Greetings!
The year is off to another exciting start for students and faculty. I am pleased to welcome Dr. Diana Roopchand, a new assistant Professor to the Food Science program. She is a dynamic individual and brings a new research dimension to the program. Rutgers University Food Science Alumni committee celebrated their 15th annual Rutgers day event. The event coincided with both the 70th anniversary of the department and the 250th anniversary of Rutgers University. An Outstanding Achievement Award ceremony to honor Dr. Elizabeth Stier posthumously took place, too. She paved the road to success for so many women Food Science Alumni.

Throughout the summer students and faculty have been traveling, attending professional meetings, and conducting research. Congratulations to the IFTSA Developing Solutions for Developing Countries Product Development team for placing 3rd among 56 teams from 11 countries. The team was led by Robyn Miranda, and included team members Jingwen Gao, Jieyu Zhu, Da Som No, Karina Lewerissa and Danlei Chan. A team lead by Alexia Ciarfella, and included Victoria Yeung, Shuqi Zhao, Jay Sanghani and Sean Kreh received honorable mention in the Disney - IFTSA Product Development competition. Congratulations, to the entire team. The Rutgers Food Science Alumni Organization recognized four of our alumni: Dr. George Carman, Distinguished Scientist Award; Dr. Carol Christensen, Distinguished Communicator Award; Dr. Mukund Karwe, Distinguished Leadership Award; Dr. Tom Montville, Special Recognition Award. Congratulations to each of them. Hearty congratulations to Tom Montville for receiving the International Association for Food Protection Lifetime Achievement Award. Indeed, many faculty and students have been recognized for their achievements, it’s a pleasure to interact with so many outstanding individuals. Changes in departmental operation have occurred. Dr. Chitra Ponnusamy is the new Food Science undergraduate program director. She is also teaching several courses including Science of Food, and Food as Medicine. Please explore the Food Science webpage that has a new feature, “Success Stories”. The section focuses on Food Science Alumni. Rebecca Dengrove and her company, Brewla, Inc., are now featured. I encourage our alumni to share their stories. Have a great year.

Best Regards,
Karl R. Matthews, Department Chair
FACULTY NEWS

New faculty member

DIANA E. ROOPCHAND, PH.D.

Dr. Roopchand received her B.S. in Microbiology and Immunology Ph.D. in Biochemistry from McGill University. From 2009-2012 Dr. Roopchand was the Postdoctoral Fellow of Rutgers University & NIH Botanical Research Center / T32 Program. After three-year research at Rutgers, in 2015, she was prompted as an Assistant Research Professor of Plant biology and Pathology Department. 2016, she joined Food Science Department as an Assistant Professor.

Research Interest

Interactions between dietary components, gut microbiota, and intestinal epithelium strongly influence host health

We use a multidisciplinary approach to understand the cause-effect relationships behind these associations and develop scientifically-validated therapies for the prevention, management and treatment chronic diseases. Current projects use animal models, tissue culture, microbiology, bioinformatics, analytical chemistry, and molecular biology techniques to investigate mechanisms of action of dietary polyphenols in models of metabolic syndrome.

CONTACT

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New Jersey Institute for Food, Nutrition, and Health
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New Brunswick, NJ 08901-8520
Tel: 848-932-0248
roopchand@aesop.rutgers.edu

POSTDOCTORAL POSITION OPENING

Postdoctoral Associate position in a newly established research group in the New Jersey Institute for Food, Nutrition, and Health at Rutgers University. Detail information:
http://foodsci.rutgers.edu/roopchand/positions.html
RECIPIENTS OF THE DOCTOR OF PHILOSOPHY DEGREE

Xi Chen
Yang Jin Jung
Yaqi Lan
Gabriel Mootain
Edward Pappas

Teng Peng
Wenping Tang
Hui-Yun Tsai
Yen-Chen Tung
Yan Lavinia Wang

RECIPIENTS OF THE MASTER OF SCIENCE DEGREE

Serife Akkurt
Siddharth Bhide
Nancy Chaing
Elizabeth Chrzastek
Huixin Du
Noopur Gosavi
Sammuel Hammond
Pei-Hsuan Hsieh
Lin ji
Chang Liu

Alexis Long
Courtney Malone
Vahini Manivannan
Robyn Miranda
Emily Nering
Monika
Tonmaszewski
Ruolin Wang
Gaoyuan Wu
Chunxin Xia

RECIPIENTS OF THE MASTER OF BUSINESS AND SCIENCE DEGREE

Zachary Adams
Briana Bacchetta
Amy Czuba
Nursalim Zico Jap

Lizhe Li
Kimberly Queirolo
Shira Loewenstein

New Undergraduate Director

Rutgers Food Science Undergraduate program now has a new director, Dr. Chitra Ponnusamy. She has updated the undergraduate studies section of food science departmental website with detail course option, course requirements and schedules. She also set up online appointment booking system for those students who seek for personal help and advise. In the coming months, she plans to improve the website by linking each undergraduate courses to their own syllabus, adding summer classes schedule and updating SEBS and undergraduate assessment.

Dr. Thomas Montville received President’s Lifetime Achievement Award from the Internationale Association for Food Protection

Dr. Montville received the President’s Lifetime Achievement Award from the
Our 2016 Graduates

RECIPIENTS OF THE BACHELOR OF SCIENCE DEGREE

Stephanie Avon  
Johnny Ayala  
Melissa Bors  
Victoria Caravaglio  
Haoxin Chen  
Xianbin Cheng  
Erika Encarnado  
Katherine Evans  
Derrick Fondaco  
Christina Giuliano  
Yingyi Guo  
Matthew Igo  
Stephen Jakubiec  
Preet Kashiparekh  
Rachel Lee  
Haiqian Li  
Elieen McHugh  
Yueming Pang  
Muhsin Parson  
Christopher Persad

Serigio Quispe  
Hersh Panade  
Pavel Sakin  
Amel Salem  
Diane Sapit  
Joseph Scarsella  
Ariel Schaffel  
Carmella Schwab  
Tara Strober  
I-An Tu  
Nicole Turso  
Russel Umali  
Francesca Varriano  
Sarah Waxman  
Yuejia Xu  
Yim Fan Yan  
Tara Young  
Danyang Yu  
Martha Zaniewski  
Tianshu Zhang

International Association for Food Protection (IAFP) at its annual meeting in August. The award was given in recognition of “his lasting impact on advancing food safety worldwide through a lifetime of professional achievement in food protection.” Dr. Montville received the award from the President of IAFP, Dr. Alejandro Mazzotta who received his Ph.D. in Food Science in 1998.

Dr. Montville was also awarded as Special Recognition Award by Rutgers Food Science Alumni at IFT 2016.
Dr. George Carman, nationally known for his contribution to the understanding of the genes and enzymes responsible for the synthesis and metabolism of lipids, gave a talk at FASEB conference in Steamboat Springs about Phosphatidate phosphatase in lipid signaling.

Dr. Carman also presented at International Conference on the Bioscience of Lipids, held at Chamonix - Mont Blanc, France. The presentation was titled Regulation of the lipolytic enzyme phosphatidate phosphatase by phosphorylation/dephosphorylation.

Dr. Carman was awarded Distinguished Scientist Award by Rutgers Food Science Alumni at 2016 IFT.

Congratulations to Professor Qingrong Huang being named as 2016 Fellows of Division of Agricultural and Food Chemistry of American Chemistry Society.

Dean Mukund Karwe, Ph.D. was Awarded as Distinguished Leadership Award

Dean Mukund Karwe was awarded as Distinguished Leadership Award by Rutgers Food Science Alumni at IFT 2016.
DEPARTMENT NEWS

#1

RECORD UNDERGRADUATE ENROLLMENT

155 undergraduate students enrolled as food science major

#2

CELEBRATING 70TH ANNIVERSARY

70th year of Rutgers Food Science Department

#3

FOOD SCIENCE DEPARTMENT RECEIVED ‘OUTSTANDING’ EVALUATION FROM SEBS

for the quality of its student learning and assessment program

DEVELOPING FIVE-YEAR PLAN FOR SUBMISSION TO IFT HERB (HIGHER EDUCATION BOARD)

The IFT re-approval application intended to determine the improvements to the program have been made in previous five years, and those that will be made during the next 5-year approval cycle.
DEPARTMENT NEWS

DEVELOPMENT OF SEVERAL NEW COURSES

‘Food as a Medicine’ & ‘Fermentation’

Offered for the first time a course during the summer session. In near future will be offering food on-line and hybrid Food Science courses.

Center for Sensory Sciences & Innovation

Prof. Beverly Tepper established the Center for Sensory Sciences & Innovation (CSSI). The center will create new approaches to health and behavioral research by leveraging multidisciplinary inputs from interrelated disciplines, on a campus-wide basis. The center will also facilitate university-industry research collaborations via the establishment of an industry membership program. Ultimately, the Center will advance the discovery and applications of flavors and fragrances, disseminate this scientific knowledge to industry, and educate new scientists who will contribute to future advances.

Location: 4th floor of the Food Science Center
A long time ago in a galaxy far, far away, the only thing that stood in the way of the evil Kylo Ren and the rise of the First Order was the return of Luke Skywalker, the last of the Jedi Knights. Using your own UV lightsaber, included in each package of BB-8 Light Bites, help Rey and Finn illuminate the droid that contains the missing piece of the map to Luke Skywalker! Let the glowing BB-8 brown rice-vegetable cracker guide Rey and Finn’s path to Luke Skywalker and protect them from oncoming Storm Troopers! In return for your service to the galaxy, one serving (about 7 crackers) of BB-8 Light Bites will provide you with half a day’s requirements of whole grain and nutritional benefits of vegetables. This snack actually glows-in-the-dark when photoexcited with an upper-spectrum UV lightsaber due to the luminescent properties of the natural pigment chlorophyll (from spinach). By inspiring adventures throughout the galaxy, BB-8 Light Bites associates good nutrition with creative play, promoting healthy snacking habits for children ages five to ten.

TEAM MEMBER: Alexia Ciarfella, Shuqi Zhao, Victoria Yeung, Sean Kreh, Jay Sanghani
ADVISOR: Professor Richard Ludescher
MagiCal is an egg-shell based powdered ingredient that can be added in various products to meet the calcium requirement for pregnant women in the Middle East. Eggshells, a common waste product, are a natural source of calcium and other micronutrients. Eggshell proteins have also been shown to improve the calcium absorption as a whole. Since calcium plays a major role in a successful pregnancy for the mother and baby, it is essential to meet the requirements to stay in good health. MagiCal can be incorporated into local and traditional meals and offers a sustainable resolution to the problem of calcium deficiency.

With the combination just two ingredients, MagiCal is odorless, off-white, with a slight bitter taste. This taste is easily masked when incorporated into recipes. Sensory evaluation of women in the Rutgers Food Science department was performed to determine if MagiCal would be successful in the market. The two products used for the sensory test included Ayran and pita chips. Overall, panelists were able to differentiate among which samples had MagiCal or not. Yet the preference test showed that ~50-60% of panelists preferred the product with MagiCal included.
2016 AWARDS

C. Olin Ball Award
Rachel Lee

Lloyd K. Riggs Award
Derrick A. Fondaco

Elizabeth F. Stier Award
Sarah Waxman

Achieving Success Award
Stephen A Jakubiec

Triumph Award
Nicole Savio

Dr. Bruce P. Wasserman Prize
Sean Ilg

Food Science Fillies Scholarship
Jay Sanghani

Food Science Fillies Scholarship
Sonal Agarwal

James J. Winston Memorial Award
Catalina Gascapena

Eastern Perishable Produce Award
Kevin Tveter

The Professor Endel Karmas Awards for Teaching Excellence
Siyu Wang

1st place in the Nutrition Division poster competition, IFT 2016
J.S. Karthikeyan

3rd place in the Non-Thermal Food Processing Division Poster competition, IFT 2016
Noopur Gosavi

Disney-IFTSA Product Development Competition Honorary Prizes
Alexia Ciarfella
Shuqi Zhao
Victoria Yeung
Sean Kreh
Jay Sanghani

3rd place of the IFTSA Developing Solutions for Developing countries Product Development competition
Robyn Miranda
Jingwen Gao
Jieyu Zhu
Da Som No
Karina Lewerissa
Doris Chen
Dear Rutgers Food Science Students, Faculty and Staff,

It has been my pleasure serving all of you as the president of the Rutgers Food Science Graduate Student Association for the year 2015 – 2016. The Food Science Club as a whole including the graduate and the undergraduate students have done well during these past academic year. The IFT Student Association has awarded our club another Gold status for the second year in a row. This would not be possible without the active participation by the students, faculty and staff as well as the meticulous planning by the club committee. I am very thankful to have Serife Akkurt, Yuan Bo and Ziqian Qu as the vice president, treasurer and secretary respectively for they have done a wonderful job in running the club with passion. I am also proud to say that our club was one of the three clubs that managed to have two product development teams in this year’s product development competitions and they did really well amidst strong competitions. The Disney team’s product BB8 Light Bites received honorary mention while the DSDC team’s product MagiCal received 3rd place. I would like to personally thank the captain of both teams, Alexia Ciarfella and Robyn Miranda as well as the rest of the team members, Jay Sanghani, Sean Kreh, Victoria Yeung, Shuqi Zhao, Karina Lewerissa, Da Som no, Danlei Chen and Jingwen Gao. All of them have shown incredible leadership, hard work, teamwork, creativity and enthusiasm that have led them to the biggest stage in food science competitions which have brought honor and pride to the club as well as the department. Our club’s relationship with the New York/Central New Jersey IFT section goes a long way back and I cannot thank the Executive board enough for their continued support in terms of scholarships and annual IFT meeting travel grants year after year. This year was particularly eventful as our club and the NY/CNJ IFT section held a bowling social & networking night after the conclusion of the IFTSA regional college bowl which was held at Rutgers. Thanks to the generous donations from the section and the food companies, both the students and the professionals were able to enjoy this event and create many connections. This event was successful in that the school hosting the next
regional college bowl would like to do a similar event after the competition. I have passed on the leadership baton to the next president Robyn Miranda and I couldn’t be more excited for the upcoming year. Robyn and her current committee consisting of Neeta Yousaf as vice president, Yuyang Tian as secretary and Akul Hiremath as treasurer were very active in the club’s events and activities last year. I have confidence that they will work hard, bring exciting contents to the students and take this club over to the top by competing hard in all of the IFTSA competitions. My time at Rutgers has come to an end but it has been a wonderful experience. I truly enjoyed my time here. I made many new friends and created long lasting memories and connections with them that cannot be replicated elsewhere. A big thank you to the professors who has advised and guided me even though I was not their student and also, for letting me hang around in their labs, I really appreciate it! Shout out to the staff who has helped me when I requested their assistance, your help was invaluable and I really cannot thank you enough. Last but not least, I want to thank Siyu Wang for her utmost dedication in making this newsletter possible. Without her, we would not have such an excellent newsletter. Her passion and creativity for this newsletter gave us exciting and interesting contents that we can look forward to read and enjoy. So if you see Siyu Wang in the department, a thank you would go a long way.
With a new year ahead of us, the Food Science GSA is excited to introduce opportunities to form relationships among new students, returning students and faculty through networking with local food professionals, community outreach, social gatherings and overall professional development. After the success of two product development teams coming in as finalists at the 2016 Institute of Food Technologists Annual Meetings and Food Expo in Chicago, IL, Rutgers Food Science Chapter will continue to strive to improve its membership experience and involvement in local and national IFT events.

Looking forward, new and returning events are planned for 2016-2017. Continued events include volunteering at the Community Food Bank of NJ and Elijah’s Promise, performing hands on experiments for students at the Chester Science Fair, tours to various NY/NJ food companies and hosting monthly speakers to address current topics and trends in Food Science. New events introduced this year include hosting a blood drive through NY/NJ Blood Center and the development of a mentor/mentee program to help acclimate incoming graduate students to what the Food Science Department has to offer. There will also be bi-monthly collaboration between the GSA and UFSC (Undergraduate Food Science Club) with the intention to increase the attendance of student’s participation and to bridge the gap between the two programs. Meetings and activities are designed to create a relaxing break for students outside of lab and coursework. We are looking forward to an exciting year of achievements for Rutgers Food Science students and faculty!

**GSA 2016 Schedule**

- **Sept. 12** Monthly Meeting
- **Sept. 13** Cook Community Day, 4-7pm
- **Sept. 13** NYIFT/CNJIFT Dinner, Iberia Restaurant, Newark, NJ - Shopping and Buying Trends
- **Sept. 16** RU Muddy
- **Sept. 17** Community Food Bank of NJ, 9-11am
- **Sept. 18** NYIFT/CNJIFT New Professionals Champagne Brunch, 11-2pm
- **Sept. 22** Indian themed Tea Time, 1-3pm
- **Sept. 23** Food Science Welcome BBQ, 4-6pm
- **Sept. 29** Industrial Speaker - Chef Kyle Shadix, PepsiCo, 12-1pm
- **Sept. 30** Sunset Kayak on the Raritan River, 6-8pm
- **Oct. 4** Monthly Meeting, 1-2pm
- **Oct. 11** Food Science Sponsored Blood Drive, 12-4:30pm
- **Oct. 13** Industrial Speaker
- **Oct. 15** Lee Brothers’ Inc., - Ocean Spray Tour and Cranberry Festival
- **Oct. 20** Tea Time, 1-3pm
- **Oct. 28** Halloween Party & Monster Mash
- **Nov. 1** Monthly Meeting
- **Nov. 9** Industrial Speaker
- **Nov. 17** Tea Time
- **Nov. 22** Thanksgiving Potluck
- **Dec. 6** Monthly Meeting
- **Dec. 13** Industrial Speaker
- **Dec. 15** Tea Time
- **Dec. 17** Christmas Party
NEWS FROM
UNDERGRADUATE FOOD SCIENCE CLUB

Massage from Sarah Waxman,
President 2015-2016

The Undergraduate Food Science Club aims to create a community of students that are interested in Food Science! The club hosts biweekly meetings that allow for participants to form connections with one another and explore unique topics and learn from and interact with both professors and industry professionals. The club also organizes trips to local industry sites (Unilever, Ingredion, Ocean Spray etc) and nearby food related entertainment (National Chocolate Show, Museum of Food and Drink, Odd Fellows Ice Cream, NY Food Tour etc.) to further explore the many aspects of food science!

Massage from Jay Sanghani,
President 2016-2017

Rutgers food science has had a successful 2015-2016 year. RU was well represented at IFT 16 in Chicago as we had multiple product development teams in the finals, several students presented their research posters, and professors showcased their research to food scientists across the country. Moving forward onto the 2016-2017 year, we look forward to achieving those successes as well as many more.

The Undergraduate and Graduate Food Science Clubs will have several joint programs this year to further facilitate a unified food science department where students will have the opportunity to cross network with one another as well as professors. The Undergraduate Food Science Club (RUFSC) will have bi weekly meetings starting on September 19th. We will have fun activities, guest lecturers, career guidance, networking opportunities, a peer mentorship program, and exciting field trips that will satisfy your sweet tooth!

Cheers to the new semester!
On behalf of the Rutgers University Food Science Alumni Committee (RUFSAC) I invite you to join our association. The RUFSAC was established 15 years ago and finally chartered by Rutgers Alumni Relations in 2014. Our mission is to maintain a sense of community and camaraderie among the Food Science alumni, similar to what we experienced as students. As such, we continue to host annual alumni events including the Ag Field Day/ Rutgers Day Community Gathering and the Institute of Food Technologists (IFT) Rutgers Alumni reception. During these events we have recognized the accomplishments of many remarkable Alumni. Awards are given for Outstanding Achievement in Food Science and Technology, Scientific contributions to the field of Food Science, Outstanding Communication, and Outstanding Leadership. Recently, we added a Special Recognition category to acknowledge individuals who have made specific contributions within their company, community or within the Rutgers Food Science department. These awards enable the RUFSAC to stay connected with our Food Science graduates and faculty and to showcase their work, or even their hobbies. Expanding our committee will help us to identify a greater pool of Alumni whose accomplishments we would like to recognize.

2010 was the first year that the RUFSAC hosted its Reconnect with Food Science Alumni event. Our keynote speakers included former Rutgers president, Richard McCormick and Dean Bob Goodman. A number of sponsors,
, including Mars, PepsiCo and Nabisco, supported our event either monetarily or by donating gifts. Having such highly visible speakers and generous sponsors contributed to the success of the event which earned our Committee, spearheaded by Dr. Mukund Karwe, a Rutgers Excellence in Alumni Leadership (REAL) award. Our Reconnect event, which was also held in 2012 and 2014, now stands as the exemplar by which all other Rutgers Alumni events are encouraged to duplicate.

As a Rutgers Food Science Alumni I would be indebted if you could kindly take the time to join our committee to help plan and execute our Alumni events. Contrary to what you might think there is no fund-raising involved. Just party planning and entertainment. These events cannot be successful without your support and attendance. They also serve as excellent Networking opportunities. For those of us who have been actively involved in the committee, we have all used these events to leverage our capabilities and expand our careers. We welcome you to share your talent and commitment. As the outgoing Chair, I’d like to thank the Chair of the Food Science department, Dr. Karl Matthews for his exceptional support and Administrators, Irene Weston and Laura Amador for their tireless efforts to manage the logistics of the Alumni events to ensure their success. Finally, I’d like to welcome the new RUFSAC Chair Lumeng Jin, Project Manager at Sensory Spectrum. Thank you, Lumeng for taking the reign!

Sincerely,
Laura L. Rokosz, PhD
RU ‘84, ‘86, ‘93
RUFSAC Chair, 2015/16