

Research Spotlight - Jake Mulligan

We all know a balanced diet is important for good health, but exactly how the components and quality of food products impact health at the molecular level is less understood by the majority of us. Researching the roles molecular level mechanisms play in food quality and health continues to be an area of great interest. Terms such as antioxidant, nutraceuticals, functional foods and probiotics are appearing more frequently in the media, and consumers are paying attention. Worldwide, people are looking for ways to control and prevent chronic illnesses, and there is increased demand for food products that have the potential to accomplish these goals. These products must also satisfy consumer demands for food

products that are of high quality and safety.

“We are identifying molecular level mechanisms of food and biomaterials processing”

Dr. Jake Mulligan

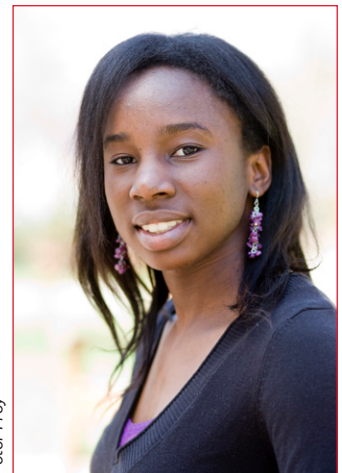
Quality aspects and safety of food are impacted by oxidative processes. Research in **Dr. Jake Mulligan’s** laboratory focuses on understanding the mechanisms of oxidation in foods and controlling oxidative processes for optimum food quality. In addition to

studying the effects oxidation has on sensory and nutritional parameters, research also examines the impact oxidation processes have on health and food safety. Health is more focused on neurochemistry and disease pathology. For neurochemistry, Dr. Mulligan’s group is looking more at how to deliver foods to the consumer that promote cognition, focus, memory and performance. Disease pathology mainly focuses on degenerative tissue diseases, cancer, Alzheimer’s, Parkinson’s, and anything else related to oxidation in the human body - correlating with mechanisms in food. Also of interest is how to control oxidation in foods so that food components that are healthy (antioxidants, unsaturated fats, etc.) are not made to be unhealthy. For example, biomedical scientists have shown that the way we put antioxidants in foods eventually makes them pro-oxidant and therefore mutagenic and/or carcinogenic. With regard to food safety, the research focuses on how oxidation and the oxidative state in foods, environment (packaging), and process equipment affect inactivation of pathogens. A long-term plan for this work involves utilizing nanotechnology, packaging, processing, postharvest treatment, formulation, genetic modification, controlled storage, and more to control oxidation. Control of oxidation rather than mitigation is highly important, as some oxidation is necessary in order to yield products of higher quality. ☞

2010 Goldwater Recipient

Food Science major and Honors student, **Christine Akoh**, was one of two UGA undergraduate recipients of the 2010 Barry M. Goldwater Scholarship. Nationwide there were 278 recipients. The two 2010 UGA recipients join an esteemed group of 34 past Goldwater recipients at UGA.

Peter Frey



Christine Akoh

Akoh, a sophomore from Athens, is pursuing a bachelor’s degree in food science and interdisciplinary applied science. She is in the second year of the Apprentice Program sponsored by the Honors Program’s Center for Undergraduate Research Opportunities. She is currently working in the laboratory of Dr. Joe Frank, where she is focusing on the pathogen *Listeria monocytogenes*. Akoh is the daughter of Dr. Casimir Akoh, a Distinguished Research Professor in the Department of Food Science and Technology.

Upon completion of her undergraduate degrees, Akoh plans to pursue a PhD in international nutrition, focusing on global nutrition and health.

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Department Head Comments

The 2009-2010 academic year has just ended, and it has been a year filled with great accomplishments and with extreme challenges. Our university and our department have not been immune to the realities of the current economic situation. Nevertheless, we have succeeded in adhering to a high standard of excellence.

The two year (2009-2011) budget cuts amount overall to more than 22% from the 2008 budget.



Rakesh Singh

This is drastic when considering that we already had cuts amounting to 27% during the 2003-2005 budget years. We have been steadily losing faculty and staff positions and assistantship dollars, all the while being asked to do more with less. The bright side is that we are still increasing our undergraduate enrollment, bringing in extramural funds and providing excellent extension programs to our industry. Our graduates are finding jobs or moving on to graduate school.

We have excellent faculty and students who receive recognition and awards throughout the year. Professor Anna Resurreccion became a Distinguished Research Professor which is a great honor at the University of Georgia. Dr. Mike Doyle and Dr. Tong Zhao of the Center for Food Safety received the 2010 Inventor's Award from the UGA Research Foundation. We are extremely proud of Christine Akoh (undergraduate student) who received a 2010 Barry M. Goldwater Scholarship. Christine is the first such recipient in the history of our department and of the College of Agricultural and Environmental Sciences.

The Spring 2010 Undergraduate Commencement ceremony was exciting as the university is celebrating the 225th anniversary of its founding this year and a special ceremony was planned. In a break from tradition, the ceremony was held in the evening so the festivities could end with a fireworks display. An estimated crowd of 40,000 guests enjoyed the words of nationally recognized chef and television personality, Alton Brown, host of the Food Network's *Good Eats*. This spring we bestowed 15 B.S.A., 2 M.S., 1 M.F.T. and 2 Ph.D. degrees. Our total graduates for the year were 23 B.S.A., 9 M.S., 3 M.F.T. and 8 Ph.D. students, which again is very exciting for us.

We have been fortunate to have both endowed and annual funds for student scholarships. We are soliciting your support to fully endow the two partially funded scholarships: (1) Dr. Romeo T. Toledo Graduate Student Scholarship and (2) Dr. Manjeet Chinnan Graduate Student Scholarship fund. 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. The difference your support makes to our department and especially to our students is significant.

These are difficult times for many in our society, and even as we tighten our belts a little more, we continue to strive to provide our students with the tools needed to succeed as they advance on their career paths. In addition, we endeavor to produce outreach programs that benefit our industry today while we also focus on the future through meaningful research. It has been a busy and challenging year for all of us in Food Science and Technology. I hope that you will have an enjoyable summer.

Sincerely,

Rakesh Singh
Professor and Department Head

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**Department of Food Science
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<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>

Dr. Manjeet S. Chinnan Retires after 30 Years

Dr. Manjeet S. Chinnan retired April 1, 2009, after 30 years with the department. He has served as a Professor of Food Science and Technology and Biological and Agricultural Engineering in the College of Agricultural and Environmental Sciences of the University of Georgia's Griffin Campus. He received his B.S. in Agricultural Engineering from Punjab Agricultural University in India in 1969. He received his M.S. ('73) and Ph.D. ('76) degrees from North Carolina State University in Biological and Agricultural Engineering. After two years of post doctoral research at the University of California at Davis, Dr. Chinnan joined the University of Georgia in December 1978.



L-R: Asst. Dean Gerald Arkin, Manjeet Chinnan, Lata Chinnan

His research area is food process and product development optimization using mathematical and statistical modeling techniques including Response Surface Methodology; modeling deep-fat frying operations; regenerating abused frying oil; characterizing plastic and edible films for fresh and processed foods; developing improved instrumental methods for measuring quality of foods; and microencapsulation and spray drying of phenolic and antioxidant compounds derived from plant materials. He is an internationally recognized authority on the processing, handling, and storage of peanuts, cereal legumes, fruits, and vegetables. Dr. Chinnan has developed a simple and robust instrument to measure the hardness of black-eyed peas and other legumes. The development of a so-called hard-to-cook condition in nearly all beans and peas subjected to extended storage is a critical problem in the canning industry. The device, which was designed and developed for easy use in quality assurance laboratories in food processing companies in Georgia, allows for more precise control of therm-processing schemes, thus reducing the energy costs.

Dr. Chinnan has more than 500 publications to his credit including 150 refereed research articles and has been

awarded in excess of \$8 million dollars in research grants and contracts as PI or Co-PI. He is a Fellow of the Institute of Food Technologists (IFT); recipient of the 2000 D.W. Brooks Award given by the UGA's College of Agricultural and Environmental Sciences for Excellence in International Agriculture, the 2007 Bor S. Luh International Award given by the IFT, and the 2009 Distinguished Food Engineer given by the American Society of Agricultural and Biological Engineering. Due in large part to his contribution to the Nigerian USAID project, he and team members

were awarded the 1991 Institute of Food Technologists International Award. This most prestigious award is given in recognition of contributions that have resulted in international exchange of ideas in the field of food technology, a better international understanding in the field, and a successful transfer of food technology to a developing nation. He has trained more than 20 graduate students who are gainfully employed by industry, academia and government.

Dr. Chinnan's family has set up the "Dr. Manjeet S. Chinnan Graduate Student Support Fund" in his honor. The purpose of the fund is to provide support for a graduate student who is seeking a degree in the UGA Department of Food Science and Technology in Griffin. The use of these funds shall include travel and per diem expenses to professional conferences (such as the Annual Meeting of the IFT), workshops and seminars directly related to the student's academic and research studies.

Dr. Chinnan has retired but not fully. He has been hired back part time, which enables him to be professionally involved and continue on his research grants. He is PI on one of the USAID Peanut CRSP and co-PI on two other complementary grants. He has made several trips to countries in East and West Africa in relation to these grants. He plans to continue to work part time at UGA as long as is possible. No doubt he is enjoying his semi-retirement; this allows him much more flexibility and enables him to spend more time with his family, especially his grandson – Bailey. ☺

Dr. Manjeet S. Chinnan

- *30 years with the department*
- *internationally known authority on processing and storage of legumes*
- *recipient of 1991 IFT International Award*

Dr. Robert D. Phillips Retires

Dr. Robert Dixon (Dick) Phillips retired from the department on April 1, 2009, after being employed by the University of Georgia exactly 32 years, having started April 1, 1977. A retirement celebration was held on July 10 on the UGA Griffin Campus. It was attended by a large number of family members and friends from Georgia, North Carolina, Florida, and California; former

Dr. Robert D. Phillips

- *32 years with the department*
- *Acting Director of FoodPIC*
- *research focus on improving nutritional quality of legumes*

students from the U.S. and other countries; and colleagues from Griffin and Athens. In addition to refreshments and extensive reminiscing, the program featured remarks by students, colleagues, family members, and clients. Some of these comments took on a poetic form, since the honoree is known to indulge in verse from time to time, as he did on this occasion.

Dick Phillips was born in Asheville, NC and received a B.A. degree in chemistry from King College in Bristol, TN, and a Ph.D. in biochemistry from Auburn University. Following graduate school, he was a postdoctoral fellow at the USDA Southern Regional Research Center in New Orleans where he conducted research on cottonseed proteins. Following his postdoctoral research, he was employed as a Research Scientist in the Marshall Division of Miles Laboratories, Inc. in Elkhart, IN, where he worked in a protein research group that supported the company's vegetable protein meat analog business and where he received a patent for developing a corn protein isolate. At UGA, his research interests have included improved chemical and biological methods for measuring the nutritional quality of proteins; mathematical models in nutrition; the nutritional and functional properties of food proteins; utilization of cereals and legumes; the application of food extrusion to create new foods, reduce peanut protein allergenicity and to detoxify aflatoxin; isolation and characterization of bioactive phenolics from blueberries and muscadines; and production/characterization of ACE-inhibitory (hypertension reducing) peptides from peanut and cowpea proteins. He has served as the Principal Investigator for several U.S. Agency for International Development Collaborative Research Support Program (USAID CRSP) projects researching utilization of blackeye peas and peanuts with colleagues at UGA and in Africa and is Co-PI of a project to produce nutritious ready-to-use therapeutic

foods in Ghana and Uganda. He has also served as PI or Co-PI for a number of other projects funded by state and private sponsors.

Dr. Phillips has traveled numerous times to Africa (Nigeria, Niger, Burkina Faso, Mali, Ghana, Senegal, Benin, Uganda) on CRSP projects or as an independent



Dick Phillips at his retirement reception

consultant and has also made professional visits to the United Kingdom, Ireland, Bulgaria, China, Korea, Thailand, and Taiwan. He has directed 25 graduate students to M.S. and/or Ph.D. degrees and hosted a number of international visiting scientists and postdoctoral associates. To date, he has been granted a patent, edited a book, authored seven book chapters, over 110 refereed journal articles, and more than 175 invited and volunteered papers; as well as organized and chaired symposia and workshops at national and international meetings. He has

served as regional and national officer for the Georgia Nutrition Council, The Institute of Food Technologists, The American Association of Cereal Chemists, and The American Oil Chemists Association. Phillips is currently Acting Director of the Food Product Innovation and Commercialization (FoodPIC) Center at the University of Georgia, the purpose of which is to work directly with food entrepreneurs and companies to develop and improve food products and processes from conceptualization through marketing.

Although his part time employment at UGA has been essentially full-time over the past year, he looks forward to transitioning to a less demanding schedule in which to more fully enjoy growing blueberries and making blueberry wine (his wife makes blueberry 'everything else') on his Spalding County (GA) property. He also plans to read more fiction, write more poetry and short stories, and complete a long-time-in-progress novel. Dick and his wife, Helen, prize the peace and quiet of their 'place in the country,' along with their son and co-owner, Tim, where they hope to enjoy frequent visits by daughter Katharine, granddaughter Madeline and son-in-law Tom Moser. They also plan to travel to California from time to time to visit Katharine and family and to see the sights along the way. 🌿

David E. Lineback Presents 2010 J. G. Woodroof Lecture


Dr. David R. Lineback presented the 2010 J. G. Woodroof lecture to the university community on April 8, at the University of Georgia Center for Continuing Education, thus marking the twenty-ninth anniversary of the lecture series. Dr. Lineback, a food scientist with extensive academic background, currently serves as a Senior Fellow at the Joint Institute for Food Safety and Applied Nutrition (JIFSAN) at the University of Maryland. He has been dean of the College of Agriculture at the University of Idaho and head of the Departments of Food Science at Pennsylvania State University and North Carolina State University. In addition, he has served on the faculty of the University of Nebraska and Kansas State University.

With such a diverse academic background, it should come as no surprise that Dr. Lineback had valuable words for the students in atten-

dance. He strove to inspire students to embark upon their careers with an open mind willing to make the most of the opportunities that will undoubtedly be presented to them. While looking to the future and charting a career path, Lineback reminded students to remember those pioneers in food science, such as Dr. J.G. Woodroof, who helped lay the groundwork for today's research.

He also addressed the future of food science. In Lineback's opinion, a valid "food forecast" must include both a scientific component along with the goal of satisfying consumer needs. The food science industry must address the needs of the world's growing population which is anticipated to be 9.1 billion by 2050. All food scientists, Lineback stated, are challenged because the scope of the industry ranges from meeting the nutrient needs of third world countries to

developing nutraceuticals for developed countries. To help reach this goal, the World Food Summit plays a role in aiming to provide a safe, nutritious, and adequate food supply. New technologies and discoveries in areas such as nutrigenics, proteomics, and nanotechnology can help tackle these challenges. According to Dr. Lineback, the 21st century will require collaboration in the field of food science to include industry, academia, science, and government.

The J. G. Woodroof Lecture Series was initiated in 1981 to recognize a pioneer in food science. Jasper Guy Woodroof (1900 - 1998) began his research in food science in 1929 and organized the Department of Food Science at the Georgia Experiment Station about 1940. He retired from the university in 1967. 



David R. Lineback

In Remembrance

Dr. Ann Hollingsworth, age 52, of Carrollton, GA, passed away Sunday, May 17, 2009. She was the president/owner of Better Built Foods in Carrollton, GA. In addition to serving as President of IFT from 2003-2004, Ann was a council representative to the Executive Committee, chair of the Task Force on Enhancing Publication Efforts, and a member of many other committees and task forces. Dr. Hollingsworth was a valued friend of the UGA Department of Food Science and Technology and frequently contributed her time and expertise to the department by serving as a member of the FST Industry Advisory Group. Memorial contributions may be made to the IFT Foundation Dr. C. Ann Hollingsworth Student Leadership Scholarship Fund, 525 West Van Buren,

Suite 1000, Chicago, IL 60607-3830.

Oliver Robert Noyes (PhD '74) of San Luis Obispo, CA, passed away after a 19-month battle with brain cancer Tuesday, August 18, 2009. After serving on active duty in the Army and obtaining a Ph.D. in Food Science at UGA, he became a professor of Food Science at Cal Poly. He continued to serve in the Army Reserve for 20 years. He was a 39-year member of the IFT, where he served on many committees over the years. Contributions can be made to the IFT Foundation Hollingsworth Scholarship Fund, 525 West Van Buren, Suite. 1000, Chicago, IL 60607-3830 or Hospice Partners of the Central Coast, 277 South St. Ste. R, San Luis Obispo, CA 93401.

Edward Martin Durrence (MS '53) of Savannah, GA, passed away Monday, August 3, 2009. He was a World War II Navy Veteran serving aboard the USS Pittsburgh in the Pacific Fleet. While on the Pittsburgh he received two battle stars for valor and attained the rank of Ensign in 1946. He worked for Cryovac as a salesman, engineer and manager for 32 years until his retirement in 1985.

Thomas Shelton Boggess, Jr., age 97, passed away Friday, January 29, 2010, in Phoenix, Arizona. Tom Boggess worked for 25 years for the UGA Experiment Station Food Science Division in Griffin until his retirement. He is survived by his son and daughter, five grandchildren, and 14 great-grandchildren.

**UGA Food Science College Bowl Team
Fourth Consecutive Southeastern Win**

On March 27, 2010, the UGA Food Science College Bowl team faced off against five other schools at the Southeastern Regional IFT Student Association annual meeting hosted by Alabama A&M University in Normal, AL. The team enjoyed generous hospitality and met with stiff competition, but ultimately emerged undefeated, thus securing its fourth straight regional championship. The team now prepares for the national championship on July 19 in Chicago, IL, held in conjunction with the Institute of Food Technologists Annual Meeting and Food Expo (July 17-20, 2010).

Since 1985, the IFTSA College Bowl Competition has tested the knowledge of student teams from across the United States in the areas of food science and technology, history of foods and food processing, food law, and general IFT/food-related trivia. The College Bowl, sponsored by the IFT Student Association, General Mills, Inc. and PepsiCo, Inc., is designed to facilitate interaction among students from different universities, stimulate the students' desire to accumulate and retain knowledge, and provide a forum for students to engage in friendly competition. Teams for IFT Student Chapters in eight geographical areas of the Student Association compete in area competitions prior to the IFT Annual Meeting.

College Bowl team members:

George Cavender	<i>Ph. D. Candidate and Team Captain</i>
Amudhan Ponrajan	<i>M.S. Candidate</i>
Kathryn Acosta	<i>M.S. Candidate</i>
Winnie Lim	<i>Undergraduate</i>
Jessica Highsmith	<i>Undergraduate</i>
Dr. Ron Pegg	<i>Faculty advisor</i>

Food Science Club Has



Ashley Hart (left) and Adrienne Phifer at Ag Awareness Day

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group

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Public Relations

We kicked the year off at the Fall Activities Fair at UGA, promoting the club and our major. The Food Science Club participated in the Winter Activities Fair in January and also participated in Ag Awareness Day at UGA in April. We also initiated a PR campaign to get our club members to know the Food Science Club executive board on a more personal level.

Ashley Hart, President

Community Service

During Thanksgiving, our community service chair, Jaime Joseph, organized a canned food drive, and for Christmas, she organized a toy drive. The club also participated in a local Home & Garden Art Auction to raise money for Habitat for Humanity. During one club meeting a Chili Cook-Off was held with donations collected for Dawgs for Haiti.

Ashley Hart, President



L to R front row: Kathryn Acosta, Kylah Smith, Jessica Highsmith, Winnie Lim. L to R back row: Dr. Ron Pegg, Amudhan Ponrajan and George Cavender

Another Great Year!



Shawn Lyons at the burger eating contest



Sara Yang accepts Southeastern Food Processors Association (SFPA) Scholarship award from Drew Andrews, SFPA representative (left), and Rakesh Singh



Dvijal Patel at a club meeting

Club Meetings

Club meetings have been both educational and entertaining. In addition to conducting important club business, we tried to add an element of fun. In November, for example, we held a massive Krystal Burger Eating Competition during one of our meetings. We had 6 strong competitors and the winner, **Shawn Lyons** went home with a \$40 cash prize! The remaining burgers were passed out to the needy in Athens. To encourage fellowship among members, the club hosted several social events over the year. In the fall, the club joined together and enjoyed a bowling outing to Kingpins Bowl and Brew in Athens. In February, the club held a social Sunday Football/Movie night complete with pizza and wings. Our members competed to win in our annual T-shirt competition and the design winner, **Amudhan Ponrajan**, received a \$20 cash prize! Election of new officers was held in the spring, and the new officers for the 2010-2011 year were introduced. At the last business meeting of the year, the new officers were installed and planning began for the summer and next fall. The 2009-2010 year has been fantastic and the executive board is excited to train and see the new officers in action!

Ashley Hart, President

Food Science Club Officers

	2009-2010	2010-2011
President	Ashley Hart	Leah Bae
Vice President	Jake Smith	Dhivyalakshmi Rajasekar
Vice President (at Griffin)		Open
Secretary	Kumar Tammineedi & Michelle Cheng	Adrienne Phifer
Treasurer	Kylah Smith	Katie Hayes
Historian/ Webmaster	Phodchanee Phongpa-ngan	Phodchanee Phongpa-ngan
Community Service Chair	Jaime Joseph	Kellie Cookfair
College Bowl Chair	George Cavender	George Cavender
Ag Hill Reps.		Open
Public Relation Rep.		Sara Yang
SE IFT Student Rep.	Jaime Joseph	Carmisha McKenzie
Faculty Advisors	Dr. Ron Pegg Dr. Karina Martino	Dr. Karina Martino Dr. Jake Mulligan



L to R: Jake Smith, Tina Phongpa-ngan, Jaime Joseph, Kylah Smith, Ashley Hart and Chi-Ching Lee at CAES Fall Kickoff Celebration

Faculty News and Awards

Dr. Yao-wen Huang was elected President of the National Phi Tau Sigma, the Honor Society for Food Science and Technology for 2008-2010.

Dr. Tong Zhao was appointed Assistant Research Scientist at the Center for Food Safety in June 2009. Dr. Zhao received his degree in Medicine from Shansi Medical College and Masters of Medicine degree from Beijing Capital Institute of Medicine, majoring in Medical Microbiology. Since then he has spent most of his career (>20 years) at the University of Wisconsin-Madison and the University of Georgia developing better ways to detect and reduce contamination of foods by bacterial pathogens.

Dr. Ron Pegg was selected as the Division Outstanding Volunteer in Nutraceuticals and Functional Foods at the 2009 IFT Annual Meeting in Anaheim, CA.

Dr. Young Park, Adjunct Assistant Professor, published his third book in 2009. The food scientist collaborated with 28 experts, from nine major dairy producing countries, to create and edit the book, "Bioactive Components in Milk and Dairy Products."

Dr. Larry Beuchat, Emeritus Professor, was the recipient of the Honorary Life Membership Award at the International Association for Food Protection (IAFP) 2009 Annual Meeting. The award recognizes IAFP members for their dedication to the high ideals and objectives of IAFP and for their service to the Association.

The American Society of Agricultural and Biological Engineers named **Dr. Manjeet S. Chinnan** winner of the 2009 IAFIS-FPEI Distinguished Food Engineering Award. The award was presented June 24 in Reno, NV, at the 2009 ASABE Annual International Meeting.

Dr. Jinru Chen was promoted to Full Professor in the Department of Food Science and Technology, effective July 1, 2010.

Dr. Anna Resurreccion has been recognized as a 2010 Distinguished Research Professor at The University of Georgia, effective July 1, 2010. The appointment of Distinguished Research Professor is intended to recognize a sustained record of outstanding research or other creative, scholarly accomplishments and to provide the impetus for continuing high achievement.

Assistant Professor **Dr. Faith Critzer** at the Center for Food Safety in Griffin resigned from the department, effective May 25, 2010. Faith has been living apart from her husband, who resides and works in Knoxville, TN, since accepting the position at UGA. Now that she has received word that she is expecting their first child, she has decided to resign her position at UGA and return to Knoxville to be with her husband. She will be employed with Bush Brothers & Company.

Dr. Rob Shewfelt was selected as the 2010 Outstanding Undergraduate Professor of the Year by the Food Science undergraduate students.

Dr. Ron Pegg was selected as the 2010 Outstanding Graduate Professor of the Year by the Food Science graduate students.

Dr. Louise Wicker has been elected as Fellow to the International Academy of Food Science and Technology (IAFoST). 🍷

Doyle and Zhao Receive 2010 Inventor's Award



Mike Doyle (near left), director, UGA Center for Food Safety, and **Tong Zhao** (far left), assistant research scientist, received the 2010 Inventor's Award from the University of Georgia Research Foundation, Inc. (UGARF) for the invention of a food wash that significantly reduces the risk of foodborne illnesses. The wash kills pathogens faster and more effectively on foods than any currently

available wash product. In addition to killing pathogens on fruits and vegetables, it can also be used to clean kitchen counters, cutting boards, and food processing equipment in

commercial settings. It is many times more powerful on foods than commercially available chlorine-based antimicrobials, yet its components are generally regarded as safe by the U.S. Food and Drug Administration and the European Union food industry. The antibacterial wash kills food pathogens in just one minute after application. It has been successfully tested against more than 30 different harmful microbes, including *E. coli* O157, *Salmonella*, *B. anthracis* and *Yersinia pestis*. The wash doesn't affect the appearance, flavor, or odor of foods, and it increases shelf life of produce. The technology, which is expected to be incorporated into FIT® Food and Vegetable Wash products by UGARF's licensee, is also applicable for use in food processing and transportation facilities, hospitals, restaurants, live animals—and potentially as a food additive in butters, creams and ground meats. This treatment is the culmination of more than a decade of research by Doyle and Zhao in developing food safety interventions for the consumer and food industry.

Staff News and Awards

Ann Autry, Administrative Specialist at the UGA Center for Food Safety, celebrated the birth of her first great-grandchild in January. Addison Reece Spear was born to Ann's grandson and wife, Rusty and Jennifer Spear.

Renee Perro joined the department in Athens as a Laboratory Technician for Dr. Jake Mulligan and Dr. Louise Wicker.

Cameron Wiggins, Program Coordinator, resigned his position.

Ruth Ann (Rose) Morrow (MS '03), Research Professional, and husband, Mike, welcomed a son, Alexander William Victor, on July 21, 2009. Alex is Ruth Ann and Mike's first child. (*see photo on page 10*)

Sandra Young, Administrative Associate, resigned from the department at the UGA Griffin campus in 2009. She now works for the Southern Region Sustainable Agriculture Research and Education (SARE) program at Griffin.

Ann Bradford, Building Services Worker, gave birth to her first child, a son named Donovan, on March 22, 2010.

Henry L. (Lary) Hitchcock, Research Professional, retired after 31 years with the department at the Griffin campus.

Marlene M. Wilson, Laboratory Technician at the Center for Food Safety in Griffin, retired after 17 years with the university.

Anne Morrison, Research Professional, was selected the winner of the 2009 Athens Staff Award for Excellence in the Technical Category from the College of Agricultural and Environmental Sciences. She was presented the award at the D. W. Brooks Luncheon on Tuesday, October 6, 2009. Anne works for Dr. Robert Shewfelt, Dr. Yao-wen Huang and Dr. Ron Eitenmiller. ☺



L to R: Rob Shewfelt, Ron Seerly, Anne Morrison, Sungeon Cho, and Eui-Cheol Shin

Extension Outreach News

NEW INITIATIVES AND COLLABORATIONS

During 2009, the Extension Food Science (EFS) Outreach team developed and presented eight new food safety and food processing workshops, in addition to their customary schedule of training. The 2010 calendar can be seen on the [EFS website](#).

HACCP certification short course for the Peanut Industry

Dr. Bill Hurst developed and coordinated a new two-day HACCP short course for the peanut manufacturing industry, co-sponsored by the American Peanut Council. Thirty participants from 12 states and one from Mexico attended the first workshop May 5-6, 2009, in the Extension classroom and lab, here in Athens.

HACCP training for Nut Product Manufacturers

A new, 2 ½-day HACCP certification short course for nut product manufacturers was held November 17-19, 2009, in Athens. This workshop was also co-sponsored by the American Peanut Council and offered HACCP certification and in-depth food safety training geared for the peanut, almond, pistachio and pecan industries. The 29 attendees came from eight states and Ontario, Canada.

Procesamiento Avícola: Actualización en Calidad, Inocuidad y Valor Agregado – a new poultry processing training course taught in Spanish

Dr. Karina Martino teamed up with Drs. Scott Russell and Brian Kiepper of the UGA Poultry Science Department to offer a new four-day short course on poultry processing, value-added processing and food safety for the poultry industry, August 25-28, 2009, here at UGA in Athens. The course, taught entirely in Spanish, was co-sponsored by the Inter-American Program for the Promotion of Trade, Agribusiness and Food Safety from the Inter-American Institute for Cooperation on Agriculture (IICA). This new workshop will be offered annually.

New Two-day Better Process Control School for Acidified Goods workshop

Due to popular demand by Georgia food entrepreneurs for FDA-required training in proper canning procedures, the EFS faculty offered a new two-day Better Process Control School (BPCS) for Acidified Foods in the EFS classroom October 7-8, 2009. The full four-day BPCS is offered each March and typically has a waiting list.

Southeastern Processed Meats workshop

The American Meat Science Association (AMSA) is sponsoring a new three part meat processing workshop in collaboration with southeastern universities this year. Part one, entitled Principles of Meat Processing, was held at Auburn University in March. Part two, Sausage and Ground Beef Products, is planned for the University of Georgia in August. More information may be found at <http://www.meatscience.org> or contact Dr. Christy Bratcher (cbratcher@auburn.edu). ☺

Alumni News

Birth Announcements

Jennifer (Ackerley) Kenney (MS '02) and her husband, **Steve** (PhD '04) announced the birth of their second child, Colin Douglas, born June 16, 2009. Jennifer is a Food Scientist with Cargill in Atlanta, GA, and Steve is the Total Quality Manager for Darden Restaurants. Colin (*below*) joins a sister, Audrey.



Christie (Phillips) Gray (MS '02) and her husband Matt, announced the birth of a daughter, Leah Michele, born March 7, 2010. Christie is the Manager of Science Policy, Labeling and Standards with the Grocery Manufacturers Association in Washington, DC.

Jinkyung Kim (PhD, '07) gave birth to a baby boy, Austin Jinho Cheon, January 31, 2010. Austin joins a sister and a brother.

Ruth Ann (Rose) Morrow (MS '03), Research Professional, and husband, Mike, welcomed a son, Alexander William Victor, on July 21, 2009. Alex is Ruth Ann and Mike's first child. (*below*)



Lee Blakely (BSA '62) of Visali, CA, received the 2009 Award of Merit for the American Dairy Products Institute. Lee was recognized for his service to the nation's dairy industry.

Jim Acton (PhD '70) retired from Clemson seven years ago but continues to work part time in a program designed to get undergraduates involved in research.

Suzanne Smith Mailman (BSA '79) is currently employed as a QA Specialist and International Food Technologist at Golden State Foods in Conyers, GA.

Steve Pirkle (MS '79) is currently Vice President of Pork Operations for Cargill in Wichita, KS.

Guy Skinner (BSA '80, MS '83, PhD '87) is employed by the U.S. Food and Drug Administration and the National Center for Food Safety and Technology in Summit-Argo, IL.

Pedro Arocha (PhD '81) retired from the Universidad de Oriente about 10 years ago and currently works as the Administrative Principal of the Instituto Educacional Andres Bello which is a joint venture with his wife Gladys. For fun, they work and travel around the world anytime they can. In the near future, they expect to open a similar but smaller school in Panama City, Panama.

Shu-kong Chen (PhD '81) has retired as Director of the Food and Drug Laboratory, Ministry of Health in Taiwan and has taken a new job as Director of the Food Industry Research Institute, in HsinChu.

Ann Lin (PhD '82) currently resides in Beijing, China.

A. Lucy (Branch) Reid (MS '84) and her family moved to Atlanta in August 2008 after being in Texas for 21 years working for Coca-Cola in the Minute Maid group. She currently is the Director of Scientific & Regulatory Affairs for Coca-Cola North America. Lucy and her husband, Bob, have two children, Elizabeth (9) and Charlie (8).

Revis Chmielewski (MS '87, PhD '03) is a Postdoctoral Research Microbiologist at the USDA, Southeast Poultry Research Laboratory in Athens, GA.

Jayne Holcomb (MS '89) is with the Laboratory Support Services Supervisor at the USDA National Veterinary Services Laboratory (NVSL) in Ames, IA. Jayne also serves as the APHI NVSL/CVB Work Life Wellness representative and as chair of the NCAH Work Life Wellness Committee. Her daughter, Emily graduated from high school in May, and her son, Jackson, just finished the 7th grade.

Therese Malundo (MS '92, PhD '96) assumed a new position in March, 2010. She is now Vice President of Science & Technology at Z Trim. Z Trim, based in the Greater Chicago area, manufactures multifunctional dietary fiber ingredients.

Witoon Prinyawiwatkul (MS '92, PhD '96) was the recipient of the 2010 Distinguished Achievement to Agriculture Award given by the Louisiana State University Chapter of Gamma Sigma Delta. Witoon has been with the LSU Department of Food Science since 1996.

David Monk (BSA '93, MS '95) is Marketing and Technical Manager for Printpack, Inc. in Villa Rica, GA.

Melissa (Shifflett) Cook (MS '93) currently resides in Acworth, GA.

Isabel Blackman (MS '94, PhD '02) continues to live in Trinidad.

Jim Gratzek (PhD '94) is a Sr. Technology Manager in the Meals Division of General Mills, Inc. in Minneapolis, MN.

Donna Garren (PhD '96) joined the Consumer Goods Forum as their Vice President, Food Safety Programmes with a special responsibility for the Global Food Safety Initiative in the Americas. Donna resides in Woodbridge, VA, with her son.

Donna Klockeman (PhD '96) is a Dairy Food Scientist with TIC Gums, Inc. in White Marsh,

Alumni News (cont'd.)

MD. She joined the corporation in 2008 after completing stints at Wells' Dairy, Schreiber Foods and DMV International Nutritionals. She enjoys quilting and participates in a charity program known as "Quilts of Valor" that provides quilts to injured men and women in the armed forces.

Daqing Sun (PhD '97) currently resides in Shanghai, China.

Brian Barnes (BS '98, MS '01) and **Hannah (Osborn) Barnes** (PhD '03) reside in Louisville, KY. Brian is the Sr. Manager of Commercialization and Margin Improvement at YUM! Brands in Louisville.

Peter Taormina (MS '98, PhD '01) Principal Microbiologist, John Morrell Food Group, Cincinnati, OH, is now a Registrant of the National Registry of Certified Microbiologists (NRCM). On December 18, 2009, he became certified as a Registered Microbiologist in Consumer Product Quality Assurance Microbiology specializing in food.

Craig Lawson (BSA '99) is R&D Manager for Newly Weds Foods based in Cleveland, TN. Craig and his wife, Noel, have three children, Brady (4), Molly (3) and Haley (1).

Angela Camargo (MS '99) is the quality Assurance Manager for Jamba Juice in California.

Nathanon Trachoo (PhD '01) is an Assistant Professor of Food Technology and Vice President for Planning and International Relations at Thailand's Mahasarakham University.

Ben Williams (BSA '02, MS '06) is now employed by Coca-Cola and is engaged to be married to Lisa Ellison in July.

Wendy (Wade) White (MS '02) is currently employed as Quality Assurance Manager of Meats with Golden State Foods in Conyers, GA. She was married in 2008 and continues to live in Powder Springs, GA.

Andrew Logan is currently employed as Quality Control Manager at Naturally Fresh in Newnan, GA.

Aswin Amornsini (PhD '03) is an Assistant Professor of Food Technology at Thailand's Mahasarakham University.

Sharon Fenchak (MS '04) has been employed since 1999 as the Winemaker at Biltmore Estates in Asheville, NC.

Deann Akins (MS '05, PhD '08) continues to work at ConAgra in Nebraska. In September she will marry John Lewenthal.

Beth Bland (MS '05) is Director of Education with the Georgia Fruit and Vegetable Growers Association. She received the 2009 UGA CAES Agricultural Alumni Association's Young Alumni Achievement Award as well as the ABAC Alumni Outstanding Young Alumnus Award for 2010. She is engaged to be married in July.

Audrey Kreske (MS '05) completed her PhD in Food Science at North Carolina State University in the Fall of 2009 and is currently employed there as a Postdoctoral Research Associate.

Melinda Murray (BSA '07) is currently working on a PhD with a focus on Sensory Science at the University of Minnesota. She is engaged to be married in June.

Anna (Ellington) Wilson (MS '07) and her husband reside in Brunswick, GA. Anna continues in her occupation as R&D Technologist with Rich Foods Corporation in St. Simon's Island, GA.

Mayeli Peralta-Contreras (MS '07) is currently attending graduate school in Mexico.

Suvang Utpalkumar Trivedi (MS '07) is a Laboratory Technician in Population Health at the Poultry Disease Research Center in Athens.

Ross Bentley (BSA '08) is currently employed with Nestle Prepared Foods in Jonesboro, AR.

A. Therese Bartlett (BSA '08) is currently employed by the College of Education at the UGA Gwinnett Campus.

Birth Announcements (cont'd.)

Heather (Oliver) Bastow (MS '03) and her husband celebrated the birth of a daughter, Anna, in 2008. (below)



Amy (Rowley) Peacock (MS '03, PhD '07) and her husband, Jeremy, celebrated the birth of a daughter, Isabel Grace, born November 18, 2009. (below)



Stacey Cooke

Brooke (Boretski) Greene (BSA '00, MFT '06) and her husband Sean welcomed a son, Peter Evan, February 23, 2010.

Maruj Limpawattana (PhD '07) and **Wanwimol Ann Klaypradit** (PhD '06) welcomed their first child, a daughter, born April 11, 2010. (below)



Alumni News (cont'd.)

Becky Brannon (BSA '08) continues working at Newly Weds Foods in Memphis, TN, and plans to marry in June.

Sarah Khor (BSA '08) is currently enrolled in graduate school at Clemson University.

Rajal Patel (BSA '08) is Quality Control Manager in Technical Services with J. M. Exotic Foods, Inc. in Moody, AL.

Elizabeth Strawbridge graduated in 2008 with a BS in dietetics and a minor in food science and in 2009, graduated from Vanderbilt University Medical Center's Dietetic Internship Class, passed the registration exam for registered dietitians, and is now working as a clinical dietitian in a psychiatric hospital in East Tennessee.

Mohammad Obaidat (PhD '08) is an Assistant Professor in the O'Neill Institute of National and Global Health Law at Georgetown University in Washington, DC.

Jason Richardson (PhD '08) is Senior Microbiologist-Operations with Coca-Cola North America in Atlanta, GA.

Pauline Nguyen (BSA '09) is currently employed with Silliker Laboratories in Stone Mountain, GA.

Taiye Oladipo (BSA '09) is pursuing a Masters in Public Health at Florida International University's Robert Stempel College of Public Health & Social Work in Miami, FL.

Nakieta McCullum (MS '09) is currently employed as a Senior Laboratory Technician with Nestle Prepared Foods in Jonesboro, AR.

Ashanty Pina Rodriguez (MS '09) is living in Mexico and has started a business.

Cuie Guang (PhD '09) currently resides in Madison, WI.

Byong Kwon Yoo (PhD '09) is currently employed as a Postdoctoral Fellow at Emory University School of Medicine in Atlanta, GA. ☺

Did You Know - Mood, Weather Affect Chocolate Purchases?

STRATHAM, N.H.— Mood, occasion, time of day and weather all affect chocolate-buying decisions, reported Candy & Snack Today. They said a survey of 1,000 shoppers conducted by Lindt & Sprüngli found three out of five U.S. consumers choose chocolate based on those four factors.

More than half (61 percent) of participants reported time of day, occasion and weather are a factor when choosing chocolate, and 46 percent said they choose chocolate based on their mood, according to the survey.

When they do pick up chocolate, 55 percent of shoppers reported selecting milk chocolate, 44 percent buy any type of chocolate with nuts, 36 percent pick dark chocolate, and 23 percent choose white chocolate.

Source: *Candy and Snack Today*

Product Development Winners

Over the last three years, teams from Dr. Yao-wen Huang's New Food Product Development class (FDST 4250/6250) have had outstanding results at the Student Product Development Competition sponsored by the Product Development and Management Association (PDMA) Georgia Chapter. UGA students have consistently developed innovative products that have proven to be winners.

The team of **Xiaomeng Wu, Seth Boulet, Katie Brogdon, Ashley Carter, Ola Oladapo, Haley Rehberg** and **Adam Rowell** (see photo below) won second place in the 2010 Student Product Development Competition for a product called "Pomegranola Yogurt Bites." The 2010 product was a yogurt coated pomegranate granola snack food with additional antioxidants, prebiotics, and probiotics.



2010 UGA Product Development Team

L to R front row: Ashley Carter, Ola Oladapo, Kaite Brogdon, Haley Rehberg

L to R back row: Dr. Yao-wen Huang, Xiaomeng Wu, Adam Rowell, Seth Boulet and the PDMA representative

Student News and Awards

College of Agricultural and Environmental Sciences Scholarships

Jim Andrew Family Foundation Scholarship -
Alie Church

Department of Food Science and Technology Scholarships

John J. Powers Graduate Scholarship -
Puranjay Priyadarshi and Yaa Klu

American Association of Candy Technologists Scholarship -
Katherine Hayes

John C. Ayres Scholarship -
Christine Akoh and Adrienne Phifer

Tedford-Tellico Inc. Scholarship -
Bridgette Duffield and Rebecca Blanchard

Dorris A. Lillard Scholarship -
Punnavit Harimtepathip and Anastasia Schultz

Southeastern Food Processors Association Scholarship -
Sara Yang

Virginia Dare Scholarship -
Elizabeth Carr

Maurice K. Horowitz Memorial Scholarship -
Bradley Schambach

Department of Food Science and Technology Award (sponsored by Dr. Isabel Blackman) -
Michelle Kim

Additional Awards and News

Ashley Hart was the recipient of the 2010 Association of Food and Drug Officials of the Southern States (AFDOSS) Mary Logan Scholarship.

Puranjay Priyadarshi won the second place award at the Product Development Poster competition at the 2009 IFT Annual Meeting. The title of his poster was "Effect of Various Added Proteins on the Cooking Quality of Pork Sausages."

Christine Akoh was awarded first place in the Oral Presentation Life Sciences/Micro-

biology Division at the 2009 Peach State LSAMP Fall Symposium and Research Conference held in November, 2009.

Allison Bechman's presentation was chosen as the third best in the Student Research Competition at the Georgia Nutrition Council meeting held February 25-26, 2010, Atlanta, GA.

Ashley Hart was chosen as a finalist in the 2010 IFTSA - PTS Undergraduate Research Competition (URC). She will present her work orally and in a poster session to compete for the final award at the 2010 IFT Annual Meeting and Food Expo in Chicago.

Christine Akoh received the 2010 Rising Star Award from the Alumni Association of the College of Agricultural and Environmental Sciences. 🌟

Thank you for your support of the department. Your contributions help support scholarships and student programs. A gift may be made to the Department of Food Science and Technology general fund or to help satisfy the endowment goals of specific funds.

Current endowment goals -

- **Romeo Toledo Graduate Student Fund**
- **Manjeet S. Chinnan Graduate Student Support Fund**

Please consider making a charitable gift. Each gift is important and greatly appreciated.



2010 Award Winners attending the Awards Banquet

L to R front row: Puranjay Priyadarshi, Michelle Kim, Elizabeth Carr, Sara Yang, Christine Akoh. L to R back row: Punnavit Harimtepathip, Yaa Klu, Rebecca Blanchard, Katherine Hayes, Adrienne Phifer, Bridgette Duffield, Anastasia Schultz, Bradley Schambach

Food Science Graduates - Summer 2009 - Spring 2010

B.S.A.:

Marlene Happek graduated Summer of 2009.

Austin Tull graduated Summer of 2009 and is currently attending the College of Pharmacy and Health Sciences of Mercer University.

Travis Dean graduated Fall of 2009 and is employed as the QC Manager at Fresh Frozen Foods in Thomasville, GA.

Ian Furtado graduated Fall of 2009.

Derell Hardman graduated Fall of 2009 and is currently employed at St. Mary's Hospital in Athens, GA.

Ruslan Mosneaguta graduated Fall of 2009 and is enrolled in graduate school at Ohio State University.

George Nawar graduated Fall of 2009.

Sam Reiter graduated Fall of 2009 and is currently working on a research project here in the department with Dr. Mulligan.

Ben Addington graduated Spring of 2010.

Jae Bang graduated Spring of 2010.

Jordan Barkley graduated Spring of 2010.

Seth Boulet graduated Spring of 2010.

Katie Brogdon graduated Spring of 2010.

Ashley Carter graduated Spring of 2010 and plans to attend graduate school at Alabama A & M University.

Cortney Dodson graduated Spring of 2010.

Caroline Graeub graduated Spring of 2010.

Ashley Hart graduated Spring of 2010.

Jaime Joseph graduated Spring of 2010.

John Lane graduated Spring of 2010.

Krystin Marrs graduated Spring of 2010 and will be interning with Kraft Foods this summer.

Olawumi Oladapo graduated Spring of 2010 and plans to attend pharmacy school.

Haley Rehberg graduated Spring of 2010.

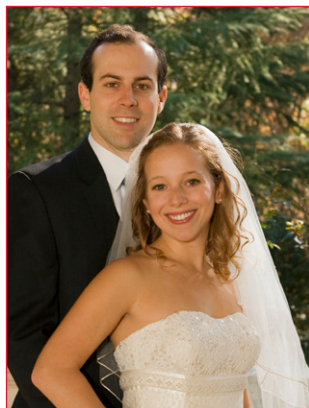
Adam Rowell graduated Spring of 2010.

Jacob (Jake) Smith graduated Spring of 2010 and will be enrolling in the poultry science graduate program at Auburn University in the fall.

M.F.T.:

Joshua Adeyemi graduated Summer of 2009.

James Nipper graduated Summer of 2009 and is with USDA/FSIS in Barrow County, GA.



Michael Paul with wife Julie



Spring 2010 CAES Recognition Ceremony:

L to R front row: Jessica Highsmith, Ashley Hart, Caroline Graeub, Cortney Dodson, Madison Smith, Katie Brogdon, Jordan Barkley. L to R back row: Dr. Rakesh Singh, Jake Smith, Ashley Carter, Adam Rowell, Trip Jernigan, Ola Oladapo, Jaime Joseph, John Lane, Haley Rehberg, Seth Boulet, Ben Addington, Amudhan Ponrajan and Dean Scott Angle

Graduates (cont'd.)

Steven Nelly graduated Spring of 2010 and continues as a chef with Southern Foodservice Management Inc. in Suwanee, GA.

M.S.:

Leah Miller graduated Summer of 2009 and is employed as a Research Scientist with the Hershey Company in Hershey, PA.

Michael Paul graduated Summer of 2009 and is employed in R & D at Valentine Enterprises in Lawrenceville, GA. In January, he married Julie Simon. (see photo preceding page)

Lindsey Ellerbee graduated Fall of 2009 and is now an R&D Technologist with Fieldale Farms in Gainesville, GA.

Bilal Kirmaci graduated Fall of 2009 and is working on a PhD in Food Science here in the department.

Olamide Oyetunji graduated Fall of 2009 and is currently employed in the Quality and Assurance Division of MillerCoors in Winston-Salem, NC.

Ana Rodriguez graduated Fall of 2009 and is the Director of Food Safety and Microbiology with MBA Poultry in Lincoln, NE.

Danielle Wedral graduated Fall of 2009

Susan Downer graduated Spring of 2010.

Amudhan Ponrajan graduated Spring of 2010 and is employed by Frito-Lay in Plano, TX.

Ph.D.:

Mark Corey graduated Summer of 2009 and is now a Product Development Specialist with Green Mountain Coffee Roasters in Waterbury, VT. (see photo above right)

Brian Craft graduated Summer of 2009 and is employed by the Nestle Research Center in Switzerland.

Maria Leonora Lotis de Francisco graduated Summer of 2009 and is currently an Associate Professor in Food Science and Nutrition at the University of the Philippines.

Brenda Jennings graduated Fall of 2009 and is currently enjoying a break and revising a portion of her dissertation for publication.

Roxana Sanchez-Ingunza graduated Fall of 2009 and is working as a Postdoctoral Associate with USDA. In January she and her husband welcomed their third child, Alexander. Alexander joins a big sister and brother.

Anita Srivastava graduated Fall of 2009 and is currently employed at H.C. Brill in Atlanta, GA.

LaShanda Glenn graduated Spring of 2010 and has accepted a postdoctoral position with the USDA Agricultural Research Service in Athens, GA.

Jennifer E. Bauer-Turpin graduated Spring of 2010 and has accepted a postdoctoral position with the USDA Agricultural Research Service in Athens, GA. ☺

To graduates and alumni -

Please keep in touch. We always like to hear from you. If your address changes or you have news to share in the next newsletter, drop us a note or email us at foodsci@uga.edu.



Mark Corey on a skiing outing with friends in Vermont

Scenes from Spring 2010 Graduate Commencement Ceremony



L to R: Louise Wicker, Amudhan Ponrajan and Mark Harrison



L to R: LaShanda Glenn, Jennifer Bauer-Turpin, Arena Richardson (PhD, Toxicology) and Mark Harrison. Richardson is now a Postdoctoral Associate in our department.

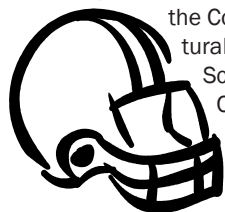
U.S. - Indian Center of Excellence in Agriculture

On April 27, Professor D. P. Singh, Vice Chancellor, and Dr. Alok Jha, Head of Food Science, both from Banaras Hindu University (BHU), of Varanasi, India, visited the Department of Food Science and Technology in Athens. Earlier that day the two had participated in the signing of a Memorandum of Understanding (MOU) between UGA and BHU. The goal of the visit to U.S. universities is to open an exchange program with BHU. The intent of the MOU is to apply for funding from the U.S. Agency for International Development (USAID) to create a Center of Excellence in Agriculture in India with U.S. university collaboration. Cornell University, UGA and the University of Illinois will form a consortium to apply for the USAID grant.

While here in Athens, Professor Singh and Dr. Jha visited other programs in addition to food science in hopes of creating a strong coalition of agricultural expertise.

South Campus Tailgate 2010 November 6

UGA vs Idaho State



In conjunction with UGA Alumni Day, the College of Agricultural & Environmental Sciences and the College of Family & Consumer Sciences present the 16th Annual South Campus Tailgate at UGA's Legion Field 3 hours before the kickoff of UGA vs Idaho State.

Chicago to Host 2010 Institute of Food Technologists Meeting

University of Georgia at IFT in Chicago

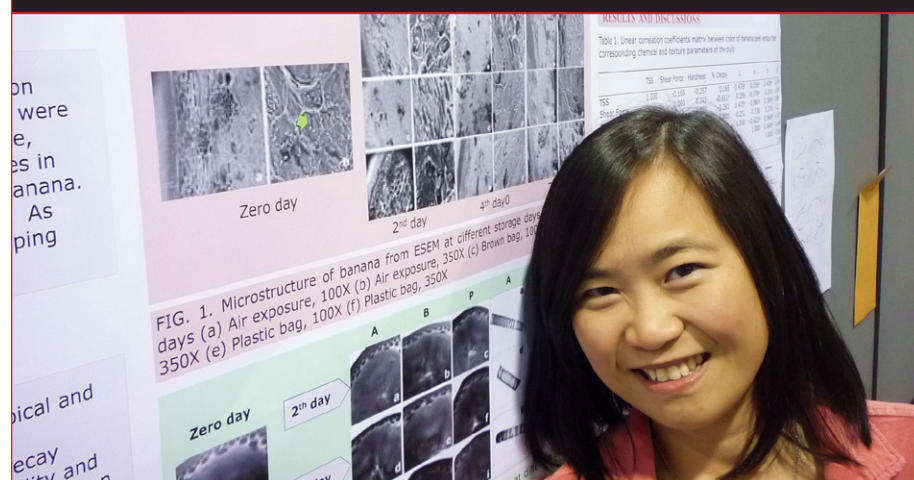
The University of Georgia Department of Food Science and Technology expects a large departmental showing at the 2010 Institute of Food Technologists Annual Meeting and Food Expo to be held at McCormick Place in Chicago, Illinois. Once again, UGA will have dozens of presentations chronicling research of the past year. In addition, **Dr. Yao-wen Huang** will be directing the short course entitled "Product Development for Food Processing and Packaging Professionals", on July 16-17, and held in conjunction with the annual meeting. If you will be attending the annual meeting, check out the program to find the date and location of topics of interest.

Faculty, students, alumni and friends of the department are invited to meet for dinner while in Chicago at the IFT Annual Meeting and Food Expo. A banquet room has been reserved at the Buffet City restaurant on Sunday, July 18, from 6:30 - 9:30 p.m. Buffet City serves a wide variety, including Chinese, Japanese and traditional American dishes. The cost is \$10.99 per person plus tax and tip. Buffet City is located at 7010 South Pulaski Road in Chicago. For more info, see www.buffetcitychicago.com.

IFT 10

ANNUAL MEETING + FOOD EXPO®

Event Dates: July 17 - 20, McCormick Place South, Chicago, IL



Phodchanee (Tina) Phonga-ngan at the 2009 IFT Annual Meeting and Food Expo

**The University of Georgia
Department of Food Science
and Technology**

Food Science Building
University of Georgia
Athens, Georgia

Phone: 706-542-2286

Fax: 706-542-1050

E-mail: foodsci@uga.edu

Web: 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:

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 Room 211, Food Science Building
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 Make checks payable to *The Arch Foundation*.

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