

## 31 Years at UGA

### Dr. Rob Shewfelt Retires

**Dr. Robert L. Shewfelt** retired May 31, 2013, as Professor and Undergraduate Coordinator of the UGA Department of Food Science and Technology. A retirement celebration was held on June 8, at Flinchum's Phoenix, located in the scenic UGA Warnell School of Forestry's Whitehall Forest. At Dr. Shewfelt's request, the celebration was a casual affair and guests were encouraged to join him in wearing their favorite food-themed shirt. Over 100 guests filled the rustic and charming venue to honor and reminisce over a distinguished career.

Robert Shewfelt was born in Morden, Manitoba, Canada, in 1949 - the son of a food technologist and a home economist. He received a Bachelor of Science degree in food science from Clemson University in 1971. He spent the next three-and-one-half years in the United States Navy serving as Disbursing and Sales officer on the USS Blakely (DE-1072). He completed his M.S. degree in 1977 at the University of Florida studying the extraction of plant pigments for use as colorants in artificial beverage mixes. A Ph.D.

degree was awarded in 1982 from the University of Massachusetts where he studied the interrelationship between phospholipid hydrolysis and membrane lipid peroxidation in flounder muscle.

Rob Shewfelt returned to the South in 1982 to the Department of Food Science at The University of Georgia in Griffin. He started his career at The University of Georgia on the Griffin campus as part of an interdisciplinary research team on postharvest handling of fresh fruits and vegetables. The team developed a unique management style that took advantage of situational leadership, and its efforts have changed the way postharvest technologists here and abroad view fresh fruits and vegetables in the handling and distribution system. Dr. Shewfelt's primary contribution to the team was to develop a consumer-orientation to quality of fresh fruits and vegetables and to develop techniques to trace quality changes from the farm to the table. In 1988, the team was awarded the USDA Superior Service Award for Group Research. His other research activities have focused on the role of lipid peroxidation in the development of chilling injury of susceptible fruit and vegetable crops and in determining the factors that contribute to consumer acceptability of fresh tomato flavor.

He has conducted extensive research on postharvest physiology and handling of fruits and vegetables. His more basic work has focused on the role of membrane lipid peroxidation in the etiology

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Rob Shewfelt and Betty on the occasion of his receipt of the 2008 Food and Agriculture Sciences Excellence in Teaching Award, Southern Region, USDA in Chicago.

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## Department Head Comments

### *Welcome from the Department Head*

Another year has come and gone, and we are looking forward to the fiscal year 2014-2015. We hope that this newsletter finds our friends and alumni in good health and good spirits! This year has been full of excitement, and I hope that you will read every section of the newsletter.



Rakesh Singh

During the past year, we graduated 21 undergraduates, 15 MS, 3 MFT and 7 PhD students. We are having more undergraduates enrolled in the program than ever before, and the students are coming in with unparalleled talents. The demand for our graduate program is tremendous and we accept only about 20% of the applicants. The MFT degree has been approved as on-line degree which will improve much needed enrollment in that degree.

Our students have consistently excelled in paper competitions and product development contests. The Food Science club provided opportunities for extra-curricular activities for our students, and sponsored the IFTSA College Bowl team. The UGA college bowl team is a regional champion again, and will be heading to the national IFT meeting in New Orleans. Thanks to the food science club for co-sponsoring the team along with the CAES and the department to get to the national meeting.

**Dr. Koushik Adhikari** has accepted the offer to join our Griffin campus as a Sensory Scientist and New Product Developer on July 1. We are also negotiating to fill the positions of Director of Food Product Innovation and Commercialization Center, and Health & Wellness faculty with Environmental Health Science, hopefully by this fall. It is critical to fill

the vacated faculty positions, to fulfill our mission of high quality research, teaching and extension programs.

Several faculty members have won awards at the university and national levels (see page 10 for details). Congratulations to **Drs. Alali** and **Cannon** for receiving tenure and promotion to the rank of Associate Professor.

The department's food industry advisory group is working on strategy to soliciting funds for endowed professorship in the department. A successful endowed professorship will attract a high profile faculty, which will add to our cadre of very productive and recognized faculty. I would like to encourage you to support the Department of Food Science and Technology through a financial donation, which you can do through The University of Georgia Foundation. Information on how to do this can be found on our website by clicking on "FST Support" or returning the completed form in this newsletter.

I want to take this opportunity to thank our donors and alumni for their solid support to the department. This year the Golden Peanut Company, a subsidiary of ADM is supporting the 4-H Food Product Development competition which promotes food science concepts and creativity in high school students. The current support is enough for another year but we are always looking forward for sponsorship. We also have several scholarships and graduate student assistance funds that you can contribute to or send contributions to the Food Science and Technology fund for support of departmental programs. This is your opportunity to have a positive impact on the educational experience of our students and the continued success of our department.

Sincerely,

Rakesh Singh  
Professor and Department Head

*fst* News

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*fst* News is published annually for alumni, friends and supporters of the University of Georgia Department of Food Science and Technology.

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Visit us on the web:

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

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

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

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

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



## After 31 Years in FST

# Rob Shewfelt Retires



Dr. Shewfelt with his lab group in 2009.

*Continued from page 1*

of plant tissue disorders, with particular emphasis on chilling injury. His more applied research has been directed at defining, measuring, and improving quality of fresh fruit and vegetables during the postharvest handling system as they travel from the farm to the consumer.

In 1996, Dr. Shewfelt relocated to Athens to teach and become the Undergraduate Coordinator of the Food Science program. Under his leadership the undergraduate enrollment in Food Science increased from 18 students to more than 70 today. Over the years he taught hundreds of students in eleven different courses ranging from his Freshman Seminar in Chocolate Science to an advanced graduate course in Flavor Chemistry and Evaluation. He was a favorite in the classroom and became known for his extensive food related shirt collection and unconventional teaching style. When asked how he determined success in his teaching, he responded, "I ask myself 'Have I connected with someone else's brain?' The Book Channel has a saying that when reading, 'The pictures are in your head.' If I can paint a picture in students' brains, I consider my teaching a success."

Dr. Shewfelt received numerous awards over the years, a few of which are mentioned here. He was selected as a Fellow of the Institute of Food Technology in 1999. In 2002, he received the D.W. Brooks Award for Excellence in Teaching in the College of

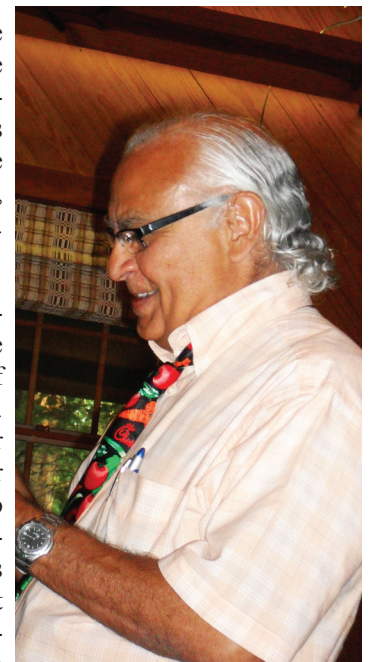
Agricultural and Environmental Sciences. In

2006 he was appointed a Josiah Meigs Distinguished Teaching Professor at the University of Georgia, and he was awarded the William V. Cruess Award for excellence in teaching food science and technology by the Institute of

Food Technologists. During his time in Athens, he was awarded both the graduate and undergraduate Professor of the Year departmental awards on numerous occasions. As these awards are given by our students, they carry special meaning for Dr. Shewfelt.

In retirement, Dr. Shewfelt is excited about getting to spend more quality time with Betty, his wife of 42 years, who also retired last year. They are planning a move to their home in Florida along with their dog, Sweetie, where he plans to spend two or more hours a day writing his next book. An avid sports enthusiast, he also has a retirement goal of seeing more live sporting events (hopefully about one a month).

Clockwise from top left: Dr. Shewfelt with his lab group in 2009; Dr. Shewfelt and Betty; Dr. Manjeet Chinnan speaks at the retirement celebration; Dr. Shewfelt with 2008-09 FS Club President, Brian Landers; Dr. Shewfelt with lab group in 1999.



## New Faculty Join Athens and Griffin

### Dr. José Reyes De Corcuera



José Reyes

**D**r. José Reyes joined our Faculty on July 1st, 2013, as Associate Professor and Undergraduate Coordinator. Dr. Reyes has taught or will be teaching Food Issues and Choices, Food Processing II (Processing of Liquid Foods), Chocolate Science, Senior Project, and Sensor and Data Acquisition for Food Scientists. Along with his passion for teaching, Dr. Reyes brings to the department research expertise in food engineering, electrochemical sensors and biosensors, enzyme catalysis at high pressure, and metabolomics. He graduated with a B.S. in Chemical Engineering from the National Autonomous University of Mexico in Mexico City. He worked for two years as process engineer and project manager for CPI-Südmo designing and building beverage processing plants. He was awarded a Fulbright Scholarship in 1996 to pursue a M.S. in Chemical Engineering and a Ph.D. in Engineering Science at Washington State University. In 2005 he joined the University of Florida, Citrus Research and Education Center in Lake Alfred where he served as Assistant and later Associate Professor of Food Process Engineering. Dr. Reyes' worst kept secrets to his happy career are his wife, Alma, and two children, Carlos, 14, and Andrés, 12, who have put up with all the crazy moving (from one house or apartment to another every 3 years on average!) and hope to finally settle down. The Reyes family likes camping and is looking forward to enjoying Georgia's outdoors this spring and summer.

### More New Faculty on the Way!

### Additions Expected at Both Campuses

**O**ur department will be welcoming additional faculty members over the coming year at both the Athens and Griffin campuses. **Koushik Adhikari** will be joining the department in July as a sensory scientist in Griffin. Two search committees are at work seeking to fill vacancies in Griffin and Athens. One committee is interviewing for the Director of FoodPIC in Griffin. A second committee is working to fill a position that will be shared between our department in Athens and the Department of Environmental Health Science. The position will focus on health and wellness research. Providing both searches are successful, our department should welcome the three new faculty members in the coming months, and we will have more info to share in the next newsletter.

### Dr. Xiang-yu Deng



Xiang-yu Deng

**D**r. Xiang-yu Deng joined the faculty at Center for Food Safety in December, 2013. Prior to his appointment at UGA, Xiang-yu (or "Sean-u" as he goes by now) worked as a Food Safety Scientist at Kraft Foods Inc. in Glenview, IL and as an American Society for Microbiology Fellow at the Centers for Disease Control and Prevention in Atlanta, GA. His research is focused on using genomics, bioinformatics and molecular biology tools to study foodborne pathogens.

Originally from the City of Chengdu, in Southwest China, Xiang-yu earned his Bachelor's degree in Biotechnology from Shanghai Jiao Tong University and a Ph.D. degree in Microbiology from Illinois Institute of Technology in Chicago. He now resides in Peachtree City with his wife, Peng, and 4 month old son, Jake.

In his leisure time, Xiang-yu follows Chicago Bulls and Bears, tries to play pick-up basketball and soccer despite frequent injuries and aspires to hike on Isle Royale National Park in Lake Superior every summer.

### Our Faculty Mentor Diverse Groups

**I**n addition to our undergraduate and graduate students working in research labs, our faculty often participate in programs that bring researchers to their labs. The past year has been no exception. **William Kerr**, **Ynes Ortega** and **Yen-con Hung** opened their labs to student interns participating in the CAES Young Scholars Program. **Louise Wicker** welcomed two visiting scientists, **Jeewon Koh** and **Qingshen Sun**, whose research was aimed at helping control obesity, as participants in UGA's multi-disciplinary Obesity Initiative. During the summer, **Billy Carballo**, a student from the University of Lleida in Spain interned with **William Kerr** on the project, Development and Evaluation of Avocado Oil Processing. **Jennifer Cannon** hosted an undergraduate, **Lucas Ribeiro**, from the University of São Paulo, Brazil, for his summer internship. His research project was Detecting Foodborne Viruses in Produce Samples. He was awarded a scholarship from his university's Agency for Innovation. Currently **Patchara Kosiyant**, a visiting PhD student from King Mongkut's Institute of Technology, Ladkrabang, Bangkok, Thailand, is working on the modification of rice bran oil fraction by enzymatic method in **Casimir Akoh's** lab.

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.



Photo credit: Merritt Melancon



L to R: Food Science graduate students, Lisa Trimble, Adrian Kerrihard and Duc Huy Do at the CAES Major Madness event

The 2013-2014 school year has been a great year for the Food Science Club. Students kicked the year off on a high note with a Welcome Back Tailgate. Students were able to eat and socialize on the front lawn of the Food Science building. Old friendships were rekindled, and new ones were started. Students were also able to meet with the newest faculty addition, Dr. José Reyes. Shortly after the Welcome Back Tailgate, older students were able to meet and interact with incoming freshmen at the Second Annual New Student Social. Students dove into the semester as the club continued to foster professional development through meetings featuring industry professionals.

*Continued next page*

Food Science Club Officers		
	2013-2014	2014-2015
President	Lee Lister	Austin Bernard
Vice President	Austin Bernard	Meredith Meyer
Secretary	Hannah Cornelia	Breeanna Williams
Treasurer	Lauren Hudson	Lauren Hudson
Historian	Meredith Meyer	Brooke Oot
Community Service Chair	Audrey Varner	TBA
Catering Chair	Diana Tran	TBA
Ag Hill Reps.	Leah Davis	Ashton Ergle
Public Relation Rep.	Laurie Leveille	TBA
SE IFT Student Rep.	Daniel Parrish	Mary Beth Kellet
Faculty Advisors	Dr. Ron Pegg Dr. Mark Harrison	Dr. Mark Harrison Dr. José Reyes

## Food Science Club News (cont'd.)

The Food Science Club became very involved with volunteering this past year. Many club members volunteered on several different occasions with the Athens Area Food Bank. Members also participated in Rivers Alive, a river clean-up project. The Food Science Club also helped sponsor a meal packaging event on the UGA Athens campus through the international hunger relief agency, Stop Hunger Now. Over the course of just a few hours, UGA students packaged over 10,000 meals to be sent to areas where hunger is a serious problem. These meals were combined with meals from other events and distributed to families in Southeast Asia.

Students also took advantage of the departmental Industry Advisory Board. The students participated in the meet and greet sessions in both the Fall and Spring semesters with the board. They were able to interact and gain valuable career advice from these important industry professionals.

Members were also able to relax and have fun, too. The Annual Holiday Party was a huge success! Students and professors enjoyed tasty food and a white elephant gift swap. The Annual Awards Banquet was also a huge success. It was a great night celebrating the accomplishments of many of our students and professors. In addition to awards and scholarships, the College Bowl Team was recognized for its achievement. The team went to Huntsville, Alabama, to compete in the Southeast Area College Bowl competition. Once again, they came home victorious! They will be traveling to New Orleans to compete in the national competition this summer.

All in all, it truly was a great year. The club definitely grew stronger and will head into the 2014-2015 looking to grow even more. 🐾



FS graduate students, Breeanna Williams (L) and Lauren Hudson introduce elementary age kids to food science at the Young Scientist Day at Alps Road Elementary School in Athens.



L to R above: Food Science Club members, Sheena Patel, Ellison Cunningham, Lee Lister and Juliana Fritts enjoy the departmental Annual Holiday Party.



FS students and Dr. Singh enjoy the club sponsored Welcome Back Tailgate

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## Around the Department

### IFTSA College Bowl Team Continues to Dominate

Congratulations to the members and coach of the UGA IFTSA College Bowl team, winners of the 2014 Southeast Area competition held Saturday, March 29, at Alabama A & M University! The team was undefeated in the double elimination competition and will now head to New Orleans to the national IFTSA College Bowl competition held in conjunction with the IFT National Meeting and Food Expo in June.

This is the sixth regional win for UGA in the last eight years.

Team members include L to R (front row): **Duc Huy Do, El-lison Cunningham, Ebenezer Ifeduba, Lingling Liu,** and L to R (back row): **Garrett Arnold, Anuj Purohit, Natalie Oswell, Daniel Parrish** and team advisor and coach, **Dr. Ron Pegg.**




### FS Alum Hays Presents J.G. Woodroof Lecture

The 2014 J. G. Woodroof Lecture was presented by **Dr. Eddie Hays** on April 9 at the UGA Center for Continuing Education. Dr. Hays is the VP of Global Science, Regulatory and Formula Governance with The Coca-Cola Company and is an alum of our department (BSA '79, MS '81, PhD '85). After a bit of reminiscing about the "good ole days at UGA and Food Science," Dr. Hays gave the audience an interesting and thought provoking crash course in flavor science. In his words, "next to nutritional components, flavors are the most important ingredients in foods."



Eddie Hays

While time constraints prohibited an in depth discussion, Dr. Hays did an excellent job of looking at the world of flavors, beginning with a brief history and concluding with his thoughts on the direction flavor science is headed in the future. According to Dr. Hays, the future of flavors can be summed up in one word - innovation. That innovation may appear in any of a number of forms. Flavors will have additional modifying properties, progressing far beyond the salt and sugar substitutes we are all familiar with today to include heating and cooling sensations and mood altering innovations.

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

### Upcoming Extension Food Science Workshop

#### *Control of Microbial Contamination in the Food Industry*

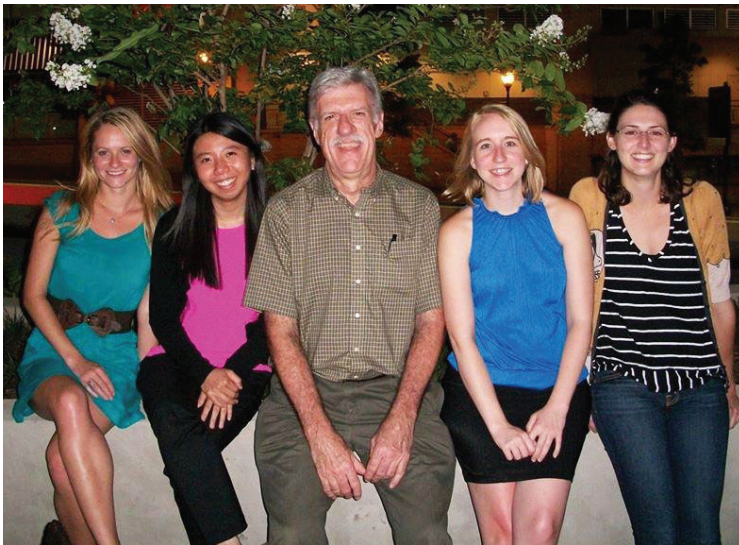
*June 3-4, 2014  
UGA Athens campus*

This hands-on short course will teach participants to effectively control pathogenic microorganisms in a food processing facility through sanitary equipment and plant design, environmental, ingredient, and product sampling, statistical monitoring, and interpretation of microbiological data. A background in statistical analysis is not required. Laboratory and classroom group exercises will be used to reinforce concepts taught. The course material is based on common sense and will use industry specific examples.

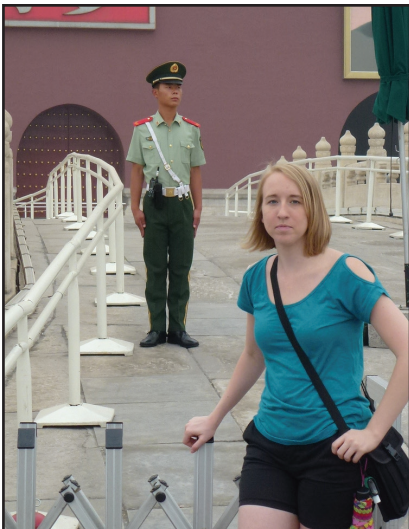
**Who should attend?** Owners, plant managers, quality assurance personnel, production supervisors, sanitation personnel, sanitarians, laboratory managers, marketing directors Anyone responsible for designing and implementing food safety or HACCP plans.

**For more info or to register:** <http://EFSONline.uga.edu> or [efs@uga.edu](mailto:efs@uga.edu). Registration deadline is May 23, 2014.











## Faculty News and Awards



Walid Alali

**Walid Alali** received the 2014 UGA Creative Research Medal award. This award acknowledges exceptional accomplishments in creativity and research.

**Yen-con Hung** was elected a 2014 Fellow of the International Academy of Food Science and Technology.

**Yao-wen Huang** was elected a 2014 Fellow of the International Academy of Food Science and Technology.

**Yao-wen Huang** received the 2014 International Diversity Award from the UGA Office of International Education. Dr. Huang was recognized for his efforts in promoting internationalization and diversity over the past 25 years.

The National Academy of Inventors named **Michael Doyle**, University of Georgia Regent's Professor of Food Microbiology and director of UGA's Center for Food Safety, to the 2013 class of NAI Fellows.

**Yao-wen Huang** was the recipient of the 2013 D. W. Brooks Faculty Award for Diversity, presented by the UGA College of Agricultural and Environmental Sciences.

**Jennifer Cannon** will receive the 2014 Larry Beuchat Young Researcher Award from the International Association for Food Protection (IAFP) at the annual meeting in Indianapolis, IN.

**Michael Doyle** was awarded the 2013 Christopher Columbus Fellowship Foundation Agriscience Award. The award was presented at a ceremony held in Washington, D. C., in July. The federal government and the American Farm Bureau Federation support the foundation.



Mike Doyle

**Ron Pegg** received the First Year Odyssey Seminar Instructor Award from the UGA Office of the VP for Instruction.

**Walid Alali** was promoted to Associate Professor with tenure.

**Jennifer Cannon** was promoted to Associate Professor with tenure.

**José Reyes De Corcuera** was selected to participate in UGA's 2013-14 Teaching Academy Fellows Program.

**Rakesh Singh** was elected as an At-Large Councilor (2014 - 2017) of Phi Tau Sigma, the Honor Society of Food Science and Technology.

**William Kerr** was selected as Undergraduate Professor of the Year by food science undergraduate students.

**Ron Pegg** was selected as Graduate Professor of the Year by food science graduate students.

**Bosoon Park** was elected as 2015 Chair-Elect for the Agricultural and Food Chemistry Division (AGFD) of the American Chemical Society (ACS). ☞

## Staff News



**Gwen Hirsch** (above) joined the department in Athens on May 28, 2013,

as a Laboratory Manager. She manages the food microbiology labs of Dr. Frank and Dr. Harrison.

Gwen is originally from Baltimore, MD, and received a BA in Biology at University of VA and an MS in Forestry from Virginia Polytechnic Institute and State University. She came to work at UGA in 1995 and has worked in the departments of Genetics, Horticulture, The Center for Tropical and Emerging Global Diseases

(CTEGD), Biochemistry, and Infectious Diseases before landing happily here in Food Science. As Gwen says, "I am new to Food Science but am loving this fascinating field. I have wonderful colleagues here in FST and look forward to spending the remainder of my career here." While not at work, Gwen enjoys horseback riding and gardening with her husband on their "farmette" in Oglethorpe county.

**Eve Mayes** was promoted to Program Coordinator I. Eve has been with our department working with the Food Science Extension Outreach group in Athens for 13 years. "When I started, I had no idea what Food Science was and certainly had never heard of HACCP!", she says. She is an integral part of the successful Extension team that organizes and hosts numerous food safety and food business workshops throughout the year. ☞



**William Edmunds** (MS '73, PhD '76) lost Sandy, his wife of 45 years, to cancer. On a brighter note, their daughter, Laura, completed her PhD in comparative literature at UGA this semester.

**Suzanne Smith Mailman** (BSA '79) is employed as an Internatinoal Food Technologist with Golden State Foods in Conyers, GA. She became a Certified Food Scientist last year.

**Richard Wilkes** (MS '81) has relocated to Bergen County, NJ.



Stephen Kenney speaking at the 2014 FST Awards Ceremony in April

**Eddie Hays** (BSA '79, MS '81, PhD '85) presented the 2014 J. G. Woodroof Lecture sponsored by our department. Eddie is the VP of Global Science, Regulatory and Formula Governance with The Coca-Cola Company. *See article on page 7.*

**Donna Schaffner** (BSA '84, MS '87) is the Associate Director of the Rutgers University Food Innovation Center in Bridgeton, NJ. *See article on page 16.*

**Jayne Holcomb** (MS '89) is now a Select Agent Specialist with USDA in Ames, IA.

**Donna Klockeman** (PhD '96) is now Senior Principal Food Scientist at TIC Gums, Inc. in White March, MD. She recently became a Certified Food Scientist.

**Caryn Doerr** (BSA '02) is now the Senior Manager for Innovation Quality with Wrigley in Chicago, IL.

**Michelle Danyluk** (MS '02) was promoted to Associate Professor and Extension Specialist at the University of Florida.

**Ruth Ann (Rose) Morrow** (MS '03) is with Mars Petcare and has recently relocated to Murfreesboro, TN, to continue as a Microbiology

Technologist.

**Steven Kenney** (MS '01, PhD '04) is now a Manager of Microbiology and Food Safety with The Coca-Cola Company in Atlanta, GA. He was the guest speaker at the annual FST Student Recognition and Awards Ceremony held in April. *See photo above left.*

**Audrey Kreske** (MS '05) accepted the position of Manager of Global Food Safety with the Burger King Corporation in July 2013.

**Robert Laster** (BSA '06) accepted a position as Scientist with Newlywed Foods and recently relocated to Chicago, IL.

**Sudeep Jain** (MS '06) is the Corporate Quality Assurance Manager with Leprino Foods in Denver, CO.

**Anna (Ellington) Wilson** (BSA '05, MS '07) will soon make a change in her position with Rich Products Corp, in St. Simon's Island, GA. She will be a Process Manager.

**Josh Irvin** (BSA '08) is now the Plant Superintendent at the Golden Peanut shelling plant in Ashburn, GA.

**Caitlin Lammie** (BSA '08) was married in October and is now employed as a Product Developer with Richelieu Foods in Beaver Dam, WI.

**Michael Johnston** (BSA '06, MS '08) married Erica Acebo in October in Tampa, FL. They reside in Marietta, GA, and Michael continues to work with Maxwell Chase Technologies in Atlanta as the R&D Manager.



*Continued next page* Michael Johnston and his bride, Erica.

## Alumni News (cont'd.)

**Deann Akins-Lewenthal** (MS '05, PhD '08) was the recipient of a 2013 Young Alumni Award from the CAES Alumni Association.

**Travis Dean** (BSA '09) was promoted to the position of Purchasing Director with Fresh Frozen Foods, Inc., in Jefferson, GA.



George Cavender with his bride, Kelli

Atlanta, GA.

**Ashley Carter** (BSA '10) is pursuing a PhD in Nutrition and Food Science at Florida State University.

**Matthew Eady** (BSA '11) and his wife, Audrey Blackwell Eady, celebrated the birth of their son, Judah, March 22, 2014. *See photo below left.*



Matt Eady (BSA '11) with his wife, Audrey Blackwell Eady, and their son, Judah

**Derell Hardman** (BSA '09) is currently working on his MS degree in Food Science at Alabama A&M University.

**Bilal Kirmaci** (MS '09) and his wife, Mehtap, welcomed their first child, a daughter, Hafsa. Bilal is currently working on his PhD with Rakesh Singh. *See photo below right.*

**Mark Corey** (PhD '09) is now the Group Leader of Beverage R&D with Keurig Green Mountain, Inc., in Waterbury, VT.

**Anita Srivastava** (MS '06, PhD '09) is the Technical Director for GC Ingredients, Inc. in Atlanta, GA.

**Jaime Joseph** (BSA '10) is currently employed as a Research and Development Technician with The Coca-Cola Company in

To alumni and friends-

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](mailto:foodsci@uga.edu).

Want to see the newsletter in color?

Go to [foodscience.caes.uga.edu](http://foodscience.caes.uga.edu)

**George Cavender** (PhD '11) and Kelli Durand were married January 19, 2014, in a ceremony at the State Botanical Gardens in Athens, GA. *See photo above left.*

**Laura Pallas** (PhD '11) accepted the position of Rice Cereal Chemist for the Department of Primary Industries in rural New South Wales, Australia. *See article on page 16.*

**Leslie Kleiner** (MS '12) recently accepted a position with Roquette America in Chicago, IL.

**Jamie Carbonetto** (BSA '13) is employed as an Analytical Chemist with The Coca-Cola Company in Atlanta, GA.

**Vikramadity Yandapalli** (MS '13) is employed as a Food Scientist with Metaugus, Inc., in Cedartown, GA. 🐾



Bilal Kirmaci with daughter, Hafsa



## Student News and Awards

### College of Agricultural and Environmental Sciences Scholarships and Awards

**Sarah Pate** received the June Hall Jewell Memorial Fund Scholarship.

**Nakia Lee** received the Lawrence G. and Mary Katherine B. Burk Scholarship.

**Kizmik McPherson** received the 2014 Tommy Irvin Scholarship.

**Danaya Bethea** received the E. G. Dawson Scholarship.

**Margaret Fentress** was the recipient of a Jim Andrews Family Foundation International Travel Scholarship.

### Department of Food Science and Technology Scholarships

American Association of Candy Technologists Scholarship - **Ebenezer Ifeduba** and **Morgan Young**

Joe W. Andrews Scholarship - **Leah Davis**

John C. Ayres Scholarship - **Diana Tran** and **Jillian Erickson**

Manjeet Chinnan Graduate Support Award - **George Afari** and **Kranti Yemmireddy**

Ida E. and Maurice K. Horowitz Memorial Scholarship - **Nakia Lee**

Dorris A. Lillard Scholarship - **Austin Bernard** and **Juliana Fritts**

Morrison and Genevieve Loewenstein Scholarship - **Catherine Micali** and **Ellison Cunningham**

John J. Powers Graduate Scholarship - **Yi Gong**, **Daniel Parrish** and **Megan Liu**

Tedford-Tellico Inc. Scholarship - **Sara Muntean**

Romeo Toledo Graduate Support Award - **Audrey Varner** and **Bilal Kirmaci**

Virginia Dare Scholarship - **Sarah Pate**

### Additional Awards and News

**Sofia Santillana Farakos** was the first place winner of the 2013 Jim Ayres Young Investigator Award presented by the GA Association of Food Protection (GAFFP).

**Leighton "Lee" Lister** was inducted



Audrey Varner, a recipient of the 2014 Romeo Toledo Graduate Support Award, with Dr. Singh (L) and Dr. Toledo

into the UGA Chapter of the Blue Key Honor Society.

**Ebenezer Ifeduba** was the recipient of the American Oil Chemists' Society (AOCS) 2014 Biotechnology Student

Excellence Award at the AOCS Annual Meeting and Expo.



Yi Gong, recipient of a John J. Powers Graduate Scholarship

**Chao Xu** received the Graduate Student Scholarship Award sponsored by the Chinese American Food Society during the 2013 Institute of Food Technologists' (IFT) Annual Meeting.

**Ebenezer Ifeduba** received an IFT Feeding Tomorrow Scholarship. **Kranti Yemmireddy** received an IFT Feeding Tomorrow Scholarship.

*Continued next page*

### In Memory

**Dr. Morrison "Morrie" Loewenstein**, the donor for the Dr. Morrison and Genevieve Loewenstein Scholarship sponsored by the Department of Food Science and Technology, passed away in April. Dr. Loewenstein was 95 years old. The memorial service was held Saturday, April 12, 2014, at the Village Center at Presbyterian Village in Austell, GA.

Dr. Loewenstein received his Bachelor of Science Degree in 1938 from the University of Nebraska, Masters from Kansas State in 1940, and his Ph.D. from Ohio State University in 1954. Mrs. Loewenstein received her Bachelor of Science from the University of Nebraska in 1940. Dr. Loewenstein came to the University of Georgia in 1966 as a Full Professor and taught in the Dairy Science Department until his retirement in 1981. It was Dr. Loewenstein's belief that the University of Georgia has a responsibility to ensure the highest standard of excellence in the study of Dairy Science as it strongly impacts the economy of Georgia and the overall health of the public. Dr. and Mrs. Loewenstein established the Dr. Morrison and Genevieve Loewenstein Scholarship with the desire of intensifying and prolonging research in the dairy science environment.

## Student Awards (cont'd.)

**Daniel Parrish** received an IFT Southeast Section Graduate Leadership Award.

**Ellison Cunningham** received an IFT Southeast Section Undergraduate Leadership Award.

**Austin Bernard** won first place award in the 2014 CAES Undergraduate Research symposium Oral Presentation Competition. Austin worked on a project in Rakesh Singh's lab.

**Kranti Yemmireddy** and **Yaa Klu** were selected to participate

in the UGA Graduate School's Emerging Leader Program.

**Bilal Kirmaci** received the Best Paper Award on Food Structure and Sensory Properties at the International Conference on Food Properties held in Kuala Lumpur, Malaysia.

**Dong Chen, Diana Tran, Ellison Cunningham** and **Leighton "Lee" Lister** were accepted as Associate members in Phi Tau Sigma, the Honor Society for Food Science. ☺



Juliana Fritts, recipient of the Dorris Lillard Scholarship, with Dr. Lillard (center) and Dr. Singh.



L to R: Summer 2013 grads Jaideep Sidhu, Vikram Yandapalli, Stephanie Mako, Ganashree Nagaraj, Winnie Lim, Brad Schambach, Venessa Chandra and Nathan Wright.

## Summer 2013 - Spring 2014

# Food Science Graduates

### B.S.A.:

**Vidal Alexander** graduated summer of 2013 and is employed as Production Manager with Thermo Pac, LLC in Stone Mountain, GA.

**Taylor Lee** graduated summer of 2013 and is completing an internship at Walt Disney World in Orlando, FL.

**Sammy Masri** graduated summer of 2013 and is working as the Food Safety Coordinator at Haystack Mountain Goat Dairy in Longmont, CO.

**Justin Brice Baker** graduated fall of 2013 and is employed as a Supervisor at Smithfield Packing in Smithfield, VA.

**Montana Cowley** graduated fall of 2013.

**Cole Crawford** graduated fall of 2013.

**Kathryn Johnson** graduated fall of 2013 and is currently as a Product Development intern at Golden State Foods in Conyers, GA. She plans to attend graduate school in the fall.

**Nina Jung** graduated fall of 2013.

**Vivien Pham** graduated fall of 2013 and is currently employed as a QA Technician with Bay Valley Foods, LLC in Atlanta, GA.

**Luke Wallace** graduated fall of 2013 and will begin work on an MS degree with Louise Wicker in the fall.

**Ben Chesler** graduated spring of 2014.

**Kerrienne Fisher** graduated spring of 2014 and is employed as a Food Technologist with FPL Food in Augusta, GA.

**Laurie Leveille** graduated spring of 2014 and will be enrolling in our MS graduate program with Mark Harrison in the fall.

**Leighton Lister** graduated spring of 2014.

**Sarah Lunn** graduated spring of 2014.

**Misha McCleary** graduated spring of 2014 and will be enrolling in the College of Pharmacy at University of Tennessee in the fall.

**Kizmik McPherson** graduated spring of 2014 and plans to pursue an MS degree at Auburn University.

**Kristyn Nock** graduated spring of 2014 and will begin work on



## Graduates (cont'd.)

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her MS degree with Jennifer Cannon in the fall.

**Charnae Ross** graduated spring of 2014.

**Lindsay Schroeder** graduated spring of 2014 and will be relocating with her husband to Fort Bragg, NC.

**Halie Watts** graduated spring of 2014.

### M.F.T.:

**Courtney Bufford** graduated fall of 2013 and is currently employed by Starwood Hotels and Resorts Worldwide in Atlanta, GA.

**Allison Oesterle** graduated fall of 2013 and is employed as the Product Development Manager with Zaxby's in Athens, GA.

**Claudia Pitter** graduated spring of 2014.

### M.S.:

**Venessa Chandra** graduated summer of 2013 and is employed with RV Industries in Buford, GA, as a QA Assistant.

**Erik Donhowe** graduated summer of 2013.

**Winnie Lim** graduated summer of 2013 and is employed as Assistant Quality Control Manager at House of Raeford in Greenville, SC.

**Stephanie Mako** graduated summer of 2013 and is employed as a Project Coordinator with The Coca-Cola Company in Atlanta, GA.

**Ganashree Nagaraj** graduated summer of 2013.

**Brad Schambach** graduated summer of 2013 and is employed as



L to R: Rakesh Singh, Fall 2013 graduates Montana Cowley and Brice Baker with Dean Angle at the CAES Recognition Ceremony in December.

a Research and Development Analyst with The Coca-Cola Company in Atlanta, GA.

**Jaideep Sidhu** graduated summer of 2013 and is employed as an Information Coordinator with The Coca-Cola Company in Atlanta, GA.

**Nathan Wright** graduated summer of 2013.

**Chao Xu** graduated summer of 2013.

**Tracy Jaico** graduated fall of 2013 and is employed as Principal Technologist in the Global Sweeteners Food Applications group with Ingredion in Bridgewater, NJ.

**Claire Langley** graduated fall of 2013 and is a Research Scientist at the Centers for Disease Control and Prevention in Atlanta, GA.

**Linshan Li** graduated fall of 2013 and is currently working on an MS in Agribusiness in the Department of Agricultural and Applied Economics.

**Diezhang Wu** graduated fall of 2013 and is employed as a Research and Development Technician at Calpis America, Inc. in Griffin, GA.

**Lee Carella** graduated spring of 2014 and is employed with Thermo Pac, LLC in Stone Mountain, GA..

**Audrey Varner** graduated spring of 2014.

### Ph.D.:

**Allison Bechman** graduated summer of 2013 and is employed as a Scientist in Technical Consumer Research by The Coca-Cola Company in Atlanta.

**Sofia Santillana Farakos** graduated summer of 2013 and is currently a Postdoctoral Research Fellow at FDA in Washington, DC.

**Brian Waters** graduated summer of 2013 and is employed as a Lecturer at The Ohio State University in Columbus, OH.

**Kathryn Kitchen** graduated fall of 2013 and is employed with Tate and Lyle in Chicago, IL.

**Puranjay Priyadarshi** graduated fall of 2013 and is employed as a Food Technologist with Oceana Foods, Inc. in Shelby, MI.

**Floirendo Flores** graduated spring of 2014 and will resume his teaching and research career as Associate Professor at the Institute of Food Science and Technology, University of the Philippines.

**Chi-Ching Lee** graduated spring of 2014. 

## More from FST Alumni

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### From Donna Schaffner (BSA '84, MS '87)

"I'm Associate Director of the Rutgers University Food Innovation Center (FIC) in Bridgeton, NJ, where I oversee Food Safety, Quality Assurance And Training programs. The FIC has the distinction of being the only department or center at Rutgers that does NO basic research, but 100% application-type work in the food processing industry. I spend much of my time teaching HACCP certification classes or Seafood HACCP certification classes (at National Conferences and all over the world including mainland China) and customized in-plant food safety and food defense classes for food processors. I oversee a small group of food safety consultants who do hands-on investigations at the processing plant-level into the causes of foodborne illness outbreaks and/or food spoilage incidents and help clients find the best way to clean-up their facilities after such an event.

Eventually I plan to move back to Georgia with Gary Granger, my husband of 10 years. We own hunting & fishing property near Tifton, GA, where we spend a few days camping and relaxing 'off the grid' each Spring and Fall."

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### From New South Wales, Australia

In 2011, **Laura Pallas** (PhD '11) began working as a Product Development Manager for SunRice in rural New South Wales (NSW), Australia. Previous to completing her degree, Laura was a Product Development Manager for Freedom Foods in rural New South Wales, Australia. In that position, Laura was the only food scientist leading a team to develop the first gluten-free version of Fruit Loops, known as TropicOs. The nutritional profile was superior to the leading kids' cereal with higher fiber, lower sugar and salt, and natural colors and flavors. This cereal is now available in many Whole Foods markets in California. Other notable gluten-free and nut-free developed cereals include Maple Crunch (also available at Whole Foods in CA), Berry Good Morning (yes, this is a cereal name!), and many others. The facility also produced gluten-free and nut-free cookies and bars for which Laura was instrumental in reducing costs of production alongside installation of a new bar production line and formulation development. According to Laura, nearly every food science class requirement has been utilized in some way during her relatively short career in product development. Upon completion of her degree and starting at SunRice, Laura developed two new ranges of rice cake snacks including a flavored range of kids' lunch box rice snacks and a range of multigrain square rice cakes. These were launched in the Fall 2013 in the major supermarkets in Australia. Expanding from rice cakes, recently Laura has taken on a temporary position as the Rice Cereal Chemist for the Department of Primary Industries in rural NSW, Australia. Laura is the primary investigator for the chemistry group involved in the Australian Rice Partnership, which aims to develop new Australian rice varieties that exceed agronomic and quality performance of existing varieties. Laura will be leading the Grain Quality assessments, analyzing rice breeding lines for a suite of molecular, physical, compositional and cooking qualities that are then used by breeders to select future rice varieties for production.



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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.

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University of Georgia, Athens, GA 30602 e-mail: karens@uga.edu

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