



The Honor Society of Food Science and Technology

## ***Phi Tau Sigma Newsletter*** November 2023

### **News:**

#### **New Award: Phi Tau Sigma Early Career Award**

The Early Career Award, sponsored by Phi Tau Sigma, is designed to recognize outstanding contributions to the field of Food Science and Technology by Phi Tau Sigma members early in their careers.

The award comes with a plaque, an honorarium of \$2000, and an invitation to present a webinar as part of the Phi Tau Sigma Webinar series (live or recorded). Candidates (Nominees) shall have been a Member in Good Standing of Phi Tau Sigma for at least 2 years by the Awards Ceremony, and have earned their last degree 10 years or less by the time of nomination. The deadline for nominations is January 1.

Go to <http://phitausigma.org/awards/> for more information and the nomination form.

#### **Phi Tau Sigma Research Competition:**

The Program Committee is sponsoring the Phi Tau Sigma Research Competition for all Phi Tau Sigma student and post-doc members who have presented a poster or oral presentation at a professional meeting or conference between November 1, 2022 and October 31, 2023. Undergraduate students, graduate students, and post-doctoral students are encouraged to compete for awards (1<sup>st</sup>: \$300, 2<sup>nd</sup>: \$200, 3<sup>rd</sup>: \$100). Students interested in competing should submit a synopsis of their research presentation by **November 15, 2023** to Terri Boylston, Ph.D.

#### Instructions for Preparation of Synopses:

1. The contributing student must be a Phi Tau Sigma member working towards a B.S., M.S. or Ph.D., or be a post-doc. in food science or related field.
2. Research must be written in clear and correct English.
3. Synopses should include all authors, should be approved by all authors and should designate a primary contact.
4. The synopsis should be limited to one page (Verdana 10 font) and include citations for any references mentioned.
5. Synopses must report original research. A synopsis of research that has been previously published in peer reviewed journals is acceptable.
6. The synopsis should include the following:

*Title, authors and affiliations*

*Journal reference (if applicable)*

*Introduction:* background, problem statement, justification for study

*Purpose:* objectives and/or hypothesis of study

*Methods:* statement of methods used, specific enough to understand the design, approach and analysis

*Results:* describe the results obtained in the study with statistical analysis (if appropriate) and 1 to 2 tables or graphics

*Significance:* state and/or discuss the significance of the findings

*Reference(s):* list of references cited

All synopses will be shared with other Phi Tau Sigma members through the Phi Tau Sigma Newsletter, website, and social media. The top 6 students will present their research as a 3-minute oral presentation, aimed at the lay audience, in late January/early February. If you or your company are interested in making a donation to the Phi Tau Sigma Research Competition, please contact Terri D. Boylston, Ph.D., President and Past Program Committee Chair ([tboylsto@iastate.edu](mailto:tboylsto@iastate.edu)) or Kathryn L. Kotula, Ph.D., Executive Director ([klkotula@iastate.edu](mailto:klkotula@iastate.edu)).

## **Phi Tau Sigma Webinar Series:**

(contributed by Connie Weaver, Ph.D., Chair Future Directions Committee)

The Phi Tau Sigma Future Directions Committee has a new initiative to bring more value to Phi Tau Sigma members and their partners with a webinar series. The webinars will be launched on live zooms with interactive components with the audience, and subsequently, the videos will be archived on the Phi Tau Sigma website. We are inviting Phi Tau Sigma leaders, prominent scientists, and award winners to develop the webinars. The first two in the series focus on career guidance. The Spring will feature current topics including processed foods, halal and kosher foods, and more. Stay tuned!

You won't want to miss this! We are launching two upcoming webinars from prominent experts in Food Science and members of Phi Tau Sigma as they give career advice.

## **Preparing For and Managing Your Career – Thursday November 9, 2023**

by Suzanne Nielsen, Ph.D. (retired faculty member from Purdue University and former Phi Tau Sigma President) and Tristan Lipkie, Ph.D. (Cargill employee; Purdue University alum)

This webinar is targeted for students entering the food industry following graduation. In the presentation, Dr. Lipkie will respond to questions by Dr. Nielsen about the following: 1) how he decided on a career path in industry vs academia or government, 2) what he did during graduate school to prepare for that path, 3) how he got his first industry job after school, and 4) what roles has he had within Cargill over the past 10 years, and how he prepared for those roles. The presentation encourages being proactive about professional development (for self and giving back to others), both while as a student and continuing as a professional. The presentation will be followed by a question and answer period with the presenters. Then participants will be organized into breakout rooms for networking and mentoring.

Thursday November 9, 2023 at 11 am PT, noon MT, 1pm CT, 2 pm ET

Link to join:

<https://fda.zoomgov.com/j/1619101427?pwd=S0lnN1JLa2lCWdEY2Y3YXprWlJSdz09>

Meeting ID: 161 910 1427

Passcode: %Ww9SD

## **The Trailblazer Award Presentation - Tuesday December 5, 2023**

by Christine Bruhn, Ph.D., UC Davis

The Trailblazer Award recognized achievements at the interconnection between nutrition and food science. It was presented jointly by the Institute of Food Technology and the Academy of Nutrition and Dietetics. After recognizing past recipients Dr. Christine Bruhn, Cooperative Extension Specialist Emerita, University of California, Davis, will describe her work in food safety, understanding food technologies, food allergies, and risk communication. She will conclude by asking fellow professionals to address contemporary challenges in science communication so society can move forward to accomplish mutual goals. The presentation will be followed by a question and answer period with the presenter.

Tuesday December 5, 2023 noon PT, 1 pm MT, 2 pm CT, 3 pm ET

Link to join:

<https://fda.zoomgov.com/j/1613944598?pwd=dFpyT25RYnZ0Qm1OTldWY1dTejB2QT09>

Meeting ID: 161 394 4598

Passcode: 3=Xuq0

## **Awards - Upcoming Deadline:**

### **Dr. Daryl B. and Mrs. Dawn L. Lund Student International Travel Scholarship - Deadline November 30**

The Dr. Daryl B. and Mrs. Dawn L. Lund Student International Travel Scholarship is presented annually to a student Member of Phi Tau Sigma - The Honor Society of Food Science and Technology, to supplement international travel for educational purposes. The scholarship, in the amount of \$2,000, is presented to honor the commitment of Dr. Lund, whose international reputation for outstanding scholarly contributions and inspired leadership has fostered and facilitated the global advancement of food science and technology.

Nominees shall be students who are members in good standing during the administrative year of the nomination, although they may have graduated by the presentation of the award.

Nomination materials must be submitted to the Chair of the Awards Committee by email by November 30th ([lilihe@foodsci.umass.edu](mailto:lilihe@foodsci.umass.edu)), with a copy to the Executive Director ([klkotula@msn.com](mailto:klkotula@msn.com)). For more information on the nomination process please visit the Awards section of the Phi Tau Sigma website (<http://www.phitausigma.org/awards/>).

## **Mentorship Program: Great Networking Opportunity**

Phi Tau Sigma has a Mentorship Program to match students and young professionals (mentees) with more experienced mentors, who are outside their university or organization. The goal of the mentorship program is for both mentors and mentees to have a meaningful and fun experience. If you are interested in becoming a mentor or mentee, send an email to the Executive Director, Kathryn L. Kotula, Ph.D., [klkotula@msn.com](mailto:klkotula@msn.com). [Have 'Mentorship Program' in the subject line.]

**We have more Mentors signed up than Mentees at the moment. Students and young professionals: Sign up now.**

## **Membership Nomination Reminder: New Form**

Please use the most up-to-date nomination form when sending in membership nominations. The form comes in two formats: Word and writable pdf. Either format can be used. The proper form will have '2024' in the title, and a revision date of September 1, 2023 as the footer of the second page.

The most up-to-date forms can always be found on the Phi Tau Sigma website:  
<http://phitausigma.org/membership/>.

## **Growing Phi Tau Sigma through the EMGAM Campaign**

We are pleased to announce that based on positive feedback from Phi Tau Sigma members, the Every Member Get a Member (EMGAM) Campaign is being extended for a second year.

Phi Tau Sigma grows through membership. The Chapters are doing their part through student and faculty/staff nominations. Here's your opportunity to participate in growth of Phi Tau Sigma. Due to multiple requests, the EMGAM Campaign is being extended for a second year.

Each of us know colleagues who deserve recognition for their contributions to food science and technology. That recognition can come in the form of membership in The Honor Society of Food Science and Technology, Phi Tau Sigma. All it takes is nomination by two members. To facilitate nominating a colleague or someone you know who should be a member, go to <http://phitausigma.org/membership/> for the nomination form.

The 2023-24 leaders so far in the EMGAM Campaign are: Ruojie (Vanessa) Zhang, Ph.D. and Andrew Clarke, Ph.D.; and Lauren Jackson, Ph.D. and Kathryn Kotula, Ph.D. Be a leader in the 2023-24 Campaign!

## **Promote your Presentations at Upcoming Professional Meetings**

We will continue to publicize your presentations at upcoming professional meetings (IFT, IAFP, ACS, the Reciprocal Meat Conference (RMC) of AMSA, Cereals and Grains Association (CGA), or any other Food Science & Technology meetings or conferences) in the upcoming Phi Tau Sigma Newsletters.

Please provide the following information:

- Title of the presentation
- Presenter (and terminal degree and affiliation)
- Authors (with terminal degree and affiliation)
- Presentation Description/Summary
- Meeting or conference
- Date, time, session, and room number of presentation

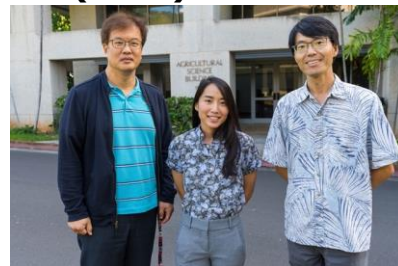
Please send the presentation/session information to Dr. Elizabeth Grasso-Kelley ([Elizabeth.grasso-kelley@fda.hhs.gov](mailto:Elizabeth.grasso-kelley@fda.hhs.gov)) and copy Dr. Kathryn L. Kotula ([klkotula@msn.com](mailto:klkotula@msn.com)). Thank you for sharing with Phi Tau Sigma members.

Phi Tau Sigma members presenting posters at professional meetings are encouraged to include the Phi Tau Sigma logo on their poster.

## NATIONAL NEEDS FELLOWSHIPS FOR MS FOOD SCIENCE STUDENTS AT THE UNIVERSITY OF HAWAI‘I AT MĀNOA (UHM)

### **About the university**

UHM is one of 146 R1: Research Universities and is a land-, sea-, space-, and sun-grant institution. UHM is committed to being a leading indigenous serving university and proudly delivers a unique multicultural global experience in a Hawaiian place of learning. UHM has a long history of adherence to the principles of sustainability and the essence of aloha—truly like nowhere else on earth.



Drs. Soojin Jun (left), Kacie Ho (middle), Yong Li (right) shown in front of the Agricultural Sciences Building, the home of the food science program at UHM.

### **About the fellowship opportunity**

MS Food Science students will be hired in each of the three main general research focus areas: 1) food processing/ engineering, 2) food safety/microbiology, and 3) food analysis/ chemistry.

Special consideration will be given to students from **underrepresented** backgrounds, particularly **Native Hawaiian, Native American, and Alaska Native**.

### **How to apply for the fellowship**

Prospective students should apply following the UHM Graduate Division requirements. The priority deadline for Fall 2024 admission is February 1, 2024.

Questions? Contact Dr. Kacie Ho ([kacieho@hawaii.edu](mailto:kacieho@hawaii.edu))

Flyer link for Fellowship Opportunity: <https://go.hawaii.edu/ckX>

## “Refresh and Recharge: Worker Training Programs”

November 16<sup>th</sup> at 3:30 pm Eastern / 12:30 pm Pacific.

Part of the Virginia Tech Produce Safety Webinar Series. Produce safety industry, government, and academia are encouraged to come. All are invited!

**This webinar is free and will be held via Zoom. Registration is required.**

### **Registration link:**

[https://viriniatech.zoom.us/webinar/register/WN\\_zNZ2NAQ5RjuCjANNZMbKQQ#/registration](https://viriniatech.zoom.us/webinar/register/WN_zNZ2NAQ5RjuCjANNZMbKQQ#/registration)



## Global Harmonization Initiative's 2nd World Congress

(contributed by Joe Regenstein, Ph.D.)

Come to the Global Harmonization Initiative's 2nd World Congress on Global Food Safety and Security in Rotterdam, the Netherlands, 18-20th March 2024

- Stepping up the Transition of the Global Food System for a Sustainable Future.



Watch this short YouTube video available at: <https://youtu.be/pz0JljPrlao> for details about:

- The GHI World Congress and Keynote Speakers
- How to Register (either to attend in-person or on-line)
- Submitting an Abstract to Speak at the Congress (presenting either in-person or on-line)
- Arranging a Special Session for your Organization as part of the GHI World Congress

For more information go to: <https://ghiworldcongress.org/>

## Save the Date - 77th Reciprocal Meat Conference of the American Meat Science Association - June 16-19, 2024

As the busy season begins don't forget to mark your calendars to join us and experience the warm hospitality of 'The Big Friendly' in Oklahoma City for the 77th annual RMC.

Join us in the vibrant heart of Cowboy Country for the opportunity to network with fellow professors, industry members, and students from June 16-19, 2024. The RMC planning committee led by Dr. Jeff Sindelar from the University of Wisconsin-Madison is busy planning the technical sessions to bring you the newest information on what is going on in our industry. The host committee led by Dr. Gretchen Mafi from Oklahoma State University is wrapping up the final details on the social events to make this one RMC you don't want to miss. If you are looking for ways to be more involved in the 2024 RMC or if your company would like to sponsor the 2024 RMC please don't hesitate to reach out to Deidrea Mabry, [dmabry@meatscience.org](mailto:dmabry@meatscience.org).



Don't miss this chance to create connections and enhance your professional growth!

You can check out the 2024 RMC 77th promotional video for a sneak peek at what is on store! <https://vimeo.com/842629628/3f72010e54?share=copy>

## Know your Leadership - Directors



**Stephen Campano, M.S.**, a Lifetime Member of Phi Tau Sigma, is Vice President of Research and Applied Technology for Hawkins, Inc. He received a B.S. degree in Animal Science and M.S. degree in Animal Industries from the University of Connecticut in 1978 and 1981, respectively, and has spent the past 30+ years working with the meat industry in a variety of positions with processors and allied suppliers. Steve has been involved in developing and directing food safety research initiatives with government, industry and academic institutions, and has been instrumental in the development and application of new food ingredient technologies, both domestically and internationally. He was elected to the American Meat Science Association Executive Board, served as President in 2008/2009, was conferred an AMSA Fellow in 2011. Steve is past Chair of the Phi Tau Sigma Audit Committee,

the Membership and Qualifications Committee, the Awards Committee, the Recruitment Campaign Committee, and the Development Committee. Steve was the 2015 recipient of the Phi Tau Sigma Special Recognition Award, and was inducted into the Meat Industry Hall of Fame in 2022.



**Dennis R. Heldman, Ph.D.**, a Lifetime Member of Phi Tau Sigma, is the Dale A. Seiberling Endowed Professor of Food Engineering at The Ohio State University. He served as President of Phi Tau Sigma, the Honorary Society for Food Science and Technology from 2010-11. He has been a member of the faculty at Michigan State University, the University of Missouri and Rutgers, The State University of New Jersey. In addition, he has held positions as VP of Process R&D at Campbell Soup Company, Executive VP for the National Food Processors Association (now GMA) and as consultant with the Weinberg Consulting Group Inc. He was President of IFT from 2006-07. He has been elected Fellow in the International Academy of Food Science & Technology and was recognized with the Life Achievement Award from the International Association for Engineering and Food. He was recipient of the Frozen Food Foundation Freezing Research Award and the Dr. Carl R. Fellers Award from Phi Tau Sigma. He received the Harold Macy Food Science and Technology Award from the Minnesota Section of IFT, and the 2018 Nicholas Appert Award from IFT. He has been inducted into the Food Science and Technology Hall of Distinction at The Ohio State University. His teaching and research have a focus on the application of engineering principles and concepts to the processes used to transform raw food materials into consumer food products in the most sustainable manner.

**Amarat (Amy) Simonne, Ph.D.**, a Lifetime Member of Phi Tau Sigma, is a Professor of Food Science and Technology and Extension Food Safety Specialist with the Department of Family, Youth and Community Sciences in the College of Agricultural and Life Sciences at the University of Florida. She received her Bachelor of Science degree (Chemistry and Biology) from the Prince of Songkla University (Thailand), and a M.S. and Ph.D. degrees in Food Science and Technology (emphasis Food Chemistry/Composition) from the University of Georgia. Her research theme centers around food quality and food safety, and she has published more than three hundred technical articles. She also develops educational programs in the areas of safe food handling, safe produce handling, and worker health and hygiene training. Her extension program in food safety and quality serves both food professionals and consumers. Amy has long standing service records for her professional organizations such as the Institute of Food Technologists and International Association of Food Protection. She serves as a scientific editor and on editorial boards of many prestigious journals in her field.



**Rick Falkenberg, Ph.D.**, a Lifetime Member of Phi Tau Sigma, Rick has just concluded a five-year assignment as Co-Chair of the Microbiological Committee for the Institute of Thermal Process Specialists. He is a member of International Association for Food Protection, Microbiological Modeling and Risk Analysis PDG as well as Hygiene and Sanitation PDG. He has been a member of Phi Tau Sigma Membership and Qualifications Committee for several years, and member and current Chair of the Constitution and Bylaws Committee. At NPD he is currently serving as Chair elect for 2023-2024, as well as Chair of the Industry & Outreach Committee and has been member of the IFT Annual Meeting Scientific Advisory Panel, Division Leaders Collaboration Group, Chair of the William V.



Cruess Excellence in Education Award Jury and Chair-elect, Chair and Past Chair of the Central Valley Subsection. He works internationally with processed food & beverage, nutraceutical, spice and nut manufacturers on recall investigations, problem-solving, training, and FDA, USDA FSIS and CODEX compliance. He has delivered workshops to industry as a Lead Instructor with the FDA-recognized curriculum for Preventive Controls Qualified Individuals. He has taught and consulted with companies on microbiological issues, laboratory methods, interpretation of lab results, quality assurance, sanitation, environmental monitoring, Standard Operating Procedures, Good Manufacturing Practices, Hazard Analysis and Critical Control Points and the FDA's Food Safety Modernization Act. Having spent much of his career working with Thermal, Nonthermal and Low Moisture foods, specifically in process validation and optimization efforts, Dr. Falkenberg is considered a Subject Matter Expert for Thermal Process Sterilization and Thermal Bacteriology.

**Adam Baker, Ph.D.**, is a Lifetime Member of Phi Tau Sigma and is a Biologist at the U.S. Food and Drug Administration (FDA)/Center for Food Safety and Applied Nutrition (CFSAN)/Office of Food Safety (OFS), Division of Produce Safety (DPS), located in College Park, MD. He received his B.S. in Biology from the University of Arkansas-Fort Smith, his M.S. in Food Science from the University of Arkansas, and his Ph.D. in Food Science from the University of Florida. Adam's background is in food safety microbiology and has worked with a diverse set of food products. Upon graduation from the University of Florida, Adam worked for two years as a Postdoctoral Researcher at the University of Arkansas. Adam has served on the International Association for Food Protection student professional development group as Secretary (2018) and Treasurer (2019) and continues to serve Phi Tau Sigma as the Development Committee Chair (2021-23). Upon graduation from UF, Adam worked for two years as a Postdoctoral Researcher at the University of Arkansas. Adam has served on the International Association for Food Protection student professional development group as Secretary (2018) and Treasurer (2019) and served as the Development Committee Chair for Phi Tau Sigma (2021-23). Adam is passionate about mentoring students and helping them find their career path, so reach out!



**Martha Cassens, M.S.**, is currently the Vice President of Product Innovations, Development, and Quality at ACH Food Companies. She previously worked at Hillshire Brands, Sara Lee, ConAgra (Armour Swift-Eckrich) and Vienna Beef. She has 30 plus years of meat and food industry experience in research, quality assurance, and product / process / package / innovation development. Martha earned her B.S. in Food Science, specializing in Meat and Processing, and her M.S. in Food Science, specializing in Nitrite and Frankfurters, both from the University of Illinois. Martha is an active member of the American Meat Science Association, Institute of Food Technologists, Research Chefs Association and Lifetime Member of Phi Tau Sigma, and has served on various committees for each of the associations. Martha is an IFT Fellow and has received a Dupont Global Packaging Award, AMSA Meat processing Award, AMSA Distinguished Achievement Award and many company awards.





**Mary K. Schmidl, Ph.D.**, is a Lifetime Member and a Past President of Phi Tau Sigma, Institute of Food Technologists (IFT) and the International Union of Food Science and Technology (IUFoST). She received her Bachelor of Science degree from the University of California-Davis and a M.S. and Ph.D. degrees in Food Science (emphasis Food Chemistry) from Cornell University. She is the former Vice President of Science and Technology for the Humanetics Corporation where she was responsible for new drug discovery and innovation. She was the Director of Research, Clinical Division of Novartis (Nestle, Inc.). Prior to her work with Nestle, Dr. Schmidl directed the Nutrition Research Department for AG Bayer and was involved with intravenous feeding systems and medical foods. She has commercialized more than 75 new products, authored or co-authored over 100 refereed research papers, magazine articles, patents, book chapters, books. Dr. Schmidl received the Babcock Hart Award for Nutrition, Dr. Carl R. Fellers Award, Patrick Award for Research, the MNIFT President's Award, Phi Tau Sigma Special Recognition Award, the Award of Distinction from the University of California-Davis, the "Friendship Award" and "Scientific Spirit Award" from the Chinese Institute of Food Science and Technology. Mary is a Fellow of IFT, IFST and IUFoST. She currently the Faculty Advisor for Phi Tau Sigma Chapter at the University of Minnesota.



**Lily Yang, Ph.D.**, a Member of Phi Tau Sigma, is a food safety consultant at The Acheson Group (TAG), a food safety and public health consulting firm that supports global clients with practical food safety solutions focused on mitigating operational, regulatory, and reputational risk. She received her B.S. in Food Science and Technology at U.C. Davis, then later her M.S. and Ph.D. at Virginia Tech. In a previous life, she worked in the Foodborne Contaminants Research Unit at USDA's Western Regional Research Center. Later, she has also done contract work with the International Food Information Council (IFIC). As a post-doc at Virginia Tech, she worked in-line with Virginia Cooperative Extension and constituents to communicate new technologies, support local producers, etc. Lily's background is in food safety microbiology with a focus on

integrating qualitative and quantitative knowledge into great understanding. Her passion and work has focused on food safety culture, risk communication, and food safety education for diverse audiences. Her previous and current work seeks to "meet people where they are" depending on their specific needs. Lily is actively involved in various roles in the International Association for Food Protection, Institute of Food Technologists, Conference for Food Protection, and Phi Tau Sigma. Lily is excited to support students in allowing them to explore and discover their next passion, adventure, or whatever may be supportive of them. Please never hesitate to reach out.



**Nuria Acevedo, Ph.D.**, a Lifetime Member of Phi Tau Sigma, is currently a Principal Scientist of Technical Innovations at Griffith Foods North America. Prior to joining Griffith Foods, she was an Associate Professor at Iowa State University and she currently holds an affiliate faculty position at ISU. She is a prominent scholar in the area of soft material science of lipids and physico-chemical properties of foods with emphasis on the development of novel techniques to engineering lipid matrices with improved functional properties and nutritional value. She received her PhD

degree in Food Chemistry and finalized her first postdoctoral fellowship at the University of Buenos Aires, Argentina. After a Post-doctoral Research Associate position at the University of Guelph she joined ISU as an Assistant Professor and was promoted to Associate Professor at the same University. Nuria has made many scholarly contributions; her research has led to over 60 research papers in high impact scientific journals, 2 patents, more than 90 conference presentations and several book chapters.

Nuria has served as a member of the Phi Tau Sigma Nominations and Election Committee for several years and is currently a member of the Membership Qualifications & Evaluation Committee. She has been actively contributing to the Edible Applications Technology Division of the American Oil Chemists Society (AOCS) and as a Co-Chair of the AOCS Professional Educator Common Interest Group (PE CIG). In addition to her service, she is a current member of IFT and The Society for Advancement of Chicanos/Hispanics and Native Americans in Science (SACNAS) where she has contributed as volunteer in several occasions.



**Anna Hayes, Ph.D.**, is a Lifetime Member of Phi Tau Sigma. After obtaining a B.S. in Food & Nutrition Science and a B.A. in Spanish from St. Catherine University (*Summa Cum Laude*, Valedictorian, 2014; St. Paul, MN), she earned her Ph.D. in Food Science under the guidance of Dr. Bruce Hamaker at Purdue University (2021; West Lafayette, IN) with dual concentrations in Foods for Health and Ingestive Behavior. Anna is currently a Postdoctoral Fellow at the University of Southern California (Los Angeles, CA), where she is expanding upon her interest in Ingestive Behavior by conducting research in Behavioral Neuroscience using rodent models. As an NIH National Research Service Award Postdoctoral Fellow, Anna is studying the neurobiological mechanisms underlying Western diet-induced cognitive dysfunction. For professional service, Anna has been Treasurer/Assistant Treasurer, Vice President, and President of

the Phi Tau Sigma Hoosier Chapter at Purdue University; Co-Chair of the Midwest Area Meeting for the Institute of Food Technologists Student Association (IFTSA) hosted at Purdue University; Newsletter Lead, Student Representative, Secretary, and Chair for the IFT Carbohydrate Division; and President of the Cereals & Grains (formerly AACC International) Student Association as well as Student Representative on the Board of Directors for the Cereals & Grains Association. Anna has also been an active member of the Phi Tau Sigma Program Committee since 2019, serving as Chair of the Awards Ceremony subcommittee since 2022-2023.

**Laura K. Strawn, Ph.D.** is a Lifetime Member of Phi Tau Sigma, and an Associate Professor, Extension Specialist of Produce Safety in the Department of Food Science and Technology at Virginia Tech. She holds three degrees in Food Science with food microbiology emphases, as well as minors in Epidemiology and Molecular Microbiology: a Ph.D. from Cornell University under Dr. Martin Wiedmann, a M.S. from the University of Florida, under Dr. Michelle Danyluk, and a B.S. from the University of California, Davis. Her research program at Virginia Tech focuses on the microbial safety of fresh fruits and vegetables; specifically, the ecology, evolution, and transmission of foodborne pathogens in the produce field to fork continuum. Additionally, Dr. Strawn works directly with produce stakeholders on various produce safety issues, as well as teaches a cadre of food safety curriculums. She leads Virginia



Cooperative Extension's educational efforts on the Food Safety Modernization Act's Produce Safety Rule including teaching Produce Safety Alliance Grower Trainings and performing On-Farm Readiness Reviews. Dr. Strawn is also the Lead of Applied Research for Virginia's Fresh Produce Food Safety Team, Extension Team Leader for the Delmarva Food Safety Task Force, and an invited-member of the Radiation Advisory Board for the Commonwealth of Virginia. Professional service includes involvement in Phi Tau Sigma (Board of Directors), International Association for Food Protection, and the Institute of Food Technologists.

**Connie M. Weaver, Ph.D.**, is a Lifetime Member of Phi Tau Sigma and Chair of the Future Directions Committee, is a Distinguished Research Professor in Exercise and Nutritional Sciences at San Diego State University. She is a Distinguished Professor Emerita at Purdue University, Indiana, and CEO of Weaver and Associates Consulting, LLC. She is an elected member of The National Academy of Medicine since 2010. She is a fellow of the Institute of Food Technologists, the American Society for Nutrition, , the American Heart Association, and the American Society of Bone and Mineral Research. She is a member of the Science Advisory Boards of FDA, the California Prune Board, California Walnut Board, and ILSI. Dr. Weaver is past president of American Society for Nutrition. Among her honors are the Linus Pauling Prize, the IFT-AND Trailblazer Award, the W.O. Atwater Lectureship and Award, and Purdue's Spirit of the Land Grant and top research and teaching awards. Her research interests include bioavailability and function of minerals and bioactives.



## Calendar:

### ->Program opportunities:

- November 9:** Webinar – 'Preparing For and Managing Your Career', by Suzanne Nielsen, Ph.D. and Tristan Lipkie, Ph.D. (2pm eastern)
- November 15:** Deadline for Abstract submission for the Phi Tau Sigma Research Competition for students and post-docs.
- December 5:** Webinar – 'The Trailblazer Award Presentation', by Christine Bruhn, Ph.D.

### ->Phi Tau Sigma Scholarship and Awards Schedule:

- November 1:** Deadline to submit nominations to the Awards Committee for the Dr. S. Suzanne Nielsen Chapter Program Award
- November 30:** Deadline to submit nominations to the Awards Committee for the Dr. Daryl B. and Mrs. Dawn L. Lund Student International Scholarship.
- January 1:** Early Career Award
- 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, the Phi Tau Sigma Founders' Scholarship, and the Food Regulation 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 Elena Castell-Perez, Ph.D., Chair ([ecastell@tamu.edu](mailto:ecastell@tamu.edu)) and Executive Director Kathryn L. Kotula, Ph.D. ([klkotula@msn.com](mailto:klkotula@msn.com)). (More information: <http://www.phitausigma.org/awards/>)

**->Phi Tau Sigma – AMSA 'Research with Impact' Scholarship Schedule:**

April 19: Deadline to submit nominations for the Phi Tau Sigma – AMSA Research with Impact Scholarship.

Send completed nomination forms to Executive Director Kathryn L. Kotula, Ph.D. ([klkotula@msn.com](mailto:klkotula@msn.com)), and the AMSA Youth Programs Manager ([scholarships@meatscience.org](mailto:scholarships@meatscience.org)). (More information: <http://www.phitausigma.org/awards/>)

**-> Dr. Carl R. Fellers Award**

January 17: Deadline to submit Nominations for the and other IFT Achievement Awards.

(More information: <https://www.ift.org/community/awards-and-recognition/achievement-awards/carl-r-fellers-award>)

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

October 25: 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

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, Lester Schonberger, Ph.D. ([hlschon@vt.edu](mailto:hlschon@vt.edu)), 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 (Liz Boyle, Ph.D., Chair, [lboyle@ksu.edu](mailto:lboyle@ksu.edu))

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

**->Phi Tau Sigma Annual Meetings and Events: 2024** (dates tentative)

June 17: Phi Tau Sigma Networking Lunch, during the AMSA committee lunches

July 09: Phi Tau Sigma Awards Ceremony, 1pm central time (virtual)

July 15: Phi Tau Sigma Networking Dinner (concurrent with the IAFP meeting)

July 16: Phi Tau Sigma Networking Dinner (concurrent with the IFT meeting)

TBD: Phi Tau Sigma Business Meeting (virtual)

**->June 16-19, 2024 - Reciprocal Meat Conference of the AMSA, St. Paul, Minnesota**

June 16: Visit our table at the AMSA RMC Career and Networking Fair,  
1-4:30pm

June 17: Phi Tau Sigma Networking Lunch, during the AMSA committee lunches

**->July 14-17, 2024 - Institute of Food Technologists Annual Meeting, Chicago, IL**

**->July 14-17, 2024 - International Association of Food Protection, Long Beach, CA**

**->October 18-20, 2023 - Cereals and Grains Association, Schaumburg, IL**

## **Lifetime Member Tribute: Jacob Tuell, Ph.D., M.P.H.**

Assistant Professor of Animal Science/Food Science, Northwest Missouri State University

### Why did you become a Lifetime Member?

I became a member of Phi Tau Sigma during the last year of my Ph.D. as part of the Phi Tau Sigma – American Meat Science Association 'Research with Impact' Scholarship. When it came time to renew my membership after that first year, I had just taken a position as an Assistant Professor at Northwest Missouri State University teaching undergraduate courses in food science. As I plan to be involved in academia throughout my career, it made sense to become a Lifetime Member early on. It has already been valuable in connecting with other academics, professionals, and students in food science.



### Education:

- Ph.D. Meat Science. Purdue University, West Lafayette, IN. 2022.
- M.P.H. Family and Community Health. Purdue University, West Lafayette, IN. 2022.
- B.S. Animal Sciences; Animal Products. Purdue University, West Lafayette, IN. 2018.

### Experience/Accomplishments:

- 2022 – Present: Assistant Professor, Animal Science/Food Science, Northwest Missouri State University, Maryville, MO.
- 2018 – 2022: Graduate Research Assistant, Purdue University, West Lafayette, IN

### Areas of Expertise:

- Undergraduate teaching: Meat Science, Animal Products, Food Quality and Processing, World Foods
- Research: meat tenderness, consumer palatability, oxidative stability, postmortem aging, meat freezing/thawing

### Awards and Honors (selected list):

- 2023: Institute of Food Technologists – Muscle Foods Division Outstanding Service Award
- 2022: Phi Tau Sigma – American Meat Science Association 'Research with Impact' Scholarship
- 2022: American Meat Science Association Cleaver Student Teaching Award
- 2022: Purdue Department of Animal Sciences W.R. Featherston Doctoral Award
- 2022: Purdue Department of Animal Sciences W.R. Featherston Graduate Teaching Award

- 2021: American Meat Science Association Reciprocal Meat Conference Ph.D. Research Competition – 1<sup>st</sup> Place
- 2021: Purdue Department of Animal Sciences Book Harmon Leadership Scholarship
- 2020: International Congress of Meat Science and Technology/Reciprocal Meat Conference Chairmen’s Selected Abstract
- 2020: International Congress of Meat Science and Technology/Reciprocal Meat Conference Ph.D. Research Competition – 2<sup>nd</sup> Place in Meat Processing and Technology Division
- 2020: Purdue Department of Animal Sciences W.R. Featherston Early Graduate Career Award
- 2018: American Meat Science Association C. Boyd Ramsey RMC Scholar Award
- 2017: North American Meat Institute Al Piccetti Scholarship

Personal: Family, Interests, Hobbies:

- Home fermentation (sourdough, sauerkraut, kefir, kombucha, etc.)
- Playing music (hammer dulcimer/mountain dulcimer)
- Board games
- Reading

Advice to university students and career food scientists and technologists:

- Be open to change and new opportunities as they become available. I did not plan on pursuing meat science when I started by undergraduate degree (I did not even know that was a field of study). If I had remained set in what I planned to do at the start of my studies, I would not be in the position I am today.
- Try to create and maintain open communication with your advisor and mentors. These people want you to succeed in life, and sometimes this involves pushing you outside of your comfort zone. Be open and honest with them about how you’re managing your workload and what could change to improve your well-being and productivity.

## Member News:

### **Daryl B. and Mrs. Dawn L. Lund Student International Travel Scholarship Report - (Sonali Raghunath, Ph.D. Candidate, University of Minnesota – Twin Cities)**

The ICEF conference, officially known as the International Congress on Engineering and Food, represents a gathering of food engineers and scientists on a global scale. ICEF14, themed "Sustainable Food Manufacturing for a Resilient Food Chain," held particular significance in the post-pandemic landscape. I was privileged to serve as a representative for my university and the United States as a delegate at this prestigious event. I wish to convey my profound thankfulness to Phi Tau Sigma for bestowing upon me the honored Dr. Daryl B. and Mrs. Dawn L. Lund Student International Travel Scholarship. This generous award facilitated my participation in the distinguished ICEF14 conference, which took place in Nantes, France, from June 19th to 23rd, 2023. The Dr. Daryl B. and Mrs. Dawn L. Lund Student International Travel Scholarship played a pivotal role in expanding my professional network and enhancing my expertise within my

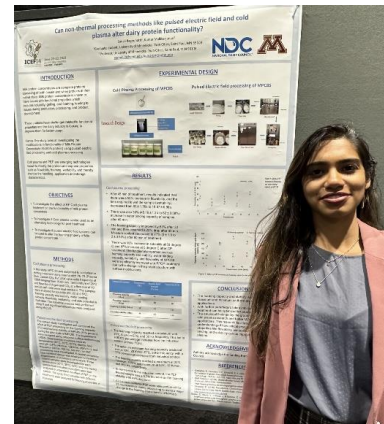


Ph.D. research area. It has catapulted my career by positioning my research in non-thermal processing methods.

As a graduate student pursuing a dual path in engineering and science within the domain of food technology, this opportunity held reflective personal and professional significance. It afforded me the privilege to broadcast my knowledge in Pulsed Electric Field and cold plasma technology, along with their applications in Dairy Protein processing, to an international audience. Participations in ICEF presented a singular opportunity to immerse myself in cutting-edge food technologies and foster collaborations with pioneering researchers from around the globe. My contribution to the conference took the form of a poster presentation titled "Can Nonthermal Processing Methods, such as Pulsed Electric Field and Cold Plasma, Modify Dairy Protein Functionality?" This presentation was featured in the Emerging Processes & Hurdles Technologies session. Engaging with professionals from diverse countries and esteemed scholars during this event was invaluable for my career development.

As a graduate student, my aspirations are geared towards active participation in international conferences to showcase my skills and make meaningful contributions to the field of food engineering. The Dr. Daryl B. and Mrs. Dawn L. Lund Student International Travel Scholarship not only removed financial barriers to achieving this goal but also encouraged me to persistently pursue my career ambitions. This conference served as an essential platform for me to demonstrate my expertise and make strides in my chosen field.

In conclusion, the opportunity to partake in ICEF14 has lastingly shaped my career trajectory, enabling me to forge connections with industry, present my research findings, and advance my status as a distinguished food engineer and scientist. I eagerly anticipate further engagements in conferences, driving my ongoing journey of growth and development within the realm of leading scientists and engineers. My heartfelt appreciation extends to the Phi Tau Sigma Awards Committee for their unwavering support, enabling this transformative opportunity and recognition.



## How/Why I Came to be in Food Science/Technology

Jordan Allen, Senior Chemist at Ingredient



My love for food stems from growing up in a culturally diverse environment. Growing up in Jersey City, New Jersey, I discovered that food has the power to connect people from all walks of life. I was fortunate to live in a place where I could eat food from a variety of cultures. When my family wasn't enjoying a home-cooked meal my mother or grandmother prepared, we would dine at restaurants serving Chinese, Indian, Filipino, Puerto Rican, Cuban, Korean, and various other cuisines. The schools I attended would even hold multicultural days during which we could try new foods while learning about the origins and history behind these meals.

My unique high school experience further enhanced my enthusiasm for food. I attended a magnet high school where I could specialize in culinary arts. My favorite part of high school was looking forward to the two hours I'd spend in a kitchen learning to cook and bake, in addition to learning about restaurant management and food safety. I considered attending culinary school to become a professional chef, but my interest in cooking dwindled as my curiosity in science and innovation grew. Entering college, I was unsure what the future held for me; however, I will always remember the day I browsed through lists of majors and found Food Science, the fusion of my two true passions.

When I started my undergraduate studies at the University of Delaware, I quickly realized that this was by far the greatest major anyone could pursue. I was naive and unaware of how vast the field of food science was, and I was awestruck by the multitude of possibilities food science can bring to our world.

"Food for Thought" was one of the first classes I took. This class unquestionably shifted my entire perspective of the food industry. Parts of this course captivated me, particularly learning about the battle against food waste and its environmental implications. After taking a Food Processing course, I began to explore how the technology I learned about could be applied to food waste. I had the opportunity to intern at the UDairy Creamery, where I learned about the cheese-making process. After noticing a large amount of whey being wasted, I set out to find a way to use this by-product for a class project. I worked on a project with a few students where we attempted to make protein fruit snacks out of leftover whey. This project led me to want to pursue a master's degree to conduct research in this field.

In August 2023, I completed my master's in Food Science and Technology at Virginia Tech under the advisement of Dr. Haibo Huang. My advisor, as well as this opportunity, have shaped me into a young food scientist and has supported my professional development. My research focused on the valorization of food processing by-products, specifically, brewer's spent grain, the main by-product of the beer brewing industry. Currently I am a senior chemist conducting plant-based protein research. My work focuses on characterization and texture science to understand the impacts different processing has on the structure and function of proteins. I am excited to continue my journey in this field, and I can't wait to see what the future has in store for me!

*Interested in sharing your path to Food Science with other members? Please send it to Newsletter Correspondent, Renata Carneiro ([rcvc@vt.edu](mailto:rcvc@vt.edu))*

**Who was Dr. Carl R. Fellers? And what did he do that warrants Phi Tau Sigma to name a very prestigious Award for him? The short answer is that he was phenomenal, multi-faceted, impactful, and caring. Read on...**

(Due to multiple requests, we are re-running our series on Dr. Fellers.

Thank you for the suggestions.

If you have your own stories to share, please send them to me at [klkotula@msn.com](mailto:klkotula@msn.com).)



## Memories of Dr. Carl R. Fellers:

(Contributed by Rauno A. Lampi Ph.D., Charter member of Phi Tau Sigma, UMass Amherst)  
(reprinted from June 2011)

An anecdote of Dr. Feller's consideration for students. Doc invited three of us grad students to go with him to an IFT meeting in Cambridge, MA, in his new Buick Roadmaster. When we got to the designated restaurant, Doc turned to us and said that the food was mediocre in the restaurant, gave the keys to the Buick to one of us to go find a more suitable place to eat, and expected us back for the verbal part of the meeting. Obviously, we did as he suggested and returned the Buick with no scratches or other harm.

Dr. Fellers supported students in any way he could – dollars from industry contracts and grants, mostly. I had the G.I. bill plus he got me half an instructor's pay; but I in return agreed to earn this via teaching one University course, one for Stockbridge, and assist with a lab session. And, when I was out of action for 6-8 weeks with polio (1955), he let my salary go on (legal or not; I never asked). (I had a wife and son to support.) So, when I became mobile again, the first steps I took was to teach my classes.



*Dr. Carl R. Fellers*

Dr. Fellers was benevolent and trusting. But, if he was misled or taken advantage of, he could extract retribution. I was sitting in the department library one day when Doc came in, went to a specific student, asked the student for a loan of money since apparently the student was flush. Strange moment. I found out that the student had gone to Doc pleading for money on which to continue to get food and other life's essentials, got some, and then had gone out and purchased a car. I did not see that student on campus the next semester.

(Memories of Dr. Lampi to be continued next month)

(We encourage individuals who knew Dr. Fellers to provide us with their memories of Dr. Fellers for this section of the Newsletter.)

## 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. Be sure to include your address. 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. If paying by check:

- Make your check payable to **Phi Tau Sigma**
- Mail your check to: **Kantha Shelke, Ph.D.**  
**33 West Ontario, Suite 57F, Chicago, IL 60654.**
- Email Kantha to let her know to expect your check ([kantha@corvusblue.net](mailto:kantha@corvusblue.net)),

- Send a scan of your check and envelope to Executive Director Kathryn Kotula, Ph.D. ([klkotula@msn.com](mailto:klkotula@msn.com)).

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. and Mrs. Dawn L. Lund Student International Scholarship Fund, Phi Tau Sigma Founders' Scholarship, Phi Tau Sigma Chapter of the Year Award, the Phi Tau Sigma – AMSA 'Research with Impact' Scholarship Fund, the Program Fund, or the General Fund. <http://phitausigma.org/store/> Scroll down to Donate and click the yellow Donate button.

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, Lester Schonberger, Ph.D. at: [hlschon@vt.edu](mailto:hlschon@vt.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: Nominations**

The scholarship and award season has started. Please nominate worthy candidates. A relative mole hill of time and effort on your part means mountains to the nominees, for their esteem and professional growth.

This is also a good time to nominate students and professionals for membership so they can be in line for scholarships and awards. (There is a bit of a waiting period between induction into Phi Tau Sigma and when the candidate is eligible to be nominated.)

Please go to the Awards page of the website: <http://phitausigma.org/awards/> for scholarship and award information and nomination forms. Deadlines vary, but are always listed in the Calendar section of this Newsletter.

Membership nomination forms can be found in the Membership section of the website: <http://phitausigma.org/membership/>

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

The Phi Tau Sigma Communications Committee includes: Kathryn Kotula, Ph.D., Editor & Chair ([klkotula@msn.com](mailto:klkotula@msn.com)), Claire Zoellner, Ph.D., Associate Editor and Social Media Specialist ([cez23@cornell.edu](mailto:cez23@cornell.edu)), Kathiravan Krishnamurthy, Ph.D., Webmaster ([kathiravan.rps@gmail.com](mailto:kathiravan.rps@gmail.com)); Anthony W. Kotula, Ph.D., Damla Dag, Ph.D., Xinyue Fan, M.S., Samruddhi Jadhav, M.S., Emine Ozen, Ph.D., Sonali Raghunath, M.S. (Ph.D. student), Kaavya Rathnakumar, Ph.D., Halak Mehta, Ph.D. student, Misha Patel, M.S., Lily Yang, Ph.D., Dajun Yu, Ph.D., Renata Carneiro, Ph.D., Justin Chow, M.S., Sasireka (Sasi) Rajendran, Ph.D., Anto Charles, M.S. (Ph.D. Candidate), Melissa Perez Santana, M.S., Krishna Prabha, M.S. (Ph.D. student), Robina Rai, MTech (Ph.D. student)

*Please be responsive to their inquiries for information for the Newsletter, which may also be shared on our social media sites, and our website.*

## 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://phitausigma.org/wp-content/uploads/2021/07/Phi-Tau-Sigma-Nomination-2022.doc>

<http://phitausigma.org/wp-content/uploads/2021/07/Phi-Tau-Sigma-Nomination-2022.pdf>

<http://phitausigma.org/membership/>

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/>

## Sponsors, Donors, and Contributing Partners:

Phi Tau Sigma accepts contributions and has a variety of available sponsorship opportunities, as well as the General fund and Program fund.

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.

Contributions 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://phitausigma.org/store/> Scroll down to Donate and click the yellow Donate button, or by going directly to PayPal

[https://www.paypal.com/donate?hosted\\_button\\_id=QTA7NUHUEEPP2](https://www.paypal.com/donate?hosted_button_id=QTA7NUHUEEPP2)). Contributions by check (written from a US bank) can be made by sending to our Treasurer: Kantha Shelke, Ph.D., 33 West Ontario, Suite 57E, Chicago, IL 60654. Please write "Sponsorship", "Donation", "Contributing Partner", etc. in the subject line. [A Sponsorship covers the cost of the honorarium and the administrative costs (PayPal, plaque, postage). A Donation covers only the cost of the honorarium. The Contributing Partners program is described below.]

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. Endowments are also accepted.

Contribution opportunities are available for the 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. and Mrs. Dawn L. Lund Student 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 (on a 'first come' basis), as well as the Program fund (which includes the Phi Tau Sigma Awards Ceremony) and the General fund.

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. (<http://www.phitausigma.org/sponsor/>)

**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.

([kkotula@msn.com](mailto:kkotula@msn.com)). Please write "Contribution" in the subject line.

## 2023-2024 Contributing Partners:

**Hawkins, Inc.** 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



Food Ingredients Group 

is to re-define the concept of shelf life and become a complete solution provider to the food industry. (Contribution to sponsor the Phi Tau Sigma Founders' Scholarship, and to sponsor the Phi Tau Sigma – AMSA Research with Impact Scholarship and its endowment.)

**Hawkins, Inc. is a Silver level Contributing Partner.**

## 2023-2024 Sponsors and Donors:

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

**Dr. Rakesh K. Singh** is a Past President of Phi Tau Sigma, a Lifetime Member; and is a Professor and Graduate Coordinator in the Department of Food Science & Technology at the University of Georgia, where he was department head from 2001 to 2020. He is also a Fellow of IFT, Fellow of IAFoST, Fellow of National Academy of Agricultural Sciences of India, and Editor-in-Chief of LWT – Food Science and Technology. (Sponsorship of a Phi Tau Sigma Student Achievement Scholarship.)

The **American Meat Science Association (AMSA)** works to cultivate a global community of professionals and students to discover, apply and communicate meat science and technology. An independent, objective, and credible voice for meat science and technology, AMSA is an organization recognized for its unmatched competence and commitment to attracting and developing meat industry leaders. We are an association that encourages our members' active participation and engagement, welcoming collaborative relationships with other groups and organizations.



**Anthony W. Kotula, Ph.D.**, a Lifetime Member of Phi Tau Sigma, retired in 1992 as a Supervisory Food Technologist after 38 years of service at the Agricultural Research Service, USDA; 25 years of which were as the Leader of the Meat Science Research Laboratory. (Donation towards the endowment for the Phi Tau Sigma-AMSA 'Research with Impact' Scholarship)

**Anonymous** donation towards the endowment for the Phi Tau Sigma – AMSA 'Research with Impact' Scholarship.

**William Benjy Mikel, Ph.D.**, a Phi Tau Sigma past President and a longtime Lifetime Member. (Recurring donation towards the endowment for the Phi Tau Sigma-AMSA 'Research with Impact' Scholarship)

**Dr. Mary K. Schmidl** is a Lifetime Member, Past President, and currently serves as Director on the Board of Phi Tau Sigma. Mary is also a Past President of the Institute of Food Technologists (IFT), a Past President of the International Union of Food Science and Technology (IUFoST), and Adjunct Professor, Department of Food Science and Nutrition, 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 an Emeritus Morse Alumni Distinguished Teaching

Professor of Food Science and Engineering, Department of Food Science and Nutrition, University of Minnesota. Ted has been a member of Phi Tau Sigma since 1962.

**Robert Cassens, Ph.D.**, Professor Emeritus, University of Wisconsin, and long-time member of AMSA; and **Martha Cassens, M.S.**, a long-time member of AMSA, a Lifetime Member and Director of Phi Tau Sigma, and Vice President of Product Innovation, Development & Quality at ACH Food Co. Inc. (Donation in honor of Dr. Anthony Kotula towards the endowment for the Phi Tau Sigma – AMSA 'Research with Impact' Scholarship.)

**Lauren Jackson, Ph.D.**, Lifetime Member and President of Phi Tau Sigma, is a Supervisory Food Technologist at U.S. FDA. (Donation towards the Dr. Gideon "Guy" Livingston Scholarship and the Phi Tau Sigma Outstanding Chapter of the Year Award.)