版美中國食品科技學會

THE ASSOCIATION OF CHINESE FOOD SCIENTISTS & TECHNOLOGISTS IN AMERICA

AIII

ACFSTA

NEWSLETTER

Volume 2 Number 1 October 1979

8. 15 24 16. 19. IBC 21 聖路易上上一年曾简報之前理事 美中國工程師学會介紹(c.I.E.) 前魏會長函 台灣食品工業 顧 會見申請表 消息、動態、報告 粮費調查表 问會近訊 一校 新展学(正副會長

络於把新的會誌編即好

」送到各個会友手中、完成一件大事。往後的日子,仍须继續努力。

為會認編發連貫作業着想,從本期间始分卷分期。以前所發印之第一至八期均歸為第一卷入檔。第二卷從本期貸起」。的會友们,能廣用本會認。籍它作為理事会市会員互相间溝通之媒介,獲取最大效用。請傳阅。

特此 向各位 赐稿會友致謝. 本會誌之健全 增長 实有赖各 會友維續支持,提供資料專樹, 消息。請此評 指数。

讓我们一起滋润适塊 屬於大家的園地,在新來的 一年裡,有新的成果。

附上由前理事会編的會員錄 請查收。

一主編一排輝正 鞑

现在

力之九

年十月

1979-80 OFFICERS

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Mailing Address: The Association of Chinese Food Scientists and Technologists in America

(ACFSTA)

c/o David H.E. Chou Ralston Purina Co. Checkerboard Square St. Louis, MO 63188 Tel.: 314-982-3100

For membership application and other information, please contact one of the above members.

—— 财務報告——

ACFSTA FINACIAL BALANCE SHEET (1978-79) EXPENSE INCOME Balance from 1977-78 444.03 Membership dues to date (9/30/79) 784.00 19.76 Newsletters (Nos. 4-8) 165.75 Printing 106.02 Postages 1678.00 1604.00 Annual Banquet(St.Louis) 287.71 Directory 614.31 Balance forwarded (9/30/79) TOTAL 2851.79 2851.79

TREASURERS (78-78) 世 (79-80) 蘇 鴻 銘

諸位會友:

此次、遵思、輝正、承家推舉担任本年度會長、副會長, 共肩具會務、得有机會為大家効劳服務、誠思荣幸。仍助今後, 李愛護初衷號力支持、俘使會務菜。日上、茶住底謝。

本居理輔己按大會決定.擴大成員、使全組織、藉以加强 發展中務之進行.并促進本會與其他有周机構互相间之 联緊與合作。

序前任魏嗣理到 協助交接、使新理翰 得以順利成立,及朱宏典博士承印曾員錄之工作,特別 一併致謝.

今後會反如對會務有任何建議或批評,請於 賜款,以便共同爲會務之成長而努力。

會長 村鄉正 教上

本年度工作向会量们一预告如下:

- 1. 成立理事会(Executive Committee),擴大庫容
- 2. 修改會章 俘使会者更上南心道、建全理事会 程成法、提名改选投票法、設立計劃雇同会 (Planning, Advisory Committee)。
- 3. 黄 デラ 會記 四期 (Vol. 2, Nos. 1 九4) No. 1. 本期
 - No. 2. (12月中旬度刊)公佈全章修訂稿. 各区連絡員, 教尊10月25~27 顧问会 結果.
 - No.3. (2月下旬春子1)、牧李下年度改造候选 人名单,報等台北國际包科研討会情報
 - No.4 (5月初度于1),公佈候选人各单、旁选 案、年念筹俸、年金通知,本金五週年 專刊園。
- 4.增加会员連繫、設各区連絡员、收集资料 吸引新会员、联盟互助、
- 5、会员服務一意见调查,问题解答。会员副超、消息,提供人来事,事求人资料,
- 6. 奥其他团体合作和CIE/U.S.A. 台湾IFT. 经济和食品工業研查局工業研查局到司委员会等
- 7. 筹備下年在New Orleans 平念.
 - ⑥ 任何宝贵建議、請向理事会提出。⑥
 - @ 奧斯曼玄曼们各方面支持協助。②

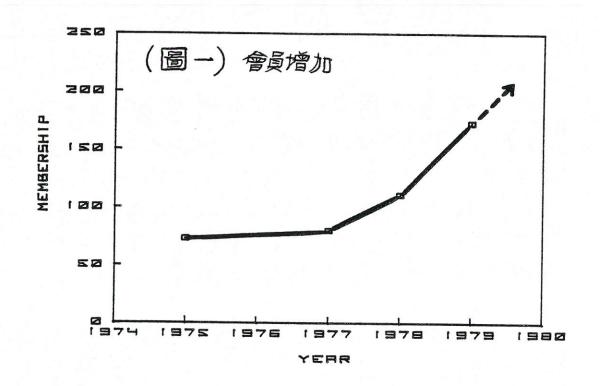
質員分佈三十日

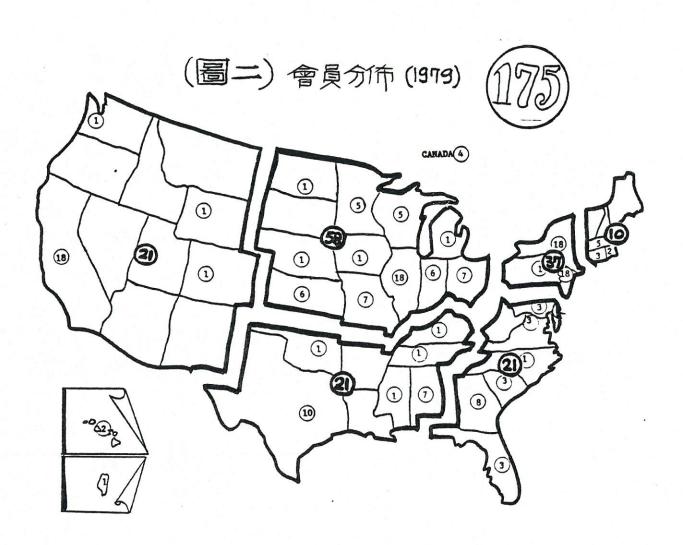
度員人數不斷地在增加。組織和逐漸之地 健全起来、全華大家努力的"傳播消息"、 心年前在 New Orleans 好 >+no个人 好聚餐,源 贵训 在 - h之九年工厂T 時竟有一百子+方人 参加 的大會餐,等在今人興奮。

按照海洋通訊縣的估計這學會的會員增加情況物图一。一九七九年會員在各地的分佈情况物图二。

已入會的會員, 如果有任何工作 我他她的逸動, 請憶快地通知理事會, 以便更正資料。

一 楊文祺 ——





1979年 St. Louis 氧含箔報



大月十日(星期日魏会長编鑫及問副会長鴻恩假 Sheraton Notel 學行 盛大欢迎会,有一百多人参加,除了增加会发们联誼的机会外更特别 欢迎的多透透着参加平会的圈的代表。经情部食品互業發展 研究額问委員会特别提供雞尾酒,因召集人搖馳祥毅授因事不克 親自参加,由該委員会委員魏会長代表張教授至的向大家致欢迎之 意。此处迎会由IFT協办亚由1978-1979会复见t. B.S. Schweigert 及1979-1980全长 St. Wheter Clark 親自到哈孟敬詞,使酒会增 色不少。

入月十日(星期一)一年度的大会亚聚餐豆宫灯楼,舉行、坊前新售会 真及台湾代表/66人与会,盛为宣南,由於出席人教几年超过損定的一倍,路時必須增加席位,不便之如尚請与会人士原辞。

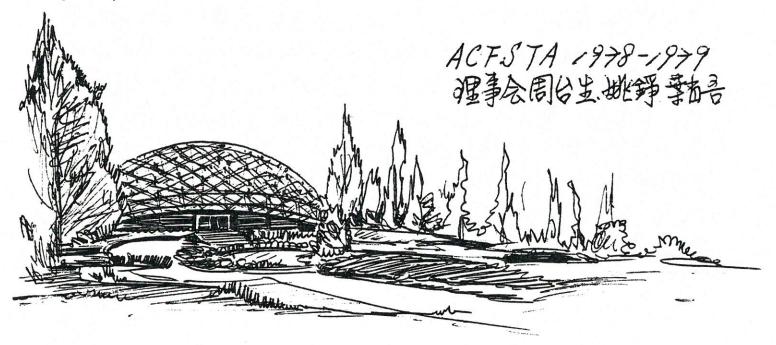
大会首始魏会复数吹迎韵、谢冷家位会友一年来的支持、亚介绍 台湾仪表团食科会陳世爵会長、食研训售保之所長及國內各公私五 學術研究抵構、了內業各位出席代表. 周副会复义致詞報告年会 準備工作及竹提供之服務。放次年会由思唱思林輝正蘇鳴銘。 楊安祺等人共同等劃,安排得非常問罪、是大会成功的一大因素。 接着魏侯复報告了一斗来工作的重矣,包括会誌的举行,加税会发间及 海内外同菜的合作、猫認銳之编取、以及協办明斗至合此舉行的國际 最新食品科技研討会等。大会五通过了前任会复任场山教授的 提议成分執行委員会(Executive Committee)協助新会長執行会 務、18维持至会情况、提名会复及副会复、18及接受会友建议提供加 议依会负表决等;魏会妄建议由明任及历任会复及副会复组 成此会亦得大会一致通过。尽管中有闰的部分将由執行委员会 挑定修正草案交付会负表决之。

由於張駒祥教授械与公及時间闰俸,经济部食品五菜研究 举展歌问委员会-斗末之3作内容及平会的财務都将仍書面報告。 瞪餐前由周台里及季南台主持理事会之 攻战,经过熱烈的提名及 候选人的政具带表、结果由周鸿思博士当选落会长、林璋正博士

為副会長。 瞪着後,今草鄉教授數學了明年一月将至台北舉行之國际 最新食品科技研討会之等備立作,該会由國內公私立各級有闰机構支持,立得國际知名學術团作協办相当有水準。今教授 希望年会会发酵盡量参加。台湾父表团年来備有介绍台湾震 菜边吃的影片,因時间阅像及市会人士談锋进健,没有解放映

非常可惜

学次年会集团的外同菜於一堂、出席踴躍、选舉熱心認真, 以及執行委員会通过成立, 再加上过去一年来会成们在财務及行 政上支持车会的会務推行、历局理事会的努力车会已举挥了1岁 文念员的作用,請太別分後附多利用军会亚岛之推介会真更 一年过去对我们自己组织的闰爱,继续给予新任理事会最大 的支持。



諸位會友:

Oct. 3, 1979

過去一年未本学會盡全力發揮了提供會友利用的功能、除了專業知識和感情的交流外,更強化了於本身組織的健全及新國內外各有関單位的連繫,特別自得一提的是:本会全力協辦明年一月將在台北學行之國際食品最新科技研討会之籌備工作;在年会時邀請到台灣食品各級同業組固参加;在大会上通过成立專執行委員会,協助会長推行会務、並由此新委員会或立專案、研究会章之修訂;最可責的是会友们体会到学会確能發揮連繫各界的功能、並受到重視、進而主動、願意盡一己之力為学会服務。這此成長面成熟、就是我接任会長以未取大的期望、非常感謝各位的合作。

我特別要在此借一角之地,謝《理事会.現任会長周鴻恩、秘書·葉有音.周台生·財務、維舒、及会友魏昭.楊哲修过去一年未对学会会務的全力支持,同時也謝《林輝正、蘇鴻銘.楊安琪》位会友对年会的筹劃及執行.所提供的服務。

今年周鸿恩博士,继去年一年副会長任内出色的表現.得到大会的擁護,在此組織,今年增訂之際,出任会長,相信他一定能領導本会,步入新的階段,希望大家繼續熱心支持。

魏編鑫敬上.

An Introduction to Taiwan's Food Industry

I. Introduction

The food processing industry has an important bearing upon agriculture. It adjusts the production and price of farm products, which supply it with raw materials. Examples abound in Taiwan of this close relationship.

At least 50 per cent of the farm households engaged in the production of agricultural, forest, fishery, and animal processing materials are related directly or indirectly with the food industry. The food factories employ tens of thousands of farm workers during their operation periods. The farm income from the production of sugarcane, mushrooms, asparagus, pineapples, oranges and other vegetables and fruits as well as marine and livestock products used as processing materials reaches over 10 billion N.T. dollars. Payments to the farmers for the harvest, transportation and processing of these materials also total hundreds of millions N.T. dollars. Thus the development of the food processing industry is closely related not only to the growth of agriculture and the rural economy, but also to that of other economic sectors.

II. The present food industries

1. Canned foods

Besides sugarcane, canned foods have been the main component of Taiwan's food processing industry for the past 20 years. Pineapple canning, a traditional industry, was established in 1901. Canned mushrooms and asparagus, developed by the government in 1959 and 1963 respectively, further enhanced the development of this industry. Now there are more than 230 qualified exporting canneries, which in 1978 exported 22,547,327 standard cases valued at US\$379,196,627 (Table 1).

Due to rising protectionism in importing countries and the raising of international standards, our food processing products are encountering increasing competition in regard to processing techniques, product quality and production cost in international markets. The production of canned pineapples is decreasing year by year. Canned mushrooms have a limited international market because of rises in mushroom production in Holland, France and the Republic of Korea. Because of the control of tin contamination in canned asparagus after years of research and experiment, and the development of peeling machines, the export of canned asparagus has improved.

Other canned products such as bamboo shoots, tomatos, mandarin oranges, water chestnuts, and marine products have also enjoyed very fast development. Yet the lack of planned raw material production and the instability of the international market have failed to stabilize the output of these products.

Table 1

Product	Export sales (Std. cases)	Export value (US\$)
Pineapple	747 044	
Mushroom	717,214	9,051,420
Asparagus	3,716,658	100,130,655
	4,344,340	117,871,650
Eamboo shoots	4,480,936	29,121,084
Mandarin Orange	906,015	9,241,353
Water chestnut	683.264	7,345,252
Tomato products	1,918,306	21,151,366
Marine products	943,605	
Fruits juice	2,171,629	29,317,471
Other fruits		21,424,019
Other vegetables	765,360	10,442,471
	1,785,200	22,338,852
Others	114,800	1,761,034
Total:	22,547,327	379,196,627

Source: Taiwan Canners Association

2. Frozen foods

The frozen-food industry appeared in Taiwan about 15 years ago. Next to food canning, it has the second largest export value. Its products include vegetables, fruits, marine products, meat, dehydrated products and prepared foods in frozen form.

Heavy investment and high storage and transportation costs have made the industry more difficult to manage than canning. It needs further improvement in freezing techniques, more financial support and longer domestic and international markets.

a. Frozen fruits and vegetables:

Because of limited international market, the frozen fruit and vegetable industries emphasize such mass production items as mushrooms, asparagus, peas, kidney beans and pineapples.

Some new products are black salsify, ginger, garlic, bamboo shoots and strawberries. In 1978, exports of frozen fruits and vegetables amounted to 48,679 tons valued at US\$39,815,805 (Table 2).

Table 2

Item ·	Export quantity (Tons)	Export value (US\$)
Frozen vegetables	41,186	35,226,611
Frozen fruits	7,493	4,589,194
Total:	48,679	39,815,805

Source: Taiwan Vegetable and Fruit Association

b. Frozen marine products:

There are 102 processing factore is for frozen marine products in Taiwan, whose exports amounted to 31,076 tons worth US\$108,000,000 in 1978 (Table 3).

The recent restriction of fishing areas by some coastal countries, has gradually reduced the supply of raw materials. The fast development of eel culture raised the export frozen eel to 3,834 tons valued at US\$36,153,891 in 1978; frozen eel is the biggest export item of frozen marine products. For further development, it needs the joint efforts of the government and the industry to enlarge the sources of raw materials and improve processing processes.

Table 3

Item	Export quantity (Tons)	Export value (US\$)
Fish	17,825	57,520
Shrimp	5,380	32,118
Molluscs	7,871	19,240
Total:	31,076	108,878

Source: Taiwan Marine Processing Product Export Association

c. Frozen meat:

Frozen pork is the main export item. There are 22 vertically-operated frozen-pork export factories in Taiwan, which slaughter 11,856 head per day at the most. Exports amounted to 20,330 tons valued at US\$\(^{78},277,266\) in 1978.

Since hogs raised in Taiwan are mainly for domestic consumption, supplies for processing are very unstable. The factories operate only a very short period a year. In order to improve this situation, the government initiated separated and contract production of 250,000 hogs for processing in 1979 only.

Eeginning 1977, frozen chicken and duck have been exported. The newly developed white mule duck has a great potential for export in frozen form.

d. Others

(a) Frozen dehydrated foods:

There are only 4 frozen dehydrated food factories in Taiwan, exporting 218 tons valued at US\$3,570,000 in 1978. The price of these products is high, yet the output is unstable.

(b) Frozen prepared foods:

Taiwan started to have frozen prepared food factories only 4 years ago; now there are 3 in total. The main products are Chinese snacks. Exports in 1978 were 398 tons, valued at US\$1,130,000. Both the products and their markets need to be further developed. Chinese dishes especially have very great potentials.

3. Salted vegetables and fruits

The salted-food industry is very important to farmers who grow fruits and vegetables on sloping land. Since the government started tax refunds on the salt for processing, the export of salted foods has been on the increase, reaching 108,105 tons worth US\$61,241,806 in 1978. The main items are salted prunes, mushrooms, ginger and eggplants among some 20 items.

Japan imports 80% of Taiwan's salted foods. Since most products are semi-finished, the profits are limited. As most factories are family businesses limited in funds and competition is sharp, the industry has to depend heavily on the cooperation of the manufacturers, improvement of management and export of finished products.

4. Soft drinks

Soft drinks produced in Taiwan include carbonated water, fruit juice, vegetable juice and vegetable-fruit mixed juice. There are some exports for fruit and vegetable juices and carbonated water is only for domestic consumption. Taiwan's hot, humid weather and increasing GNP have promoted the sale of soft drinks. Sales in 1978 amounted to 74,396,000 dozen of carbonated water and 24,791,000 dozen of fruit juice.

The fruit juice industry has further developed since our government in 1971 started tax exemption for fruit juices which meet CNS standards. Exports in 1978 reached 2,171,629 standard cases, worth USS21,424,019; they mainly go to the Middle East. The main export items are pineapple, guava, orange, mango and tomato juices. Vegetable juice and vegetable-fruit mixed juice also have very good market potentialities. Tomato juice especially is good for both export and domestic consumption. Further improvement has to be made in the selection of fruit species for juice making, processing and storage. Research in frozen condensed fruit juice has already been under way.

5. Dairy products

Government support and the hard work of the dairy farmers and manufacturers have laid a foundation for Taiwan's dairy industry. Now there are 1,002 dairy farming households, 20,777 head of dairy cattle, an annual milk output of 45,944 tons (3,850 kg per head), and 29 dairy factories. The main products are fresh milk, milk powder and other dairy products.

The annual consumption of dairy products is 16.90 kg per person in 1977, 9 times that in 1960, yet self-sufficiency is only 16%. Dairy imports in 1977 cost US\$70,960,000. In other words, Taiwan needs to raise 140,000 more heads of dairy cattle to be self-sufficient. The dairy industry has a very big development potential if obstacles can be cleared and problems solved.

6. Edible oils

Edible oil is a daily necessity in cooking and the food industry.

Recently, the edible oil industry has developed very fast in Taiwan, especially soybean oil processing. In 1977, there were 15 integratedly operated soybean oil refineries, all equipped with modern machinery. The quality of the soybean oil has met international standards.

Annual demand for soybean oil is 110,000 tons and that for lard and peanut oil is 30,000 tons. Magarine and shortening are mainly for food processing; annual demand is 12,000 tons. Annual demand for edible oil is increasing at a 6% rate. Further research should be made to develop new and better products out of edible oils.

7. Others

Other food industries in Taiwan produce fermentation food(liquor, soybean sauce, yeast, monosodium glutamate and alcohol), sugar, flour, starch and instant noodles. They have all developed to some extent, yet improvement still should be made in product quality to meet international standards.

III. Direction for further development

1. Development of new products

Taiwan's food processing industry is now limited to a few products. To make the best of the factory equipment and to be highly competitive in the international market, new products, especially high-value ones, must be developed.

2. Quality improvement

In order to keep and develop international markets, product quality has to be improved. Heavy-metal contamination, sanitation, packaging materials and labelling have all to be bettered to meet international standards.

3. Improvement of the industry structure

There are too many food processing factories, and most of them are small, capital-deficient and family businesses. A lot must be merged so as to facilitate the introduction of new technology, machinery, and packaging processes from abroad to achieve automatic operation to cover rising labor costs and raise product quality.

4. Strengthening of export organization

The associations of manufacturers should be strengthened to improve their bargaining power and to initiate joint sale of the products, enlarge the export markets and strengthen market research.

5. Establishment of development funds

Funds for research and development should be established to improve the raw materials, cultivation techniques, yield, processing technology and in-service training for technicians.

6. International technical cooperation

International cooperation will further the interchanges of technology, product standards, and market reactions in the interests of the food processing industry as a whole.

· END





R.O.C/IFT已正式 成為美國 I.F.T Affiliate Organization 太一.



Suite 2120 221 North La Salle Street Chicago, Illinois 60601

INSTITUTE OF FOOD TECHNOLOGISTS

(312) 782-8424 CALVERT L. WILLEY, EXECUTIVE DIRECTO

July 6, 1979

Dr. Steve Chen P.O. Box 3512 Taipei, Taiwan Republic of China

Dear Dr. Chen:

I imagine that by now you are aware that the IFT Council at its meeting on June 11 approved the Chinese Institute as Affiliate Organization No. 10 of the IFT. We are most pleased to welcome you to IFT's family of Affiliate Organizations.

In due course, I will have an official charter made up and sent to you to recognize this affiliation.

Cordially yours,

Serge R. Foster

Director of Field Services

GRP: CW

David Chen

MINISTRY OF ECONOMIC AFFAIRS

TAIPEI. TAIWAN REPUBLIC OF CHINA

> 美食品科技學會的緊角水五兒子,因詳考則与成情按行使手因 代表本園向各位發最深的謝意! 圆角得有機會與旅美專家們認识此行發益非淺:弟等在此謹

魏前會長周會長及各位學者專家"大家好!

這次國內首次組团各加美國食品科技學會事州九色年會及於

此次組团本加工戶下斗會因倉徒成行諸多歌兵还請諸位學首級一

品南發等之作 尚助的美事家們惠示卓見,使風內冬考以協助

台灣食品工業、实际發展工作。

最後恭賀周鴻恩及林輝正雨博士琴任本為正副命長。 中華的國本加美國工戶丁二年會代表回風是快去身的經濟部食品工業研究發展會報執行秘書、本方子班

事家不各指於,对於今後國內食品科技研究,產品的質改進及新產用

News released to the "The Association of Chinese Food Scientists and Technologists" - August, 1979

A MESSAGE FROM THE CHINESE INSTITUTE

OF ENGINEERS - U.S.A. (CIE/USA)

by

G. C. Sih Lehigh University Bethlehem, PA 18015



It is most gratifying to know that a group of capable Chinese American specialists in Food Science and Technology have organized a society and it is now in its fifth year of existence. In glancing through your membership directory of 1978, I recognized many individuals who are also members of CIE/USA and have been active with the Modern Engineering and Technology Seminar (METS) activities which is now in its fifteenth year of continuous operation. Even though CIE/USA METS tends to embrace a broader scope of scientific and technological activities, my strong feeling is that the constitution of CIE/USA and your society do not and should not differ in principle. It is in this connection that the two organizations are unique and should dedicate towards the same goals. For many years, CIE/USA has been concerned with the well-being and advancement of the Chinese communities in the United States and abroad, particularly in the Republic of China (ROC), so that they can maintain a viable economy and competitive position in today's society or world. Such a task can only be realized with the unselfish support of a cast of dedicated and talented individuals who are not only capable in their own fields of expertise but are willing to work as a team.

To those of you who are not familiar with METS, please allow me to ponder briefly on this program. As a matter of fact, Food Science and Technology has always been one of the most important and successful sessions of METS which takes place biannually in ROC. METS differs fundamentally from all

national or international conferences since it is tailor made to the needs of ROC with the following objectives:

- I. To introduce up-coming and promising Chinese American scientists, engineers and professional individuals to ROC on a continuous basis and familiarize them with the ROC industries such that they contribute more effectively.
- II. Since technology transfer is multi-disciplinary in nature, the METS program is designed with the emphasis that the experts from the various different disciplines such as electronics, materials science, food science, chemistry, machinery, energy, environment, etc. are encouraged to interact before arriving at a decision on the final solution.
- III. The recommendations based on the METS program are followed up by projects. Success has already been or is being achieved in the area of electronics, machinery, chemistry, etc.

The 1980 METS program consists of the following ten technical sessions:

- (1) Electronics
- (2) Industrial Chemistry
- (3) Machinery
- (4) Electric Power
- (5) Food Processing Science and Technology
- (6) Energy and Environment
- (7) Iron and Steel
- (8) Material Technology and Resource
- (9) Industrial Computer Application
- (10) Engineering Education and Manpower Development
- Dr. J. J. Jen will be serving as the CIE/USA Chairman of Session (5) whose counterpart in ROC is Mr. P. C. Ma. Those individuals who are interested in METS 80 can contact Dr. Jen or anyone of the CIE/USA METS 80 Officers. Efforts

are also being made to establish a similar program with the Republic of Singapore.

On behalf of CIE/USA, I welcome your participation either as a member or guest in the activities of the Institute, particularly in those programs concerning food science and technology, and solicit your cooperation to work together towards our common goals. With a united front, we can offer assistance to and improve those Chinese communities that may be less advantaged than the one we live in.

Those of you who wish to be kept informed on CIE/USA news can write to:

Dr. B. T. Yen, Editor CIE/USA Communication Civil Engineering Lehigh University Bethlehem, PA 18015

to have your name registered on the mailing list for free copies of the CIE/USA Communications.

服務欄事表人

- © DR. GARRY SANDERSON. Technical Center, Universal Foods Corp. 目所常用一1立 Cheese, Dairy Products: etc, 等某人才, 詳情可向 李康慶 兹查詢,或太信 DR. SANDERSON: 6143 N. 60th St. Milwaukee, WI. 53218
- Minnesoth 有一家公司找一位 Asst. Diretor of RAD, 第5年以上經验.对黄豆蛋白質有润食品经了验费高档. 年薪#35-45xxx, 有兴趣者請您向其Agent連絡: MRS. V. Becker, 9841 Airport Blud., Suite 720, Los Angeles, CA 90045, Tel (213)-645-9751. 可自我介紹是DAVID CHOU的朋友

食品工業研究養展顧問委員會近到

发发出去不切水平,在接领海中的记住。 茂辰,在空台灣的企品等就達到去界內得準,至在中国金哥面, 我经教之会品科技方面的中国籍学人、李帮助台湾会工等的 何没奶的一只组织。这了组织的目的,是利用在是图比较有些程何没依美全五年和免疫及颜問委及含是由中国台湾经济部

至指派个人战召客人. 好好组成。凝問差英倉內差英都由稅任经济却张光左都是聘请一个旅院差英倉是在稅行政院務連橋院长任经济部都是一

接跪参加每次含钱,妈就发表意见。这种的力势的祖国企品 工事卷度的热減、实在值得致佩 今舍之颜問妻灵都不受教研,但各位颜問差吳都在石江中,

号放另任我山、季各航、季车度、林子明、隆伯勒、毛马文、乔星英含现在共有颜問圣英士人、他們是、张知祥、

建議共意允。 转去公考有限军化人人英· 猪不安落我也的信给我一场和 我們對台灣食品等內建議和意見以使我們於媽重政處發 連議,希望公灣食至害有例機構私差者就到得慢休用。 食艺考虑注意兴及良的他才以及今後是度的方向,如为方面的都科公考食品科技人类的训练和教育、食品研究的形件共行到 冬年即題編發又段长凌。被問差英名由我為行擔任抄書。 今年十月十五日至世日在 Med Americal New Gersex 本行。每次食品 本基及含受好明過四次全體大倉·第五次倉議行於 殿問委及倉非常希望很美中国新食品科技不以学人论给

凝問委员會 忍事人 张 多年 是

◎ 張駒拜 教授榮獲 1979年 AOCS Award / Lipid Chem! [] 最高獎、中華民國食品科技念学街來警 獎. 當住 ISF (Int. Soc. for Fat Res.)来与 會長,及1980 ISF/AOCS World Congress的 Program Chairman

陳存傑博士獎助金

我國旅美學人陳存傑博士,現任美國密西西比州立大學家食科學系教授,及密西西比農林試驗所 食品科技師。陳博士自民國六十七年五月起,在本所「食品工業」月刊上發表一系列有關家禽科技的 文章,深受國內食品工業界的重視。陳博士非常關心國內食品科技的發展,特將其所得萬費捐赠本所 作爲魯期實習生之獎助金。

自民國六十七年五月至六十八年八月止,共累積稿費計新台幣二萬三千零九十元。(目前陳博士 仍有稿在本刊繼續發表中),經本所會議決定,自本暑期開始,凡在本所實習者,由食品科學和及食 品技術組選出表現優異之實習生,贈予獎助金,第一批賞習生經評選五人,已於七月卅一日各贈予新 台幣一千元。第二批實習生於68年8月31日結束,經評選結果,獲得陳存傑博士獎助金者有:林增(中國文化學院園藝系三年級)、王淑娟(中興大學農運系三年級)、沈雅文(輔仁大學食品營養系科 學組三年級)、蘇勝義(輔仁大學食品營養學系三年級)等四位同學,各獲過新台幣一千元。贻與儀 式於民國六十八年八月卅日在本所舉行。各便獎同學均一致表示,非常感謝陳存榮博士對國內各大學 食品科系同學之愛遊與鼓勵。 (食品工業 Vol.11, No.9. Seat.1979)

⑥任筑山教授已函闸 Clemson 往Michigan State Univ. 批数 Food Chem. Eng. etc.

@ 登作親博士升任副教授

⑥ 陳明瑞博士應UN聘請赴錫南頁責更食品加工 發展工作 馬斯两年.

@ 李東慶 博士升往教授,剛從台大食研析客座一生 期滿返美、入月中参加在芬蘭舉辦之Int.Congress of Eng. 年 Food Process Eng. 並順直達持在瑞典之 Maillard Reaction Symposium ⑤葛度一往 Univ. du Ceara, Brazil, 一年。

①王梨园 — 到 Douglas Foods Inc (全新)相

◎黄溢洛—已轉到 PVO,當Manager

一洋意報告一

时上海報·資料各乙份、請廣為傳道 編者註 Q

國際食品最新科技研討會



由台灣大學食品科技研究所、中興大學食科系、中央研究院、中華民國食品科技學會、食品工業發展研究所等單位主辦,由美國食品科技專家、美國化學協會提化組、中國工程師學會、中國旅美食品科技人員聯誼會等共同贊助的國際食品最新科技研討會,將於1980年1月9日至11日在台北召開。此項研討會將分六組,分由國際知名科技專家負責:

- 1. 油脂及油籽组:張駟祥博士、陳世爾博士。
- 2. 果實蔬菜組:陸伯勳博士、李洪湖博士。
- 3. 穀類貯藏與加工組: 岑卓卿博士、呂政義博士。
- 4. 東方食品組:魏倫茲博士、李錦楓博士。
- 5. 肉品及水產品組:李東慶博士、蔡雲騰博士。
- 6. 食品化學與工程組:任筑山博士、張爲憲博士。

凡提供論文者請將論文摘要在六月30日至8月31日期間內向負責聯絡之委員會提出,以備審查。 出席會議人士之註册費爲每人美金50元,(携咎參加者加收美金25元。)此項費用爲問會期間所 需物品之供應,包括午餐及咖啡等。惟其餘食宿費用不包括在內。研討會之細節及交通、旅館等服務 安排將在1979年8月另行公告。

有關研討會之查詢及論文提供,請與下列人員連繫:

- Dr. Cho C. Tsen, Symposium Chairman, Department of Grain Science and Industry, Kansas State University, Manhattan, KS. 66506, U.S. A. Telephone (913) 532-6161 °
- 2. Dr. Wei-Hsien Chang, Symposium Co-chairman, Graduate Institute of Food Science and Technology, National Taiwan University, Taipei, Taiwan R.O.C. (台大食品科技研究所張爲筮博士)。

米 農復會改組成農業發展委員會、附屬行政院」, 由李崇道任主委—李秀任食品加工組長。

* 陸自動教授新書门世 : Rice: Production & Utilization,
AVI Publishing Co., P.O. Box 831, West Port, Conn 06880
欢迎会友们了訂典

(理事會) 於 6月12日曾借 IFT年念期间線合等劃新年度會務,8月30日以通訊方式通过秘書,財務人选,並通过会章修正案初稿。

(经济部食工研发厂的日金) 将於10月25-27日在NewBrunswick, N.J. 闹第五次会议, 李紫道, 李秀特自台港安曾 李会会長也應逐前往參加.

李曾創始人之一李成侗博士、不幸护去年游泳不慎减顶亡故,扁失英才、為本念英大損失。

GCC30 後求各分区連絡員 GSSSOO

本會會友逐漸增多、分佈漸廣(参阅p.3) 為加强会友间相互連絡、消息收集、引進 新念員等活動、擬在各地区、主要城市或 学校公司設立連絡員。原则上先們数求 有志此工作者、由理事会依各区反應情形、 行程實際需要分区正式/王命、特來成立 Communication and/or Membership Committee輔助 會務。連絡局職賣是。

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- 2.保持會員联繫、综合提供各方建議:
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 - 回志願當連絡員

一編首一意見獨將於下與線合報導。

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