHUEI, BARRY (7/89-12/90)  
\*\*YANG, CHI-CHIN (7/89-12/90)  
\*\*YANG, CHIEN-HUI (1/90-12/90)  
YANG, LUOQING (7/89-12/90)  
YAO, FEI (7/89-12/90)  
YAU, JIA-CHYI (7/89-12/90)  
YU, SHEW-LING (7/90-12/90)

\* membership status changed

\*\* new member



華 美 食 品 學 會  
CHINESE AMERICAN FOOD SOCIETY



**MEMBER (ACTIVE):** Any person who resides in the USA or Canada, with close relation to Chinese culture, and holds a bachelor's degree or its equivalent in a field related to food science or technology or is actively engaged in food technology related professions for at least 3 years. An active Member shall have all rights and privileges of this Society.

**STUDENT MEMBER:** Any student who is enrolled in an institution of higher learning in the USA or Canada and is pursuing programs of study in or closely related to food science or an allied field. Student Members shall have all the rights and privileges of this Society except that they shall not vote or hold office.

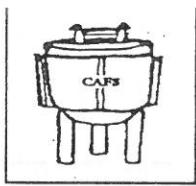
**ASSOCIATE MEMBER:** Any person who is interested in food science and technology but not classified as an Active Member or Student Member. Associate Members shall have all the rights and privileges of this Society except that they shall not vote or hold office.

**LIFE MEMBER:** Any active Member in good standing and has submitted an application for the Life Membership with the approval of the Executive Committee. Life Members shall have all rights and privileges of this Society.

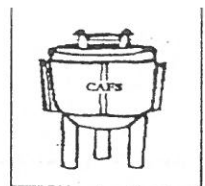
**SUSTAINING MEMBER:** Any person or organization who financially supports the Society's operation. The sustaining membership entitles the individual or organization to designate one representative who will be given individual membership (active or associate member), a Certificate of Sustaining Membership and recognition in the Society's publications.

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PLEASE USE THE FORM ON REVERSE SIDE FOR NEW MEMBERSHIP APPLICATION;  
CHANGE OF ADDRESS or DIRECTORY INFORMATION; AND DUES PAYMENTS FOR  
OLD MEMBERS.



華美食品學會  
CHINESE AMERICAN FOOD SOCIETY



MEMBERSHIP APPLICATION

Name: \_\_\_\_\_ Name in Chinese: \_\_\_\_\_  
(Individual Member or Representative of Sustaining Member, as you wish it to appear on certificate)

Professional Affiliation (or Name of Sustaining Member): \_\_\_\_\_

Business Address: \_\_\_\_\_

Telephone No.: \_\_\_\_\_ Fax No.: \_\_\_\_\_

Residence Address: \_\_\_\_\_

Telephone No.: \_\_\_\_\_ Fax No.: \_\_\_\_\_

Preferred mailing address: \_\_\_\_\_ Business, or \_\_\_\_\_ Residence

Education (Degree, Year, University/College, Major):

B.S.: \_\_\_\_\_

M.S.: \_\_\_\_\_

Ph.D.: \_\_\_\_\_

Present Position and Areas of Interest and Specialization:

\_\_\_\_\_

Professional Experience: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Membership Dues of Calendar Year: \_\_\_\_\_

\_\_\_\_\_ Initiation Fee (\$10) (one time only, a handsome certificate will be mailed to you)

\_\_\_\_\_ Active Member (\$15)

\_\_\_\_\_ Student (\$5)

\_\_\_\_\_ Associate (\$15)

\_\_\_\_\_ Life (\$200) (one time only for life)

\_\_\_\_\_ Sustaining (\$200) including dues for one representative as  
\_\_\_\_\_ Active Member or \_\_\_\_\_ Associate Member

Total Enclosed \$ \_\_\_\_\_ (Please make check payable to CAFS)

Applicant's Signature: \_\_\_\_\_

Certification (for student membership) that applicant is a student

\_\_\_\_\_

(signature and title of university faculty member)

Membership I.D. Code No.: \_\_\_\_\_ (to be filled by Treasurer).

Please return this form and payment to:

Dr. Shwu-Pyng T. Chen, CAFS Treasurer  
Western Flavors and Fragrance  
2001 Peraita Street  
Oakland, CA 94566

1989-1990 EXECUTIVE COMMITTEE MEMBERS:

President:	Daniel Fung	(馮 始 洋)	(913)	532-5654
President-elect:	Yao-wen Huang	(黃 耀 文)	(404)	542-2286
Secretary:	Christin C. Chou*	(劉 泰)	(206)	872-7155
Treasurer:	Shwu-pyng Chen	(曾 淑 亭)	(415)	373-9433
Past President:	Cathy Ang	(王 永 康)	(404)	546-3493
Members (89-90):	T. C. Chen	(陳 存 傑)	(601)	325-3382
(89-90):	Chu H. Tzeng	(曾 竹 雄)	(315)	476-9101
(90-91):	Grace R.Y. Yao	(姚 許 瑞 儀)	(312)	927-6622
(90-91):	Michael Tao	(陶 至 真)	(812)	429-7653

OPERATIONAL COMMITTEE (\*: Chairperson)

Annual Meeting:	Yao-wen Huang*	(黃 耀 文)	(404)	542-2286
	Mike L. Chen; James K.C. Chan			
Awards:	Tung C. Lee*	(李 東 慶)	(201)	932-9611
By-Law:	Santa Lin*	(林 輝 正)	(314)	982-3138
	Peter Wan; David Chou			
Conference Overseas:	George Chu*	(朱 正 中)	(312)	461-4222
	Peter Wan*	(萬 建 心)	(312)	998-7939
Empolyment:	J.G.Keng*	(耿 軍 光)	(312)	563-6533
Fund Raising:	Vancant			
Long Range Planning:	Cathy Ang*	(王 永 康)	(404)	546-3493
Nomination/Election:	Cathy Ang*	(王 永 康)	(404)	546-3493
Public Relations:	Sheree Lin*	(呂 秋 娟)	(305)	378-7913
Membership:	Sheree Lin*	(呂 秋 娟)	(305)	378-7913
Publication:	Cathy Ang*	(王 永 康)	(404)	546-3493
Student Affairs:	Kow Ching Chang*	(張 永 清)	(808)	944-1456
Historian:	B.S Luh	(陸 伯 勛)	(916)	752-0151
Legal Counsel:	Marian S. Ming	(閔 錫 慶)	(312)	782-8200

CAFS ACTIVITIES

Publishes Newsletter, Directory and other documents to provide timely information on matters of common interest, and to facilitate communications among members.

Sponsors Annual Meeting, Forum, Workshop/Conference and other events for member interactions and exchange of ideas.

Grants Awards and Scholarships to outstanding professional and student members, respectively.

Provides Technical Consultation to industries and organizations in USA, Canada and abroad, and provides Employment Referral services to assist members and prospective employers.

## \*\*\*\*\* SPECIAL MESSAGES \*\*\*\*\*

TO ALL MEMBERS: Thank you for your continuous support and interest. Please invite your friends to join us. We especially urge all student members to inform your friends to join us. You don't have to attend the annual IFT or annual CAFS meetings to join. Just fill out the enclosed Membership Application Form and send it along with your dues payment to the CAFS Treasurer. We are looking forward to welcome more new members.

JUST A REMINDER, please send in your dues for 1990 to treasurer. If you have not paid dues for one year or more, this issue may be your last copy of the CAFS newsletter. Your expiration date is shown on the mailing label, such as "0788" stands for membership expired in July 1988. Please bring your dues payment up-to-date. THANK YOU.

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From: Cathy Ang  
110 Whipporwill Circle  
Athens, GA 30605 USA

To:

FIRST CLASS  
AIR MAIL