Phi Tau Sigma Newsletter  June 2018

News Alerts:

Call For Input On Global Strategic Directions For Meat Science

The Australian Meat Processor Corporation (AMPC) has issued an international invitation to animal and meat scientists to participate in an initiative to identify strategic research streams to 2030; foster development of young meat scientists; and facilitate a new research model linking global expertise within collaborative research projects.

Your input, by June 30th, is requested regarding 1) identification of key challenges and opportunities for meat science toward 2030, and 2) how best to harness meat science and related expertise into the future? These topics are of great importance for the future of livestock production.

Additional information, including a background paper and submission site for comments can be found at: https://www.birkenwood.org/case-studies.


Ribbons to attach to one’s IFT badge will be available, at no charge, to Phi Tau Sigma Members in Good Standing (those who have paid their dues). There are two types of ribbons: those for regular members who have paid their annual $20 student or $40 professional member dues; and those for Lifetime Members, who have paid the one-time $400 Lifetime Member dues:

PHI TAU SIGMA
Honor Society

PHI TAU SIGMA
Lifetime Member

Ribbons can be picked up in the registration area of the convention center at the ribbon desk. If you have not paid your dues, you must pay them before June 15, 2018 to be included (see directions in the Dues Reminder section of each Newsletter). If you are not sure if you have paid, look for your dues status on the cover email sent with this Newsletter.
Pins. Remember to bring and wear your Phi Tau Sigma lapel pin during the IFT Annual Meeting. If you do not yet have one, or are in need of another, pins may be purchased in the Phi Tau Sigma Store by Members in Good Standing (those who have paid their dues). Pins will not be sold at IFT this year, so please visit the Store and purchase your pin before May 28, 2018 to ensure time for mailing. Please provide your mailing address if it is different from your credit card billing address. [Pin cost is $7. ] Store web address: http://www.phitausigma.org/store/

Dues Status
To be listed as a Member in Good Standing before the Annual Meeting, pay your dues before June 15, 2018. The cover email for this Newsletter will tell you your dues status. If you have dues due, please follow the directions in the cover email, or in the Dues Reminder section of the Newsletter.

Phi Tau Sigma Annual Meetings and Symposia at IFT 18:
Editors Note: Please print these two pages, and bring them with you to Chicago. For specific details about the symposia, including moderators, affiliations, and session descriptions, please refer to the April 2018 Phi Tau Sigma Newsletter.

All events are in McCormick Place

July 15-18, 2018, Institute of Food Technologists Annual Meeting, Chicago, IL:
July 15 (Sunday):
11:00am-12:15pm Phi Tau Sigma Executive Committee Meeting - Location: S101A McCormick Place
12:15pm-1:30pm Lunch Break
1:30pm-3:00pm Phi Tau Sigma Leadership Council Meeting and Annual Business Meeting - Location: S101B McCormick Place
12:30pm-1pm Student Competition Poster Set-up
1:00pm-2:30pm Student Poster Competition Judging
3:30pm-4:20pm Phi Tau Sigma and IFT Division Competition Awards Ceremony (also called: Phi Tau Sigma Annual Recognition Event) - Location: S405AB McCormick Place
6:00pm-7:00pm IFT Awards Celebration, includes the presentation of the Dr. Carl R. Fellers, Ph.D. Award - Location: S100-Ballroom McCormick Place
(Meet the Award winners at the IFT Networking Reception immediately following.)

July 16 (Monday):
10:30am-12pm Advances and Challenges in the Design, Development and Implementation/Commercialization of Novel Food Processing and Packaging Technologies - Location: S404A McCormick Place

July 17 (Tuesday):
12:30pm-2pm Educating the Future Food Scientists Capable of Facing Evolving Regulatory and Technological Challenges in Global Food Industry - Location: S501abcd McCormick Place
July 18 (Wednesday):
8:30am-10am  Shedding Light on Food Safety, Quality, and Nutrition: Opportunities and Challenges with the Light-based Technologies 
Location: N426C McCormick Place

10:30am-12pm  The Future of Food Packaging 
Location: S404A McCormick Place

Calendar:

->Phi Tau Sigma Awards Schedule:

  November 30: Deadline to submit nominations to the Awards Committee for the Dr. Daryl B. Lund International Scholarship.
  February 1: Deadline to submit nominations to the Awards Committee for the Phi Tau Sigma Special Recognition Award, the Phi Tau Sigma Student Achievement Scholarship, the Dr. Gideon “Guy” Livingston Scholarship, and the Phi Tau Sigma Founders’ Scholarship.
  April 1: Deadline to submit nominations to the Awards Committee for the Phi Tau Sigma Outstanding Chapter of the Year Award.

Send completed nomination forms to both Awards Committee Chair Poulson Joseph, Ph.D., (pjoseph@kalsec.com) and Executive Director Kathryn L. Kotula, Ph.D. (klkotula@msn.com). (More information: http://www.phitausigma.org/awards/)

->December 18: Deadline to submit Nominations for the Dr. Carl R. Fellers Award, and other IFT Achievement Awards.
(More information: http://www.phitausigma.org/fellers-award/)

->Phi Tau Sigma Chapter Schedule:

March 15: Deadline for membership nominations to ensure decisions from the Membership and Qualifications Committee before the Annual Meeting
April 1: Deadline to order Honor Cords and lapel pins to ensure delivery before Spring graduation dates
May 1: First call for Chapter annual reports
June 1: Second call for Chapter annual reports
July 1: Final call for Chapter annual reports
August 1: Deadline for Chapter annual reports
November 1: Deadline to order Honor Cords and lapel pins to ensure delivery before Fall graduation dates

Reminder to all Chapters: In order to receive the Certificate of Merit or Certificate of Excellence, Chapters must submit their annual reports for evaluation by August 1. Please send your annual report to the current Chair of the Chapter Affairs Committee, Dr. Mary Schmidl (mschmidl@umn.edu) with a copy to Dr. Kathryn L. Kotula (klkotula@msn.com).

->Election schedule:

December 15: Nominations due to Nomination and Election Committee (Tom Aurand, Ph.D., Chair (tom.aurand@gmail.com)
January 2: Nominations and Elections Committee convenes
January 21: Deadline for Nomination and Elections Committee to submit slate of
candidates to President

February 5: Last date on which nominations by petition may be submitted
March 1: List of candidates will be emailed to the Members for balloting
March 31: Deadline for casting ballots
April 8: Deadline for tabulation of ballots
July 15: Phi Tau Sigma President will present the newly elected individuals to the Membership at the Annual Business Meeting of Phi Tau Sigma

**Lifetime Member Tribute: Rick Falkenberg, Ph.D., CFS**
Process Authority and MRM Category Technical Manager
Nestlé Nutrition R&D Global Meals & Drinks | Category Technical Competency Unit

**Why did you become a Lifetime Member?**
I have always been a strong believer in giving back to the food science community because my professional career has benefited greatly from being an IFT member. Phi Tau Sigma represents another step as it is the Honor Society of Food Science and Technology and being a Lifetime Member provides the opportunity for me to serve the global food science community to the fullest of my ability.

**Education:** B.S. Biology, Point Loma Nazarene University, San Diego, CA; Ph.D., Microbiology and Immunology, University California San Diego, San Diego, CA; MBA, Business, Golden State University, San Diego, CA

**Experience/Accomplishments:** I have implemented strategies worldwide for thermal processing (aseptic, retort and hot fill) effectiveness, assessment of competencies and training. These efforts include low acid, high acid and acidified foods; microbiological validation of the above mentioned processes; and conducting thermal death time, Temperature Distribution and Heat Penetration studies in an effort to optimize processes. I implement process modeling systems, e.g. NumeriCAL, AsepticAL and CALsoft to aid in process evaluations, deviations and recommend/implement new “optimized” processes that are safe and assure a high degree of Food Safety. My group provides consulting and technical support to the processed food, spice, nut and nutraceutical industries in the areas of pasteurization and sterilization process validation, implementation of shelf stable food products, co-packer identification/evaluation and commercial production transfer. I am recognized as a process authority and am well established with FDA, USDA FSIS and CODEX requirements, specifically high-acid, low-acid, acidified foods, non-thermal applications as well as low-moisture foods.

**Areas of Expertise:** My expertise is diverse with food microbiology, pasteurization/sterilization process validation, the ability to conduct TDT, Temperature Distribution, Heat Penetration testing, electronic controls, record keeping, and process bio-validation for various food products, as well as preparation of refrigerated and shelf-stable products in a variety of packaging, including metal, glass, plastic, and flexible laminates. I am considered a Subject Matter Expert for Thermal Process Sterilization and Thermal Bacteriology, globally.
Awards and Honors (selected list):
ΦΤΣ – Phi Tau Sigma – April 2017, The Honor Society of Food Science and Technology; Preventive Controls Qualified Individual (PCQI) – FSPCA Preventive Controls for Human Food, Preventive Controls Qualified Individual. Food Safety Preventive Controls Alliance FSPCA and FDA; Certified Food Scientist – International Food Science Certification Commission, License Certification # 241; Seafood HACCP – Cornell University and the National Seafood HACCP Alliance, License Certification # 6609-042713-37883; Better Process Control School University of California Davis, License Updated BPSC from Original Certificate.

Personal: Family, Interests, Hobbies: domestic and international travel, private pilot, volunteering with two different NGO’s, United for Sight and World Relief, wood working and rough-housing with the grandchildren.

Advice to university students and career food scientists and technologists: Find a mentor (friend) and learn new things outside your area of expertise. Your degree (at any level) is a license to learn, so get a good understanding on what you do and don’t know. Be strategic about your choices; think about what your goals are going to be in 5, 10 and 20 years and identify the efforts you need to set in motion to assure that you get there. Very important, time will go by quickly, take time now and routinely to care for yourself physically as well as mentally.

Student Research Synopsis: Effect of tempeh fermentation on soy non-extractable polyphenols
(Contributed by Amadeus D. Ahnan and Dr. Hang Xiao, Department of Food Science, University of Massachusetts, Amherst)

Background. Polyphenols are important food components in the human diet that have shown evidence to prevent cancer. Non-extractable polyphenols (NEPs) are an important group of polyphenols that have been largely ignored for research as they are bound to food fiber and are difficult to extract. In fact, NEPs are the key polyphenols in the colon because of their release after the metabolism of fiber by gut microbiota; hence NEPs could be important for health benefits in the colon, including prevention of colon cancer. The fermentation of tempeh, a staple protein source in Indonesia made of soybeans (top right in Fig 1), has shown to increase the levels and bioavailability of extractable soy polyphenols. However, its effect on the NEPs is still unknown.
**Purpose.** This research aims to analyze the change of soy NEP levels and anti-inflammatory activity before and after tempeh fermentation.

**Methods.** Tempeh fermentation was performed using *Rhizopus oligosporus* culture at 32ºC for 28 hours. NEP extraction was performed by digesting the freeze-dried residue leftover from acetone-water extraction using enzymes (pectinase and viscozyme), acid, then base before being extracted using ethyl acetate. Total phenolic content was measured using the Folin-Ciocalteau method\(^4,5\). Anti-inflammatory analysis was conducted using RAW 264.7 cell culture with lipopolysaccharide stimulation. Statistical analysis was performed using t-test with 95% confidence.

**Results and Discussion.** Tempeh fermentation increased overall bioavailable soy NEPs significantly by 174% (p<0.01). The enzyme- and acid-hydrolysable NEPs were increased significantly by 200% and 210% (p<0.01), meanwhile the base-hydrolysable NEPs were decreased significantly by 83% (p<0.05). NEPs in tempeh showed significantly higher (9.98%) anti-inflammatory effect compared to those in raw soybeans (p<0.05). Tempeh fermentation may increase the extraction amount of NEPs by degrading soybean cell using extracellular enzymes produced by *Rhizopus oligosporus* (Fig 1).

**Conclusion.** The result suggests that tempeh fermentation increased the overall level and anti-inflammatory capacity of soy bioavailable NEPs. This supports that tempeh fermentation is the only solid state food fermentation that can increase NEP content. Future investigations are needed to examine the prospect of increasing the amount and bioavailability of food polyphenols using tempeh fermentation, for example, by analyzing the levels of soy isoflavones glycosides and aglycones and the efficacy on colon cancer cells through animal and clinical studies.

**References**

Chapter News:

**Phi Tau Sigma Outstanding Chapter of the Year Award:**
The Phi Tau Sigma Hoosier Chapter, at Purdue University, has continued to expand its activities and commitment to excellence. Currently, there are 25 members (9 new initiates; 18 students, 1 post-doc, 6 faculty members) in the Hoosier Chapter. Our members have been recognized for a diverse array of achievements, such as being named recipients of the Phi Tau Sigma Student Achievement Scholarship, advancing to the national competition for IFT College Bowl, being named recipients of student mentorship awards and the USDA national teaching award, among others. Each year, the Phi Tau Sigma Hoosier Chapter has held an Annual Luncheon to recognize and honor new members, one or more lunch seminars with guest speakers from the food industry and academia, mentorship events bridging graduate students with undergraduates and volunteering activities. In the future, the Hoosier Chapter aims to continue organizing and improving upon these events, with special focus on encouraging increased membership in Phi Tau Sigma and implementing more service-related events. Through these efforts, the Phi Tau Sigma Hoosier Chapter will continually strive to fulfill the mission of Phi Tau Sigma – to raise the stature and recognize scholarly achievements of the Food Science and Technology profession.
UMass Food Science Department - the Birthplace of Phi Tau Sigma - Celebrates its 100th Anniversary
(Adapted from UMass Amherst CAFE website, author, Sandra Thomas)

The University of Massachusetts Amherst Food Science Department was the first in the Nation. In 1918, Walter Chenoweth became the first department head of what was then called the Horticultural Manufacturing Department. Chenoweth Laboratory, home to the Food Science Department, was named in recognition of his foresight and determination. Today, the National Research Council of the National Academy of Sciences ranks the UMass food science Ph.D. research program as number one in the country, another distinction for this award-winning department.

Phi Tau Sigma - The Honor Society of Food Science and Technology was established at the University of Massachusetts in 1953. Dr. Gideon "Guy" Livingston and six graduate students (W. D. Powrie, M. P. Baldauf, R. V. Decareau, E. Felicioti, M. A. Steinberg, and D. E. Westcott) led the initiative to establish the Society, which was started with the approval of Dr. Carl R. Fellers, the Department Chair at that time. To this day, UMass has a very active Chapter of Phi Tau Sigma. This Chapter was chosen as the Phi Tau Sigma Outstanding Chapter of the Year in 2017, and five UMass students will receive Phi Tau Sigma scholarships in 2018.

A century after the UMass Food Science Department was created, it remains one of the world’s preeminent food science programs. A celebration of the Department’s first century was held in January at the “Foods for Health: Meeting the Needs of Future Generations”, a worldwide conference convened in Bangkok, Thailand. Department head Eric Decker, Ph.D. said that of the 85 participants registered from the United States, Canada, Australia, southeast Asia, China, Japan and Korea, at least two-thirds were graduates of the UMass Food Science Department. Recognition of the 100th anniversary will also be held on September 28 and 29 at UMass Amherst.

“UMass is one of the best food science institutions in the world,” says Mehmood Khan, Chief Scientist, Head of Global Research and Development, Pepsico. “There is no doubt in my mind about the value and power of strong academic institutions that help in training and research, but ultimately help business. Having experts to work within one place where we can come and say, “Here’s a problem we’d like to work on together, there is a common mind and common interest, powerful things happen.”
University of Wisconsin:

On April 27, the University of Wisconsin - Madison Department of Food Science held its student recognition reception. These six new members of Phi Tau Sigma were inducted into the Phi Tau Sigma Chapter for their academic and leadership achievements.

News from Phi Tau Sigma-University of Minnesota (UMN) Chapter
(Contributed by Vaidhyanathan Anantharamkrishnan)

The panel discussion organized by MN-IFT along with Phi Tau Sigma-UMN Chapter and American Association of Cereal Chemists on the theme “Global Sourcing: Managing Logistics, risks and regulations” held along with the silent auction on February 06, 2018 was a grand success. Phi Tau Sigma-UMN Chapter had a display table present with their posters, honor cords and certificates. Vaidhyanathan A., the President of Phi Tau Sigma – UMN Chapter introduced the theme and invited the moderator Dr. Kevin Myers, Sr. VP, R&D and QC from Hormel foods and the panelists, Dr. Joseph Scimeca, VP of global regulatory and scientific affairs, corporate food safety and regulatory affairs from Cargill, Bonnie Welshons, Director of quality and regulatory operations from General Mills and Tony Flood, Senior
director, Food ingredient communications on stage to kick start the discussion. The topic was discussed from supplier, consumer and regulatory standpoint. Dr. Scimeca emphasized the importance of third party audits and understanding the culture of the sourcing country. The points were reiterated by all other panelists as well as participants, pointing to the importance of a more trust, ethics based relationship between the supplier and consumer in global sourcing which would benefit the end product. Phi Tau Sigma-UMN Chapter will also have their annual meeting held in the month of April and had their induction ceremony on April 23rd along with the student recognition night that is organized by MN-IFT.

Member News:

2018 IFT Fellows:

**Congratulations to our ΦΤΣ Members on their selection to the 2018 Class of IFT Fellows!**

**Martha E. Cassens, MS, ΦΤΣ LTM**

*Vice President Product Innovation, Development & Quality ACH Food Companies, Inc*

Martha E. Cassens, MS, has contributed prolifically in the areas of Product Development, Research, Quality, Packaging, Food Safety and Innovation in the food industry. Cassens’ research and findings have consistently been used to effectively improve and innovate safe new products and processes. These products and packages have been the first to market for various brands to fulfill known and unknown consumer needs globally. As a motivator, she leads people and projects with a passion for creativity, new technology and problem solving with extremely high standards for success. Cassens continues to teach, train, mentor and lead scientific thinking for the food industry.
Brian E. Farkas, PhD, CFS, ΦΤΣ LTM
Professor and Head, Department of Food Science
Purdue University, Indiana

Dr. Brian E. Farkas is Professor and Head of the Department of Food Science at Purdue University. He earned graduate degrees in engineering from the University of California at Davis and a bachelor’s degree in food science from the University of Delaware. He and his students use engineering fundamentals, coupled with numerical simulation to study, develop, and optimize preservation and production of foods. Dr. Farkas’ recognitions include the IFT William V. Cruess award for teaching and the ASABE Food Process Engineering research award. He has served on the IFT Board of Directors and currently serves on the Tuskegee University Food and Nutritional Sciences Advisory Board.

Linda J. Harris, PhD, CFS, ΦΤΣ LTM
Specialist in Cooperative Extension and Chair
University of California, Davis

Linda J. Harris is an accomplished Specialist in Cooperative Extension and the Department Chair of the Department of Food Science and Technology at the University of California, Davis. Her significant contributions to food science have had national and international impact especially related to controlling Salmonella and other pathogens in low moisture foods such as tree nuts and in controlling pathogens in fresh and fresh-cut produce. Her research and outreach programs have led to notable changes to microbiological methods and method development, food industry practices, government policies, and the overall field of food safety.

Harry Levine, PhD, ΦΤΣ LTM
Associate Consultant
Food Polymer Science Consultancy

Dr. Harry Levine is a globally recognized industrial food scientist, who, in his 38-year-long partnership with Dr. Louise Slade, has pioneered a “Food Polymer Science (FPS)” approach to studies of water-plasticized food systems, and championed the concepts of glass transition/glassy state/Tg and their applicability to both industrial and academic R&D. He has received several prestigious awards from IFT and AACCI, and several major company awards from General Foods, Nabisco, and Kraft. Harry has 44 granted patents (42 U.S. + 2 EP), 33 of which have been industrially commercialized, for novel food ingredients, products and processes. He also has >250 publications and presentations, with >8000 citations. Harry and Louise developed an FPS short course that they have presented publicly 28 times since 1987, to ~800 attendees in the U.S., Europe, Australia and Asia, under the sponsorship of six different professional organizations.
Yaguang Luo, PhD, ΦΣΤез LTM
Food Technologist
U.S. Department of Agriculture, Agricultural Research Service

Yaguang (Sunny) Luo is an internationally recognized expert in food safety and quality of fresh and minimally processed fruits and vegetables. Through pioneering research in the fresh-cut industry, her innovation and leadership have led to new products and process improvements. Serving as a lead scientist with the USDA-ARS, her research findings have supported the development and implementation of science- and risk-based food safety policies and performance standards in both the United States and internationally. Yaguang served on the White House Office of Science and Technology’s Interagency Taskforce for Food Safety and on the joint FAO/WHO expert panel for produce safety. She has published 130 peer-reviewed journal articles, mentored 26 visiting professors/postdoctoral associates, and advised 14 graduate students in seven universities. She currently chairs IFT’s Fruit and Vegetable Product Division and is the Past President of the Chinese American Food Society.

[Biographies and photos provided by IFT]

Dr. Paul Fellers, U. Mass., B.S., 1955, M.S. Virginia Tech, 1957; Ph.D. Michigan State, 1964, was presented with the Green Horizon Land Trust (FL) Blazing Star Award on March 11, 2018. The presentation was held during the annual trust dinner at Bok Tower Gardens in Lake Wales, Florida. The event included a walk through the gardens and an acceptance speech by the recipient. The Blazing Star (a rare species of native Liatrus flower which grows in local scrub habitat) award, "honors those who have made significant contributions to the preservation of environmentally sensitive lands or environmental education." Some of Dr. Fellers' accomplishments follow: he was president or first vice president of Lake Region Audubon Society for several years, has presented numerous programs, primarily with an environmental bent, taught birding 101 for several years, was compiler for the Lakeland/Winter Haven, FL, Christmas Bird Count for 28 years, has led numerous nature field trips, and has completed 79 Breeding Bird Surveys (a federal program in which there are 25-mile routes with predetermined stops each half mile where all birds observed or heard for exactly three minutes are recorded).

The gala affair also brought daughters Rebecca Etzler, M.A. (Virginia Tech) who lives in Virginia and Annette Cunning, A.A. (Art Institute of Atlanta) who lives in New Jersey to Florida for a few days. They had a brief and enjoyable family reunion in Winter Haven, where Paul and his wife of 55 years, Donna, reside.
Dr. Fellers is the son of the late Dr. and Mrs. Carl Fellers, with Paul taking four courses with his dad being the teacher. Paul spent 31 years as a citrus research scientist with the Florida Department of Citrus and has now been retired for 22 years.

Dr. Paul Fellers walking at Circle B Bar Reserve (Central FL), a world class nature preserve he helped to establish.

**Careers: Nancy Maragioglio, B.A.,** Senior Acquisitions Editor in Food Science, Elsevier Publishing

**Introduction/Background:** I graduated from Indiana University with a double-major in Journalism and Sociology and moved to New York, where my first position was in sales at John Wiley & Sons. After changing companies, my path turned to editorial. I am currently a Senior Acquisitions Editor. The role is professionally challenging and personally satisfying.

**Qualifications:** Typically a Bachelor's degree and a minimum of 3-5 years publishing acquisitions experience with proven success. Must be able to construct and analyze publishing financial models, have superb communication skills, work well independently and collaboratively, have strong organizational skills, be results driven, and have customer and market focus as well as creative/innovative attitude.

**Positions:**
Elsevier / Academic Press, Waltham, MA, Senior Acquisitions Editor, 2005-Present
Duties: Conduct market research to identify foundational and emerging trends in science. Identify and build relationships with top scientists, engaging them as authors, editors and/or advisors for high-level scientific publications. Prepare and implement a strategic plan to ensure alignment with corporate goals and market need. Attend conferences, meetings, act as Society publishing liaison.

Benefits: Sr. AE is a salaried position, and other benefits may include; health, vision, dental and life insurance, 401K matching contributions, sick days, paid vacation, family leave, membership dues. Sr. AE is sometimes supported as a full-time remote position but requires a proven ability to work very well independently and requires an additional level of responsibility.

Conclusion: The need for adequate safe and nutritious food spans all populations without discrimination and the content we publish helps save and improve lives by increasing understanding of the incredibly diverse elements of food production. Advances in understanding how genetics can improve crop yield, how agricultural processes can be adapted to allow crops to be grown in areas previously considered not viable, how those foods can be effectively distributed to the world’s populations in an increasingly safe, efficient and equitable way are just parts of a complex and evolving challenge. I firmly believe in – and am passionate about – the future of publishing. The content delivery methods are evolving, but whether we’re providing a print book to a reader in a country where access to electricity is still not reliably available or an interactive electronic text that allows readers to “experiment” within the text in real-time, communicating knowledge is one of the most important ways we have of improving lives around the world.

Dues Reminder:

Your dues status is listed in the cover email of this Newsletter. If you have not already paid your dues, Phi Tau Sigma Member dues are $40 per year, but students get a discount so their dues are $20 per year. Lifetime Membership is $400 (just once). Please access the Phi Tau Sigma Membership Dues Page at: http://www.phitausigma.org/membership-dues/. Proceed on to pay by PayPal. Once you are successful with your PayPal payment, you will receive a receipt. If you do not receive a receipt, please try again.

Dues can also be paid by check payable to Phi Tau Sigma, (made with U.S. Funds and drawn on a U.S. Bank). (Do not send a money order.)

Mail your check to: Daryl Lund, Ph.D.  (Do not address to Phi Tau Sigma.)
May 1 to October 31: 151 E Reynolds Street, Cottage Grove, WI 53527.
November 1 to April 30: 11815 N 97th Avenue, Sun City, AZ 85351.
You are welcome at any time to give a donation to the Dr. Carl R. Fellers Award Fund, the Dr. Gideon “Guy” Livingston Scholarship Fund, Phi Tau Sigma Student Achievement Awards Fund, Phi Tau Sigma Special Recognition Award Fund, Dr. Daryl B. Lund International Scholarship Fund, Phi Tau Sigma Founders’ Scholarship, Phi Tau Sigma Chapter of the Year Award, Honorary Society Advancement Fund, or the President’s Fund.

We also ask each Chapter to send a list of their current, and lapsed, members along with contact information to the Chapter Affairs Committee Chair, Mary Schmidl, Ph.D. at: mschmidl@umn.edu, to help ensure our records are accurate.

**Phi Tau Sigma Store**

Phi Tau Sigma has an online store. Items featured include Honor Cords, Official Lapel Pins, Banners (podium and wall/table), Annual and Lifetime Member dues, printed Certificates of Membership, and an opportunity to make tax deductible donations to Phi Tau Sigma. The Society Store can be found by going to [www.phitausigma.org/store](http://www.phitausigma.org/store).

**Editorial:**

Life is a funny thing. It has twists and turns. Endeavor to see the glass as half full rather than half empty. And always try to remember that even the worst situations frequently are a door to a better situation. (There is a silver lining to most clouds. Strain to see it.)

**About Phi Tau Sigma Communications:**

The Phi Tau Sigma Newsletter Committee includes: Kathryn Kotula, Ph.D., Editor-in-Chief, Chair (kkotula@msn.com), Claire Zoellner, Ph.D., Assistant Editor (cez23@cornell.edu), Anthony W. Kotula, Ph.D., Afej Janen, Ph.D., Hossein Daryaei, Ph.D., Tianxi Yang, M.S. (Ph.D. Candidate), and Yiren Yue, B.S. (Ph.D. Candidate). Please be responsive to their inquiries for information for the Newsletter.

The Newsletter Committee particularly wishes to share news from Phi Tau Sigma Members and Chapters. Any items for the monthly Phi Tau Sigma Newsletter should be emailed in Word (97-2003 compatibility mode) to Editor Kathryn L. Kotula, Ph.D. at kkotula@msn.com or Assistant Newsletter Editor Claire Zoellner at cez23@cornell.edu. Write “*Phi Tau Sigma Newsletter*” in the subject line. Please provide the information by the 1st of the month. Thanks.

**Documents:**

Phi Tau Sigma Documents can be found on our website at: [www.phitausigma.org](http://www.phitausigma.org).

Phi Tau Sigma Membership Nominations
[http://www.phitausigma.org/membership-nomination-form-word/]
Donors, Sponsors, and Contributing Partners:

Phi Tau Sigma accepts donations and has a variety of available sponsorship opportunities.

Phi Tau Sigma is a non-profit 501(c)(3) charitable organization, so your contributions are tax deductible to the extent provided by U.S. law.

Donations and sponsorships may come from, but are not limited to, Corporations, Companies, Universities, Government agencies, Associations, Consultants, and individuals.

Contributions are appreciated in any amount, and can be made by way of the Phi Tau Sigma website (http://www.phitausigma.org/sponsor/). Donations by check can be made by contacting: Treasurer Daryl Lund, Ph.D. (dblund@wisc.edu). Please write “Donation” or “Sponsorship” in the subject line.

Contributions of $500 or more will be recognized publicly by the Society at the annual meeting, on the Phi Tau Sigma website, in printed material associated with relevant programs and events, and in the Phi Tau Sigma monthly Newsletter. Sponsorships of awards and scholarships are also available at levels of contribution sufficient to cover the associated cost of the award or scholarship. Endowments are also accepted.

Sponsorship opportunities are available for the Phi Tau Sigma Annual Recognition Event, Phi Tau Sigma Special Recognition Award, Phi Tau Sigma Student Achievement Award (up to 3 will be awarded), the Dr. Gideon “Guy” Livingston Scholarship Fund, the Phi Tau Sigma Founders’ Scholarship, the Dr. Daryl B. Lund International Scholarship Fund, and the Phi Tau Sigma Outstanding Chapter of the Year Award. Donations can be made towards the awards and scholarships listed above, as well as the Program fund and the General fund. There are also endowment opportunities for student scholarships named for the sponsoring company.

Phi Tau Sigma has a Contributing Partners Program with five levels of sponsorships as described below. The Contributing Partner receives all of the benefits in the previous levels, plus the addition of the benefit listed for that level.

**Bronze** ($5000)
- Company listing in the “Donors and Sponsors” section of the Phi Tau Sigma Newsletter.
- Recognition with company name on www.PhiTauSigma.org
- Prominent recognition at all major Phi Tau Sigma events

**Silver** ($10,000)
- Bronze benefits.
• Posting your company’s job openings and internships in the Phi Tau Sigma Newsletter.

**Gold** ($15,000)
• Silver benefits.
• Acknowledgement of sponsorship and placement of corporate logo on plaque or scholarship/award memorabilia.

**Platinum** ($20,000)
• Gold benefits.
• A press release associated with significant contributions, distributed to allied professional and trade associations for circulation to their membership via their publications, e-news and/or listservs.
• Complimentary access to student resume database.

**Diamond** ($25,000)
• Platinum benefits.
• Prominent multi-year listing on the Phi Tau Sigma website as a sponsor of an Endowed Program.

Some corporations will match individual contributions of their employees, so check with your company about matching funds.

For more information contact the Treasurer, Daryl Lund, Ph.D. (dblund@wisc.edu), or the Executive Director, Kathryn L. Kotula, Ph.D. (klkotula@msn.com). Please write “Donation” or “Sponsorship” in the subject line.

**2017-2018 Donors and Sponsors:**

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Dr. Mary K. Schmidl is the President-Elect of the International Union of Food Science and Technology (IUFoST), a Lifetime Member and a past President of Phi Tau Sigma, a Past President of the Institute of Food Technologists (IFT) and Adjunct Professor, University of Minnesota.

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Dr. Rakesh K. Singh is the President-Elect of Phi Tau Sigma, a Lifetime Member; and is Professor and Head of Department of Food Science & Technology at the University of Georgia. He is also a Fellow of IFT and Editor-in-Chief of LWT – Food Science and Technology. (Sponsorship towards a Phi Tau Sigma Achievement Scholarship.)

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Dr. Yaguang (Sunny) Luo, a Lifetime Member of Phi Tau Sigma, is a Food Scientist with US Department of Agriculture, Agricultural Research Service. Her work focuses on food quality and safety of fresh and fresh-cut produce. Dr. Luo currently chairs the IFT’s Fruit and Vegetable Product Division, and is the Past President of Chinese American Food Society. (Donation towards a Phi Tau Sigma Scholarship.)

Kantha Shelke, Ph.D., CFS, a Lifetime Member of Phi Tau Sigma, is a Principal at Corvus Blue, a food science and research firm contracted by the mid-market sector ($50 - $500m sales) to expedite development and commercialization of honestly healthful products and technologies. Previously employed at ACNielsen, Ben & Jerry's, Continental Baking Corporation, and Pillsbury, she provides expert witness services to food industry litigations, writes for trade and consumer media, and serves as adjunct faculty in Johns Hopkins University’s Master of Science in Food Safety Regulation program (Baltimore, MD), and visiting professor at the Department of Food Science and Nutrition, at Management Center Innsbruck (MCI), Austria. (Donation towards a Phi Tau Sigma Scholarship.)

Nina Teicholz, M.Phil. is an investigative science journalist and author. Her international bestseller, The Big Fat Surprise has upended the conventional wisdom on dietary fat—especially saturated fat. The executive editor of “The Lancet” wrote, “this is a disquieting book about…ruthless silencing of dissent that has shaped our lives for decades ... researchers, clinicians, and health policy advisors should read this provocative book.” The Big Fat Surprise was named a 2014 *Best Book* by The Economist, the Wall Street
Journal, Forbes, Mother Jones, and Library Journal. Teicholz is also the Executive Director of The Nutrition Coalition, a non-profit group that promotes evidence-based nutrition policy. She is a graduate of Stanford and Oxford Universities and previously served as associate director of the Center for Globalization and Sustainable Development at Columbia University. Teicholz is the only journalist to date to be elected to Phi Tau Sigma. (Donation towards a Phi Tau Sigma Scholarship, and Phi Tau Sigma programs.)

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