



Department of Food Science and Technology

College of Agricultural & Environmental Sciences

UNIVERSITY OF GEORGIA

Volume 45

Summer 2017

Join us in Welcoming New Faculty!

George Cavender returned to UGA in August 2016 as an assistant professor. Cavender obtained two degrees from UGA, his Bachelor of Science in Biological Engineering with an emphasis in Bioprocessing and a Minor in English in December, 2004 and his Doctor of Philosophy in Food Science in August, 2011. Most recently he was employed as Research Assistant Professor at the University of Nebraska, Lincoln where he had been conducting research in the area of food ingredients, specifically modification of ingredients via processing, and food coatings from chitosan and nano-cellulose. He has also conducted research on use of food wastes to develop sustainable packaging materials as well as food products and processing technology for new products. We are delighted to have one of our own come back as a faculty member who will be an excellent addition to the research and teaching missions of the department.



Francisco Diez-Gonzalez joined as director of the UGA Center for Food Safety on July 1, 2016. Diez earned a bachelor's degree in food technology from the Monterrey Institute of Technology and Higher Education, and completed master's and doctoral degrees in food science at Cornell University. He came to UGA from the University of Minnesota, where he was a faculty member and head of the Department of Food Science and Nutrition. His research focuses on the family of pathogens known as enterohemorrhagic *E. coli*, an important cause of food contamination and foodborne illness. In his position at UGA, Diez will work closely with the food industry, consumer groups and government agencies, like the Centers for Disease Control and Prevention (CDC), the World Health Organization, the U.S. Food and Drug Administration (FDA) and the U.S. Department of Agriculture.



Henk den Bakker joined the Center for Food Safety in April 2017. Born in Armadale, Australia and raised in the Netherlands, Dr. den Bakker obtained his doctoral degree in 2005 in mycology at Leiden University. His work includes population genetics and genomics of fungi, foodborne pathogens and spoilage organisms at Cornell University. In 2014, he moved to Texas Tech University to work as an Assistant Professor in Biostatistics and Population modeling. At the CFS, he will continue his research on the genomics of bacteria, in particular bacterial foodborne pathogens. His research program consists of three pillars: (i) algorithm and software development, (ii) the use of genomics approaches to infer aspects of the biology of pathogens, and (iii) the implementation of genomics approaches in applications in animal and public health settings.



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Letter from the Department Head

Welcome from the Department Head

Welcome to the 2017 Newsletter from the Department of Food Science and Technology at UGA. This issue is published to connect with our friends and alumni annually.



Rakesh Singh

I am delighted to inform you that we have been replacing retired faculty positions with new faculty who will be doing state-of-the-art research and teach future generations of students at UGA.

We hired three new faculty this year and have hired a Food Microbiology faculty who will be starting in August. The faculty have been very productive in being awarded grants, receiving recognition for their teaching and research, and publishing their research in top journals. **Dr. Anand Mohan** has been promoted to Associate Professor with tenure effective July 1, 2017. **Dr. Xiangyu Deng**, Assistant Professor in the Center for Food Safety, received 2017 Creative Research Medal award from the University of Georgia for his innovative web-based bioinformatics tool for *Salmonella* serotyping. **Dr. Mark Harrison** will receive 2017 Frozen Food Foundation Freezing Research award from International Association of Food Protection. Finally, the much anticipated Food Product Innovation and Commercialization (FoodPIC) building was dedicated on January 30, 2017, with a great celebration. Processing equipment stored in other facilities and some new items are being installed in the new FoodPIC building which is ready for business.

Our enrollment of undergraduate students dipped to about 58 in Fall 2016, while our graduate enrollment reached 77, for a total of 135 students. Enrollment in MFT-online is picking up, and if you or people you know can benefit from an advanced degree, please ask them to apply. The University of Georgia has been emphasizing experiential learning for undergraduate students to broaden

their educational experience. We have been at the forefront of promoting experiential learning via undergraduate research, food industry internships and study abroad programs. A majority of our students participate in these experiential learning opportunities. Our IFTSA College Bowl team won the regional competition and will be heading to compete in the national competition during annual IFT meeting in Las Vegas.

Our Food Science Extension programs have been extremely successful in helping the food industry for their training needs. This included 9 technical workshops plus 3 on-site training programs, with a total of 254 attendees from 91 companies or governmental agencies. A unique aspect of our trainings is food safety certification through which we issued 45 HACCP certificates for two workshops, and 83 Preventive Control Qualified Individual (PCQI) certificates approved by Institute for Food Safety and Health for three UGA PCQI training programs. FDA approved Better Process Control School certificates were conferred to 39 attendees. We further handled 247 Nutrition Facts Panels, 68 Process Approvals, 33 Product Classifications, and 22 Product testing (pH, water activity) beyond the product classifications. The demand for these services continues to grow.

The department is soliciting donations for an endowed professorship in the area of health and wellness, which is timely with addition of new faculty and funding opportunities. A successful endowed professorship will attract a high profile person who will add to our cadre of very productive faculty. I encourage you to become actively engaged in financial donation through The University of Georgia Foundation. Information on how to do this can be found on our website by clicking on "FST Support". We have several endowed scholarships and graduate student support funds, which benefit our students every year. I am thankful to our donors and alumni for their unwavering support of the department.

Thank you,

Rakesh Singh
Professor and Department Head

fst News

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Editorial staff includes:

Karen Simmons
Program Coordinator

Mark Harrison
Professor

Amy Bellamy
Administrative Manager

Suggestions? Questions?
foodsci@uga.edu

Visit us on the web:

**Department of Food Science
and Technology:**
<http://www.foodscience.caes.uga.edu>

Food Science Extension
<http://www.efsonline.uga.edu>

Center for Food Safety
<http://www.ugacfs.org>

**Food Product Innovation &
Commercialization Center
(FoodPIC)**
<http://www.caes.uga.edu/center/foodpic>

UGA Food Science Club
<http://www.uga.edu/dawgfood>

Around the Department

4-H Product Development Competition

Vegan marshmallows, dairy-free cheese crackers and locally sourced baked treats — the highlights of Georgia 4-H's 2017 Food Product Development Contest read like a list of the top food trends of 2017.

Inspired by the dietary needs and interests of their friends and neighbors, three teams of Georgia 4-H'ers met at the University of Georgia Department of Food Science and Technology in Athens, Georgia, to showcase their newly developed food products. The contest requires each team of senior Georgia 4-H'ers to develop a novel food product as well as comprehensive marketing, production and distribution plans for that team's product. Food industry and food science experts then rate each team's presentation based on the product's potential success in the market.

Some of the teams, like Floyd County 4-H Club's "S'mores n One" team, have worked on perfecting their recipes and plans all year. Other teams, like the Chatham County 4-H's GAP2 team, with their Georgia-grown scone and muffin hybrid, the "suffin," have worked on their food product for the past three years.

This year the GAP2 team won first place in the state competition with their line of "suffins," which include blueberries, peanuts, peaches and ginger, all sourced from southeast Georgia.

The team conceived their baked goods line in 2014 and have been tweaking their marketing plan and recipe ever since.

"The third time is the charm, and we finally won," said team member Faythe Robinson, a senior at Windsor Forest High School in Savannah, Georgia. "It feels like the heaviest weight has been lifted."

"These youth are well on their way to careers in food development," said UGA Cooperative Extension 4-H Youth Development specialist **Cheryl Varnadoe**, who has organized the contest for more than a decade. "We hope that many of them will choose to attend UGA and study food science."



L to R: Chatham County 4-H Club members Sonté Davis, Faythe Robinson, Ashley Johnson, Anna Morris and Amari McDonald pose with the display for their award-winning GAP2 concept for locally sourced baked goods.

(Excerpted from an article by Merritt Melancon, news editor with the UGA College of Agricultural and Environmental Sciences.)

New FoodPIC Facility Opens in Griffin

The \$7.4 million facility housing the university's Food Product Innovation and Commercialization, or FoodPIC, Center was dedicated on January 30 with a ribbon cutting ceremony. The facility will help businesses launch new food products. According to FoodPIC Director, **Dr. Kirk Kealy**, "FoodPIC is where food entrepreneurs go with their ideas, and we turn them into reality - into physical prototypes that they can eat. If they decide they want to continue their journey, we can help them with process development, package development, shelf-stable studies, thermal process validation and the nutrition facts panel - we're a one-stop shop."



Pike County High School STEM interns Dylan Blohm and Megan Pitts make and serve samples of mini cheesecakes topped with Georgia-grown blueberries and pecans to PIC building dedication attendees during the building tour following the ceremony.

Food Processing Lab Renovation Complete

The renovation of the Athens Food Processing and Research Lab was completed this year. The renovation included an overhaul of the building's lab, prep kitchen, and sensory panel booths. The kitchen was expanded to increase functionality for preparation and sensory panel participation.



The Food Science Club had a productive year, with a focus on networking and learning from experts in the food industry. There were several events planned throughout the year that allowed members to meet with people in careers ranging from brewing to flavor science to research and development. Efforts were also made to provide a fun and welcoming membership experience. The club hosted events to bring club members together outside of regular meeting times, as well as provided interactive programming during club meetings. Finally, the club strived to educate the students of UGA on the exciting field of Food Science.

Interactions with Industry

The club decided to include more opportunities for networking and career building this year, as many students expressed interest in trying to connect with people in the industry and potentially find internships or job opportunities through the connections. In order to do this, the club focused on three main areas of networking and career building: gaining knowledge through available UGA resources, networking and collaborating with other food science students at meetings, and meeting with people in the food science industry. The club had **Michelle Foulke**, the UGA Career Consultant for the College of Agricultural and Environmental Sciences (CAES), speak about promoting oneself through resumes, interviews, and networking. During this meeting, the club invited the Clemson Food Science Club to come to Athens to learn about the interview and job search process. The members of the club also had an opportunity to meet with Food Science students across the country by participating in seminars and a networking dinner at the SEIFT Meeting in Atlanta, GA, as well as participating in a Secret Santa gift exchange facilitated by the IFTSA. Club members were invited to attend multiple meetings with professionals in industry. Meetings included an alumni panel, a visit to the High Road Craft Ice Cream and Sorbet manufacturing plant and presentations by Carmi Flavors and **Brian Roth**, the Co-Founder of The Southern Brewing Company.

Membership Experience

A focus on a fulfilling membership experience was important this year for the club. Many events were attended by club members as well as faculty and staff which encouraged community between everyone in the department. A low country boil was planned at the beginning of the year to bring everyone back together after being away for the summer, as well as to welcome new Food Science students, faculty and staff. In addition, the annual Holiday Party was a success; it was held at The Pine/The Root, and had over 60 people in attendance. A tailgate before the home football game against Auburn was held to provide students an opportunity to connect outside of the school week. The monthly club meetings focused on creating a fun learning environment that encouraged students to get



L-R: Maria Moore, Duc Do, Anuj Purohit and Natalie Oswell discuss a response during the mock College Bowl competition against Food Science faculty



Food Science students enjoy the Welcome Party in August hosted by the Food Science Club

Continued next page

Food Science Club News (cont'd.)

to know each other and have a good time while learning about food and the food industry. In addition, the hard work of the College Bowl team paid off as they won the IFTSA Southern Regional competition and will be traveling together to Las Vegas to compete against other regional champions for the national title at the 2017 IFT Meeting.

Club Presence at UGA

Another focus of the Food Science Club was to become more present in the UGA community through participating in many events to promote the club and the major. Members contributed by manning booths at the CAES Major Madness fair as well as the CAES Orientation 2.0, and by participation in the CAES "Snapchat Take-over." One of the goals that the club had for the year was to bring more students to the Department of Food Science and Technology as well as the Food Science Club. Participation in campus events can help accomplish this goal by educating people in the UGA Community about what Food Science is and the exciting career opportunities available to those with a Food Science degree. Members of the club welcomed the new undergraduate students to the department in August by attending a pizza dinner and tour of the building coordinated by the department.

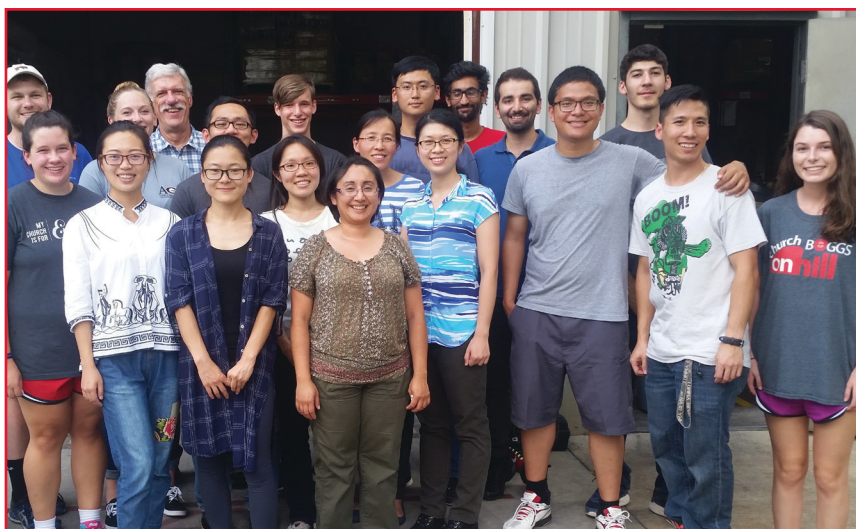
The club had a very productive year and looks forward to more professional opportunities, outreach experiences and fun during the upcoming year! 🍕

dawgfood.uga.edu



L-R: Brittnee Thirkield, Max Mazzoni and Morgan Young promote the FS Club at CAES Orientation 2.0.

Food Science Club Officers		
	2016-2017	2017-2018
President	Morgan Young	Sarah Willett
Vice President (Athens)	Carlyn Oswald	Hannah LeClair
Vice President (Griffin)	George Kwabena Afari	Himabindu Gazula
Secretary	Marla Moore	Jillian Erickson
Treasurer	Alex Maxwell	Yu-Ju Lin
Historian/Public Relations	Hannah LeClair	open
Community Service Chair	Catherine Smith	open
Catering Chair	Emma Johnston	Emma Johnston & Sam Cimowsky
Ag Hill Rep.	Max Mazzoni	open
SE IFT Student Rep.	Brittnee Thirkield	Adiguna Bahar
Faculty Advisors	Dr. José Reyes & Dr. Fanbin Kong	Dr. Fanbin Kong & Dr. George Cavender



Club members volunteer at the Food Bank of Northeast Georgia.

Faculty News and Awards



Ron Pegg

Ronald Pegg (above) was recognized for 10 years of service at the 2016 CAES Holiday Luncheon.

Rakesh Singh (below) was recognized for 15 years of service at the 2016 CAES Holiday Luncheon.



Rakesh Singh

William Kerr was recognized for 20 years of service at the 2016 CAES Holiday Luncheon.

Koushik Adhikari and Derek Dee (photos below) visited the set of the AMC television series, *The Walking Dead*, in Senoia, GA, as part of the 2016 UGA New Faculty Tour.

Rakesh Singh has been elected as President-elect of Phi Tau Sigma – The Honor Society of Food Science and Technology for 2017-18, and he will become President for year 2018-19.



Derek Dee (Photo: Shannah Cahoe Montgomery)

Anand Mohan has been promoted to Associate Professor with tenure effective July 1, 2017.

Mark Harrison has been selected as the 2017 Frozen Food Foundation Freezing Research Award recipient from International Association of Food Protection (IAFP). The award is

in recognition of his many years of outstanding service to the public, IAFP and the Food Industry.

Mike Doyle, former Director of the Center for Food Safety, and former FST Department Head, will retire on June 30, 2017. Everyone in Athens, Griffin and beyond wish him the best in his upcoming retirement.

Mark Harrison was selected Graduate Professor of the Year by the Food Science Club.

José Reyes was selected Undergraduate Professor of the Year by the Food Science Club.

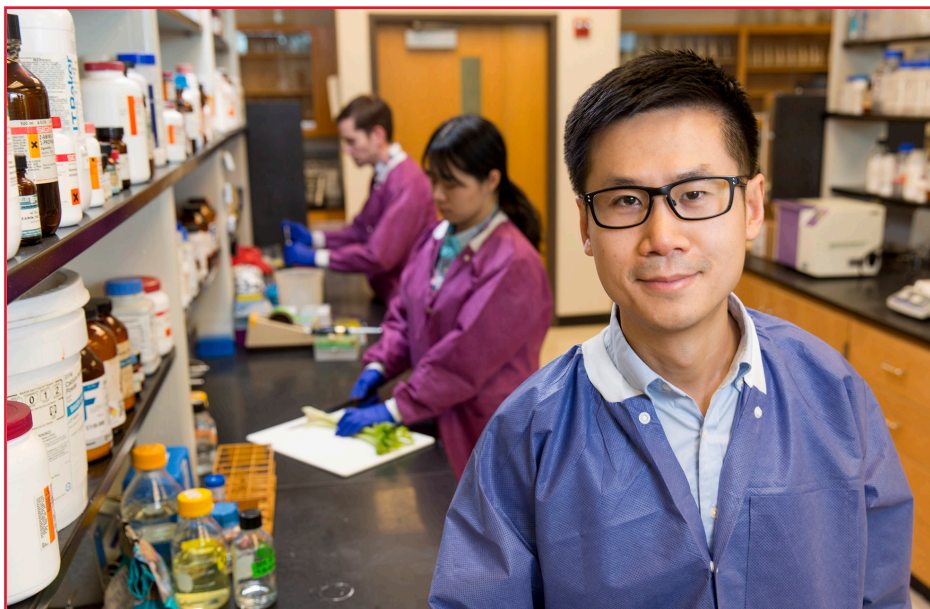


Koushik Adhikari (Photo: Shannah Cahoe Montgomery)

Xiangyu Deng (left) was recipient of a UGA 2017 Creative Research Medal. His creation, SeqSero, is a powerful web-based tool that offers a novel and rapid approach to serotyping *Salmonella* strains obtained from infected humans, animals, foods and the environment during epidemiological investigations.

Rob Shewfelt finished the book he threatened to write before he retired - *In Defense of Processed Food: It's Not Nearly as Bad as You Think*. He is also writing a weekly blog on the same topic at <https://processedfoodsite.com/>. He invites friends to visit him June 27, from 2-3 pm, at the Springer Publishing table at the 2017 IFT meeting.

Manjeet Chinnan will receive the 2017 IFT W.K. Kellogg International Food Security Award at the 2017 IFT meeting. 🍪



Dr. Jo Anne Shatkin Presents 2017 J. G. Woodroof Lecture

Dr. Jo Anne Shatkin presented the 2017 J.G. Woodroof Lecture entitled “Establishing the Safety of Novel Materials for Food Related Applications” on March 30 at the Georgia Center for Continuing Education. Jo Anne spoke about nano materials and the interest in use of nanomaterials in food applications. Potential applications include nanocapsules for nutritional food additives, edible nanocellulose food coatings that protect against cracking and UV damage and packaging materials that provide better barriers and transparency. As an expert in risk management, Jo Anne went on to discuss the assessment of safety of nanomaterials. Due to the unique properties of nanomaterials, risk assessment must focus not only on the material but also on the particle size. For example, a material such as cellulose presents great opportunities for use in a nano form. Nanocellulose, however, may pose risks not associated with conventional cellulose. Interest in the use of nanomaterials is growing and data collection on safety assessment must increase, as well, if the great potential for use of nanomaterials in food is to be realized.



Since 2005, Jo Anne has provided leadership on the responsible development of nanotechnology and on approaches for decision making under uncertainty. She serves on several international committees addressing cutting-edge science policy issues and standardization for emerging nanoscale materials. Jo Anne founded Vireo Advisors in 2013 to provide guidance and leadership—raising the bar on sustainability in innovation. She collaborates with organizations on environmental aspects of new product development and on commercialization of technologies for environmental applications.

The annual Woodroof Lecture is named in honor of Dr. Jasper Guy Woodroof, an internationally recognized leader in food science and the founder of the food science program at the University of Georgia. Dr. Woodroof presented the inaugural lecture in 1981. His scientific contributions toward providing a wholesome, stable food supply continue to be felt today. 🌿

Malawian Food Science Student Working on Peanut Beverage

People around the world eat peanuts in all sorts of ways: as a roasted snack, as a powder sprinkled onto cereal and as a sauce blended into stew. But would consumers gulp down a peanut beverage? **Aggrey Gama** thinks so. Aggrey, a food science doctoral student at the UGA Griffin campus, is crafting a drink that would deliver the nutrition and tastiness of peanuts to consumers in his home country of Malawi. He recently returned to the U.S. from Malawi, where he visited with family and conducted surveys of potential consumers. He surveyed shoppers in the northern, central and southern regions of the country to find out how they prioritize nutrition, ease of preparation, cost and other factors. For their trouble, survey respondents received the equivalent of \$1.



Aggrey Gama (L) and Koushik Adhikari

Malawi is one of the poorest countries in the world, and more than 85 percent of the population lives in rural areas. That doesn't mean that consumer preferences don't matter. Developing a product that appeals to consumers can drive economic growth, creating demand for farmers' produce and jobs for the people who manufacture food products.

The survey Aggrey conducted at home in Malawi measured those opinions and more, but Gama was surprised how many people didn't necessarily rank taste or nutrition highest. They wanted a drink to satisfy their hunger, a beverage that would make them feel full. “It's a survival technique, hunger abatement,” he said.

Aggrey, under the mentorship of CAES Assistant Professor **Koushik Adhikari**, has a fellowship from the Legume Scholars Program, a partnership between the CGIAR Research Program on Grain

Legumes and the Feed the Future Legume Innovation Lab and Peanut and Mycotoxin Innovation Lab. The program specifically targets promising young scientists from developing nations who will study in the U.S., then return to their countries and work to increase food security and household incomes for smallholder farmers through enhanced legume production, processing or marketing.

(Photo and excerpts from an article by Allison Floyd, news editor with the UGA College of Agricultural and Environmental Sciences.)

Staff News and Awards

Lisa Porterfield, (photos at right and below right) Business Manager on the Athens Campus, retired February 1, 2017. Lisa came to FST in 2002 from the Warnell School of Forestry and Natural Resources. Between FST and Warnell she retired with 30 years of service to UGA. FST wishes Lisa all the best in her retirement!



Taylor Deneau

Taylor Deneau is our new IT Professional. Taylor works full-time at UGA, but he is part-time in FST.

We are delighted to have **Jessica Bonds** (photo below) join our Athens staff as our new Business Manager. Jessica comes to FST from the Franklin College of Arts and Sciences Dean's Office.



Doris Lord

Doris Lord, Administrative Manager, retired May 1 with 28 years of service at UGA.

Rosalia Garcia-Torres, Post-doctoral Associate working with Dr. Reyes, has accepted a faculty position at California State University Northridge.

Caitlin Dye (photo at left below) is a new Academic Advisor with CAES. Caitlin splits her time between Poultry Science and Food Science and Technology.



Caitlin Dye (L) and Jessica Bonds at Lisa Porterfield's retirement reception.

Lisa Porterfield (photo at right) was recognized for 30 years of service at the 2016 CAES Holiday Luncheon.

Amy Bellamy joined the department as Administrative Manager on May 8. Amy comes to FST from the UGA Department of Geography.

Eve Mayes was recognized for 15 years of service at the 2016 CAES Holiday Luncheon. 🌸



Rosalia Garcia-Torres and graduate student, Luke Wallace, at Rosalia's farewell reception



Lisa Porterfield (center) with friends at her retirement celebration

Bill Balke (BS '54, MS '57) has had a long and varied career in food science. In his words, "Someone once said that I have been hired, fired or interviewed by every major company in the food industry." His career started working in thermal bacteriology with H.J. Heinz. Bill's time in the U.S. Army involved examination of chemical changes in irradiated foods. In addition, he has been a part of much innovation in food technology, including the use of emulsifiers, seaweeds, syrups and special sugars as ingredients with companies like General Foods, Armour Industrial Chemicals and Ingredient Technology Co. Bill resides in Hackettstown, New Jersey, and continues to make his expertise available as a consultant to the food industry.

Marshall B. Krause (BSA '65) retired in 1997. He and his wife, Donna, live in a small town in Western NY. Marshall and Donna spend their winters in Garden City, South Carolina and love to golf.

Bill Edmunds (MS '73, PhD '76) married Denise Blystick-McKenna in April. They now reside in the Hillside Avenue Historic Preservation

Ross Clark (BSA '75, MS '77) has been with CP Kelco for 37 years and now holds the title of Distinguished Research Fellow. Two of the things Ross currently works on (rheology and sensory evaluation) were the subject of his thesis. Ross currently assists in directing new programs on product and application innovation as well as new measurement technologies such as micro-rheology.

Laura Meadows (SBA '81) was named a 2015 Alumna of Distinction by the UGA Graduate School.

William Shivar (MS '88) received a promotion to Commercial and Quick Service Restaurant National Accounts Director of Business Development at Paramount Foods. He resides in Dallas, GA.

Stuart Cantor (MS '90) received a promotion to Principal Scientist at Endeavor Labs in Kannapolis, NC. He works on developing drug creams, ointments, gels, & sprays for global clients.

David Golden (MS '87, PhD '91) was named executive assistant to the president at the University of Tennessee in November 2016.

James Gratzek (PhD '94) joined SunOpta Inc. of Toronto, Ontario, in 2014 as the Senior Vice President for Research and Development. In 2016, oversight for the quality assurance functions shifted to Jim.

Rongrong Li (PhD '98) is now a Senior Food Scientist with Lakeview Farms in Cincinnati, OH.

Rachel (Orr) McDowell (MS '99) began working as an Area Specialized Agent in Consumer and Retail Food Safety with NC State University and NC Cooperative Extension in January. She resides in the Raleigh, NC area.



Caryn Doerr

Caryn Doerr (BSA '02) will graduate in June with a Master's in Product Design and Development Management from Northwestern University's McCormick School of Engineering and the Segal Design Institute.

Christie (Phillips) Gray (MS '02) was promoted to Director of Quality with Decernic LLC.

Jordan Shaw (BSA '06) is now a Food Safety Manager with Sysco in Des Moines, IA.

Lauren Pittenger (PhD '07) was selected as a member of the 2016 class of the UGA Alumni Association 40 under 40. Lauren is a Senior Associate with Booz Allen Hamilton. Lauren said this little known fact: "I have led my corporate team in raising nearly \$60K for the Leukemia and Lymphoma Society over the last five years. We will be doing some pro-bono work for LLS to help them understand how they can attract millennials and increase participation in their events."



Lauren Pittenger

Cross Doster (BSA '08) is a General Dentist at Doster Dental in Chattanooga, TN. After leaving UGA, Cross attended the University of Tennessee, College of Dentistry, graduating with his DMD in 2012. Dr. Cross recently married his wife, Caroline, and they reside in downtown Chattanooga. When he is not practicing dentistry, Dr. Cross enjoys spending time with his wife, fishing, hiking, camping, and other outdoor activities.

Ali McDaniel (BSA '08) completed a Master of Business Administration at Georgia State University in 2016.

Stephen Lumor (MS '05, PhD '08) is currently a Senior Scientist with IOI Loders Crocklaan in Channahon, IL.

Jennifer Mangon (BSA '09) is now a Senior Account Manager with The Creative Group in the Atlanta, GA area.

James Nipper (MFT '09) lives in Eatonton, GA, and manages his own business, Food Production Services, LLC,

Continued next page

Alumni News (cont'd.)

specializing in third part food safety audits and HACCP training.

Lakshmi Kota (PhD '09) is now the Area Technical Head with the VLCC Group in Hyderabad, India.

Darlene Samuel (PhD '09) is a Senior Product Developer at Land O'Frost in Munster, IN.

Travis Dean (BSA '09) is a Sales and Marketing Associate at On-Line Instrument Systems, Inc., in Athens, GA.

Byong Kwon "Brian" Yoo (PhD '09) is working as a microbiologist at the Centers for Disease Control and Prevention (CDC), National Center for Emerging and Zoonotic Infectious Diseases (NCEZID), Division of Healthcare Quality and Promotion (DHQP), Clinical and Environmental Microbiology Branch (CEMB), located in Atlanta, GA. He is coordinating a repository of bacterial collection [Antibiotic Resistance Isolate Bank (AR Bank)] to support new drug and diagnostic development under the National Strategy for Combating Antibiotic-Resistant Bacteria.

Chris Emigholz (BSA '10) is a Maintenance Coordinator at Anheuser Busch in Jacksonville, FL.



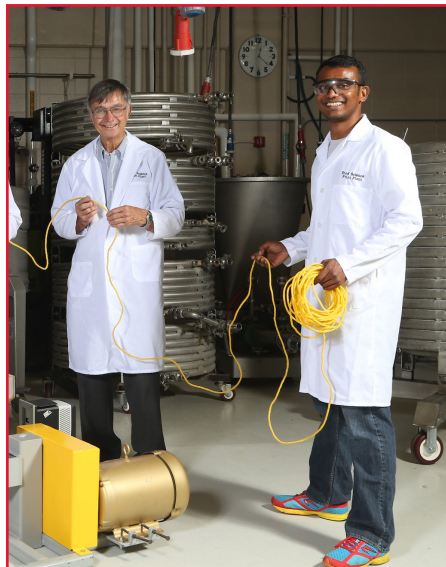
Jason Park and Caroline Graeb

Caroline Graeb (BSA '10) married Jason Park on April 30, 2016, in Dallas, TX. Caroline has been working with Frito-Lay R&D since 2013. In September, she moved to the PepsiCo Beverages R&D office in Valhalla, NY and

began the 7 year Flavorist Training program through the Society of Flavor Chemists.

Seth Boulet (BSA '10) joined the United States Air Force and is at the rank of 2nd Lieutenant.

Amudhan Ponrajan (MS '10) completed his PhD in agricultural and biological engineering at Purdue University in August 2016. He is now employed as an R&D Engineer with



Amudhan Ponrajan, right, with extruder he helped develop while completing his PhD at Purdue

General Mills in Minneapolis, MN.

Joseph Bayne (BSA '11) celebrated 5 years at Ferrara Candy Company. In 2016, he became the Quality Assurance Manager of the Ferrara plant in Forest Park, IL.

Shawn Lyons (MS '11) is now working as a Quality Assurance Manager with TreeHouse Foods in the Atlanta, GA area.

Kelly Hill (BSA '12) completed her Master of Business Administration degree at Berry College in 2016 and is now employed as a high school science teacher with Rome City Schools in Rome, GA.

Huldah Abaidoo (BSA '12) completed her Doctor of Pharmacy degree at UGA in May and is now employed as a pharmacist with Walgreens in Memphis, TN.

Jonna (LeVine) O'Sullivan (BSA '12) is working in Atlanta, GA as a Regional Sales Rep with PERC Coffee Roasters.

Haiqin Dong (MS '12) recently became Associate Editor of Chemistry with Springer Nature in Beijing City, China.



Justin and Allie Briner Crawley

Christina Castlejohn (PhD '12) is now R&D Manager at SunTree Snack Foods in Phoenix, AZ.

Allie (Briner) Crawley (BSA '13) (right) recently married UGA alum, **Justin Crawley** (BBA '12). She continues work on her PhD in Functional Genomics at NC State University.

Winnie Lim (MS '13) is the Quality Control Manager with Gourmet Culinary Solutions in Athens, GA.

Gaana Nagaraj (MS '13) is a Food Innovation Technologist at KFC Global (Yum! Restaurants Intl.), in Dallas/Ft. Worth, TX.

Ryan Clark (BSA '13) started working as a Product Development Scientist for the Coca-Cola Company North America Division in April, 2016.

Taylor (Kronn) Walker (MS '13) is a Project Manager at Advanced Manufacturing in Seattle, WA, a consulting firm specializing in technical brand support in the natural/non-GMO/organic space. She was accepted into IFT's Emerging Leader *Continued next page*

Alumni News (cont'd.)

Network and will be participating in the program at IFT17 in Las Vegas.

Christine Gianella Addington (MS '13) is currently employed as a Food Scientist II with Dean Foods in Broomfield, CO.

Elizabeth Mashburn (BSA '14) is now a Food Technologist with Thanasi Foods in Boulder, CO.

Lindsay (Liefief) Schroeder (BSA '14) is currently employed as a Quality Assurance Specialist at Campbell Soup Company in Maxton, NC.

Zhuangsheng (Jason) Lin (MS '14) is working on his PhD in Food Science at Cornell University.

Ruoyu Li (MS '14) is currently employed as an English translator and Chief Correspondent for Cinephilia.net in Shanghai.

Garrett Arnold (BSA '15) is currently employed as an Account Manager with HW Creative Marketing in Athens, GA.

Kiersten Boudreaux (BSA '15) is currently employed with Bakkavor USA in Charlotte, NC.

Ashton Ergle (BSA '15) is working as a Technologist II at CSM Bakery Solutions in Tucker, GA.

Faustine Sonon (BSA 15) is employed at WTI Inc. as a Quality Control Manager in Jefferson, GA.

Lauren Augenstein (BSA '16) went to work with the Production Staff for the King of Pops after her graduation last spring.

Betsy Dziadik (BSA '16) is employed as an Agricultural Compliance Officer with the GA Department of Agriculture.

Victoria Foody (BSA '16) joined S&D Coffee and Tea in Concord, NC, as a Food Technologist in November, 2016.

Mary-Martha Mann (BSA '16) is now an Ingredient Coordinator with The Coca-Cola Company in Atlanta.

Adaeze Omekam (BSA '16) is a Quality Assurance Technician at Classic Signature Foods in Atlanta, GA.

Jessica Hofstetter (MS '16) is now an Oak Ridge Institute for Science and Education Fellow at the Centers for Disease Control and Prevention in Atlanta, GA.

Erica Kenney (MS '16) is a Consumer and Product Insight Intern at the E & J Gallo Winery in Modesto, CA .

Andrea Jackson (MS '16) is now employed as a Quality Assurance and Food Safety Management Trainee with Olam SVI – Spices and Vegetable Ingredients.

Tristin Thompson (MS '16) went to work last August with SweetWater Brewing Company as a Quality Assurance Technician.

Lisa Trimble (PhD '16) is a Research Associate with the Food Protection and Defense Institute in Minneapolis-St. Paul, MN.

Sara Muntean (BSA '16) is now employed as QA Technologist with CKE Restaurants, Inc., in Franklin, TN. ☞

In Memory

John W. Galbreath (BSA '62, MS '65), 76, of Morrisville, NY passed away on May 10, 2016, after a courageous 16-year battle against Parkinson's disease. John received his bachelor's and master's degrees in food science from the University of Georgia and immediately joined the faculty at SUNY Morrisville in 1965 as an Assistant Professor of Chemistry. In 1971, John was promoted to Associate Professor and to Professor in 1975. John retired in 1998 after a long and distinguished 33-year career as Professor of Chemistry, Biochemistry, Organic Chemistry and Food Technology. Our deepest condolences go to his entire family, especially Norma, his wife of nearly 56-years; and his son Timothy (BSA '88).

Charles "Walter" Harvey passed away on June 4, 2015, in Tifton, Georgia. Walter graduated from Abraham Baldwin Agricultural College (ABAC) and went on to receive a bachelor's of food science in 1953 from the University of Georgia. He was retired from the University of Georgia Coastal Plain Experiment Station. Walter followed University of Georgia football his entire life, loved all Tift County and ABAC sporting events and was an avid golfer. Our condolences go to his family and friends.

Shannon Lay, UGA staff member, passed away August 2, 2016, of cancer. Shannon, Student Accounts Manager in the Bursar's Office, started her career at UGA in the College of Pharmacy in 1996 and worked in the Department of Food Science and Technology during 1997-98. ☞

To alumni and friends-

Please keep in touch. We always like to hear from you. If you have news to share in the next newsletter, email us at foodsci@uga.edu.

Student News and Awards

College of Agricultural and Environmental Sciences Scholarships and Awards

Henry L. Trussell, Jr. Scholarship - **Sarah Bock**

Tommy Irvin Scholarship - **Jacinta Jackson**

Lawrence G. & Mary Katherine B. Burk Scholarship - **Rebecca Fortner**

E. G. Dawson Scholarship - **Morgan Young**

Dr. James L. and Renee Williamson Leadership Award - **Zane Tackett**

Outstanding Junior - **Hannah LeClair**

Outstanding Senior - **Marvin Indrajaya**

Department of Food Science and Technology Scholarships

American Association of Candy Technologists Scholarship - **Juzhong Tan** and **Zane Tackett**

Joe W. Andrews Scholarship - **Rebecca Fortner**

John C. Ayres Scholarship - **Junyi Zhou** and **Emma Johnston**

Manjeet Chinnan Graduate Student Support Award - **George Kwabena Afari, Xi Chen, Himabindu Gazula, Da Liu, Joycelyn Quansah, Yumin Xu, and Shaokang Zhang**

Dorris A. Lillard Scholarship - **Alyssa Robertson** and **Hannah LeClair**



Dr. Singh with Alyssa Robertson (L) and Hannah LeClair at the FST Awards Reception

Ida E. and Maurice K. Horowitz Memorial Scholarship - **Amanda Anderson**

Morrison Loewenstein Scholarship - **Jeeten Mistry and Vivian Yang**

John J. Powers Graduate Scholarship - **Yue Cui, Jing Xie, and Sarah Willett**

Tedford-Tellico Inc. Scholarship - **Elizabeth White**

Toledo Graduate Student Support Award - **Po-An Chi, Chase Golden, MiKayla Goodman, Lauren Hudson, Yu-Ju Lin, Nishtha Lukhmana, Maria Moore and Samet Ozturk**

Virginia Dare Scholarship - **Carter H. Reed**

Additional Awards and News

Maria Moore received a 2017 IFT South Eastern Section Graduate Leadership Award.

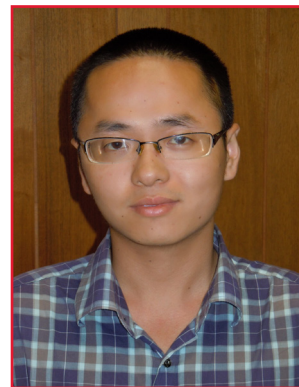
Morgan Young received a 2017 IFT South Eastern Section Undergraduate Leadership Award.



Morgan Young (L) and Maria Moore at the Southeastern Section IFT Awards Banquet

Sarah Willett received third place in the Biotechnology Division Student Paper Award competition at the 2017 AOCS Annual Meeting and Industry Showcase in Orlando, FL.

Martina Buchholz won first place and **Ali Halalipour** won second place in the Biotechnology Division Poster Competition at the 2016 IFT Meeting.



Juzhong Tan

Juzhong Tan received the Phi Tau Sigma Dr. Gideon "Guy" Livingston Scholarship.

Molly Sproston won second place in the Biotechnology Division, Student Paper Award competition at the 2016 AOCS Annual Meeting and Expo.

Duc Huy Tran Do won second place in the Muscle Foods Division Poster Competition at the 2016 IFT Meeting.

Matthew Eady, with the help of co-authors Bosoon Park, Seung-Chul Yoon, Kurt Lawrence, and Gary Gamble, won the Information Technology, Sensors, and Control Systems Technical Community Meeting Paper Award at the 2016 Meeting of the American Society of Agricultural and Biological Engineers.

Lauren Hudson was the recipient of a UGA Graduate School Dissertation Completion Award.

Continued next page

Student News and Awards (cont'd.)



Congratulations to our UGA IFTSA College Bowl team for winning the regional competition held at Clemson University in April.

Team members shown seated at the table (L-R) are **Jason Kolofske, Maria Moore, Marvin Indrajaya, and Ginnie Childs**. Seated in front are **Duc Do and Anuj Purohit**. Standing are the team's faculty coaches, **Dr. Ron Pegg and Dr. George Caven-der**. Not pictured is team member **Natalie Oswell**. The team will travel to Las Vegas to compete against other regional champs for the the national title at the 2017 IFT meeting.

A team consisting of gradu-ate students, **Shangci Wang, Yue Cui, Da Liu and Yumin Xu** won 3rd place in the IFT South Eastern Section Product Development Competition with their product, Chia Seed Snow Cake.



L - R: Shangci Wang, Yue Cui, Da Liu, Yumin Xu and Kirk Kealey at the South Eastern IFT Product Development Competition




Food Science undergraduate, **Zane Tackett**, was selected to participate in the CAES Congressional Ag Fel-lowship program during the summer. In January, Zane was one of two CAES students chosen to attend the Agricultural Future of American Food Institute in Chicago. The conference included presentations from those involved in both production and consumption of food including Feeding America and Chicago Public Schools.



Zane Tackett

Lauren Hudson (below), a doctoral student working with Mark Harrison, was featured on the Graduate School's Spotlight webpage recently. The focus of Lauren's research is *Listeria monocytogenes*, a foodborne bacterial pathogen which can become established in food processing and food handling facilities, including those that have strict cleaning and sanitation programs.

Lauren's research – funded through the Center for Food Safety, and Georgia Agricultural Experiment Station, and the USDA National Needs Graduate Fellowship Program – uses whole genome sequenc-ing and genetic analysis to determine why some strains of *L. monocy-togenes* survive and persist in food processing environments. So far, Hudson has sequenced the genomes in 170 *L. monocytogenes* strains isolated from poultry processing plants. "Under the direction of my major professor, Dr. Mark Harrison, I am currently assembling and an-notating the genomes for further analysis," she explains. Hudson hopes her research will help identify the genetic determinants that allow some strains of *L. monocytogenes* to survive and persist in the same environ-ments. Results may lead to control methods that target persistent strains in processing environments.

After graduation, Hudson plans to pursue an academic or government post-doctoral position, followed by a position in academia where she can apply the skills learned from earning UGA's Interdisciplinary Cer-tificate in University Teaching. 



Summer 2016 - Spring 2017 Food Science Graduates

B.S.A.:

Morgen Morrow graduated Fall of 2016 and is employed as a Liquid Products Lab Technician with Golden State Foods in Conyers, GA.

Nicole Perkins graduated Fall of 2016.

Jim Frank Vinson graduated Fall of 2016.

Taylor Banks graduated Spring of 2017.

Kareen Huynh graduated Spring of 2017.

Jason Kolofske graduated Spring of 2017.

Maxwell Mazzoni graduated Spring of 2017

Cathy Micali graduated Spring of 2017.

Phi Nguyen graduated Spring of 2017.

Morgan Young graduated Spring of 2017 and has accepted a position in R & D with Bakkavor USA in Charlotte, NC.

M.S.:

Martina Buchholz graduated Summer of 2016 and accepted a Formulation Specialist position with Deerland Enzymes.

Kristyn Nock graduated Summer of 2016 and is employed as a Quality and Food Safety Specialist with Doehler North America in Cartersville, GA.

Annie Phillips graduated Summer of 2016.

Molly Sproston graduated Summer of 2016 and has since accepted a Research Associate position with Parabel USA Inc., in Melbourne, FL.

Esther Akoto graduated Fall of 2016 and returned home to Ghana.

Quynh Duong graduated Fall of 2016.

Victoria Ramirez graduated Fall of 2016 and is working as a Technologist with the Campbell Soup Company in Philadelphia, PA.

Chase Golden graduated Spring of 2017 and plans to begin work on a PhD in our department.

MiKayla Goodman graduated Spring of 2017.

Alex Maxwell graduated Spring of 2017.

Cathy Micali graduated Spring of 2017.

Vivien Pham graduated Spring of 2017.

M.F.T.:

Louis Edmond graduated Spring of 2017 and is currently employed as a Food Technologist with AdvancePierre Foods in New Orleans, LA.

Jessica Lesagonicz graduated Spring of 2017 and continues her career as Associate Food Scientist with The Coca-Cola Company in Atlanta, GA.



Ali Halalipour (R) celebrates graduation with his major professor, Dr. José Reyes

Ph.D.:

Ali Halalipour graduated Fall of 2016 and is employed as a Research Scientist in the Starch Research and Development division of Archer Daniels Midland Company in Decatur, IL.

Yi Gong graduated Fall of 2016 and is now a Product Development Scientist with Ocean Spray Cranberries located in Lakeville, MA.

Xi Chen graduated Spring of 2017 and has moved to Los Angeles to be the Microbiology Manager at Michelson Laboratories, Inc.

Shaokang Zhang graduated Spring of 2017 and is currently working with Dr. Deng as a postdoctoral associate. 🐾

Summer 2016 - Spring 2017 Food Science Graduates



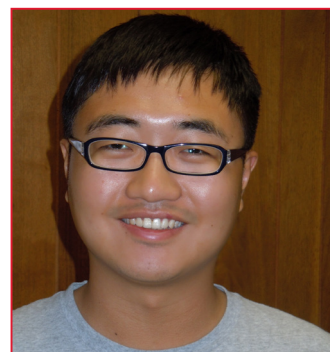
Victoria Ramirez



L-R: Dr. Xiangyu Deng and Shaokang Zhang



L-R: Morgan Young, Taylor Banks, Jason Kolofske, Cathy Micali, Max Mazzoni and Phi Nguyen at the CAES Spring Convocation Ceremony



Xi Chen



Cathy Micali and Alex Maxwell



L-R: Dr. Rakesh Singh, Morgen Morrow, Jim Frank Vinson and CAES Dean Sam Pardue at the CAES Fall Convocation Ceremony

Alumni Profile - Stephanie Bolton



Stephanie Bolton graduated from UGA with a Food Science MS ('12) and a Plant Pathology PhD ('16) and is putting her education to great use in her ideal job! Stephanie says, "I'm so thankful for the education and experiences I had throughout college to prepare me for this career path."

Stephanie is now the Grower Communications and Sustainable Winegrowing Director for the Lodi Winegrape Commission in Lodi, California. In her position

at the Lodi Winegrape Commission, Stephanie will provide targeted and daily support to Lodi winegrape growers in the areas of advanced grower education and outreach, marketing and promotions of the region's diverse winegrapes, and – most notably – viticultural research and sustainability programming, including Lodi's world-renowned Lodi Rules™ sustainable certification program. The Lodi AVA (Crush District 11) has one of the highest planted acreages of any AVA, with a unique profile where new vineyard plantings exist alongside century-old vines, soil types range from sandy loam to volcanic terrain, and just about every trellising system invented is being used. In this dynamic region, Stephanie's role is key in facilitating effective communications for progressive grape growing.

Stephanie's MS degree in Food Science has partnered well with her recently completed PhD in Plant Pathology from the University of Georgia. She studied fungi isolated from *Vitis vinifera* vineyards in the southeastern United States and surveyed mycotoxins in red wine.

"I am so excited about my new position with the Lodi Winegrape Commission," says Bolton. "It's thrilling to work with an acclaimed wine region where the growers work closely together, where there exists a true community spirit and where sustainability is regarded as an ethical and scientific pursuit before a marketing objective."

Congratulations to Stephanie in her new position!

Attending the IFT17 Expo in Las Vegas?

Alumni are invited to attend the reception hosted by the department in conjunction with the IFT meeting.

Monday, June 26, 2017
5:30 - 7:30 pm
Maggiano's Little Italy

Register for the reception via the [IFT17 site social events](#) or contact the CAES Alumni Association at 706-542-3390



Department of Food Science and Technology

College of Agricultural & Environmental Sciences

UNIVERSITY OF GEORGIA

Food Science Building
University of Georgia
Athens, Georgia

Phone: 706-542-2286

Fax: 706-542-1050

foodsci@uga.edu

www.foodscience.caes.uga.edu

TELL SOMEBODY ABOUT UGA FOOD SCIENCE AND TECHNOLOGY

Food Science Alumni can play an important role in recruiting good students for the Department of Food Science and Technology here at The University of Georgia. You know what we have to offer, and you may know of qualified students who are looking for an excellent educational opportunity. Let them know about us and let us know about them. If you are aware of students who may be interested, please complete the form below and return it to the Department of Food Science and Technology.

Name of Prospective Student: _____ e-mail: _____

Address: _____

Referred by: _____

Comments: _____

Return to: Recruitment Committee
Department of Food Science and Technology
University of Georgia, Athens, GA 30602 e-mail: karens@uga.edu

We would like to hear from you. This information not only allows us to update our files but also provides us with news to pass on to your classmates and friends. Please remember if you relocate in the future to send us your new address. Also, if there are changes or mistakes in your address as we now have it, please notify us.

Name _____ UGA Degree(s) _____
Year(s) _____

Newsworthy items for the next newsletter:

Home Address: _____ Work Address: _____

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FAX: (706) 542-1050 e-mail: karens@uga.edu



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