Chair’s Greetings

Welcome!

A new academic year lies ahead that I am certain will bring many new achievements and accolades for students and faculty. Throughout the summer students and faculty have been traveling, attending professional meetings, and conducting research. The Rutgers Food Science Alumni Organization recognized four of our alumni: Dr. Thomas G. Hartman, Distinguished Scientist Award; Dr. John J. Speechio, Distinguished Communicator Award; H. Louis Cooperhouse, Distinguished Leadership Award; Steven Gomez, Special Recognition Award Congratulations to each of them. Changes in departmental operation have occurred. Dr. Qingrong (Ron) Huang is the new Food Science undergraduate program director
Dr. Montville earned his B.S. from Rutgers, the State University of New Jersey and his Ph.D. from the Massachusetts Institute of Technology.

In 1984, he joined the Food Science Department of Rutgers University. Over 30 years, he has served as Chairman of the Department and Director of the Graduate Program in Food Science and currently holds the academic rank of Distinguished Professor. He has published more than 100 peer-reviewed papers and 8 books in the areas of food safety microbiology, fermentation biotechnology, mechanistic action of antimicrobial proteins, antimicrobial resistance, and...
and protecting the food supply from bioterrorism. This research has been supported by more than two million dollars in grant funding. Dr. Montville is a Senior Editor of the Journal of Industrial Microbiology and Biotechnology.

In 2008, Dr. Montville completed the Philadelphia and New York City Marathons and rode his bicycle across the US, in order to raise funds for Elijah’s Promise, a multi-service agency that moves people out of poverty. After 3,800 miles, 53 days, Dr. Montville raised funds for 15,200 meals.

Retirement is never the end of the journey. It starts a new chapter of life that is full of joy and new adventures.

(Dr. Montville at New York Trapeze School)

Professor Chi-Tang Ho in China and Boston

Professor Ho was invited to attend the 2nd International Symposium of Food Science and Human Wellness held in Zhuzhou, Hunan, China. The Symposium committee invited over 400 experts in food science, nutritional science and other related fields. The conference focused on basic researches about the relationship between food science and human health. Professor Ho presented his research about anti-atherogenic properties of allicin from fresh garlic. In his presentation, he pointed out that allicin inhibited trimethylamine N-oxide production through metabolic pathways of intestinal microbiota, which may serve as a preventive agent against atherogenesis.

Professor Ho was the organizer of a section — Chemistry and Bioactivities of Natural Polymethoxyflavones of 250th ACS
Professor Mukund Karwe’s summer lecture and trip to Greece

Professor Karwe gave a Plenary lecture on “Thermal Processing in Selected Food Processing Operations” in the Thermal and Fluids Engineering Summer Conference held in NYC August 9-12, 2015. This overview covered the current state of knowledge of thermal transport in selected food processing operations. He also discussed the limitations and experimental challenges of the some results obtained from mathematical models and numerical simulations.

National Meeting & Exposition in Boston, discussing research about natural polymethoxyflavones from citrus peel extracts.

News of Professor George Carman

In Belgium last May, Professor Carman presented a talk at Yeast Lipid Conference. He focused that the regulation of Pah1 controlled destination of lipids between triacylglycerols (storage) and phospholipids (new membrane). He is invited to give talk at the International Conference on the Bioscience of Lipids in Argentina in September, 2015. He will talk about regulation of phosphorylation on the Ubiquitin-independent degradation of phosphatidate in Lipid Metabolism—Regulation session.

Professor Carman received a five-year continuation MERIT award from the NIH. Grant is now in its 33rd year, one of the longest running grants at Rutgers University. He was also awarded the Endel Karmas Teaching Award of 2015.

Our 2015 Graduates

Recipients of the Bachelor Science Degree
- Siwon Ryoo
- Chrissa Sulich
- Shane Serfass
- Matthew Tung
- Ruiying Xiong
- Zackary Yeager
- Victoria Yeung
- Chun Ki Yim
- Xilin Zhang
- Shuqi Zhao
- Jenny Zhou

Welcome the Fall 2015 students join us

- Chelsea Francello
- Jingwen Gao
- Morgan Kandrac
- Shruthi Lashimi Narashmhan
- Kangkang Li
- Regina O’Brien
- Yijun Pan
- Xintian Shi
- Monika Tomaszewski
- Zihao Wei
- Man Zhang
Professor Karwe, Dean Ludescher and Professor Takhistov visited American Farm School in Thessaloniki, Greece, to discuss opportunities for collaboration.

Professor Donald Schaffner and his group members at IAFP 2015 Annual Meeting

—By Daniele Maffei

The IAFP 2015 Annual Meeting held July 25-28 at the Oregon Convention Center in Portland, Oregon, providing the opportunity for professionals and students grow their knowledge in food science through symposia, roundtable, technical and poster sessions, besides the space to network with representatives from food industry and food safety professional from different countries. This year, Dr. Donald W. Schaffner, professor at Rutgers University, member of the IAFP organization and extension specialist in food science attended this meeting and gave some lectures on risk assessment and validation targets. Furthermore, three graduate students and one visiting student from his lab in the Food Science Department at Rutgers also attended this meeting and presented posters of their current research, which titles were: “Contact Time and its Effect on Cross-contamination of Enterobacter aerogenes from Stainless Steel, Ceramic Unglazed Tile, Carpet, and Wood to Food”; “Quantification of Bacterial Transfer from Cucumber Skin to Flesh and Peeler during Peeling,” “Quantifying and Modeling the Influence of Weather Conditions on the Survival of Escherichia coli on Oranges Following Application of Low Microbial Quality Water” and “Assessing the Effect of Chlorine Concentration on the Transfer of Salmonella in the Wash Water for Production of Minimally Processed Lettuce”.

News from Professor Richard Ludescher and his research group

Dr Ludescher attended the DOF (Delivery of Functionality) Conference in Paris, France from July 14-17, 2015. He gave a presentation, co-authored with Dr. Corradini on Edible Luminescent Probes of Food Quality and Stability.
Dr. Ludescher also attended the The International Conference on Culinary Arts and Sciences in Montclair NJ giving an presentation entitled Edible Lights: Revealing and Expanding the Science of ‘Glow in the Dark’ Foods.

Dr. Ludescher’s graduate and undergraduate students presented 4 poster at the IFT and Yan Lavinia Wang was awarded the second place of the carbohydrate Division. Alexia Ciarfella conducted her research at Dr. Ludescher’s lab as part of the Aresty program. She applied her research on luminescent probes to develop an educational kit on photophysics for middle school students. Her research was featured as undergraduate research spotlight in a video from the Aresty Research Center (https://www.youtube.com/watch?v=SnWBxLgjeMk). She will be also presenting the kit at the NABT professional development conference in Rodhe Island in November, 2015.

Yaqi Lan and Dr. Maria G Corradini collaborated with Dr. Michael Rogers (University of Guelph), Dr. Richard Weiss (Georgetown University) and Dr. Srin Raghavan in the article To gel or not to gel: Correlating molecular gelation with solvent parameters. This review was accepted for publication in the journal Chemical Society Reviews (Impact Factor: 33.383 and was featured in the front page of the 15th August issue ).
By Ally Wang, College Bowl Team Captain

One would argue upon seeing the title that it is a false claim, for that all Food Science Majors are Official Food Geek. No doubt, this argument is self-evident. However, IFTSA College Bowlers, among all the OFGs, seek excellence in mastery of food science knowledge beyond their limits.

In order to compete in the national final, a team needs to be the winner of their regional competition. Almost all Food Science chapters in the region will train and prepare for this annual event. The competition requires students to learn as much as possible, retain them and always keep the knowledge in the top of your head so as to be the first to give the correct answer in the competition. This highly motivates students in their courses. With the exposure to questions covering all aspects in food science, freshmen or students who are new to this field, are already filled in with some concepts before even taking related courses.

For the last two years, we held annual Team VS Faculty competition to mimic the real competition. This brings the faculty together with the students and showcases their expertise. It not only prepares team members but also inspires many students in the audience to join this wonderful experience.

College Bowl is not easy, but rather demanding. However, College Bowlers are committed, because one benefits so much from the experience that they enjoy the journey of becoming an Official Food Geek.

Join us and be a OFG: pallyally.wang@gmail.com

AWARDS

C. Olin Ball Scholarship
Katelyn E. Meyler

Dick H. Kleyen Memorial Award
Charisse Bautista

Lloyd K. Riggs Scholarship
Caroline Davis

Elizabeth F. Stier Scholarship
Daniele L. Dossantos

Achieving Success Award
Chrissa Sulich

Triumph Award
Zackary Yeager

Daun Family Endowed Graduate Student Prize
Emily Nering

Excellence as a Teaching Assistant in Food Science
Noopur Sanijay Gosavi

IFT Feeding Tomorrow Scholarship
Yike Jiang

CAFS Outstanding Student Award
Jie Xiao

Disney-IFTSA Product Development Competition Honorary Prizes
Alexia Ciarfella
Mengqi Guo
Chang Liu
Yuyang Tian
Chenyi Xu

Endel Karmas Teaching Award
Professor George Carman
Who says you can't play with your food? Our Disney product development team, led by Chang Liu, designed a snack for children—WhOlaf Grain Treats. By inspiring exciting adventures in Olaf’s winter wonderland, WhOlaf Grain Treats help associate fun with nutrition, promoting healthy snacking habits.

With WhOlaf Grain Treats, children can create their own magic snowmen, inspired by Olaf from Disney’s Frozen, using wholesome ingredients. Each creation kit supplies children with three sets of two hemispherical brown rice biscuits, dried fruit adornments, and edible tapioca glue to help little snackers bring their snowmen to life. WhOlaf Grain Treats are both fun-filled and nutritious, as they are Big Eight allergen free, gluten free, saturated/trans-fat free and sodium free.

Furthermore, one serving size of our product contains 20g of whole grain from brown rice flour, which meet the amount necessary for a half day’s serving of whole grain for children. Each creation kit contains three sets of brown rice biscuits, dried fruit adornments and an edible glue for kids to construct their own snowmen friends!
GSA News

By Lavinia Wang, 2014-2015 GSA president:

Over the course of last year, Rutgers Food Science Chapter has strived to improve its membership experience and to strengthen the connection with Rutgers community as well as local food professional community. We have been driven to engage our students in both local and national IFT events as well as foster collaborative relationship with local IFT sections. Our outreach extended far beyond Rutgers community: we collaborated closely with local schools and charities and strived to make a difference through food. We believe that food changes lives and we do so by volunteering to fight against hunger, educating youth about the science of food, and sharing our love of food with the rest of the Rutgers community. Our chapter also aimed to foster social responsibilities among students and to change lives through these outreach activities. A positive experience for the members of this organization is critical to maintaining involvement and excitement of participants. We have been constantly improving and broadening our activities to maintain both the satisfaction of students and to continuously evolve to fit the changing expectations and needs of our members. We host events that complement and expand our students’ educational experiences, to foster professional relationships and to create a great sense of community among our students, faculty, and professionals. In virtue of our hard work and commitment, the Rutgers Food Science Chapter was recognized as a Gold Award Chapter during the IFTSA closing ceremony for our exceptional participation in IFT and IFTSA, outstanding public outreach, strong leadership, and numerous opportunities that enrich membership experience.
Food Science Club News

By Danielle DosSantos, 2014-2015
Undergraduate Food Science Club President

The undergraduate Food Science Club (UFSC) was founded with goal to enhance the food science student experience, focusing on four central areas: professional development, professor networking, community outreach, and social benefit. These intentions still remain today, with a successful 2014-2015 academic school year.

The year kicked off with the Food Science Halloween Party, which was put together by the efforts of the GSA and the UFSC. Undergraduate and graduate students enjoyed mingling, eating food, pumpkin painting and carving, contests, face painting, and taking photos in the photo booth. The collaboration between GSA and UFSC was successful in increasing the number of activities and attendance of students.

Students connected with the professors during special Tuesday night lectures. A touching and memorable meeting with Dr. Carman, titled “A Day in the Life of a Professor” allowed students to learn about academia while getting to know Dr. Carman on a personal level. Dr. Ludescher enlightened students with his ever-so famous “Science of Candy” talk, which flooded the CAFT room with over 60 students. The same room filled with laughter during a lecture titled “Rutgers Then and Now” with Dr. Montville, as he shared hilarious memories from his undergraduate career at Rutgers. At the annual Fall Food Science Faculty Mixer, students had the privilege to speak with a handful of food science professors in a comfortable setting.
Field trip attendance this year was at an all time high, as the club offered both new and old food science related trips. In the fall, students spoke to exhibitors and ate far too much chocolate at the Chocolate Expo, as well as learned about the process of cheese making while indulging in a never-ending supply of cheese at Valley Shepherd Creamery. In the spring, just under 50 food science students traveled to NYC together to attend a chocolate making and tasting session at a gourmet chocolate shop, and visited NYC once more for a walking food tour throughout the Hell's Kitchen area.

The interaction of students with industry professionals was met this year, first with our Industry Panel featuring Rutgers alumni from Ingredion, Mars, and Unilever. Students also learned about the pending innovations during a trip to the Innovation Center with Dr. Franke, and visited Unilever for a factory tour and to try an overwhelming amount of ice cream samples. Tailored to especially interest the food science management students, Marvin Baum, creator of the Chocolate Expo, and Chef Larry Rosenberg, creator of Bacon Bites, hosted a lecture on “Food Entrepreneurship: The Good, Bad, and Ugly.” This new partnership offered not only a unique perspective, but also a job opportunity to a student in the audience! In addition, during the summer, UFSC funded eight undergraduates to attend the 2015 Institute of Food Technologists Annual Meeting & Food Expo for poster presenting, networking, and training workshops.

Aside from community, professor, and industry outreach, club meetings this year were designed to be a relaxing and fun break outside of coursework. Students joined the “Food Science Sci or Die” softball team and had a great time bonding and having fun, win or lose. Less extraneous events were also enjoyed, such as cookie decorating, dip n’ dots making, and gastronomy activities such as making powdered Nutella, whipped cream, and flavored caviar. Above all, the unforgettable ice cream making, taking place relentlessly from 9am to 2am, was a student favorite. Agricultural Field day was successful only by group effort. The success summarized a culmination of all of the students’ efforts, positivity, and bonding throughout the year. It was a final achievement that made students proud to be a part of such a special, one-of-a-kind department.