

Food Science and Technology News

University of Georgia Department of Food Science and Technology

Dr. Ron Eitenmiller Retires

On January 17, 2009, the department hosted a retirement dinner to celebrate **Dr. Ron Eitenmiller's** retirement after almost 38 years as a Food Science and Technology faculty member. The dinner was attended by over 100 family members, friends, students and colleagues both from the University and the U.S. Food and Drug Administration. Dr. Eitenmiller was honored by the attendance of several of his former students including, **Dr. Michael Voigt**, Palm Harbor, FL (MS, '73; Ph.D, '77 – Dr. Eitenmiller's first MS and Ph.D student), **Dr. Sara Peters Risch**, E. Lansing, MI (MS, '81), **Dr. Amy Homnava Simonne**, Gainesville, FL (Ph.D, '93), **Dr. Junsoo Lee**, Chungbuk National University, Korea (Ph.D, '98), **Dr. Lin Ye**, Lilburn, GA (Ph.D, '99), **Dr. Jiyeon Chun**, Suncheon National University,

Korea (Ph.D, '02), **Dr. Liwen Chen**, Columbia, MD (Ph.D, '06) and **Ms. Sungeun Cho**, Athens, GA (MS, '08).

He is a graduate of the University of Illinois with post-graduate degrees from the University of Nebraska. Over his career, Dr. Eitenmiller's research has focused on the effects of processing and storage on nutritional quality and analytical methods to measure vitamin content in foods and foodstuffs. Dr. Eitenmiller has authored over 150 peer-reviewed scientific papers, 22 book chapters and over 200 published abstracts, proceedings and other scientific papers. He presently serves as an editorial board member for Elsevier's *Journal of Food Composition and Analysis*. He is co-author of two well-accepted books dealing with vitamins and their analysis

(*Vitamin E: Food Chemistry, Composition and Analysis* and *Vitamin Analysis for the Health and Food Sciences*, 2nd Edition) and co-editor of two other texts dealing with vitamin analysis.



Dr. Ron Eitenmiller

A significant goal of Dr. Eitenmiller's research throughout his career has been to expand the nutrient composi-

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Dr. Ron Eitenmiller:

- 37 Years with UGA
- Two time recipient of a D. W. Brooks Faculty Award of Excellence
- Internationally recognized authority on nutrient analytical techniques

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The Department Welcomes New Faculty



Dr. Faith Critzer

Dr. Faith Critzer joined the Department of Food Science and Technology and Center for Food Safety at the Griffin Campus in November of 2008 as an Assistant Professor of Food Microbiology. A native Tennessean, Dr. Critzer received two bachelor's degrees in Animal Science and Food Science and Technol-

ogy and a master's degree and doctorate degree in Food Science and Technology from the University of Tennessee. Her research area focuses on molecular food microbiology as well as applied intervention techniques to reduce the incidence of foodborne patho-

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Department Head Comments

Success Amid Challenges

The 2008-2009 academic year has been exciting and challenging at the University of Georgia. You will notice in this newsletter that our faculty and staff have received several awards and honors. Furthermore, our College Bowl Team is the regional champion again this year.



Dr. Rakesh Singh

That is indeed exciting, and I extend my sincere congratulations to them. Spring Semester 2009, our enrollment was 57 undergraduate students while we had about 75 graduate students. During the past year, we graduated 17 BSA, 19 MS, 1 MFT and 10 PhD students, which again is very exciting for us.

The challenging part is that the retirement of three faculty members this year and the loss of three technical positions has created a large gap in our program. This also creates a challenge in offering courses and mentoring graduate students as well as supporting faculty research programs. For the time being, our retired faculty have been hired back part-time to maintain some continuity but that is not a long term solution. We have to keep working hard to get some of the positions back so we can continue excellence in fulfilling our mission of instruction, research and extension.

On a positive note, we have been very successful in attracting extramural funding for our research programs. Almost all of our graduate research assistantships are funded through extramural grants and contracts. Your continued support of our programs is very valuable in attracting grants and contracts.

We have been fortunate to have endowed and annual funds for student scholarships and have received a few new ones. One of the new scholarships is the Maurice Horowitz Memorial Scholarship given by Mrs. Ida Horowitz in recog-

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Images from Dr. Eitenmiller's Career and Retirement



Huan-Huan Huang with Dr. Eitenmiller



L.H. Junsoo Lee, Ron Eitenmiller, Ji-Yeon Chun and Li-Wen Chen



Dr. Eitenmiller and his wife, Connie



1973 shrimp project



New Scholarship Awarded

Inaugural Maurice K. Horowitz Memorial Scholarship

Maurice K. Horowitz, UGA graduate (BSA, '42) and pioneer in the frozen food industry, died May 19, 2008, at his home in Atlanta. In order to honor her husband in a manner befitting his career as a visionary in the food industry, Mrs. Ida Horowitz has generously chosen to create the Maurice K. Horowitz Memorial Scholarship. To be awarded annually to a UGA food science undergraduate or graduate student, the scholarship will assist a deserving student with the ever-increasing costs of education while recognizing the dedication and commitment of Mr. Horowitz to the food industry and to his community. The members of the faculty and staff and the students of the Department of Food Science and Technology join to express our gratitude to the Horowitz family for allowing us to be a part of the memorial to a true food pioneer.



Dr. Rakesh Singh, Dr. Jane Horowitz Bick and her mother, Mrs. Ida Horowitz, congratulate Adam Rowell, the recipient of the Maurice K. Horowitz Memorial Scholarship.

Eitenmiller (Continued from page 1)

tion information available for Georgia crops. His research on the vitamin E content of pecans and its relationship to kernel quality provided the first quantitative data on the vitamin E levels in pecans using liquid chromatography. The research showed that pecans are a valuable source of vitamin E and that the vitamin is highly stable in properly stored pecans. Dr. Eitenmiller has been at the forefront as a spokesman for the nutritional qualities of pecans throughout his career. Recently, he was invited to present a paper at an Institute of Food Technology symposium (Tree Nuts) on pecan composition. This symposium has been published in a monograph as part of the Nutraceutical Science and Technology Series by CRC Press (Taylor & Francis Group). The 2009 book is entitled *Tree Nuts: Composition, Phytochemicals, and Health Effects* and represents an in-depth review of the compositional properties of pecans that previously was not available in the literature.

Ron and **Connie** plan to stay in Athens. Their home on the Middle Oconee River keeps them busy. Connie is an avid flower gardener and Ron likes to grow vegetables. Many friends over the years have enjoyed blueberries and vegetables

from their garden and everyone is invited to pick their own blueberries in June and July. Dr. Eitenmiller says that he and Connie are both examples of being removed from the farm but still farmers at heart.

The Eitenmillers' future plans are similar to their past activities in that they will continue to enjoy the University of Georgia and Athens for all that is offered. They enjoy international travel and have visited over 30 countries, often combining UGA business with vacations. Current travel plans include two weeks in Greece after classes end this Spring and three weeks in Europe later in the summer.

Dr. Eitenmiller officially retired on November 30, 2008. He was rehired on a partial appointment in January, 2009 to teach the Nutritional Quality course.

We're on the Web!

www.foodscience.caes.uga.edu/

Food Science Extension:

<http://www.ugaextension.com/efs/>

Singh (Continued from page 2)

tion of her late husband. There are three new endowed scholarships in the pipeline and these include: Joe Andrews Dairy Foods Scholarship (fully endowed by the Georgia Dairy Products Association), Dr. Romeo T. Toledo Graduate Student Scholarship (partially funded) and Dr. Manjeet Chinnan Graduate Student Scholarship Fund (partial funding plus a pledge for full endowment). We are soliciting your support to fully endow the partially funded scholarships. Your ongoing contributions to scholarships or general gift funds enable us to support our talented graduate and undergraduate students including those with financial needs. Thank you all so much for your generous support and for the difference it has made to our Department and especially to our students.

We, indeed, have much to be thankful for regarding the exciting things we have accomplished this year and, with your support, we will overcome challenges in the future.

Sincerely,

Rakesh Singh

Antibacterial Wash

Pathogens associated with fresh produce are a serious health hazard as illustrated by recent bacterial outbreaks associated with spinach, lettuce and onions. At the core of the issue is that produce cannot be sterilized, prior to sale, by thermal means, and current washing techniques are not as effective as desired, in reducing numbers of pathogenic bacteria.

Drs. Mike Doyle and Tong Zhao, working at the UGA Center for Food Safety and using inexpensive FDA GRAS materials, have developed a new antimicrobial wash which can be used on fruits, vege-

tables, seeds, meats, and equipment. The wash product does not alter the taste or appearance of food, and the technology can be easily implemented at produce distribution facilities.

Potential applications for the antimicrobial wash in addition to use in produce, meat, and poultry processing facilities, include supermarket and consumer use and use as an additive to packaged meat. This new product is currently available for licensing through the University of Georgia Research Foundation, Inc.

Please consider a contribution to help satisfy the full endowment goal of the Romeo Toledo Graduate Student Fund. With your help, we will be able to award the first Toledo scholarship in the very near future.

New Faculty (Continued from page 1)

gens. Her previous research has focused on gene expression analysis of *Escherichia coli* O157:H7 when exposed to sodium benzoate, as well as non-thermal plasma processing technologies to reduce foodborne pathogens on fresh produce.

At UGA, she will continue to focus on gene expression analysis of foodborne pathogens when exposed to intervention strategies in order to gain insight to mechanisms of adaptation and inactivation. Another area of interest will be the study of novel technologies to improve the safety of food. She finds it very exciting to work with these technologies as they are developed to help evaluate the possibility of implementing them in the food industry.

Dr. Critzer's husband, **Robert**, who is employed by the USDA Food Safety Inspection Service, is still in Tennessee and will be relocating to Georgia soon. They are both very excited about their new home in Georgia.

Dr. Walid Alali has also joined the Department of Food Science and Technology and the Center for Food Safety in Griffin

as an Assistant Professor of food safety epidemiology. Dr. Alali completed a one-year postdoctoral appointment at the Texas A&M University College of Veterinary Medicine before joining UGA. He received a Ph.D. degree in veterinary epidemiology from Texas A&M University in August of 2007. He also earned a Master's degree in epidemiology from Kansas State University and a Doctoral of Veterinary Medicine from Jordan University of Science and Technology.

Dr. Alali completed an internship at the Infectious Disease Molecular Epidemiology and Detection Laboratory of The Ohio State University in the summer of 2007. His research interests involve the analytical and molecular epidemiology of foodborne pathogens, epidemiology of infectious disease organisms in food animals, developing novel quantitative molecular approaches to food safety, as well as developing multivariate statistical models to account for the dependency (i.e., clustering) among phenotypic and genotypic data.



Dr. Walid Alali

The *FST News* is the annual newsletter for former and current students, faculty, staff and others interested in the academic programs offered in UGA's Department of Food Science and Technology. Current and past issues of the newsletter are online at

www.foodscience.caes.uga.edu

Editorial Group: Karen Simmons, Mark Harrison, Beth Knight and Ruth Ann Morrow

Rhona Applebaum Presents 2009 J. G. Woodroof Lecture

Dr. J. G. Woodroof (1900-1998), the original member of the Food Science faculty at the Griffin UGA campus, was a pioneer in food science and technology. His connection with the University of Georgia spanned many decades. He earned his B.S.A. and M.S.A from UGA, and while employed at the UGA Experiment Station (1938-1967), Dr. Woodroof made many contributions to the realm of food science.

In 1981, the Dr. J. G. Woodroof Lecture Series was established in honor of Dr. Woodroof. Each year a preeminent leader in food research, education, industry or policy is invited to speak to the university community. The 2009 J. G. Woodroof Lecture was presented by **Dr. Rhona S. Applebaum**. Dr. Applebaum serves as the Chief Regulatory Officer of The Coca-Cola Company where she leads Scientific and Regulatory Affairs (SRA). Prior to her appointment at the Coca-Cola Company,



**Dr. Rhona S. Applebaum, VP,
The Coca-Cola Company**

Dr. Applebaum was Executive Vice President and Chief Science Officer for the National Food Processors Association.

In her lecture, entitled, "Through the Looking Glass—Perspectives from a Career in Food Science: Past, Present and Future," Dr. Applebaum briefly outlined her career in the food industry in order to demonstrate the value of food science as the basis for her career. She shared her own experiences and explained how the lessons learned

along the way prepared her for the work she does today.

In an attempt to provide a look into the future, Dr. Applebaum raised concerns on what can only be viewed as a growing 'chemo-technophobia' on the part of today's consumers and the challenges this fear/anxiety/worry will pose to the future of food science and ultimately the public's health and well-being. She concluded with what she believed we can do now to change this dynamic and meet society's needs, desires and expectations. Issues paramount to meeting the demands of the future include flexibility and innovation in industry coupled with meaningful communication.

"Food Science has been, in essence, the first stage gate in my career pipeline."

Dr. Toledo Since Retirement

Dr. Romeo Toledo has been busy in retirement. He continues to be involved with the Food Science Extension Meat Marination short course and serves on committees of some graduate students in the department. He and **Mo** have been traveling quite a bit, Cancun, Ecuador, and the Bahamas, to name a few. They also cruised the Northwest passage to

Alaska and toured Vancouver Island. In January, Dr. Toledo was awarded a Fulbright Fellowship to teach and help in the development of a Biotechnology and Ph.D. program in Food Processing Technology at Anand Agricultural University in India. He and Mo had a chance to take off on weekends to visit the former Maharaja's capital cities of Jaipur and Jodhpur. The highlight of the trip was the week spent with **Jegan Damodarasamy** (MS '05) in the State of Tamil Nadu in the South of India. Jegan is a well respected businessman in Coimbatore. Jegan even met them plane-side at the airport with a bouquet of flowers and in the company of the airport manager. Jegan took them to the mountains west of the city where



Dr. Toledo and his wife, Mo, in India.

tea plantations thrive. They learned how tea is grown and processed and tasted hand-rolled tea. One tea they sampled was the expensive silver leaf tea made from unopened tea leaves found at the very tip of the stem. The leaves are harvested by workers before daybreak using miners' hats to see the leaves to be picked. The Toledos also toured vanilla bean and pepper plantations and found the processing of these condiments to also be very interesting.



Scene from Jaipur, known as India's Pink City.

New Extension Program Food Safety Concerns Lead to Peanut HACCP Training at UGA

Recent foodborne illness outbreaks associated with peanut products have developed into a major public health issue. In addition, the outbreaks, along with the associated negative publicity, have had an enormous adverse economic impact on peanut growers, processors, and shippers.

In response to the growing need for food safety training specific to the peanut industry, **Dr. Bill Hurst** has worked with **Steve Calhoun**, a food safety technical consultant for the American Peanut Council, and **Dr. Karina Martino** in preparing the inaugural HACCP workshop specifically geared for peanut processors and peanut product manufacturers. The workshop was held May 5-6, 2009, in the Food Science Extension facility in the Food Science building in Athens. Thirty-two attendees received two intensive

days of training in the principles of HACCP (Hazard Analysis



Critical Control Point) and how these methods can be implemented in a food processing plant to provide additional food safety for their products. Those who passed an exam at the end of the course earned HACCP certification with the International HACCP Alliance.

This is the newest offering from our Extension Food Science Outreach Program. Training opportunities are offered throughout the year, many of which are designed specifically for the Meat & Poultry Industry or for Fresh Produce and Fresh-Cut Produce industries. With regulations and public scrutiny on food safety tightening daily, producers and processors receive expert assistance in setting up process controls and food safety mechanisms within their own operations.

For more information about the activities of our Extension Food Science Outreach Program, see: www.efsonline.uga.edu.

Third Straight Regional Win College Bowl Team Adds Another Regional Victory

The UGA College Bowl team takes regional title for third year in a row. The UGA Food Science College bowl team recently travelled to Gainesville, FL, to participate in the IFTSA South Eastern Regional College Bowl and emerged undefeated, winning the regional title for an unprecedented third year running. They will now travel to Anaheim, CA, to represent the university and the entire region at the national championship held in conjunction with the 2009 IFT Annual Meeting and Food Expo.

Team members are:

George Cavender - Graduate Student (Captain), **Mark Corey** - Graduate Student, **Amudhan Ponrajan** - Graduate Student, **Ashley Carter** - Undergraduate Student, **Leighanna Massey** - Undergraduate Student, **Venessa Chandra** - Undergraduate Student, and Team managers — **Tina Phongpa-ngan** and **Kathryn Acosta**.



The victorious UGA Food Science College Bowl team. L-R (back row): Venessa Chandra, Mark Corey, George Cavender, Amudhan Ponrajan; L-R (middle row): Ashley Carter, Kathryn Acosta, Tina Phongpa-ngan, and (front row): Leighanna Massey.

Condolences

*Sympathy is extended to the family of **Josephine Miller** who passed away Dec. 15, 2008. Ms. Miller was initially employed in 1946 in the Home Economics Department which later became the Food Science Department. Based on the Griffin campus, she retired in 1987 as an associate professor in the department.*

Food Science Club News

The Food Science Club has had a very successful and exciting year! To start off the academic year, the club was present at the CAES Fall Kickoff at Four Towers. Following the kickoff, the club participated in several events that helped to increase interest of food science throughout the campus. The Food Science Club was right alongside several hundred other organizations at the Student Activities Fair and left an impression on many new students. Club participation was also strong at the South Campus Tailgate. The tailgate event was a great event for club members to connect with the South Campus community and to spend some time together outside of class. During the Thanksgiving season, the club held a canned food drive to help those in need in our community.

The club held two major social events this year, including a Holiday Party and a Big Spoon Little Spoon social event. The social activities were a great way for food science students and professors to kick back and have some fun. The Big Spoon Little Spoon event, coordinated by Treasurer **Pauline Nguyen**, targeted the new food science majors to help welcome them into the food science community.

Two major groups from the food industry visited this year. First, recruiters from

Frito-Lay came to promote their company and interview graduate students for internship and permanent positions. The club also met with the Food Science Industry Advisory group during the group's spring meeting with the department in Athens on April 3rd. This distinguished group with representatives from several facets of the food industry met with our students with the goal to improve the transition and opportunities for students after their collegiate experience.

Catering Food Science Extension workshops was the club's primary source of income again this year, and many students in the club volunteered time to work. A large portion of funds raised will be allocated to assist students who wish to travel to the IFT Expo in Anaheim, CA.



L-R: Food Science Club members Michael Paul, Brian Landers, Alie Church, Kathryn Acosta, Allison Bechman, and Katie Robbins at the Student Activities Fair

The club hopes that everyone who attends the Expo this year will represent UGA Food Science by wearing one of the new Food Science Club t-shirts. Look for the dinosaurs!

The year concluded with the Awards Banquet. The club was honored to have guest speaker **Michelle Kelly** from Anheuser-Busch InBev, and very proud of all the students who have been successful this past year.

President-elect **Ashley Hart** will lead the Food Science Club in the 2009-2010 school year. She and the other officers have a lot in store for the coming year. All the best to Ashley and the new officers!

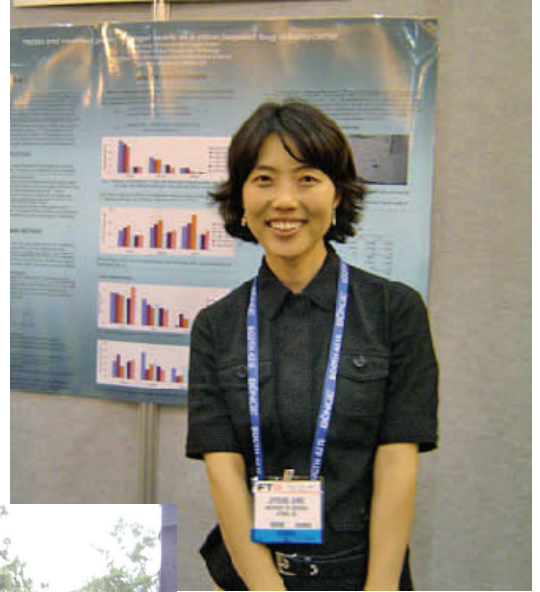
Food Science Club Officers

Positions	2008-2009	2009-2010
President	Brian Landers	Ashley Hart
Vice President	Katherine Erickson	Katherine Erickson
Vice President (at Griffin)	Hannah Smith	Open
Secretary	Bob Fusco	Kumar Tammineedi & Michelle Cheng
Treasurer	Pauline Nguyen	Kylah Smith
Historian/ Webmaster	Phodchanee Phongpa-ngan	Phodchanee Phongpa-ngan
Community Service Chair	Leah Miller	Jaime Joseph
College Bowl Chair	George Cavender	George Cavender
Ag Hill Reps.	Open	Open
Faculty Advisors	Dr. Ron Pegg Dr. Rob Shewfelt	Dr. Rob Shewfelt TBD



www.uga.edu/dawgfood/





Faculty Awards and News



L-R: Gary Acuff, David Golden, Larry Beuchat, and Rayden Rivett at the recognition ceremony for the creation of the Larry Beuchat Young Researcher Award.

The Larry Beuchat Young Researcher Award was established in honor of **Dr. Larry Beuchat** by the International Association of Food Protection.

Dr. Mark Harrison was inducted into the University of Georgia Teaching Academy and participated in the LEAD21 leadership program designed to develop leaders in land grant institutions.

Dr. Joseph Frank spent five weeks in February and March in Australia on a trip sponsored by Food Science Australia and the Australian Institute of Food Science and Technology. He gave presentations at Food Science Australia laboratories in Brisbane, Sydney, and Melbourne, toured food processing facilities, and was a plenary session speaker at the Australian Food Microbiology Conference.

Dr. Karina Martino and her husband, Dario, celebrated the birth of a daughter,

Emma Lucia, on February 14, 2009. She joins her sister, Sophia.

Dr. Yao-wen Huang was elected a Fellow of the Institute of Food Technologists and will be honored at the 2009 IFT Annual Meeting in Anaheim, CA.

Dr. Casimir Akoh was named the 2009 recipient of the Biotechnology Division Life-

time Achievement Award from the Biotechnology Division of the American Oil Chemists' Society.

Dr. Anna V.A. Resurreccion will receive the Bor S. Luh International Award at the 2009 IFT Annual Meeting in Anaheim, CA.

Dr. Rakesh K. Singh will receive the Elizabeth Fleming Stier Award at the 2009 IFT Annual Meeting in Anaheim, CA.

Dr. Rob Shewfelt received a regional 2008 United States Department of Agriculture Food and Agricultural Sciences Excellence in Teaching Award at the Annual Meeting of the National Association of State Universities and Land Grant Colleges held in Chicago, IL, in November.

Dr. Young Park, adjunct faculty member, will receive the Land O'Lakes, Inc. Award at the American Dairy Science Association's 2009 Annual Meeting in Montréal, Québec, Canada, in July. He also received the Morrison-Evans Outstanding Scientist Award at the Association of Research Directors 15th Biennial Research Symposium held in Atlanta, GA, in March.

Dr. Yao-wen Huang was elected national president of Phi Tau Sigma, the honor society for food science.

Dr. Rob Shewfelt was selected as the Outstanding Undergraduate Professor of the Year by the Food Science Club.

Dr. Jake Mulligan was selected as the Outstanding Graduate Professor of the Year by the Food Science Club.

Dr. Manjeet Chinnan received the 2009 FPSA-FPEI Distinguished Food Engineering Award at the ASABE Annual International Meeting in Reno, NV.



Dr. Rob Shewfelt (center) is shown with Dr. Josef Broder, CAES Associate Dean, (left) and Dr. Gale Buchanan, former CAES Dean, (right) at the Annual Meeting.

Retirements Announced

Dr. Manjeet Chinnan, Professor, (right) announced his retirement, effective April 1, 2009, after 30 years with the department. A retirement reception was held May 1 in Griffin. His career will be profiled in the 2010 edition of the *FST News*.



Dr. Robert D. Phillips, Professor, (left) announced his retirement, effective April 1, after 32 years with the department. A celebration of his career is in the planning stages and will be featured in the 2010 edition of the *FST News*.

Staff News and Awards

Ruth Ann Morrow, Research Professional, received the 2008 CAES Athens Staff Award for Technical Support at the Awards Reception held in Athens on October 7, 2008.



Ruth Ann Morrow receives the CAES Staff Award for Technical Support from Dean Scott Angle.

Cameron Wiggins, Program Coordinator III, joined the department in Athens in November.

Revis Chmielewski, (MS '87, PhD '03) Research Professional, Athens, resigned from the department in July after 20 years in the department and is currently working with Dr. Mary Alice Smith in Environmental Health Science.

Joy Adams, Research Professional, Griffin, retired April 1 after 33 years with the University of Georgia.



Betty McDonald celebrates retirement!

Rebekah Turk, Laboratory Technician, joined the department at the Center for Food Safety in Griffin.

Todd Norwood, IT Professional Specialist, Center for Food Safety, and his wife, Sunny, celebrated the birth of a son, John, in April.

Sandra Young received the Food Science and Technology—Griffin 2008 Employee of the Year Award.

Lindsey Erin McGhin, Laboratory Technician, Center for Food



The Department of Food Science and Technology won the award for the best decorated table at the annual CAES Chili Cook-off at the Griffin campus. Shown above are **Sandra Young** (L) and **Mary Cooper**.

Ann Autry Retires After 52 Years

Ann Autry, Administrative Specialist, retired this spring from the UGA Center for Food Safety at the CAES campus in Griffin. A retirement reception was held in her honor April 3rd in Griffin.



Ann Autry

Except for a break in service lasting about a year, Ann has been associated with the department and center since 1956. She started working after school in March of 1956 for Dr. J. G. Woodroof and after graduation in June of that year worked full time in what was then the Food Processing Department. During her career she has worked for every leader of the Griffin department including Dr. J. G. Woodroof, Dr. Jim Marion, Dr. Lorne Shewfelt, Dr. Tommy Nakayama and Dr. Mike Doyle 1991. Mr. Kell Heaton and Dr. Larry Beuchat filled in as Interim Department Heads from time to time during changeovers.

During retirement, Ann hopes to travel some, preferably cruises to Hawaii and Alaska. Other than that she'll be working part-time at least for the next year.

Congratulations, Ann, on a remarkable career, and thank you for your dedication and service to the Department of Food Science and Technology and CFS!

Alumni News

Charles Renschler (BSA '57) is with Century 21 Mann & Sons Real Estate Sales in Rehoboth Beach, DE.

John Kohan (BSA '67) is President of Food Tech of Plantation, FL, a small food laboratory that provides technical development and consultation to the food industry. He and his wife of 43 years, Kathy, have two children.

Bill Edmonds (MS '73, PhD '76) retired from Unilever in 2002, after 25 years. He and his wife, Sandy, reside in New Jersey and celebrated the birth of their first grandchild, Trevor, born to their son, Geoff, and his wife, Lisa, in June, 2008. The Edmondses' daughter, Laura, is completing her PhD at UGA.

Ross Clark (MS '76) is a Distinguished Research Fellow with CP Kelco in San Diego, CA. He has been with CP Kelco for 30 years.

Allen Larman (BSA '79) has returned to the U.S. after living for 26 years in Brazil. He currently works for Flowers Baking Company in Jacksonville, FL.

Bob Wynne (BSA '79, MS '80) is Director of Quality, Food Safety, and Regulatory Affairs with Shaw's Southern Belle Frozen Foods in Jacksonville, FL.

Susan Burns (MS '79) lives in Conyers, GA and is Senior Manager of R & D at Menu Inspirations, an H. J. Heinz Company.

Michael Breslin (BSA '81) is an Assistant Professor in Family and Consumer Sciences at East Tennessee State University.

Lucy (Branch) Reid (MS '84) is now in Atlanta as the Director of Scientific and Regulatory Affairs with Coca-Cola NA.

Carlos Campo (BSA '85) is VP for Operations at Yogenfruz in Ontario, Canada.

Don Schaffner (MS '85, PhD '89) is a Professor and Extension Specialist in Food Science at Rutgers University. He also serves as Director of the Center for Advanced Food Technology. Don will be awarded the Elmer Marth Educator Award at the 2009 Annual Meeting of the International Association for Food Protection (IAFP) in July.



Don Schaffner

Jean-François Meullenet (PhD '96) is serving as Interim Department Head for Food Science at the University of Arkansas.

Junsoo Lee (PhD '98) is an Associate Professor of Food Science and Technology at Chungbuk National University in Cheongju Chungbuk, Korea.

Kawaljit Tandon (MS '98, PhD '00) is working as a Research Scientist with Constellation Wines in Madera, CA. He and his wife, Seema Ahuja, have an 18 month old son, Kirit.

Jennifer Rachel (West) Hubbard (BSA '98, MS, '00) married Jason Hubbard in December, 2008. She currently works for the University of Georgia Extension Service as a Family and Consumer Sciences Agent in Lanier County. She and her husband live in Valdosta, GA.

Jack Davis (BSA '99) currently works as a scientist with the USDA ARS Market Quality and Handling Research Unit conducting peanut research. He and his wife, Jennifer (BA, '99), live in Raleigh, NC, with their two children Paul, age 7 and Lucy, age 2.

HsiaoYun (Vivien) Chu (MS '99, PhD '07) works as a Research Professional in the nano lab in the Department of Physics and Astronomy here at the University of Georgia.

Glencia Walker (MS '00) was recently promoted to Sr. Scientist II in Consumer Insights and Strategy with Pepsico.

Emin Yilmaz (PhD '00) is a Food Engineering faculty member at the Çanakkale Onsekiz Mart University in Turkey.

Wendy (Wade) White (BS '00, MS '02) married Todd White in June, 2008 and is working as Director of Quality at Buckhead Beef Company in Atlanta, GA.

Karen (Cramp) Schuenzel (MS '01) is the Product Change Development Manger for Kraft Foods in Tarrytown, NY. She and her husband, Karl, celebrated the birth of their second daughter, Kourtney, in March. Kourtney joins big sister, Katherine.

Carlos Margaria (MS '01) is Technical Director with United States Distilled Products Co. in Princeton, MN.

Induck Choi (PhD '02) is a researcher at the National Institute of Crop Science, RDA in Jeonbuk, South Korea.

Michelle (Kazmierski) Steele (MS '02) works as a Research Scientist at CP Kelco in San Diego, CA. She and her husband, Greg, recently had a baby girl, Avery Charlotte.

Christie (Phillips) Gray (MS '02) is Manager of Science, Policy, Labeling and Standards with the Grocery Manufacturers Association in Washington, DC.

Travis Moore (BSA '03) is an Operations Manager with Anheuser-Busch Inc., in Cartersville, GA.

John Allan (MS '03) with the American Frozen Food Institute is living in Alexandria, VA.

Amy (Rowley) Peacock (MS '03, PhD '07) has returned to Athens, GA and is teaching chemistry at Cedar Shoals High School.

Glenner Richards (PhD '03) is an Associate Professor in Biological Sciences at Evangel University in Springfield, MO. She was granted tenure in 2008 and received the Orville and Jewel Mills Young Faculty Award for 2008.

Kortney Karnok (BSA '04) is with Kerry Ingredients and Flavours

(Continued on page 13)

Alumni News (cont'd.)

(Continued from page 12)

and recently relocated to the company's operation in Beloit, Wisconsin. She is engaged to be married.

Chow-Ming Lee (PhD '04) is a Senior Scientist in Sensory and Consumer Sciences with PepsiCo in Chicago, IL.

Raghu Kandala (PhD '05) and his wife, Shipra, welcomed a son, Shreyas, in January.

Lynn Kuchel (MFT '05) is with Silliker, Inc. and recently moved to North Carolina with her husband. Lynn now manages the inside sales force covering the U.S. and Canada.

Nolan Morris (BSA '05) earned a Master's degree in Education and teaches biology in California. He will be moving to Atlanta, GA this summer.

Jordan Shaw (BSA '06) recently moved back to Georgia after working at a fresh-cut produce company in Columbia, SC. He currently works as a Microbiology Operations Supervisor for Silliker Laboratories in Atlanta, GA.

Joshua Gurtler (PhD '06) works in the Food Safety Intervention Technologies research unit at the Eastern Regional Research Center of the U.S. Department of Agriculture in Wyndmoor, PA. He and his wife, Jana, celebrated the birth of their daughter, McKenna, in 2008. McKenna joins her brother, Tristan.

Byung Hee Kim (PhD '06) is Assistant Professor of Food Science and Technology at Chung-Ang University in Gyeonggi-Do, Korea.

Worawut Rakiti (MS '06) works in the Biotechnology Department at the Thailand Institute of Scientific and Technological Research in Bangkok, Thailand.

Wanwimol (Ann) Klaypradit (PhD '06) and **Maruj Limpawattana** (PhD '07) were married July, 2008, in Thailand where they reside. Maruj is Associate Dean of Faculty of Science at Siam University, and Ann is Associate Dean for Public Relations and Foreign Affairs of Faculty of Fisheries at Kasetsart University.



Sivasekari Balasubramanian (MS '07) is employed by Galla Foods in Chennai, India.

Mayeli Peralta Contreras (MS '07) has entered the PhD program in Engineering at the Instituto Tecnológico y de Estudios Superiores de Monterrey in Mexico.

Vivek Soni (MS '07) has joined Nestle Research Center in Lausanne, Switzerland as an Assistant Research Specialist.

Shripad Tandale (MS '07) has recently returned to India.

Anna (Ellington) Wilson (MS '07) married Dusty Wilson in January, 2008. She is still employed with Rich Products in St. Simons Island, GA.

Jinkyung Kim (PhD '07) continues as a Researcher at Clemson University in Clemson, SC.

Cross Doster (BSA '08) is attending the University of Tennessee College of Dentistry.

Sarah Khor (BSA '08) works for St. Clair Foods in Memphis, TN.

Caitlin Lammie (BSA '08) moved to Chicago and is currently studying Culinary Arts at Kendall College.

Rajal Patel (BSA '08) is working at J M Exotic Foods in Alabama, a spice blending company.

Hannah Smith (MS '08) is employed as a Food Technologist in Product Development with McKee Foods in Collegedale, TN.

Jason Richardson (PhD '08) and his wife, Anna, are the proud parents of a baby girl, Braxton.

ATTENTION JOB HUNTERS

We receive numerous position announcements throughout the year, many of which target individuals with work experience. We would like to share this information with alumni who are interested in reviewing career opportunities. We have established an alumni e-mail distribution list of employment notices. If you would like to receive e-mail notification of future notices, please send an e-mail to foodsci@uga.edu with "Employment List" typed in the subject line.

Food Science Graduates — Summer 2008 - Spring 2009

B.S.A.:

Hannah Akinosho graduated Summer of 2008 and is currently pursuing a graduate degree in biotechnology.

Anna Therese Bartlett graduated Summer of 2008 and is currently working at the UGA Gwinnett Campus.

Niaz Bakhtyar graduated Fall of 2008 and is a Production Team Advisor with Schreiber Foods in Clinton, MO.

Joshua Irvin graduated Fall of 2008 and is employed as the QA Supervisor with Richmond Baking Company in Alma, GA. He will be getting married this summer.

Jessica McCormick graduated Fall of 2008.

Katherine Thompson graduated Fall of 2008 and is attending graduate school at Virginia Tech and will be getting married this summer.

Venessa Chandra graduated Spring of 2009.

Angela Goubeaux graduated Spring of 2009.

Rossie Kennedy graduated Spring of 2009 and will be pursuing a graduate degree in education.

Brian Landers graduated Spring of 2009 and will be employed by Newly Weds Foods in Memphis, TN.

Julie Laughter graduated Spring of 2009 and is attending graduate school.

Jennifer Mangon graduated Spring of 2009 and is employed by Proctor and Gamble.

Pauline Nguyen graduated Spring of 2009.

Taiye Oladipo graduated Spring of 2009.

Tiffany Thomas graduated Spring of 2009.

M.F.T.:

Matthew Cosson graduated Fall of 2008 and is employed by Arby's Foods.

M.S.:

Sungeun Cho graduated Summer of

2008 and is working on a PhD in horticulture here at UGA.

Deepti Deshpande graduated Summer of 2008 and accepted an internship at H. C. Brill in Atlanta, GA.

Hamin Hwang graduated Summer of 2008 and is an Associate Scientist with Stratas Foods in Memphis, TN.

Jacob Polsky graduated Summer of 2008 and is an Environmental Health Specialist for the Georgia counties, Pulaski and Bleckley.

Sherry Dunn graduated Fall of 2008 and is employed by the U.S. Department of Health and Human Services.

Brandy Martin Howard graduated Fall of 2008 and is currently employed as Food Safety and QA Coordinator with Flowers Baking Company of Opelika, LLC, in Opelika, AL.

Michael Johnston graduated Fall of 2008 and is a Research and Development Scientist at Maxwell Chase Technologies in Atlanta, GA.

Joshua Liang graduated Fall of 2008 and is in the Methods Development Unit of the USDA's Federal Grain Inspection Service in Kansas City, MO.

Neelanjan Ray graduated Fall of 2008.

Hannah Smith graduated Fall of 2008 and is employed as a Food Technologist in Product Development with McKee Foods Corporation in Collegedale, TN.

Latoya Wiggins graduated Fall of 2008 and is a Biological Science Technician in the Poultry Microbiological Safety Research unit of USDA at the Russell Research Center in Athens.

Helga Doering graduated Spring of 2009.

Robert Fusco graduated Spring of 2009.

Siao-Ling Huang graduated Spring of 2009.

Nakieta McCullum graduated Spring of 2009 and has returned to her home in Mississippi.

Garima Pande graduated Spring of 2009 and has been accepted into our PhD

program.

Ashanty Pina-Rodriguez graduated Spring of 2009.

Tripti Vashisth graduated Spring of 2009 and will begin work on a PhD in food science here in the fall.

Ph.D.:

Deann Akins graduated Summer of 2008 and after completing a year as a Postdoctoral Associate at the University of Florida, has accepted a position as a Microbiologist with ConAgra in Nebraska.

Lakshmi Kota graduated Summer of 2008 and has returned to India.

Stephen Lumor graduated Summer of 2008 and is a Postdoctoral Research Associate at the University of Minnesota.

Mohammad Obaidat graduated Fall of 2008 and is a Research Instructor at the O'Neill Institute of National and Global Health Law of Georgetown University in Washington, DC.

Joshua Rivner graduated Fall of 2008 and is a Product Developer with Frito-Lay Co. in Plano, TX. Josh plans to be married in June.

Sutawee Thitaram graduated Fall of 2008 and continues to work for the USDA-Agricultural Research Service at the Russell Research Center in Athens. She will be showing her artwork at the 2009 Athfest juried art show in June.

Cuie Guang graduated Spring of 2009.

Byong Kwon Yoo graduated Spring of 2009 and is pursuing a postdoctoral position.

Steven Lyon graduated Spring of 2009 and continues to work for the USDA-Agricultural Research Service at the Russell Research Center in Athens. He has wedding plans for this summer.

Darlene Samuel graduated Spring of 2009 and has accepted a Postdoctoral Associate position with USDA here in Athens.

Student News and Awards

College of Agricultural & Environmental Sciences Scholarships

Undergraduate Students

Brussels Internship — **Jake Smith**

Nesbitt-Flatt Award of Excellence — **Julie Laughter**

Cortona Study Abroad Travel Scholarship — **Jaime Joseph**

Travel Expense Scholarship — **Adam Miller** and **Dana Sharifi**

Paul Coverdell Agricultural Scholarship — **Christine Akoh**

Department of Food Science & Technology Scholarships

Undergraduate Students

American Association of Candy Technologists Scholarship — **Ashley Hart**

John C. Ayres Scholarship — **Alie Church** and **Adam Miller**

Dorris A. Lillard Scholarship — **Lauren Wood**

Maurice Horowitz Memorial Scholarship — **Adam Rowell**

Dr. Morrison Lowenstein Scholarship — **Jaime Joseph**

Tedford-Tellico Inc. Scholarship — **Ben Addington**

Southeastern Food Processors Association Scholarship (In honor of Dr. Hurst) — **Sara Yang**

Southeast Meat Association Scholarship — **Ashley Carter** and **Katherine Hayes**

Virginia Dare Scholarship — **Britney Dossett**

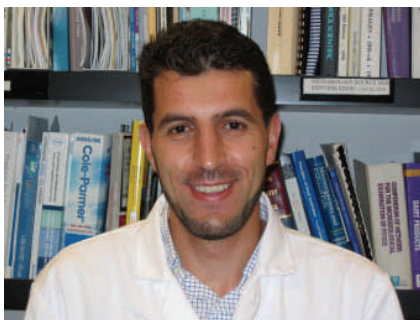
Graduate Students

American Association of Candy Technologists Scholarship — **Katherine Erickson**

John J. Powers Graduate Scholarship — **Suxuan Xu**

Department of Food Science and Technology Special Service Award — **Kathryn Acosta**

Additional Awards and News



Mohammad Obaidat was the recipient of the Georgia Association of Food Protection's 2008 Jim Ayres Young Investigator's Award.

Ashanty Pina-Rodriguez's paper, "Structured Lipid from Underutilized Amaranth Oil for Possible Infant Formula Application" was chosen as the 2nd place winner of the Biotechnology Student Excellence Award for 2009. She was honored at the American Oil Chemists' Society Annual Meeting & Expo in Orlando, FL.

Vijendra Sharma won 3rd place prize in the Institute for Thermal Processing Specialists 2009 Charles R. Stumbo Student Paper Competition.

Julie Laughter, food science undergraduate, was recognized as a UGA Amazing Student on the UGA home page.

Anita Srivastava was selected as a finalist in the 2008 IFTSA Graduate Research Paper Competition.

Byong Kwon Yoo was selected as a finalist in the 2008 IFTSA Graduate Research Paper Competition.

Southeastern Section of the Institute of Food Technologists Leadership Award — **Brian Landers** and **George Cavender**

Julie Laughter was the recipient of a 2009 University of Georgia Rotaract Dean's Award, presented by UGA Rotaract and the Rotary Club of Athens. The awards are given to students who demonstrate the academic excellence, leadership and involvement desired in outstanding students.

Suxuan Xu received the IFT Institute for Thermal Processing Specialists PhD Scholarship.

Both **Brian Craft** and **Mark Corey** were selected as finalists (of six in the world) and awarded travel subsidies to deliver oral presentations in the Withycombe-Charalambous graduate student symposium taking place in conjunction with the 237th American Chemical Society (Agricultural and Food Chemistry Division) National Meeting on March 22-26, 2009 in Salt Lake City, UT.

Placement of our graduates remains a major goal of the department. If you are looking for someone to fill entry-level positions within your group, please send us the information so we can pass it on to our students.

University of Georgia
Dept. of Food Science and Technology
Food Science Building
Athens, GA 30602-7610

Or email:
foodsci@uga.edu

Anaheim to Host 2009 Institute of Food Technologists

Mark your calendars:

June 6-9, 2009
Anaheim, CA

Our mission is to disseminate science-based knowledge of food through student education; to seek, verify, and apply information related to food; and to communicate through professional, scientific, and public outreach programs.

The Best of Food Thinking 2009



ANNUAL MEETING + FOOD EXPO®

The department will have a large turn out at the 2009 Institute of Food Technologists Annual Meeting and Food Expo to be held at the Anaheim Convention Center in Anaheim, California. UGA students, staff, and faculty will have over 30 presentations covering research from the past year. If you are attending the meeting, check out the program to find the date and location of topics of interest. The department will also host an Alumni Reception on Sunday, June 7, from 7:30 - 9:30 pm. Check the final IFT program for the room location and ticket information. For more information check <http://www.amfe.ift.org/cms/>.

University of Georgia Department of Food Science and Technology

Food Science Building
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Athens, Georgia 30602

Phone: 706-542-2286
Fax: 706-542-1050
E-mail: foodsci@uga.edu



CAES Dean **Scott Angle** and his wife, **Teresa**, attended a gathering in Bangkok, Thailand, for CAES alumni. Food Science alumni in attendance included **Kullaya Limroongreungrat** (PhD '01), **Wanwimol Klaypradit**, **Maruj Limpawattana**, **Varipat Areekul** (MS '99, PhD '03), and **Worawut Rakiti**.

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: _____

Address: _____

Referred by: _____

Comments: _____

Return to: Recruitment Committee
Department of Food Science and Technology,
University of Georgia, Athens, GA 30602-7610.

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:

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 Department of Food Science & Technology
 Room 211, Food Science Building
 University of Georgia
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