DEPARTMENT OF FOOD SCIENCE

2013 ANNUAL NEWSLETTER
I announced in August 2012 that I planned to step out of the department head role in the summer of 2013. Time has flown by, and the transition date of July 1, 2013 is fast approaching. I’ve very much enjoyed and appreciated the opportunity to lead the department for the past 10 years. I was fortunate to have inherited a strong department, created and led by Phil Nelson for 20 years. Now, during my remaining years as a faculty member in Food Science at Purdue, I’m looking forward to being able to focus more on teaching and our International Food Technology Center. I’m excited for the department that Dr. Brian Farkas has been selected as the new department head. The department will benefit from his taking a fresh look, to identify ways to further strengthen the department. I’m sure the department will continue to grow and benefit from his leadership. Thank you for your support and encouragement during my years as department head. I hope you enjoy reading about some of the 2012-13 school year activities highlighted in the newsletter. Thank you for staying connected to Purdue Food Science! Boiler Up!

I would like to start my first column with a sincere “Thank you!” to Suzanne for her 10+ years of service to our department, college and university. As she returns to the faculty to follow her love of teaching, I am confident the students are in good hands. In her, the students have a strong voice of science as well as leadership. I am honored and humbled to follow in the footsteps of two great Department Heads, and I will do my best to facilitate the continued success of our department.

As I write this, I see that I have 75 days until my July 1 start date – but who’s counting? How do I describe the feeling? Like a kid the day before my birthday and waiting for that new bike I just know is hidden somewhere for me. Like a new faculty member reading the acceptance letter for a first publication or receiving the phone call that a proposal was funded. Like seeing the light go on in students’ eyes when teaching a tough topic, the firm handshake of a plant manager and words of gratitude for problem solved. Like waking before the alarm goes off and wondering what the day will bring. Am I excited to work with the faculty and staff of Food Science? To meet the legendary Purdue students? To connect with Purdue alumni? To tour Indiana industry, big and small? Well, I’ll let you decide when we meet; but I know that I can’t wait. I hope to see you at IFT in Chicago or in the near future; the door is always open. Lastly, as we say, Boiler Up!

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Kacie Ho has also been awarded a 3-year National Science Foundation Fellowship, to help support her graduate studies. The title of her submitted proposal was “Stability of nanoemulsions fabricated with lycopene recovered from microwave-assisted extraction of tomato peels.”
ANNOUNCEMENTS

WELCOME

DR. AMANDA DEERING
Research Faculty

DR. BRIAN FARKAS
Professor and Department Head

DR. MANPREET SINGH
Associate Professor

DR. QIN XU
Research Faculty

ANGELA BAKER
Assistant Manager of the Sensory Laboratory

MATHIAS BOHN
Assistant Manager of the Pilot Laboratory

FAREWELL

DR. MARK MORGAN
becomes Department Head at the University of Tennessee, Food Science & Technology Department

RECOGNITIONS

JEAN JENSEN, Research Associate, advanced to rank 4 within the College of Agriculture Administrative Professional Staff

JEANETTE MERRITT, Marketing Director for the Wine Grape Team, advanced to rank 5 within the College of Agriculture Administrative Professional Staff, and was appointed to the Purdue Women in Agriculture Team

GWEN SHOEMAKER, Placement Coordinator, received the Rose Award from Mortar Board, and selected for the College of Agriculture Outstanding Service to Students Award

STEVE SMITH, Managing Director of the Sensory and Pilot Laboratories, received the Food Science Department Outstanding Service Award

DR. BRUCE HAMAKER selected to receive the American Association of Cereal Chemists International Altsberg-French-Schoch Award

DR. KEE-HONG KIM promoted from Assistant Professor to Associate Professor

DR. HALEY OLIVER selected as Food Science Outstanding Undergraduate Teacher and Counselor, College of Agriculture Richard L. Kohls Early Career Award, and is one of 15 junior faculty at Purdue selected for the Teaching for Tomorrow Award

DR. MARIO FERRUZZI selected to receive the Purdue Agricultural Research Award

DR. ARUN BHUNIA selected as College of Agriculture Outstanding Graduate Educator, and was named a member of USDA’s National Advisory Committee on Microbiology Criteria for Foods (NACMCF)

INDUSTRIAL ASSOCIATES MEMBERS

Cargill
Clabber Girl
Coca Cola
ConAgra Foods
Dow AgroSciences
Enerfab, Inc.
General Mills
Kalsec
Morgan Foods
Nestlé R&D Centers
PacMoore
PepsiCo Beverages & Foods
Red Gold
Skidmore Sales & Distributing Co.
Stanislaus Food Products
The Kroger Company
MOLLY MCKNEIGHT (Junior) is the first Purdue student to make it to the final selection round for the Truman Scholarship, a $30,000 award for graduate study given to college juniors on the basis of their academic and leadership accomplishments and their likelihood of a career in public service. McKneight, a University Honors Program student and Honors College mentor who is currently studying abroad at the University of St. Andrews in Scotland, plans to pursue a doctorate in plant science. She also is a Dean’s Scholar and ambassador in the College of Agriculture. McKneight, of Carmel, Indiana, hopes to use her food science degree and education to affect government policy.
FOOD SCIENCE GRADUATE STUDENT ASSOCIATION OFFICERS

Vice President: Stacey Hirt
Secretary: Ashley Broady
President: Tristan Lipkie
Social Director: Alyssa Beatty
Treasurer: Eileen Gomez
Grad. Student Government Senator: Veronica Rodriguez-Martinez

UNDERGRADUATES’ RESEARCH POSTER RECEIVES COLLEGE OF AG DEAN’S CHOICE AWARD
Joshua Jackson, Rebecca Kady, Erika Mendoza, and Trevor Lim (Biology) worked with Dr. Kevin Keener toward their winning poster titled: “In-Package Cold Plasma Ionization and Reduction of Surface Microbial Diversity of Fresh Cantaloupe.”

BERNIE J. Liska OUTSTANDING GRADUATE TEACHING ASSISTANT
Fall 2012: Belinda Christina (M.S., Dr. Mauer) TA for FS442, Food Processing II Class
Spring 2013: Ashley Broady (M.S. Drs. Ballard & Morgan) TA for FS 469 Food Analysis Class

CENTER FOR INSTRUCTION EXCELLENCE GRADUATE TEACHER CERTIFICATION
Alyssa Beatty (M.S., Dr. Butzke)
Amanda Stewart (Ph.D., Dr. Butzke)

2013 B.S. GRADUATES

1st Row: Bella Handojo Indra, Monica Julianti, Elizabeth Nguyen, Hang Zhao, Dongdong Ma, Jun Won Chang, Andrew Swinehart, Melody Mui, Virginia “Ginny” Wildt
2nd Row: Anbuhkani Muniandy, Rebecca Kady, Sarah Griewank, Bethany Mason, Megan Turik, Erin Simon, Amber Furrer, Chelsea Ramsey
3rd Row: Kevin Na, Lauren Winters, Nicholas Archer, Inka Tedjo, Jiani Shen, Nyssa Boyd, Alex Spetter, Carly Cramer, Daniel Petry, Tillie Nordlo, Megan Godette, Natalie Monjon, Xiao Xiao, Dr. Suzanne Nielsen
4th Row: Rachael Smith, Jaclyn Teter, Giovanni Rantow, Lucas Mitchell, Diego Rodriguez, Sebastian Allende Russek, Madeleine Stickell, Courtney Hayes, Hong Jiang, Jacklyn Whittemore, Abbey Stokes
5th Row: Steven Emerick, Jacob Eichinger
Not pictured: Peter Cook, Gina LaRose, Christina Mai

COMMITTEE OF THE EDUCATION OF TEACHING ASSISTANTS (CETA) TEACHING AWARD
Belinda Christina (M.S., Dr. Mauer)

2011-2012 GRADUATE DEGREES
August 2012
Deepak Bhopathkar (Ph.D., Drs. Hamaker & Campanella)
Morgan Goodall (M.S., Dr. Hamaker)

December 2012
Jung Yeon Kwon (Ph.D., Dr. Kim)
Emily McKenzie (M.S., Dr. Chandrasekaran)
Mandar Patel (Ph.D., Dr. San Martin)
Haidi Xu (M.S., Dr. Hamaker)

Jason Mueller (M.S., Dr. Liceaga)
Megan West (Ph.D., Dr. Mauer)

May 2013
Chih-Yu Chen (Ph.D., Dr. Kim)
Madhuvanti Kaur (Ph.D., Dr. Hamaker)
Amanda Stewart (Ph.D., Dr. Butzke)
During winter break, 18 students traveled to Haiti with Dr. Haley Oliver and other College of Agriculture faculty to work with organizations in the city of Cap Haitien to as part of the students’ Animal and Food Security Service Learning course. The class worked with a local University, a NGO, and a technical education program to exchange agricultural and food practices.

Dr. Bruce Applegate and several other Purdue faculty led a group of students in a service learning course to the Dominican Republic in March to develop a water treatment system for the entire community of La Torre. While there, Clara Vasquez-Mejia (Food Science), Emily Barret (Nursing), and Danielle LeRose (Nursing) taught children in Ana Julia School in Las Canas the importance of proper hand washing.

Dr. Haley Oliver is part of a team of faculty in the College of Agriculture who are working to help Afghanistan improve its plant, animal, and food safety and health. Purdue has been helping to build agriculture capacity since 2002. The project is funded by a $2.4 million USDA Foreign Agriculture Service grant.

Dr. Mario Ferruzzi along with Dr. Andrea Liceaga led a week-long Agriculture in Italy course over spring break. In addition to the agricultural and cultural experience, the students and faculty became part of a historic moment when they crammed into the crowd of 300,000 people in St. Peter’s Square to catch a glimpse of Pope Francis as he emerged onto the balcony of the adjacent basilica on March 13.

The Purdue Wine Grape Team led 27 wine grape professionals on a 10-day Extension adventure entitled “South America for Wine Professionals – The International Wine Industries of Chile and Argentina” in March 2013. The goal of the trip was to expand their knowledge and appreciation of great wine and food in Chile and Argentina.

Dr. Kevin Keener spent a year on a sabbatical leave in Ireland to collaborate with the Dublin Institute of Technology and Institute of Plasma Research to further work on his patent pending in-package plasma technology which can decontaminate products (food, pharmaceutical, medical devices, consumer products, etc.) after packaging.
Dr. Bruce Hamaker, in partnership with scientists from local institutions in the West African countries of Niger and Mali, have successfully used the “Incubation Center” model to transfer food processing technologies and grow local enterprises. Urban- and village-level incubation centers have been used to develop and train entrepreneurs to produce high-quality, market-competitive sorghum and millet products, mainly flour and agglomerated products for local and urban markets. The village-level processing has also resulted in improved livelihood for smallholder farmers. Moustapha Moussa, former graduate student of Dr. Hamaker’s, is pictured here with women entrepreneurs during a training session.

The Industrial Associates, faculty, staff, and students enjoyed learning more about “Connected Innovation and Strategic Doing” at the Department’s 36th annual symposium on April 4 from speakers Yonas Gizaw, Principal Scientist for Proctor & Gamble, Barrie Froseth, R&D Senior Technology Manager for General Mills, Ed Morrison, Regional Economic Advisor for Purdue University, and George Abide, Founder & President for The Abide Idea Company.

Chelsea Ramsey shows off a bank made from a sealed can, one of many activities food science students and staff did with hundreds of the 30,000 visitors to campus during Spring Fest. Other activities included making ice cream, alginate gummy worms, and non-Newtonian liquid; and doing a sensory test.

Food Science Club members Megan Godette, Chelsea Ramsey, Natalie Monjon, Maddie Stickell, and Abby Bickel helped the Purdue student body See What Ag Gives (SWAG) during Ag Week in April by highlighting food scientists’ role in ice cream processing and production while handing out over 700 ice cream cones for students to enjoy.

MORE INFORMATION

The annual newsletter is only a glimpse of what’s happening in the Department of Food Science. Please visit our website for more details at www.foodsci.purdue.edu

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Moving? Changing jobs? Keep us updated at foodsci@purdue.edu
2013 DISTINGUISHED AGRICULTURAL ALUMNI AWARD
D. SCOTT LINEBACK
M.S. ’89 Ph.D. ’94
Vice President Process Innovation, ConAgra Foods

2012 OUTSTANDING FOOD SCIENCE AWARD RECIPIENTS (LEFT TO RIGHT)
CURT EMEHISER (B.S. ’89), Vice President of Global Technology Management at the Nestlé Product Technology Center for Baby Food
XIAOMING “MICHELLE” YOU (Ph.D. ’96), Director of Compliance and Documentation at CSM Bakery Product North America
LEE-ANN JAYKUS (B.S. ’79, M.S. ’82), Professor of Food Science at North Carolina State University
KERRY HUBER (Ph.D. ’98), Professor of Food Science at the University of Idaho
GARRY HELLMICH (B.S. ’86) Quality and Regulatory Operations Director at General Mills