

華美食品學會

Newsletter
Volume 32, Issue 2
March 31, 2010

Chinese American Food Society (<http://www.cafsnets.org>)

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Message from the President

Dear CAFS Family:

Greetings, hope everyone has a great head start and brilliant prospects for the New Year. I'd like to share with you some of the developments in our organization. For sure, you have noticed the change in the way Newsletter is delivered. This is one of the movements to improve our communication and to promote CAFS Website. Besides reading the Newsletters, you may also want to check out some new updates and job postings.

CAFS Executive Committee is working very hard to improve service to our members and to lift this organization to the next level. One of the emerging tasks is to engage CAFS in the business as a non-profit organization. This status came after a long process that started several years ago. Dr. Martin Lo was at the heart of the long journey. Thanks for his tireless efforts; CAFS is now a non-profit organization as classified by 501(c) (6). With this status, CAFS will be exempted from federal taxes and qualified for foundation grants. The income generated from activities such as professional conferences and events will be exempt from federal taxes. This status will also give CAFS advantages to draw company memberships and business contributions. The companies in supporting CAFS membership and activities would be able to claim tax benefits as the business expenses. The Executive Committee is in the process to further develop a guideline for the company membership and plans in promoting the company membership.

It is our tradition to have CAFS Annual Meeting and Banquet held during IFT Annual Meeting and Food Expo. Dr. Albert Hong, the President Elect, and the Committee have been busy with planning this year's event. The Executive Committee has selected Phoenix Restaurant in Chinatown as the place for this year's meeting in Chicago. The meeting will be held on Monday, July 19 from 5:30 - 9:00 pm with a 30-minute keynote speech following the dinner. We are expecting a great attendance from members and guests. Everyone in the Executive Committee is working very hard to make sure our members and guests will have a pleasant time at the dinner and meeting. I am sure you don't want to miss this one. You can save money and avoid long waiting at the reception desk by doing the pre-registration; the information will be emailed to you later in April.

(Continue on page 2)

2010 CAFS Election

The 2010 CAFS Election is coming up. Voting ballot, which includes candidate information, will be sent to your mailbox in the next week or two.

The Executive Committee thanks you for your support to those who volunteer to serve our organization.

Newsletter Editor

Yi-Cheng Su
 Seafood Research and Education Center
 Oregon State University
 Astoria, OR 97103
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Message from the President (continued from page 1)

CAFS is one of the sponsors of the IFT symposium “Emerging Health Benefits of Coffee: Recent Advances in Epidemiologic and Experimental Knowledge”. Dr. YiFang Chu is one of the organizers and will be presenting at the symposium. If you would like to learn more about the emerging science of coffee’s potential benefits, this is the symposium you need to put on your agenda. We wish YiFang a successful symposium.

CAFS has such strong supports from the members, as we are depending entirely on the volunteerism. It is the time for us to pay our due and elect the future leadership. I am thankful for those members who stand up to serve. By voting in CAFS Annual Election, you are showing your support to these volunteers and welcoming their services. I am also requesting your help to identify deserving members to be recognized for their outstanding services and professional achievements, as well as outstanding students who have worked hard to prepare themselves for the real world. Thank you for your continuous supports! I look forward to seeing you in Chicago.

Sincerely,
Fur-Chi Chen

2010 CAFS Annual Meeting and Banquet

Monday, July 19, 2010

5:30 PM - 9:00 PM

The Phoenix Restaurant

2131 S. Archer Ave, Chicago, IL 60616

(312) 328-0848

Dinner Menu

- Mixed BBQ Delight
- Seafood Soup
- Whole Crispy Skin Chicken
- Stir-Fried Jumbo Shrimp & Fresh Scallop with Chinese Green
- Pan-Fried Beef Tenderloin with black pepper sauce
- Braised King Mushroom with Peapod Sprout
- Pork Loin with Chef’s Special Sauce
- Steam Whole Fresh Fish
- Young Chow Fried Rice
- E-Fu Noodle with Chinese Mushroom
- Dessert

Schedule

- 5:30 Registration, Social Hour/Cash Bar
- 6:30 Welcoming Remarks
- 6:45 Dinner
- 7:30 Keynote Speech
- 8:15 CAFS Business/Drawing
- 9:00 Meeting Adjourns

Member	\$35
Non-Member	\$45
Student Member	\$25
Student Non-Member	\$35

More information will be delivered to your mailbox soon.

CAFS Annual Banquet Door Prize Donation

You can make a donation of door prizes (souvenirs or cash) for drawing at the CAFS Annual Banquet in Chicago. Please contact Albert Hong (ahong@Kraft.com) for donation.

Albert Hong
Kraft Foods Inc.
801 Waukegan Road
Glenview, IL 60025

Chinese American Food Society

Membership Application / Renewal / Update

You are using this form for: (please check one) New Application Renewal Update

Name: _____
(individual member or representative of corporate member, as you wish this appear in the membership directory)

Professional Affiliation: _____

Business Address: _____

Telephone Number: _____ Fax Number: _____

Residence Address: _____

Telephone Number: _____ Fax Number: _____

E-mail Address: _____

Preferred Correspondence Address: (please check one) Business Residence

Present Position and Area of Interest/Specialization: _____

Education (All Degrees, Year Received, Institutes Graduated From): _____

Membership Dues for 2010 Calendar Year

Student Member \$10

Active Member \$20

Associate Member \$20

Life Member \$300

Corporate Member \$250 (including dues for one active member or associate member)

Total Amount Due \$ _____ (please make check payable to **Chinese American Food Society**)

Applicant's Signature: _____ Date: _____

Student Application Verification:

Name of University: _____

Faculty Name & Title: _____ Phone #: _____

Faculty Signature: _____ Date: _____

Membership I.D. Code No.: _____ (to be completed by the CAFS Treasurer)

Please mail this form with payment to:

Dr. Vivian Wu
5735 Hitchner Hall 101A
The University of Maine
Orono, ME 04469-5735

Call for Nominations of CAFS 2010 Student Scholarship and Professional Awards

CAFS Student Scholarship Award

Purposes:

1. To stimulate college-bound, high school juniors and seniors to consider majoring in **Science** and **Technology**
2. To encourage diligence and excellence in the pursuit of undergraduate studies in food science and technology
3. To promote quality and professionalism in scientific research and communication skills among graduate students in food science and technology

Eligibility:

1. Scholarships for high school juniors and seniors are available to sons and daughters of active CAFS members. Winners are selected based on their academic records, essay, two recommendation letters (at least one from school counselor or teacher), and extracurricular activities.
2. Undergraduate student scholarships are available to undergraduate students who are enrolled in reputable food science and technology programs and are or plan to become CAFS student members before or at 2010 IFT Annual Meeting. Winners are selected based on their academic records, essay, two recommendation letters (if possible, at least one from CAFS professional member), and extracurricular activities.
3. Graduate student scholarships are available to graduate students who are enrolled in reputable food science and technology programs and are or plan to become CAFS student members before or at 2010 IFT Annual Meeting. Winners are selected based on their academic records, essay, two recommendation letters (if possible, at least one from CAFS professional member), extracurricular activities, and scholarly achievements, which will be largely based on the quality and acceptance of an abstract for presentation at the 2009 and 2010 IFT Annual Meeting or other professional conferences of food science professional societies such as IUFOST, ACS, ASABE, AIChE, IAFP, and others. Applications will be evaluated based on two levels, i.e., M.S. or Ph.D.
4. Awards: All winners receive a cash prize, a commemorative certificate, and an invitation to the award ceremony at the 2010 CAFS annual banquet.
5. A successful applicant may apply again in the following year.

Application:

Applicants are required to submit a letter of application, an essay of career objective, current resume, academic records, an abstract accepted for presentation at the IFT Annual Meeting or other professional conferences of food science societies in 2009 or 2010 (Graduate student scholarship only), and two recommendation letters.

CAFS Scholarship Criteria

1. Applicant's stated goal consistent with the purpose of the CAFS scholarship.
2. Superior academic achievements demonstrating diligence and intelligence.
3. Research and extra-curricular activities demonstrating leadership, motivation and dedication in the pursuit of studies in food science and technology.
4. Observations by professionals (faculty, members, etc.) in recommendation letters.

CAFS Professional Achievement Award

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 the food industry, academia and government.

Eligibility. Active CAFS members only. The winner receives a commemorative plaque and an invitation to the award ceremony at the CAFS annual banquet.

Nomination. Nominator should submit a nomination letter, current resume of the nominee, and two reference letters from current CAFS professional members.

CAFS Distinguished Service Award

Purpose. To recognize a professional member for his/her outstanding and sustained contribution to CAFS.

Eligibility. Active CAFS members only. The winner receives a commemorative plaque and an invitation to the award ceremony at the CAFS annual banquet.

Nomination. Nominator should submit a nomination letter, current resume of the nominee, and two reference letters from current CAFS professional members.

All applications and nominations should be submitted electronically by email to the Award Committee Chair:

Dr. Hongda Chen

Email: hchen@nifa.usda.gov

Deadline for Application: Thursday, May 20, 2010.

Selection Process

Upon receipt of all applications by the deadline, the Award Committee will review all applications and supporting documents. Each committee member will assign a numerical rating on each candidate (3, 2, or 1 for each of the four criteria). Those candidates receiving the highest scores will be the winners. In case of tie in a given category, the committee chair can call for a re-vote.

Number of Awards per Year

- *Scholarship Awards:* high school seniors (1-2), undergraduate (1), and graduate (1-2).
- *Professional Achievement:* one.
- *Distinguished Service awards:* one.

The awards will only be honored when qualified recipients are identified.

Member News

FDA approves researcher's food-preserving process

By Kathy Barnard, College of Agricultural, Human and Natural Resource Sciences

<http://www.wsutoday.wsu.edu/Pages/Publications.asp?Action=Detail&PublicationID=16621&PageID>

Thursday, Oct. 29, 2009

PULLMAN - Imagine a salmon filet that looks, tastes and is as nutritious as freshly cooked salmon but has a shelf-life of more than six months. A new technology developed at WSU will make that a reality and could revolutionize how we preserve and process food.

For the first time, the U.S. Food and Drug Administration has approved the use of microwave energy for producing pre-packaged, low-acid foods, a major milestone that clears the way for its commercialization.

Juming Tang, a professor in the Department of Biological Systems Engineering, led a team of university, industry and U.S. military scientists to develop the technology. The outcome results in food with a longer shelf life as well as better flavor and nutritional value compared to more traditional food-processing methods such as canning.

"New processes for producing shelf-stable, low-acid foods must pass rigorous reviews by FDA to ensure that the technology is scientifically sound and the products will be safe," Tang said. "Our team patented system designs in October 2006 after more than 10 years of research. We spent another three years developing a semi-continuous system, collecting engineering data and microbiologically validating the process before receiving FDA acceptance."

The team's microwave sterilization process technology immerses the packaged food in pressurized hot water while simultaneously heating it with microwaves at a frequency of 915 MHz - a frequency that penetrates food more deeply than the 2450 MHz used in home microwave ovens. This combination eliminates food pathogens and spoilage microorganisms in five to eight minutes and produces safe foods with much higher quality than conventionally processed ready-to-eat products.

Spearheaded by C. Patrick Dunne, Department of Defense combat feeding directorate at the U.S. Army Soldier Systems Center at Natick, Mass., the project has been funded from a variety of sources and a consortium of industry members that include Kraft Foods, Hormel, Ocean Beauty Seafoods, Rexam Containers, Ferrite Components and Graphic Packaging. The WSU team also worked closely with process authorities of the Seafood Products Association in Seattle and Hormel to establish validation procedures and in preparation of filing documents. In addition, faculty members from other WSU departments, particularly Food Science, contributed to the project.

"The team's collective efforts have brought a new food processing technology to the forefront that will truly benefit not only the commercial sector but our war-fighters worldwide with a wider variety of high quality, shelf-stable foods," said Gerald Darsch, director of the U.S. Department of Defense Combat Feeding team. "It is truly a tremendous accomplishment."

Evan Turek, senior research fellow at Kraft Foods, said Tang's new technology will make a huge difference for the food industry.

"Since the introduction of industrial microwave ovens in the late 1940s, the food industry has been interested in exploiting the rapid heating capability of microwaves to improve the quality of canned food," he said. "The technical issue has always been ensuring uniform and reproducible heat treatment.

"Dr. Tang had a vision about how this might be overcome, and with his leadership and the engineering prowess of his research staff and students, a protocol for practicing and validating microwave sterilization was established," Turek said. "Kraft Foods is proud to have been an early supporter of the research program at WSU and looks forward to the commercialization of the technology."

WSU officials agreed.

"This is a great example of how research universities like Washington State University produce breakthroughs that make an immediate impact on our nation and world. This new technology promises significant advances in food safety and quality to benefit everyone," said **Howard Grimes**, vice president for research.

Dan Bernardo, dean of the WSU College of Agricultural, Human and Natural Resource Sciences, said the impact of the science will be dramatic.

"There have been very few advances leading to FDA-accepted food processing technologies in recent history," he said. "The FDA's approval of this new technology truly could revolutionize the way we process and preserve food, ensuring food safety, increasing its longevity and maximizing the retention of its flavor and nutrition."

Ralph Cavalieri, director of the WSU Agricultural Research Center, said Tang's research has global benefits.

"It is important across a range of applications," he said, "from feeding astronauts on long-term space missions or soldiers in the field to transporting and storing food to areas of the world where people are unable to produce enough food locally to feed themselves."

Cavalieri said the project would not have been possible without support from a variety of sectors.

"We have worked synchronously with industry, the army and the university to make this happen," he said. "Dr. Tang's research also has received incredible support from Washington's Congressional delegation, especially Sen. Patty Murray."

Murray said ensuring funding for projects such as Tang's is part of an overall effort to support Washington's agricultural and food industry in ways that benefit the nation and world.

"This is great news for WSU, our growers and American food processors," she said. "It will help our growers and processors stay more competitive in the global marketplace and increase food safety for consumers."

潘忠礼和张强应邀参加中国农业工程学会成立30周年暨中国农业工程学会2009年学术年会

Zhongli Pan, USDA, AOCABFE Past President



纪念中国农业工程学会成立 30 周年暨中国农业工程学会 2009 年学术年会 (CSAE 2009) 于 2009 年 8 月 22 至 24 日在山西太谷山西农业大学召开。

AOCABFE (Association of Overseas Chinese Agricultural, Biological, and Food Engineers) 当值主席王玲娟和上任主席潘忠礼代表 AOCABFE 向大会发去了贺信。

AOCABFE 会员潘忠礼和张强应邀参加了会议, 并分别代表 AOCABFE 和加拿大生物系统工程师协会向大会致词。对大会的召开及中国农业工程学会在过去的三十年中对中国农业的发展所做出的卓越贡献表示祝贺。

潘忠礼做了题为农产品增值, 高效和安全加工新技术的报告。并回顾了 AOCABFE 和中国农业工程学会在过去十年中携手合作所取得的成果。张强做了加拿大农业/生物工程学科发展历史及新的使命的专题报告。

From *IMPACT*, September 2009, Volume 9, Issue 1.

IMPACT is an electronic newsletter of AOCABFE and is published quarterly to inform members within the association (or, other subscribers applied).

Coming Events

Kansas State University XXX International Workshop on Rapid Methods and Automation in Microbiology

June 11-18, 2010
Manhattan, Kansas

Dr. Daniel Y. C. Fung, Workshop Director, is pleased to offer 50% discount of registration fee for CAFS members to participate in this long running International Workshop which has attracted more than 4,000 participants from 60 countries since 1981.

All information can be found in the following site: www.dce.k-state.edu/conf/rapidmethods.



Dr. Fung with the Miniaturized Statue, University Distinguished Professor Plaque from Universitat Autònoma de Barcelona, Spain, Outstanding Food Safety Educator Award and the Concorde plane (model) in which Cathy and Daniel flew from New York to London in 3 and half hours!!

Microwave Oven Product Development Short Course

"Developing Microwavable Products for Quality and Safety - A Two-Day Interactive Short Course"

April 22-23, 2010
Minneapolis, Minnesota

This short course on product development and food safety related to microwave heating is offered by the International Microwave Power Institute (IMPI). Please check out the website for details:

<http://www.impi.org/meetings/consumersc/>.

China International Food Safety & Quality Conference + Expo 2010

The 4th Annual China International Food Safety & Quality Conference + Expo 2010 will be held on October 19 – 21, 2010 at Longemont Hotel, Shanghai City. Please check the web page:

<http://www.chinafoodsafety.com/> for information.

Chinese American Food Society Financial Report

Prepared by Vivian Wu

Balance From FY 2009	12,017.37
<i>Expenses</i>	
No activity	
	Total: 0.00
<i>Income</i>	
Interest from 9 Mo Risk Free CD	67.57
	Total: 67.57
 Balance as of Feb 20, 2010	 12,084.94