

## Chinese American Food Society (http://www.cafsnet.org)

Inside This Issue				
Message from the President	1			
Message from the past President	2			
Membership Form	3			
2009 CAFS Annual Meeting and Banquet Highlights	4			
Dr. Daniel Y. C. Fung Quoted on Food Safety Strategies – A report from San Diego Business Journal	5			
CAFS Member News	6			
CAFS President's Letter to the Global Chinese Health (Functional) Food Symposium	7			
Anianet – a network for connecting Chinese scholars	8			
CAFS Financial Report	9			
Job Opportunities	9			
Coming Events	10			
From Newsletter Editor	10			

#### **Newsletter Editor**

Yi-Cheng Su Dept. of Food Science and Technology Seafood Research and Education Center **Oregon State University** Astoria, OR 97103 yi-cheng.su@oregonstate.edu

# Message from the President

Dear CAFS family:

It is my great pleasure to greet you as the president of CAFS family. Hope everyone had enjoyed this wonderful summer as much as I did. I was thrilled to see many of our members during IFT and at CAFS Annual Meeting and Banquet. This year's banquet was indeed a successful one and we had a huge turnout, actually it ended up with three more tables than we anticipated. I want to express my gratitude to the leadership of our Past President, Hong Zhuang, and the hard works of all the members of Executive Committee, and students and members who helped to make the event a successful one

CAFS has seen an increased number of lifetime members, as a result of the membership campaign carried out in last two years. I am glad to see some of our long-time members converted to lifetime members and also want to welcome several newly joined lifetime members. I always think CFAS as a family and want it to grow bigger and stronger every year. In this coming year, CAFS's executive teams will continue to open arms to welcome new members to join the family, especially student members - the new generation to the CFAS family.

The Annual Meeting and Banquet has been a tradition and the major assembly of CAFS. We want to make sure this event is the most memorable experience of your IFT journey, and the reason you cannot afford not coming to IFT every year. We plan to promote the Annual Meeting and Banquet even earlier next year, to have more time for organizing, so everyone will enjoy a great attendance and warm welcoming registration process. Be sure to mark your calendar for July 17-21 in Chicago.

CAFS executive teams always strive to better serve our members. Although the majority of the members are within North America, many are scattered in Asia and other Continents. The electronic CAFS Newsletters and Website are effective and efficient ways to inform members about news and events. Our members receive Newsletters through e-mail. It doesn't matter where you live, as long as you have an active e-mail address, we will deliver it to your home or office. Perhaps some ones missed the Newsletter; please ask them to update their e-mail addresses. We are constantly updating CAFS Website (http://www.cafsnet.org) - the internet home of our organization is where you will find news and job postings, and in case you missed the Newsletter that's the place you can find them. I ask your feedback to make the Website an even better resource for our members. After all, we are all connected just a few clicks away.

(Continue on page 2)

## Message from the President (continued from page 1)

We will have in this year's agenda to further promote CAFS's involvement in IFT Scientific Program and participation in international conferences related to food science and technology. We are extremely proud of our member's outstanding achievements, and looking forward to seeing continuous successes of our members. We will persistently reach out to look for opportunities to extend our network and to connect members with Food Science professionals worldwide who share our common interests.

I am excited about the opportunity to serve CAFS in this capacity and eager to see everyone next year in Chicago, before then wish you a successful and productive year.

Sincerely,

Fur-Chi Chen

# Message from the Past President

#### Dear CAFS Members:

Hope all is well with you. First of all, I would like to take this opportunity to thank you again to let me serve you as a president in FY 2009 and especially to thank you very much for making time in your busy schedule during the 2009 IFT Annual Meeting and attending our annual banquet in Anaheim, CA. I also hope that you all took that moment to enjoy the meal, meet new friends and visit your old buddies. As you know, our banquet would never have turned into a joyful annual reunion without your attendance.

CAFS has wonderful and devoting members who are always willing and ready to help. At the beginning of this year, CAFS president of FY 1981, Sherman Lin, passed away in Taiwan. Dr. Samuel Wang, our president of FY 1998, informed our committee of this unfortunate news immediately. He suggested proper responses that we should have as an organization for its past president, and volunteered to offer help to contact Dr. Lin's family in Taiwan and deliver the flowers. It gave us not only enough time to respond to such sudden and sad news, but also made delivery of our sympathy much smoother, easier and on time. In the restaurant selection process for this year's CAFS banquet, Dr. Samuel Wang and Dr. Cathy Ang, our life members in Los Angel metropolitan areas, contacted CAFS committee a couple of months before the IFT meeting. They helped locate the restaurant and kept contacts with the managers of the restaurant to insure the agreement and good services. During the IFT, our members from CA were also very active and took every moment to let people know our banquet. These really made a big difference in turnouts for this year's banquet.

The Global Chinese Health (Functional) Food Symposium is a biyearly meeting. The symposium is rotated between mainland China, Hong Kong/Taiwan and the United States, and CAFS is one of the sponsors for the symposium. In 2007, CAFS was the host for the meeting in Chicago, and other sponsors from Hong Kong, China, and Taiwan did us a big favor. It was held in Hong Kong this year. However, due to a number of reasons, the key officers in our organization, including past president, president and president-elect, were not able to attend the meeting. In order to show our support of the symposium as a sponsor, I called Dr. Ruihai Liu, one of our life members, for help. After hearing my request, Dr. Ruihai Liu agreed without hesitation and did a fabulous job in representing our organization and delivering our congratulation at the meeting.

It is really a worthwhile experience to be a president of CAFS. Here are just a few examples during my presidential period showing how essential and helpful our members are for effective and successful operations/activities of our organization. I really owe all of you for your help and supports. In addition, I also like to express my sincere appreciation to our executive officers. Because of their volunteering work, invaluable suggestions/ideas and absolute supports, I could smoothly accomplish my duty. Finally, I beg your favors in supporting our next president, Dr. Fur-Chi Chen, like what you have been doing in the past.

Sincerely yours,

HongShwang

Hong Zhuang

# **Chinese American Food Society**

Dr. Vivian Wu 5735 Hitchner Hall 101A The University of Maine					
Please mail this form with payment to:					
Membership I.D. Code No.: (to be completed by the CAFS Treasurer)					
Faculty Signature: Date:					
Faculty Name & Title: Phone #:					
Name of University:					
Student Application Verification:					
Applicant's Signature:Date:					
Total Amount Due \$ (please make check payable to Chinese American Food Society)					
Corporate Member \$250 (including dues for one active member or associate member)					
Associate Member \$20					
Student Member \$10					
Membership Dues for 2010 Calendar Year					
Education (All Degrees, Year Received, Institutes Graduated From):					
Present Position and Area of Interest/Specialization:					
Preferred Correspondence Address: (please check one) Business Residence					
E-mail Address:					
Telephone Number: Fax Number:					
Residence Address:					
Telephone Number: Fax Number:					
Business Address:					
(individual member or representative of corporate member, as you wish this appear in the membership directory)  Professional Affiliation:					
Name:					
You are using this form for: (please check one) New Application Renewal Update					
Membership Application / Renewal / Update					

Orono, ME 04469-5735

# **CAFS 2009 Annual Meeting and Banquet Highlights**

The 2009 CAFS Annual Meeting and Banquet was held at Ten-Ten Seafood Restaurant in Anaheim CA on June 8, 2009 from 5:30 to 9:00 pm. More than 100 members and guests attended this annual meeting. The meeting started by taking a moment of silence in honor of Dr. Sherman S. Lin who passed away in January 2009. Dr. Lin was the CASF Presidents from 1981 to 1982, and transformed our organization from a social gathering into a professional organization.



Dr. Hong Zhuang, the CAFS President, then introduced new members, new life members,

and distinguished guests from oversea. This year we have many special guests, including the newly elected IFT Fellows, Drs. Yao-Wen Huang and Fu-Hung Heish; Mr. Guo Yong, Vice Secretary-General of Chinese Institute of Food Science and Technology (CIFST); and Drs. Lucy Sun Hwang, Tzu-Min Pan, and James Wu from Institute of Food Science and Technology, National Taiwan University. Following the introduction was the delicious eight courses of traditional Chinese

banquet dinner and great opportunities for socializing. The restaurant was filled with a delightful atmosphere and pleasant conversation.

After the dinner, Dr. Zhuang reported the key focuses and activities from the pass year, as well as the status of CAFS financial. He also expressed his sincere appreciation to the 2008-2009 Officers and Committee Chairs for their diligent service during the year. Dr. Hongda Chen, Chair of Nomination Committee, announced the election results: CAFS President for 2009-2010: Dr. Fur-Chi Chen, President Elect: Dr. Albert Hong, and newly elected Directors (2009-2011): Dr. Howard Zhang and Dr. Dongsheng (Don) Guan.





Dr. Peggy Hsieh, Chair of Award Committee, presented 2009 CAFS awards to the winners. The Student Scholarship winners were Teresa Leung of UC-Davis and Siao-Ling Huang of University of Georgia. The 2009 Distinguished Service Award winner was Dr. Sherman S. Lin. The 2009 Professional Achievement Award winner was Dr. Lucy Sun Hwang of National Taiwan University. Mr. Guo Yong, Vice Secretary-General of Chinese Institute of Food Science and Technology (CIFST) presented a Certificate of Appointment of Editor for Chinese Food Technology to Dr. Yao-Wen Huang.



The banquet came to the end with the tradition of door prize drawing and many happy winners. After drawing, Dr. Hong Zhuang welcomed the coming year President, Dr. Fur-Chi Chen to the podium. Fur-Chi expressed our sincere appreciation to Hong Zhuang for his dedicated leadership during the past year. Dr. Chen wished everyone could attend the 2010 CAFS Annual Meeting and Banquet in Chicago, and adjourned the meeting.

By Albert Hong

# Dr. Daniel Y. C. Fung, Professor at Kansas State University, Quoted on Food Safety Strategies in the 2008 Summer Olympics in Beijing, China

By HEATHER CHAMBERS, San Diego Business Journal Staff

Behind the history-making wins and heartbreaking losses at the Olympic Games are the everyday measures designed to prevent catastrophes and keep athletes and visitors safe. Officials with the Beijing Organizing Committee said this year that China will keep close watch on food supplies to make sure foodborne illness is not part of the 2008 Olympic experience.

Last month, China said it would use Global Positioning System satellites to monitor food production, processing factories and food hygiene at the summer games to ensure healthy food supplies are delivered to athletes residing in the Olympic Village. One of the companies chosen to help protect the athletes and visitors at the Games is Carlsbad-based Invitrogen Corp., which won a contract to supply *E. coli* test kits to the Beijing Olympics. *E. coli* is bacteria often found in undercooked, contaminated ground beef.

The size of its contract, announced Aug. 29, is being kept under wraps, but Invitrogen said the award is a credit to the 20-year-old company's success. Invitrogen provides 30,000 products to the life sciences community and has also contracted with the U.S. Department of Defense to detect bioterrorism threats.

"It's not about the money; it's about the prestige," said Paul Kinnon, vice president of Invitrogen's Applied Markets business unit, which focuses its research and technologies on everyday applications and employs hundreds of the company's 4,300 workers. Kinnon said the company had been in discussions with the Chinese Center for Disease Control and Prevention, or CDC, regarding Invitrogen products for drinking water safety, and through its previous work in detecting anthrax and the plague during the 2006 Winter Games in Torino, Italy, garnered the necessary support to win the Beijing contract. Invitrogen said it was one of several companies vying for the contract. It will supply Beijing with an undisclosed number of Dynabead technology test kits, which cost \$500 for a kit of 250.

#### How It Works

The test kits it will supply to Beijing use a different method of detection than the PathAlert test kits employed in Torino. Using magnetic separation technology and Invitrogen's proprietary tool for detection, called Dynabeads, scientists in Beijing will capture harmful bacteria and isolate the colonies from contaminated food for easy detection. Scientists track the magnetic bead in the sample container, separate the pathogens of interest and then conduct sample detection. The entire process takes less than 20 minutes, according to the company.

Invitrogen acquired the Dynabead technology in April 2005 when it purchased Dynal Biotech Holding AS toward the latter part of a company buying spree. Dynal became the 15th company Invitrogen acquired since going public in 1999. "I think we knew it was applicable for food and water testing but there wasn't as much a furor as there is now," Kinnon said.

China's CDC has sponsored a food safety network for several years using Dynabeads technology, according to Invitrogen, which generated more than \$1.15 billion in revenues in 2006 and conducts business in more than 70 countries. Its stock trades as IVGN on NASDAQ.

The Beijing CDC and the Olympic Food Safety program will conduct the monitoring program based on World Health Organization food standards.

#### Cause for Concern

The threat of food contamination at events such as the Olympics is cause for concern, according to Daniel Fung, a Kansas State University professor who has devoted his career to developing faster processes for detecting spoilage and microorganisms in food and the environment.

(Continue on page 6)

#### (Continue from page 5)

"In a big event like the Olympics, you do not want to see *E. coli* on your tabletop, on your food, in the environment or in the air," he said. "They'll have to be very careful to monitor *E. coli* everywhere."

China has come under fire for scandals involving contaminated food exports and, more recently, for dangerous chemicals found in toys and toothpaste. Dangerous substances such as lead and an antifreeze ingredient have been discovered in Chinese exports. In March, a nationwide recall sent consumers scrambling to check the brand names of their cat and dog foods. The United States has also blocked imports of five kinds of farmed seafood from China found to contain unapproved drugs.

Athletes, coaches, officials and journalists are expected to consume more than 330 tons of fruit and vegetables, 82 tons of seafood and 750 liters of ketchup during their Olympic stay, the official Xinhua News Agency said. They're also expected to eat 131 tons of meat, 21 tons of cheese and drink 75,000 liters of milk. More than 10,000 athletes and 3 million spectators are expected in Beijing for the Games, set for Aug. 8 to 24.

People can become infected with *E. coli* in a variety of ways. In addition to eating undercooked beef, people have become ill from eating contaminated bean sprouts or fresh, leafy vegetables such as lettuce and spinach. Last fall, a fresh bagged spinach *E. coli* outbreak that originated in California led to three deaths in the United States, and contaminated lettuce from Taco Bell restaurants sickened 70 people in the Northeast, according to the U.S. CDC.

**Fung** said symptoms usually develop in half a day to a day, but by then the bacteria can spread to others. "One thing that would really, really save the day is to have two bottles of hand sanitizers," Fung said. "If everyone used those things all the time, you'd greatly reduce *E. coli* and Nora virus."

## **CAFS Member News**

- Congratulations to Dr. Daniel Y. C. Fung who received the Chinese American Microbiology Society "Outstanding Achievement Award for Distinguished Services as President, Secretary, and Treasurer, 2000-2009" on his birthday, May 15, 2009!
- Dr. Sean Liu assumed the position of Research Leader in a newly-formed management unit, named Functional Foods, in USDA ARS National Center for Agricultural Utilization Research in Peoria, IL, on October 1, 2009.
- Dr. Kequan (Kevin) Zhou joined Department of Nutrition and Food Science of Wayne State University as Assistant Professor in August 2009.
- New Life Members

John W. Hsu Lucy Sun Hwang Zhongli Pan Bob Yongsheng Xiang Xin Yang.

• New Members

Weiwei Chen
Yi-Tien Chen
Chi-Hua (Peter) Lu
Faye M. Dong
Cui Fan
Xiao Guo
Johnw Hsu
Yanjun Liu
Zhisheng Liu
Chi-Hua (Peter) Lu
Michelle Moy
Zong-Yi Wu
Carolyn Yu
Dai Yumei
Yuting Zhou.

## CAFS President's Letter to the Global Chinese Health (Functional) Food Symposium

Global Chinese Health (Functional) Food Symposium 2009 took place in Hong Kong in August 2009. Dr. Hong Zhuang sent a letter of congratulation on behalf of CAFS.

大会主席 陈峰先生,主办委员会及来自全球的与会代表们:

值此2009年全球华人保健食品大会在香港开幕之际,我委托刘瑞海博士通代表华美食品学会全体会员对本次会议的名开表示热烈的祝贺!作为全球华人保健食品大会的主办单位之一,华美食品学会希望借此机会再次向两年前出席2007年芝加哥全球华人保健食品大会来自世界各地的2世界和营养界目标表示教验单的成谢!对在生参加这次大会的全体代表表示表心的问候!正是你们的积极参与和支持使得每次全球华人保健食品大会得见圆浦成功!此外,我想特别威谢陈峰先胜,这次大会的主席,对2007年芝加哥大会成功的巨大帮助和贡献,从及他在这次大会筹备中的杰出领导作用.正是在他精心组织下和主办委员会的共同努力下,2007年全球华人保健食品大会才能如朔按讨划,顺利这升!

正如全球华人食品界人士所知,华美食品学会自成立从来-直致力于加强和场遇,美国和世界各地对中国食品研究的理解和多边科学会作,包括对中国保健食品的开发和研究,今年,华美食品学会正式,成为美国、国税局认可的准盈利性组织.

这进一步显示华美食品学会,作为一分从北美的主和全球食品科学技术工作者但成的组织,将进一步专心服务于全球华人及对中国食品研究有兴趣的科学家和专业技术人具,毅力于发展和增进全球中国食品科学的研究和合作,

Congratulations
on your wonderful achievement,
and best wishes for the future.

## Congratulations

为增强全球华人食品科学家和技术人员的互相认识,了解和友谊提供一定好的年色.华美食品学全愿和历届全球华人保健食品大会的代表和主办单位一起不懈努力共创华人保健食品的来来.

最后,祝本次大会取得圆满成功! 祝金城华人保健食品大会不断发展和壮大!

产品、华美能学生席(08-09) 民全体图12数上、2009/8/12

# **Anianet – a Network for Connecting Chinese Scholars**

A new professional network, Anianet (<a href="http://www.anianet.com/">http://www.anianet.com/</a>), that connects Chinese scholars to their counterparts in America and Europe can help you get connected with Chinese scholars around the world.

Anianet was officially launched in late July 2009 with goals of helping professionals to increase their international visibility and create lasting and meaningful links among researchers sharing common interests. Many researchers, professors, and other academic professionals of Chinese descent are conducting vital and groundbreaking work. Anianet encourages these scholars to create free profiles detailing their professional accomplishments in a format that is optimized for a western audience.

Anianet membership is absolutely free, no special technical skills are required, and is open to Chinese scholars and scholars of Chinese descent working anywhere in the world. It takes just a few minutes to create a Member Profile describing a member's research interests, institutional affiliation, publishing history, teaching experience, awards, collaboration histories, and other details of her/his professional accomplishments. A member can enhance his profile by including pictures, a CV, links to published articles and presentations, and so forth. Profiles can be easily updated by members at any time. Anianet provides vital information to its members, including western grants, research partnerships, jobs, fellowships, meetings, publications, and other opportunities. In short, Anianet serves as the "western base of operations" for Chinese scholars.

In addition to highlighting professional interests and achievements in an encapsulated format designed to appeal to western editors, reviewers, and funding agencies, members can use Anianet as a means to better connect Chinese scholars with the goings-on in their field, including upcoming conferences, recent breakthroughs published in a journal or reported in the mainstream media, and recently announced visiting fellowships and grant opportunities. Anianet collects this information from a variety of sources and makes it available to members automatically on their profile pages. Anianet members are notified with information that is relevant to them - molecular gastronomists get molecular gastronomy information, food nutritionists get food nutrition information, and so forth. These information feeds help members keep up to date with global developments and opportunities in their field.

Since its launch in July 2009, thousands of Chinese scholars - in fields ranging from architectural design to zoology - have created their profiles with Anianet. For CAFS members:

- Anianet helps raise your profile among the international community of food science and technology.
- Anianet makes it easier for western journal editors and funding agencies to learn about the work you do.
- Anianet keeps you informed about the latest news, articles, grants, and meetings in your field.

For more information, please go to www.anianet.com.

Information provided by Greg Tananbaum, Founder of Anianet

# **Chinese American Food Society Financial Report**

## Prepared by Vivian Wu

Balance of FY 2008: \$11,238.52

Ex	n		n	c	_	c
	μ	C	ш	J	C	J

Check for Dr. Sherman S. Lin's funeral	200.00
Express mail to Taiwan	27.95
Flower for Dr. Sherman S. Lin's funeral	100.00
Express mail to Maryland for non-profit organization application	17.50
CAFS stamp and ink	5.75
Congratulation card for 2009 Global Chinese Healthy Food Symposium	3.52
Postage for mailing the congratulation card to Dr. Steven Chen, HK	1.82

Total: 356.54

Donation collected from EC members for Dr. Lin's funeral

270.00

#### 2009 Annual Banquet in Anaheim, CA

Total: 327.95

**Incomes** 

Mailed in Membership (Sept 01, 08-Aug 31, 09) 530.00 Interests from 9 Mo Risk Free CD 7.44

Total: 537.44

Balance of FY 09: \$12,017.37

# **Job Opportunities**

- The Nanyang Technological University in Singapore is recruiting faculty members from the top rank doctoral research universities. Tenure-track positions at the Assistant Professor, Associate Professor and Professor level are available in several fields of chemistry. Interested persons should check the web-page (http://www.spms.ntu.edu.sg/CBC/FacultyOpenings/TenureTrackOpenings.html) for information.
- CAFS members with US citizenship can check into www.usajobs.opm.gov regularly for job opportunities. Current federal pay table is available at: http://www.opm.gov/oca/09tables/indexGS.asp.

# **Coming Events**

## International Workshop on Rapid Methods and Automation in Microbiology

The 30th Gala International Workshop on Rapid Methods and Automation in Microbiology at Kansas State University, Manhattan, Kansas will be held from June 10 to June 18, 2010. There will be a special celebration for this mile stone in applied microbiology with special symposia as well as the full workshop. Dr. Daniel Y. C. Fung, past president of CAFS is the founder of the workshop in 1981. To date about 4,000 scholars from 60 countries have participated in this long workshop series. Members of CAFS are welcome to come to the workshop at **half price**. More to come in the months ahead.

## 2009 食品安全与公共政策国际研讨会暨第五届食品安全国际论坛

(<a href="http://www.foodluh.org/forum/index.asp">http://www.foodluh.org/forum/index.asp</a>)

#### **Call for Abstract Submission**

2009 Food Safety and Public Policy International Conference & the Fifth International Forum on Food Safety will be held in Shanghai on November 9-10, 2009. The Forum is sponsored by the Shanghai Municipal Food and Drug Administration and Shanghai Jiao Tong University and will be held at the campus of the Shanghai Jiao Tong University. The theme of the Forum will focus on public policy, new technologies and applications for food safety.

The forum is now calling for Abstract Submission. The accepted abstract via anonymous reviewing will be published on Journal of Food safety and Quality in the year of 2010. As expected, the related poster will be shown outside the conference location.

**Eligibility** - The Forum will be focused on the food safety fields, including Public policy, Risk assessment technology and Detection technology, as well as Processing and information technology. Therefore, only abstracts related to the above areas will be considered.

**Abstract Requirements -** All abstracts should be submitted in Chinese and English preferred. The following sequence is normally required: title, authors, affiliations, Introduction, methods, results, conclusions. The length is allowed about 300 words. The Fonts should be Song Style in Chinese and Times New Roman in English.

**Poster style -** Poster size is limited to Height, 90" high x 120" long (landscape format). The researcher is responsible for printing of the poster.

**Abstract Submission -** All abstracts should be submitted via email at: <u>foodluh@sjtu.edu.cn</u>. The deadline for abstract submissions is *Tuesday, October 27, 2009*.

Questions can be directed to Dr. Yi Sheng at +86 021-34205758 or foodluh@sjtu.edu.cn

#### From the Newsletter Editor

We are constantly updating our newsletter distribution list and like to hear from you if you switched to a new email address. Please keep us informed of your new email address so we can get the newsletter delivered to you each time. See you next time.

Yi-Cheng Su Oregon State University Yi-cheng.su@oregonstate.edu