
NEWSLETTER OF THE
華 美 食 品 學 會
CHINESE AMERICAN FOOD SOCIETY

VOLUME 14, NUMBER 2

APRIL, 1992

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President Elect: S.K. Chang (701) 237-7474

Message from the president, Tung-ching Lee, President

Time really flies! It is hard for me to believe that this will be the last message I send to you as CAFS President, 1991-1992, via our Newsletter. Many thanks to each and everyone of you for your vital contribution to our organization. I would particularly like to thank Dr. Emil Huang, the Editor of our CAFS Newsletter. We all owe a lot to him for his superb job!

I would like to remind you all again of our mission and vision as stated in the CAFS Charter:

" The general purpose of our organization, particularly through its common cultural and scientific interests, is to promote the advancement of food science and technology. Because of our unique background, we have rich cultural resources and strong aspirations to bring more innovations to the field of food science and technology."

We should continue to utilize our high spirit of cooperation and truthful friendships to achieve our mission. In recent years, the image of food science has been at a critical stage. Scientists in other disciplines occasionally regard food science and technology as a inferior profession. Some criticisms are justifiable, but others are the result of ignorance. We must improve the image of food science and technology. We must believe in ourselves or no one else will. We must match our aspirations with competence, courage and determination to succeed. Let us work together. CAFS is our organization, and only we can make it even better by our participation, contributions and dedication!

I urge you to attend the 1992 CAFS Annual Meeting during the IFT meeting in New Orleans. Let us get together, enjoy our fellowship and work together for the future!

Best wishes for a splendid Spring and hoping to see you all in
NEW ORLEANS.

1992 ANNUAL IVDKVD MEETING AND BANQUET

June 22, 1992

1. Executive Committee Meeting:

Time: 1:30 to 2:30 pm

Place: Convention Center, Room Number to be announced

2. Membership Meeting and Special Program (to be announced)

3. Evening Banquet Program:

Place: Panda Chinese Restaurant- Riverview, a map is attached

Jackson Brewery, 5th Floor

600 Decatur Street, New Orleans, LA 70130

Manager: Mr. Peter Lu, Tel: 504-589-2471

(5 to 10 min. walking distance from the Convention Center, Eastward)

Local Coordinator: Dr. Paul Kuan (FDA, New Orleans, 504-589-2471)

6:30 pm Social hour and registration

7:00 pm Welcome and Introduction of Guests and Members

President, Dr. Tung Ching Lee

Dinner

8:15 pm President Remark, Recognition of Present Officers,
Committee, Chairs, etc.

President, Dr. Tung Ching Lee

8:30 pm Dinner Speech (Speaker to be announced)

9:00 pm Awards Presentation

9:10 pm Introduction of New Officers (Dr. T.C. Lee)

9:15 pm Incoming President Remark (Dr. Sam K.C. Chang)

9:30 pm Guest Remarks

9:45 pm Door Prizes

Dinner Menu: (每桌八人)

• 什錦海鮮湯

• 脆皮蝦

• 陳皮牛

• 左公鷄

• 香酥鴨

• 魚香鯉魚肉

• 豉汁蟹鉗

• 糖醋魚片

• 草菇素心

• 熱茶及新鮮水果

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Fees: \$25 for regular members and \$15 for student members

Please reserve by June 2, 1992. Send checks payable to

"Chinese American Food Society" to:

Dr. T.C. Chen

P.O. Box 5188

Mississippi State, MS 39762

I, _____, and _____ (number) guests will be attending
the IVDKVD Dinner. A Check of _____ dollars is being enclosed.

_____ I am a student member _____ I am a regular member

Comments:

***** NEW COMPANY INTRODUCTION *****

"S&J LABORATORIES, INC." is fully owned by the CAFS member Dr. C.C. Sheree Lin. It is an independent testing and consulting laboratory located at Kalamazoo, Michigan. They are specialized in the handling of foods, feeds, and ingredients for food and allied industries.

MISSION: Quality & Personal services

PROFESSIONAL GOAL: Accuracy, Confidentiality, Promptness, Responsiveness, and Satisfaction

S & J Lab. can help you ensure the quality and safety of your products through their extensive range of assays from the promimate analyses to comprehensive microbiological testing and rapid microbial detection of food pathogens. They offer quality data on a timely basis with competitive price to meet your analytical needs

Scope of Services: Please contact Dr. C.C. Sheree Lin for more information at 2948 Business One Dr., Kalamazoo, MI 49001, (616)349-0662

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FINANCIAL STATUS OF THE SOCIETY
(By Dr. T.C. Chen on Feb. 24, 1992)

I. Saving Account (First Federal Bank of Saving AC# 0-01-02-108407)

7/22/91	Deposit	\$8,000.00
	Interest (Dec. 31, 1991)	194.82

	Total	\$8,194.82

II. Checking Account (First Federal Bank of Saving AC# 0-01-60-161886)

12/5/92	Balance	\$2,981.83
12/16/91	Interest	13.07
12/31/91	To. Dr. A.P. Chen for mailing & copying documents	(5.80)
12/27/91	To. E. Huang for printing & mailing of newsletter 13(4)	(182.38)
1/16/92	Interest	12.60
2/12/92	Deposit membership fees	
	Chen*, Tae-an, IL	15.00
	Su*, Allan Yen-Lun, GA	15.00
	Leung*, Cheong-Kit, GA	25.00
	Yang, Chi-Chin, MS	5.00
	Huang, Yao-Wen, GA	15.00
2/16/92	Interest	9.00

	Total	\$2,903.32

* New Member

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***** NEW DEFINITIONS OF LABEL TERMS ***** FOR YOUR INFORMATION !!!

THE NEW FOODSPEAK: Some definitions of label terms, to be proposed by the USDA and FDA.

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- FREE: Contains no more than an amount that is "nutritionally trivial" and unlikely to have a physiological consequence.
- FRESH: Can only refer to raw food that hasn't been processed, frozen or preserved.
- CALORIE FREE: Has less than 5 calories a serving.
- SUGAR FREE: Has less than 0.5 gram of sugar a serving
- SODIUM FREE and SALT FREE: Has less than 5 milligrams of sodium a serving.
- LOW SODIUM: Has less than 140 mg sodium per serving and per 100 grams of food.
- VERY LOW SODIUM: Has less than 35 mg. per serving and per 100 grams of food.
- LOW CALORIE: Has less than 40 calories per serving and per 100 grams of food.
- HIGH: A serving provides 20% or more of the recommended daily intake of the stated nutrient.
- SOURCE OF: A serving has 10% to 19% of the recommended daily intake of the nutrient.
- REDUCED SODIUM: Has no more than half the sodium of a comparison food.
- REDUCED CALORIES: Has one third fewer calories than comparison food.
- LESS: Term may be used to describe nutrients if the reduction is at least 25%.
- LIGHT: Term may be used on foods that have 1/3 fewer calories than a comparable product. Any other used of "light" must specify whether it refers to the look, taste or smell; for example, "light in color."
- MORE: Term may be used to show that a food contains at least 10% more of a desirable nutrient, such as fiber or potassium, than a comparable food.
- FAT FREE: Has less than 0.5 gram fat per serving, and no added fat or oil.
- LOW FAT: Has 3 grams or less fat per serving and per 100 grams of the food.
- (PERCENT) FAT FREE: Term may be used only in describing foods that quality as low fat.
- REDUCED FAT: Has no more than half the fat of an identified comparison.
Example: "Reduced fat, 50% less fat than our regular brownie. Fat content has been reduced from 8 grams to 4 grams." To avoid trivial claims, reduction must exceed 3 grams of fat per serving.
- LOW IN SATURATED FAT: Has 1 gram or less of saturated fat per serving and not more than 15% of the food's calories come from saturated fat.
- CHOLESTEROL FREE: Has less than 2 mg. of cholesterol per serving and has 2 grams or less of saturated fat per serving.
- LOW IN CHOLESTEROL: Has 20 mg or less cholesterol per serving and per 100 grams of food, and 2 grams or less of saturated fat per serving.

WELCOME!!!! **** NEW MEMBERS **** WELCOME!!!!

Chen, Tae-an (S) (): 802 W.Illinois St. #4, Urbana, IL 61801
 Su, Allan Yen-lun (S) (): 310 Rogers Rd., Apt.
 Leung, Cheong-kit (P) (): 1233 Kamloops St., Vancouver, B.C.,
 Canada V5K 5E8

简单介绍一位新会员——余世望教授

黄主编安—鑒：

捧讀上期華美食品学会通訊，見到新會員名單中列有一位江西省的余世望教授。(She Shi-Wang)。但未註明通訊地址，連姓氏也誤寫為余。我想除了我以外，不會有人注意到。為了讓本會會友對這位陌生的新會員增加一英認識之外，我也藉著這一小西簡介，向余先生表達本會會友對他的熱誠歡迎！

一九八八年四月，應江西食品協會邀請，我去江西訪問交流兩星期，就蔬菜水果加工、保鮮作了多場專題講演。並造訪當地各所高校及加工廠。在江西大學的講演就是由江大食品科學系系主任余世望教授主持。該系成立於一九八三年，在短促之年內，已具相當規模。當時，余教授曾向我一再表示，希望與國外食品界增加連繫。他獲悉我們北美有一個華美食品学会，表示有興趣加入。在我回來以後，就寄了一份申請書給他。之後，我們之間一直沒有再通信。三年過去了，也未見余教授申請入本會。

一九九一年十月，有人請我向加拿大國際開發署(CIDA)推薦一所中國的大学食品系展開交流訓練計劃，我立刻給余教授去了一封徵詢信，並提到北美華人食品学会近年來已有許多大陸留學生參加，很遺憾余教授還未參加。現在看到他已申請入會，非常高兴。希望今後能常來IFT的年會，增進彼此的友誼與交流。附上江大食品系資料及新近成立的江大/德國東亞中心聯合研究所簡介供您參考。

祝 編安

王樂同 上

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Dr. Samuel L. Wang
 Horticultural Products Lab.
 4890 Victoria Avenue N.
 P.O. Box 7000
 Vineland Station, Ontario
 CANADA LOR 2E0

From Prof. Shi-Wang She
 Dept. of Food Science
 Jiangxi University
 Nanchang, Jiangxi

A Brief Introduction Of The Food Science Department Of Jiangxi University

The Food Science Department of Jiangxi University was established in 1985, it is one of the new established departments of Jiangxi University. There are 55 faculty members in this department, including 13 professors and associate professors, 12 lecturers, 239 students and 82 special trainees ^{have} graduated from this department. Since 1990, a correspondence department specializing in food engineering was opened. Now there are 202 undergraduates and 128 correspondence students in this department.

At present, a Four-year System and a Three-year System exist in the Food Science Department, and three specialities are available for the students to choose from, such as Food Chemistry, Food analysis and Food engineering. In order to meet the demands for teaching and scientific research, ten laboratories were set up and fully equipped with instruments, they are Food chemistry, Food Analysis, Instrumental Analysis, Conventional Analysis, Food Sanitation and Nutrition, Food Engineering Principles, Food Technology, Food Biology, Inorganic Chemistry and Organic Chemistry laboratories.

Since the Food Science Department was established, the difficult task of teaching the basic courses and specialized courses on an annual basis has been completed satisfactorily, besides, 33 large-scale or medium-scale scientific research projects have been completed, 61 research papers were published, 20 academic exchanges were held and 17 academic theses were included in the sessional anthologies.

Today, the Food Science Department is developing into a fairly-large department. In addition, a food factory was built to combine teaching and scientific research with production, the annual value of output reaches 3 00,000 to 4 00,000 RMB yuan. (\$ 80,000 CD\$)

The Food Science Department aims at co-operating with partner institutes or scientific research centres either at home or abroad. Any contact, any exchange or co-operation in the field of food science is welcome! Especially in the fields such as:

1. Food Engineering
2. Research and Exploitation of New Products
3. Exchange of Personnel with Experience in Administration, Teaching and Research in Food Science.
4. Utilization of Natural Sources
5. Food Analysis
6. Food Additives

安一兄大鑒

中國有一句俗語“花開並蒂”，我想起這句成語，是因為前封通訊剛為免，馬上又想到再給您轉告一下，我們一位元老會友的近況。平時難得動筆的人，一動就連寫兩封信，不正是花開並蒂嗎？其實也不是完全沒東西寫，只是平日事忙，Low Priority就不能兼顧了。像上次您登出的那篇麥苗粉汁的介紹及雷政南博士演講，我也很想有了回應。首先聲明，我自己還沒使用過這個叫 Barley Green 的產品，也不是 Dealer。但 Toronto 有一些老人家在食用，這個產品對降血壓似乎有特效。我母親本來一直用降血壓藥片，但使用 Barley Green 每日半茶匙不久即恢復正常血壓，而且必須不斷減少用量，或有時停用，不然血壓反有過低之虞。有位老太太食用過多，常會暈腫，減低用量以後，就不再有此現象。由此話題，可以延伸到整個“食療”這門學問上。上期通訊刊載了林亦森博士的專論，談到了大蒜及中國藥草對人體健康的功用，相信本會會友中不乏對此有研究的人士，至少這是食品科學裡的一門新穎（而又古老）的課題。不知您是否有興趣邀約几位專于此道的人士組織一個 IFT Forum？

陳仲緒兄是華美食品學會的創始會友，十几年来都很支持會務。近三年来因工作轉換，沒有赴會，老會友均關心他的近況。現附上他的來信及名片，希望大家保持不斷的連繫，鞏固會友之間的團結。

祝 編安

王樂同又上

樂同先：奉到中國心徑
 五個多月了，一切差強人意，公
 司革格正在商榷中，目前心本地
 一工廠合作生產假粉糖化酶等。
 預計明年再獨資興建新廠生產
 酶素或飲料食品。一般而言，這裡
 商務機會還之不少，但必須有無量
 的耐心與毅力。生產環境很差，官
 僚閑卡極多，做起事來殊多不易。

我春節即在信，明週五六月再到
 Toronto. (或可視乎加 IFT 斗台)。

您工作各方面好嗎？有機會到
 大陸，請來長春一聚。這裡雖比本僑
 一小吋多的飛程。國內的果汁市場有
 很大的潛力。信以現一飲料公司將重新
 興建一大型果汁廠。盼多聯繫。祝

也 好
 陳仲緒上
 Dec. 12/91

力達科技公司 總經理
 陳仲緒 博士

LEADERS BIOTECH CORP.
 U. S. A.

ERNEST C. CHEN, Ph.D.
 General Manager

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