

# ΦΤΣ

The Honor Society of Food Science and Technology

## **Phi Tau Sigma Newsletter** June 2020

### **News:**

#### **Phi Tau Sigma Symposia during the IFT meeting**

This year all scientific sessions will be pre-recorded and available on-demand.

Please be sure to watch the sessions sponsored or co-sponsored by Phi Tau Sigma:

- Advancements in novel processing and packaging technologies for shaping the future of food manufacturing and consumption
- What's in a Name? The Rules and Regulations Surrounding Labeling Foods.
- Leveraging protein waste with novel products, processing and packaging solutions

#### **Support Phi Tau Sigma Fundraising by shopping on AmazonSmile**



If you shop at Amazon, please register **Phi Tau Sigma (Location: Cottage Grove, WI)** as your charity through AmazonSmile. The AmazonSmile Foundation will then donate 0.5% of the purchase price of eligible products to Phi Tau Sigma (at no cost to you). This may not sound like a lot, but it does add up. Be sure to enter Amazon through AmazonSmile every time you shop (<https://smile.amazon.com/>).

#### **ICoMST/RMC Changed to Virtual Meeting**

Due to the ongoing COVID-19 pandemic, the American Meat Science Association has announced that the 66th International Congress of Meat Science and Technology (ICoMST) and the 73rd Reciprocal Meat Conference (RMC) that was scheduled to take place August 2-7, 2020 at Disney's Coronado Springs Resort in Orlando, Florida, USA, will now be delivered as an **exclusively virtual meeting** during the week of August 2, 2020.



This was not an easy decision for the AMSA staff, the ICoMST/RMC planning committee, and the AMSA Board of Directors, but ultimately the health and safety of our members, delegates, speakers, staff, and volunteers were the priority leading to this decision.

### Registration and Date Information:

The ICoMST and RMC virtual meeting will take place with the same great content, student activities, and opportunities to connect. Virtual registration information, specific dates, student events, and sponsor opportunities for the ICoMST and RMC are available at [www.icomst2020.com](http://www.icomst2020.com). For further questions or concerns, contact the AMSA at 800-517-2672 or [information@meatscience.org](mailto:information@meatscience.org).

## Calendar:

**-> July 12-15, 2020, Institute of Food Technologists Annual Meeting, Chicago, IL:**

**NOTE: IFT has decided to change to a 'Virtual' meeting. See details at**  
<https://www.iftevent.org/register/ift20updates>

### **Meetings and Events:**

July 9 Phi Tau Sigma Executive Committee Meeting – Conference call  
Dates and times to be determined:

- Phi Tau Sigma Leadership Council Meeting and Annual Business Meeting
- Phi Tau Sigma and IFT Division Competition Awards Ceremony
- IFT Awards Celebration, includes the presentation of the Dr. Carl R. Fellers, Ph.D. Award sponsored by Phi Tau Sigma

### **Sessions:**

Available on-demand:

- Leveraging protein waste with novel products, processing and packaging solutions
- Advancements in novel processing and packaging technologies for shaping the future of food manufacturing and consumption
- What's in a Name? The Rules and Regulations Surrounding Labeling Foods

**-> Phi Tau Sigma Scholarship and 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 Ravi Chermala, M.S., Chair, ([ravichermala@gmail.com](mailto:ravichermala@gmail.com)) and Executive Director Kathryn L. Kotula, Ph.D. ([klkotula@msn.com](mailto:klkotula@msn.com)). (More information: <http://www.phitausigma.org/awards/>)

**-> December 9: Deadline to submit Nominations for the Dr. Carl R. Fellers Award, and other IFT Achievement Awards.**  
(More information: <https://www.ift.org/community/awards-and-recognition/achievement-awards>)

**-> Phi Tau Sigma Chapter Schedule:**

November 1: Deadline to order Honor Cords and lapel pins to ensure delivery before Fall graduation dates

- 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

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, Claire Koelsch Sand, Ph.D., Chair, ([clairekoelschsand@gmail.com](mailto:clairekoelschsand@gmail.com)) with a copy to Dr. Kathryn L. Kotula ([klkotula@msn.com](mailto:klkotula@msn.com)).

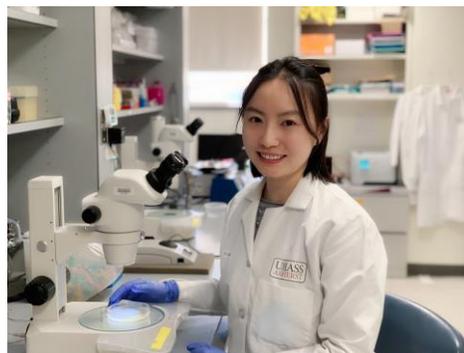
**->Election schedule:**

- December 15: Nominations due to Nomination and Election Committee (Tom Aurand, Ph.D., Chair, [tom.aurand@gmail.com](mailto: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 2: List of candidates will be emailed to the Members for balloting
- March 30: Deadline for casting ballots
- April 8: Deadline for tabulation of ballots
- May: Newly elected individuals announced to the Membership in the May Phi Tau Sigma Newsletter

## **Student Research Synopsis: *trans*-Trismethoxy resveratrol decreased fat accumulation dependent on *fat-6* and *fat-7* in *Caenorhabditis elegans*<sup>[1]</sup>**

**(Contributed by: Yiren Yue, Ph.D. Student under the direction of Prof. Dr. Yeonhwa Park, Department of Food Science, University of Massachusetts-Amherst)**

**Introduction:** *trans*-Trismethoxy resveratrol ((E)-5-[2-(4-hydroxyphenyl)ethenyl]-1,3-benzene diol) is a naturally occurring organic compound found in plants; including *Pterobolium hexapetallum* and *Viola cuspidata*<sup>[2, 3]</sup>. It is a derivative of resveratrol with additional three methyl esters. Resveratrol is known to be metabolized under detoxification pathways through sulfation and glucuronidation, therefore impacting its bioavailability<sup>[4]</sup>. Since *trans*-trismethoxy resveratrol converted the three active hydroxy groups into methyl esters, it is thought to be more stable and exhibit higher bioavailability compared to resveratrol<sup>[5-7]</sup>. Previously, *trans*-trismethoxy resveratrol was reported to have many beneficial biological properties, such as protection against oxidative stress-induced DNA damage<sup>[8]</sup>, anti-inflammatory<sup>[9]</sup> and anti-cancer effects<sup>[5]</sup>.

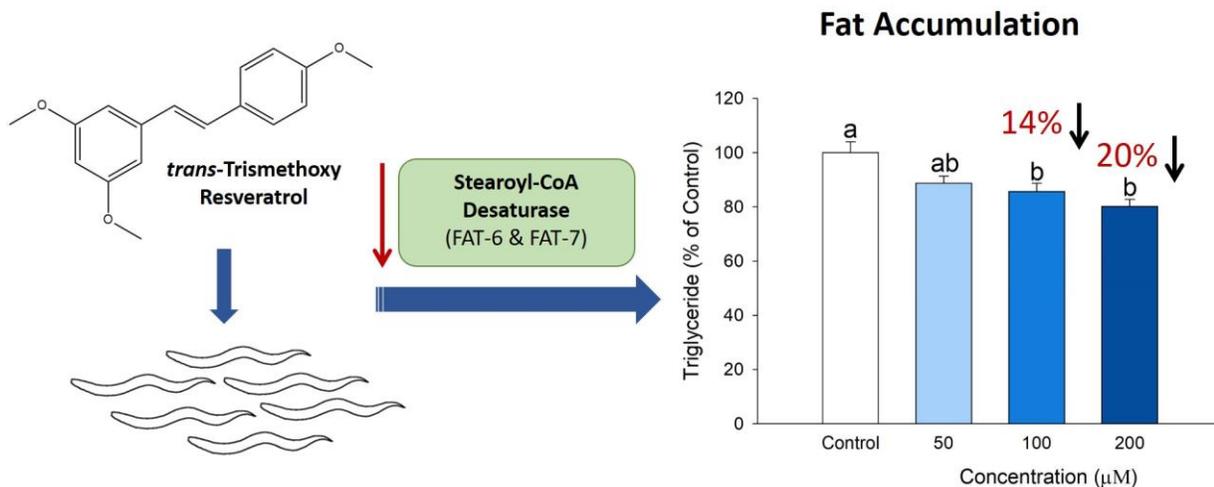


However, whether this compound also exhibits anti-obesity effects similar to resveratrol remains understudied.

**Objective:** Hereby, in the current study, we employed *Caenorhabditis elegans* (*C. elegans*), a widely used nematode model to investigate the role of *trans*-trismethoxy resveratrol in lipid metabolism.

**Methods:** Triglycerides content was measured using commercial kits: Infinity™ Triglycerides Reagent and normalized with the protein level. Growth rate was performed by counting number of worms at each developmental stage. Food intake and reproduction was examined by recording the pumping rate and progeny size. Fatty acid composition was analyzed with Gas chromatography–mass spectrometry (GC-MS). Gene expressions were determined by the real time PCR. Detailed methods can be found in our published article [1].

**Results:** Our study showed that treatment of *trans*-trismethoxy resveratrol (100 and 200  $\mu$ M) significantly reduced triglyceride accumulation with a reduction of 14% and 20% over the control, respectively in *C. elegans*, while no significant differences were observed on growth rate, food intake and reproduction at the concentrations tested (Fig 1). In addition, we found that treatment of *trans*-trismethoxy resveratrol significantly downregulated stearoyl-CoA desaturase genes, *fat-6* and *fat-7*, accompanied by the decreased desaturation index of fatty acids, as the ratio of oleic acid to stearic acid. It was further determined that the fat reduction effects of *trans*-trismethoxy resveratrol were abolished in the *fat-6*; *fat-7* double mutant, suggesting the fat lowering effects of *trans*-trismethoxy resveratrol were via *fat-6* and *fat-7*-dependently. In summary, our results suggest that *trans*-trismethoxy resveratrol inhibits fat accumulation by downregulating stearoyl-CoA desaturase in *C. elegans*.



**Figure 1.** *trans*-Trismethoxy resveratrol reduced fat accumulation via the regulation of FAT-6 and FAT-7, stearoyl-CoA desaturases homologs, in *C. elegans*.

**Significance:** Although it is not currently possible to translate doses used in *C. elegans* directly to animals or humans, this study can provide an important foundation for future rodent animals and human clinical studies and facilitate our understanding of using *trans*-trismethoxy resveratrol as the resveratrol alternative in obesity prevention and treatment.

## References:

1. Yue, Y., Shen, P., Chang, A. L., Qi, W., Kim, K.-H., Kim, D., and Park, Y., *trans-Trimethoxy resveratrol decreased fat accumulation dependent on fat-6 and fat-7 in Caenorhabditis elegans*. Food & function, 2019. **10**(8): p. 4966-4974.
2. Aggarwal, B. B., Bhardwaj, A., Aggarwal, R. S., Seeram, N. P., Shishodia, S., and Takada, Y., *Role of resveratrol in prevention and therapy of cancer: preclinical and clinical studies*. Anticancer research, 2004. **24**(5A): p. 2783-2840.
3. Blair, G., Cassady, J. M., Robbers, J., Tyler, V. E., and Raffauf, R. F., *Isolation of 3, 4', 5-trimethoxy-trans-stilbene, otobaene and hydroxyotobain from Virola cuspidata*. Phytochemistry, 1969. **8**(2): p. 497-500.
4. Walle, T., Hsieh, F., DeLegge, M. H., Oatis, J. E., and Walle, U. K., *High absorption but very low bioavailability of oral resveratrol in humans*. Drug metabolism and disposition, 2004. **32**(12): p. 1377-1382.
5. Fulda, S., *Resveratrol and derivatives for the prevention and treatment of cancer*. Drug discovery today, 2010. **15**(17-18): p. 757-765.
6. Lin, H.-s. and Ho, P. C., *Preclinical pharmacokinetic evaluation of resveratrol trimethyl ether in sprague-dawley rats: the impacts of aqueous solubility, dose escalation, food and repeated dosing on oral bioavailability*. Journal of pharmaceutical sciences, 2011. **100**(10): p. 4491-4500.
7. De Vries, K., Strydom, M., and Steenkamp, V., *Bioavailability of resveratrol: Possibilities for enhancement*. Journal of Herbal Medicine, 2018. **11**: p. 71-77.
8. Rossi, M., Caruso, F., Antonioletti, R., Viglianti, A., Traversi, G., Leone, S., Basso, E., and Cozzi, R., *Scavenging of hydroxyl radical by resveratrol and related natural stilbenes after hydrogen peroxide attack on DNA*. Chemico-biological interactions, 2013. **206**(2): p. 175-185.
9. Son, Y., Chung, H. T., and Pae, H. O., *Differential effects of resveratrol and its natural analogs, piceatannol and 3, 5, 4'-trans-trimethoxystilbene, on anti-inflammatory heme oxygenase -1 expression in RAW264. 7 macrophages*. Biofactors, 2014. **40**(1): p. 138-145.

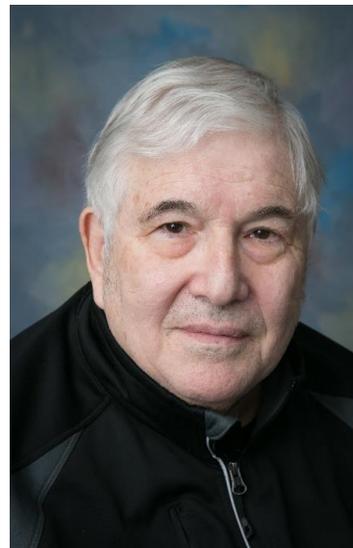
## Lifetime Member Tribute: Howard R Moskowitz, PhD

President, Mind Genomics Associates, Inc., (White Plains, NY, USA)

### Why did you become a Lifetime Member?

Imagine, if you will, IFT at the Americana Hotel, in 1969. I had just finished my Ph.D. at Harvard's Psychology Department, working in psychophysics with S.S. Stevens, and that February 3, 1969 I began at my FIRST JOB at the US Army Natick Laboratories, in Natick, MA. I was young (24), thrilled, and absorbed in that marvelously frightening but seductive process of both learning everything I could about food and sensory, and evolving into a published scientist (who isn't at that age). My two worlds were the laboratory and the library.

And so IFT, my first IFT. The swag (how could I resist 11 Zeolex/Zeofree combs, 4 or so 'round tuits', and so forth). But most of all, it was the warmth of the senior world, the welcome, the camaraderie, the ability to stay up late, and get to the conference early, and talk, talk, talk about experimental design, about research, about the joys to be achieved when I would start publishing, talking, etc.



What did IFT mean then? It was the nourishment, once a year intellectual bath for me, to meet my colleagues, and share, compare dreams, lives, experiences which were at once positive and negative.

It was years later that my dear friend Kantha Shelke, Ph.D. said '*Why don't you give back by joining Phi Tau Sigma?*' In truth, I'm not a joiner, really, but I said 'OK'. Not exactly excited; I was a bit of a loner. I found my colleagues sitting there. It was like years before. I was mature, now, but Phi Tau Sigma was to give me back a bit of my youth. The others were mature as well, but now in this group, I saw many of them as I had seen them at the start of my career -- all young and idealistic again, even if the realities of the body were announcing themselves by aches over which we would gloat to each other. We could talk science at a Phi Tau Sigma meeting. For me it was regaining the joy of IFT as I relived the topics of science which had excited and seduced my 24-year-old-self.

If there is any reason for joining, this is the best. Regain my youth, by talking to the friends of my youth, in a new venue, with the excitement rekindled, and with age enveloping us all in a blanket of quiet, mutual understanding.

Education: B.A., 1965 in Math and Psychology, Queens College City University of NY  
Ph.D. Experimental Psychology, Harvard University, January, 1969 (11am on the dot, on a Tuesday morning)

Experience/Accomplishments:

Most important – mentor others

Scientist, US Army Natick Laboratories (1969-1975)

Entrepreneur, consumer research (1975- 2014), most recently Moskowitz Jacobs., Inc. (1981 – 2014)

Creator Mind Genomics, Inc., a company to teach and mentor the next generation, and to drive world education for young people (age 9-99) by providing an easy-to-use technology which reveals the algebra of the mind, and creates a personal portfolio of potential brilliant achievement, no matter how 'ordinary' one things the young person may be.

Areas of Expertise:

Chemical Senses;

Messages & Products: Consumer-Driven Rapid, Inexpensive, Scalable Optimization

Mind-Genomics; Creating Ad Hoc, On Demand, Wiki's of the Mind in area ranging from every day experience to law to society to education to eating and beyond .. in other words, archival systematization of knowledge about the human mind and its encounter with the world of the every-day

Awards and Honors (selected list):

2006 Charles Coolidge Parlin Award (The 'Nobel' of market research)

2010 Sigma Xi Chubb Award for impactful research (Mind Genomics)

2012 Edison Bronze Award for impactful research (Mind Genomics)

Personal: Family, Interests, Hobbies:

Father of 2 sons, 13 grandchildren, love to teach students, write (poetry, memoirs, scientific studies .. on a daily basis)

Advice to university students and career food scientists and technologists:

Explore new ideas. Find a topic that has intellectual and spiritual value. Jump in. Write. In the words of my late father, Moses Moskowitz, 'put it between hard covers..write... and **do something of consequence** which can help the world '. Have fun, be with friends, and most of all... help others, be kind, and do Gd's work. We're all going back. Earn the heavenly welcome of 'well done, good and faithful servant.'

## Member News: 2020 IFT Achievement Awards



### Dr. Carl R. Fellers Award

*For Excellence in Leadership—Honors an IFT member and Phi Tau Sigma member for their distinguished career in the food science and technology profession, and who has displayed exemplary leadership, service, and communication skills.*

**Carl Winter, Ph.D., ΦΤΣ Member**  
*University of California - Davis*

Carl Winter is a cooperative extension specialist emeritus and former extension food toxicologist and vice chair in the Department of Food Science and Technology at the University of California, Davis. His research and outreach activities focus on chemical contaminants in food and their risks, regulation, and public policy implications. He has written two books and more than 170 papers in scientific journals or in the popular media and has been involved in more than 1,000 media interviews. Winters

is recognized as an innovative educator through his use of musical parodies to convey food safety information and is active in communication skills training for early-career food scientists. He received the Borlaug Council for Agricultural Science and Technology Communication Award in 2012, was elected an IFT Fellow in 2008, and received the IFT Bernard L. Oser Food Ingredient Safety Award in 2016.



### Calvert L. Willey Distinguished Service Award

*Honors an individual who has provided continuing, meritorious, and imaginative service to IFT.*

**Ellen Bradley, CFS, ΦΤΣ Lifetime Member (LTM)**  
*River City Food Group*

Bradley is the founder and principal food scientist at River City Food Group and works as a product developer and food science educator. She has been a dedicated, enthusiastic volunteer leader in IFT for more than 35 years and has served on the Board of Directors for IFT, the Board of Trustees for Feeding Tomorrow, and held numerous leadership roles for the Oregon and Pacific Northwest Sections. She has distinguished herself by helping to improve the IFT member experience, educating food scientists, and promoting the profession of food science.



### **Gerhard J. Haas Award**

*For Innovation—Honors an IFT member for creative research in microbial aspects of food safety.*

**Kathryn J. Boor, Ph.D.,  $\Phi\tau\Sigma$  LTM**  
*Cornell University*

Kathryn J. Boor is the Ronald P. Lynch dean of the College of Agriculture and Life Sciences (CAL S), Cornell University, overseeing 350 faculty and 3,600 undergraduate and 980 graduate students. Under her leadership from 2010 to 2020, CAL S has ranked among the top three global universities in agricultural sciences. Boor studies biological factors affecting the transmission of bacteria in food systems, from farm to table. She established the Food Safety Laboratory at Cornell. Her group has published more than 170 peer-reviewed manuscripts and identified seminal evidence linking bacterial environmental stress response with virulence gene expression in *Listeria monocytogenes*. She earned a BS from Cornell University, an MS from the University of Wisconsin, and a PhD in microbiology from the University of California, Davis. She joined Cornell in 1994 and was department chair from 2007 to 2010. She is a Fellow of IFT, the American Academy of Microbiology, the International Academy of Food Science and Technology, and the American Association for the Advancement of Science. In 2016, she received an honorary doctorate from Harper Adams University in the United Kingdom.



### **Gilbert A. Leveille Award and Lectureship**

*For Innovation—Recognizes outstanding research and/or public service in nutrition and food science, over a period of five years or more.*

**Barbara Schneeman, Ph.D.,  $\Phi\tau\Sigma$  LTM**  
*University of California – Davis*

Barbara Schneeman is a professor emerita at the University of California, Davis, in the Department of Food Science and Technology and the Department of Nutrition. Schneeman is the first faculty member to be appointed jointly in the two departments, with responsibility to integrate nutrition science into the food science curriculum. After serving as chair of the Department of Nutrition, she was appointed dean of the College of Agricultural and Environmental Sciences. She has served in many federal food science and nutrition advisory positions and participated in the Food and Agriculture Organization (FAO)/World Health Organization (WHO) expert group that developed a process for food-based dietary guidelines used by many countries. She also participates in other WHO nutrition advisory groups. At the U.S. Food and Drug Administration, she was director of the Office of Nutrition, Labeling and Dietary Supplements, and served as the official U.S. representative to two Codex Alimentarius committees for over eight years. She has also served as a member (1990 and 1995) and currently serves as chair of the 2020–2025 Dietary Guidelines for Americans Advisory Committee.



### **Samuel Cate Prescott Award for Research**

*For Innovation—Awarded for outstanding research in food science and technology.*

**Guodong Zhang, Ph.D., ΦΤΣ LTM**

*University of Massachusetts - Amherst*

Guodong Zhang is an associate professor in the Department of Food Science at the University of Massachusetts Amherst (UMass). His research focuses on bioactive compounds in gut health. He has produced more than 60 peer-reviewed publications, including several corresponding-author publications in high-impact journals such as Science Translational Medicine, PNAS, Cancer Research, and Gut Microbes, and has four U.S. patents or applications. His independent research at UMass has

garnered more than \$1.7 million in research grants as a principal investigator and more than \$3.1 million as a co-principal investigator. He is the recipient of the 2019 American Oil Chemists' Society Young Scientist Research Award and is on the editorial advisory board of the Journal of Agricultural and Food Chemistry.



### **Trailblazer Award and Lectureship**

*For Innovation—Honoring the advancement of science at the nexus of nutrition or dietetics and food sciences for at least five years.*

**Christine Bruhn, Ph.D., ΦΤΣ LTM**

*University of California - Davis*

Christine Bruhn is a cooperative extension specialist emerita at the University of California, Davis, recognized globally for her research and outreach programs in consumer behavior, food science, and food safety. Bruhn served as an IFT Food Science Communicator for many years and is a Fellow of IFT, the Institute of Food Science and Technology, and the International Association for Food Protection. She has championed collaboration among food science and nutrition associations to educate the public and

media on nutrition and food safety issues.



### **William V. Cruess Award**

*For Excellence in Teaching—Awarded for achieving excellence in teaching food science and technology.*

**Martha Verghese, Ph.D., ΦΤΣ LTM**

*Alabama A&M University*

Martha Verghese, an IFT Fellow, is an accomplished professor of nutritional biochemistry/food product development at Alabama A&M University (AAMU). Her research focuses on the utilization of phytochemicals and the design of functional foods/food products, as well as on the development of designs for evaluating phytochemical/nutraceutical bioactivity/bioavailability. She has provided visionary leadership as chair of the Department of Food

and Animal Sciences for the past 12 years and has taught over 20 undergraduate and graduate courses. Verghese has advised more than 60 MS students and 30 PhD dissertations since 2001 and over 130 undergraduate students who have matriculated through the IFT-approved food science program at AAMU. She has also been active in recruiting undergraduate and graduate students and has conducted hands-on workshops and seminars in science classrooms and college fairs. Verghese continually seeks to create a positive learning environment by fostering a sense of belonging, building relationships, setting clear expectations, and staying relevant and positive.

## **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.) Do **not** write the check to Kantha. Mail your check to: **Kantha Shelke, Ph.D.** (Do **not** address to Phi Tau Sigma.)  
33 West Ontario, Suite 57F, Chicago, IL 60654.

Send an email to Kantha to let her know to expect your check ([kantha@corvusblue.net](mailto:kantha@corvusblue.net)).

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, the Program Fund, or the General Fund. <http://www.phitausigma.org/donate/>

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, Claire Koelsch Sand, Ph.D. at: [clairekoelschsand@gmail.com](mailto:clairekoelschsand@gmail.com), 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).

## **Support Phi Tau Sigma through AmazonSmile:**

If you shop at Amazon, please register Phi Tau Sigma as your charity through AmazonSmile. The AmazonSmile Foundation will then donate 0.5% of the purchase price of eligible products to Phi Tau Sigma. This may not sound like a lot, but it adds up. Be sure to enter Amazon through AmazonSmile every time you shop (<https://smile.amazon.com/>). Thank you!

## **Editorial:**

As I write this, in May, in the Quiet Corner of Connecticut, birds of many species are finding nest sites and building nests. The wrens and bluebirds particularly like using the feathers from our Buff Orpington hens – very soft and fluffy. There are nests – homes – in trees, on ledges (phoebes), in bird houses (bluebirds and wrens). What is important to all these birds is that they have a secure home in which to live and raise a family.

“Home” has the same meaning to us, with the recent added twist that many are working from home, so home is also office. Home is usually more than just a place to live – It is a state of mind, a feeling, a connectedness. Similarly, a family is more than the people to whom we are related - It is people with whom we feel a connectedness.

Phi Tau Sigma is a home and is a family. There is a place for every member. Everyone has the opportunity to contribute, whether it be in the small but important way of paying one’s dues so the Society can run, with additional contributions, or with larger investments of time and talent such as serving in Chapters, on committees, or in elected office, to promote our students, our members, and our industry. Phi Tau Sigma is a network of people with shared interests who can call upon one another.

In this time where everything may seem topsy turvy, and we are trying to adjust to ‘new normals’, know that Phi Tau Sigma is here and welcomes you. Phi Tau Sigma is a home, a family.

## **About Phi Tau Sigma Communications:**

The Phi Tau Sigma Newsletter Committee includes: Kathryn Kotula, Ph.D., Editor-in-Chief, Chair ([klkotula@msn.com](mailto:klkotula@msn.com)), Claire Zoellner, Ph.D., Associate Editor ([cez23@cornell.edu](mailto:cez23@cornell.edu)), Anthony W. Kotula, Ph.D., Hossein Daryaei, Ph.D., Tianxi Yang, Ph.D., Yiren Yue, Ph.D., Laura Stawn, Ph.D., Diane Schmitt, Ph.D., Gabriela John Swamy, Ph.D., and Jennifer Fideler, 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 to Editor Kathryn L. Kotula, Ph.D. at [klkotula@msn.com](mailto:klkotula@msn.com) or Associate Newsletter Editor Claire Zoellner, Ph.D. at [cez23@cornell.edu](mailto: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](http://www.phitausigma.org) 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-2020-pdf-2/>

<http://www.phitausigma.org/membership-nomination-2020-doc/>

Phi Tau Sigma Scholarships and Awards Forms

<http://www.phitausigma.org/awards/>

Phi Tau Sigma Constitution and By-Laws  
<http://www.phitausigma.org/constitution/>  
<http://www.phitausigma.org/bylaws/>

Phi Tau Sigma Mentorship Program  
<http://www.phitausigma.org/mentorship/>

Every Member Get A Member Campaign  
<http://www.phitausigma.org/growing/>

## Why I Contribute to Phi Tau Sigma:

Recognition is an important motivator at any age, and Phi Tau Sigma presents the opportunity to recognize individuals for excellence in our chosen profession. The organization provides those who have enjoyed success in our careers to serve as role models and mentors, and we have the opportunity to recognize and reward achievement for students and young professionals. We contribute so that this important recognition continues and provides emotional and financial support for our future food scientists.  
Peter Barton Hutt, LL.B., LL.M. and  
Catherine Adams Hutt, Ph.D., R.D.



## 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 Kantha Shelke, Ph.D. ([kantha@corvusblue.net](mailto:kantha@corvusblue.net)), 33 West Ontario, Suite 57F, Chicago, IL 60654. 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 monthly Phi Tau Sigma 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** (\$5,000)

- Company listing in the "Donors and Sponsors" section of the Phi Tau Sigma Newsletter.
- Recognition with company name on [www.PhiTauSigma.org](http://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, Kantha Shelke, Ph.D.

([kantha@corvusblue.net](mailto:kantha@corvusblue.net)), or the Executive Director, Kathryn L. Kotula, Ph.D.

([klkotula@msn.com](mailto:klkotula@msn.com)). Please write "Donation" or "Sponsorship" in the subject line.

## 2019-2020 Contributing Partners:

**Hawkins, Inc.** is a progressive concern that manufactures and distributes specialty chemicals and provides functional solutions for a wide variety of industries. The Food Ingredients Group is a leading manufacturer of innovative pathogen control technologies and ingredients for the food industry. The formation of Ingredient Works, an entity conceived to capitalize on expertise in functional ingredient applications, food industry knowledge, technical service, and an extensive product portfolio, is focused on the comprehensive science of shelf-life, providing customized solutions to both the common and the highly complex issues faced every day by food manufacturers. The ultimate goal for the Hawkins Food Ingredient Group is to re-define the concept of shelf life and become a complete solution provider to the food industry. (Contribution to support the Phi Tau Sigma Founders' Scholarship, and the Phi Tau Sigma general fund.) **Hawkins, Inc. is a Bronze level Contributing Partner.**



## 2019-2020 Sponsors and Donors:

**Dr. Mary K. Schmidl** is the President 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.

**Dr. Theodore P. Labuza** is a Lifetime Member of Phi Tau Sigma, a Past President of the Institute of Food Technologists (IFT) and the Morse Alumni Distinguished Teaching Professor of Food Science and Engineering, University of Minnesota.

**Dr. Fergus Clydesdale**, a Lifetime Member of Phi Tau Sigma, is the Distinguished Professor and Director of the UMass Food Science Policy Alliance, University of Massachusetts Amherst and a member of Phi Tau Sigma since the 1960's.

**Dr. Rakesh K. Singh** is the Past President 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 of a Phi Tau Sigma Student Achievement Scholarship.)

**Dr. Daryl and Mrs. Dawn Lund.** Dr. Lund is past President of Phi Tau Sigma, Lifetime Member, past Treasurer, current Assistant Treasurer, and an Emeritus Professor, University of Wisconsin-Madison. (Sponsorship of the Dr. Daryl B. Lund Student International Travel Scholarship.)

**Peter M Salmon, M.S., MBA**, a Lifetime Member of Phi Tau Sigma, is the Founder and President of International Food Network, Inc., currently retired. (Sponsorship towards a Phi Tau Sigma Student Achievement Scholarship.)

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**William Benjy Mikel, Ph.D.**, a Phi Tau Sigma past President and a Lifetime Member who appreciates the field of food science and technology. (Donation towards a Phi Tau Sigma Student Achievement Scholarship.)

**Nina Teicholz, M.Phil.** is an adjunct professor at New York University, 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. (Sponsorship of the Phi Tau Sigma Special Recognition Award, and Phi Tau Sigma programs.)

**David K. Park, B.S.**, Phi Tau Sigma Lifetime Member, is Principal, Food-Defense, LLC, providing expert food safety / food defense, USDA and USDA-FSIS Process Authority consultation for thermal and non-thermally processed low acid canned foods (LACF), acidified foods (AF), and refrigerated extended shelf life foods (ESL) and their packaging systems. (Donation towards a Phi Tau Sigma Student Achievement Scholarship.)

**Dr. Catherine Adams Hutt** and **Peter Barton Hutt**, Phi Tau Sigma Lifetime Members. Catherine is food safety and regulatory consultant and expert witness with RdR Solutions, and Peter is an attorney with Covington and Burling. Both are IFT Fellows. (Donation for the Dr. Gideon "Guy" Livingston Scholarship)

**A donation** was made towards a Phi Tau Sigma Scholarship by a Phi Tau Sigma Lifetime Member who wishes to remain anonymous.

**A donation** was made to Phi Tau Sigma by another Phi Tau Sigma Lifetime Member who wishes to remain anonymous.

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

The **Southern California Institute of Food Technologists Section** (SCIFTS) is one of the largest sections of the international society of professional food personnel involved or interested in any of the various aspects of the field of food. Whether you are a food technologist, researcher, scientist, engineer, executive, administrator, educator, author, marketer, consultant, student, or salesperson, there is a place for you in this multi-faceted organization. "To fulfill human needs for a quality food supply through science, technology and education." This is the mission of the SCIFTS and of its members. In keeping with this mission, SCIFTS is proud to bring you the latest advances in OUR journey toward its fulfillment. (Donation towards the Phi Tau Sigma Outstanding Chapter of the Year Award.)



**Southern California  
Institute of Food Technologists Section**

The **American Meat Science Association** is a broad-reaching organization of individuals that discovers, develops, and disseminates its collective meat science knowledge to provide leadership, education, and professional development. Our passion is to help meat science professionals achieve previously unimaginable levels of performance and reach even higher goals. We accomplish this by fostering a learning community of meat scientists, industry partners, outside thought leaders and other stakeholders who embrace this vision. AMSA is an individual membership organization of more than 1000 meat scientists representing major university research and teaching institutions and meat processing companies in the United States and internationally. Its members conduct basic and applied research and education programs in muscle growth and development, meat quality, food safety, processing technology and consumer and marketing issues relevant to the international meat industry.



AMSA is the premier provider of learning and knowledge for the meat science discipline. The association delivers innovative learning experiences, opportunities for peer-to-peer collaboration and leadership development programs designed to advance the meat science discipline. (Donation towards the refreshments at the Phi Tau Sigma and IFT Division Competition Awards Ceremony.)