



Letter from the Chair

Greetings, AFSA Members!

2009 has been a busy and productive year for the department. We have seen our undergraduate enrollment program more than double in size due to an intensive recruiting campaign, and our faculty have been very successful in their grant-writing and research endeavors. Our students have also been busy with presentations and posters at several national meetings throughout the year, including IFT, RCA, and IAFP.



The 6th Annual Louisiana Food Processor's Conference will be held on March 17-18, 2010, here on the LSU campus. We are pleased to announce that Dr. Liz Sloan will be returning again this year to speak about trends in the food processing industry. Also, Dr. Mark McLellan will be speaking on University and Industry partnerships as part of the IFT Distinguished Lectureship Program. Finally, Chris Rhynalds with ConAgra Foods will give a presentation on food product development.

On a similar note, we would like to announce that the registration website for the conference is now up and running. You can find more information at our website (www.lsuagcenter.com/foodscience) or you can go directly to the conference website at www.regonline.com/LAFPC2010.

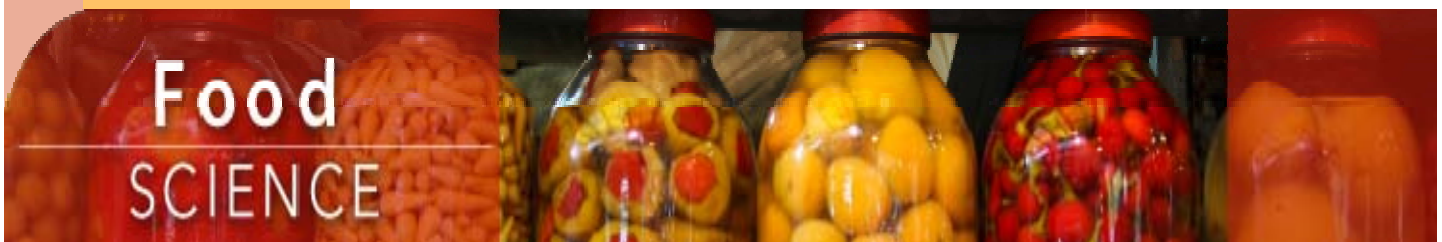
As we begin looking forward to the next year, we would like to take the time to wish you all a happy and healthy holiday season.

Sincerely,

John

Welcome, New Members!

Zapp's Potato Chips



Dr. Losso Selected as Member of IFT Strategic Leadership Forum

Dr. Jack Losso was selected as one of the 50 IFT members to participate in this year's IFT Strategic Leadership Forum (SLF). The SLF was held December 3-4, 2009 at the Westin O'Hare in Rosemont, Illinois. This year's event focused on the topics of social media, generational leadership, and strategies for being an authentic communicator.



Country of Origin Labeling Requirements



WTO Dispute Settlement Case brought against the US by Canada and Mexico - The Office of the United States Trade Representative has announced that " ... on November 19, 2009, the World Trade Organization Dispute Settlement Body established a dispute settlement panel at the request of Canada and Mexico under the Marrakesh Agreement Establishing the World Trade Organization (WTO Agreement) concerning certain mandatory country of origin labeling (COOL) requirements ... USTR invites written comments from the public concerning the issues raised in these disputes ..."

Document Title: The title of the December 4, 2009 USTR Federal Register Notice is "WTO Dispute Settlement Proceeding Regarding United States--Certain Country of Origin Labeling (COOL) Requirements; request for comments"

Organization: Monitoring and Enforcement Unit of the Office of the US Trade Representative

Summary: The above information is taken from the December 4, 2009 USTR Federal Register Notice

Source: December 4, 2009 USTR Federal Register Notice

Comments Due By: January 8, 2010

Date Released: --

Web site: The December 4, 2009 USTR Federal Register Notice is posted at <http://edocket.access.gpo.gov/2009/E9-28904.htm>

Holliday Receives Research Award



The Northharvest Bean Growers Association, North Dakota Dry Bean Council, and Minnesota Dry Bean Research Promotion Council discussed 08/09 program and budget business July 10-11, in Ottertail, Minnesota. One of the outcomes of the meeting was the establishment of the Dry Bean Health Research Program. The program provides up to \$100,000 in grant funding for research into dry beans and human health. Darryl Holliday was one of the top researchers selected to receive one of the Dry Bean Health Research Program incentive awards for 2009/10, courtesy of Northharvest

Bean Growers Association. Only 10 incentive awards were given out to selected researchers for the development of complete research proposals on dry beans (*Phaseolus vulgaris* L.) and human health to be submitted to the National Institutes of Health with a focus on cardiovascular disease, obesity, colon cancer, GI health, immune system disorders, and diabetes.

Trichinellosis in the United States Remains Low

An article in the Surveillance Summaries Series of the HHS CDC Morbidity and Mortality Weekly Report notes that " ... During 2002–2007, a total of 66 cases of trichinellosis were reported to CDC. The number of reported trichinellosis cases attributed to commercial pork consumption remains low. The greatest number of cases continues to be associated with consumption of meat other than pork, especially bear meat. For the incidence of trichinellosis in the United States to be reduced further, education regarding safe food preparation practices and prevention of trichinellosis should be targeted toward hunters and other consumers of wild game meat, especially bear ..."

Document Title: The title of the December 4, 2009 HHS CDC MMWR Surveillance Summaries Series Article is "Trichinellosis Surveillance; United States, 2002--2007"

Organization: Surveillance Summaries Series of the HHS CDC Morbidity and Mortality Weekly Report

Source: December 4, 2009 Surveillance Summaries Series of the HHS CDC MMWR

Web site: The December 4, 2009 Surveillance Summaries Series of the HHS CDC MMWR is posted at

http://www.cdc.gov/mmwr/mmwr_ss.html

* specifically at

<http://www.cdc.gov/mmwr/preview/mmwrhtml/ss5809a1.htm>

* an appendix, titled "Trichinae Certification Program Final Rule, Code of Federal Regulations, October 2008" is posted at

<http://www.cdc.gov/mmwr/preview/mmwrhtml/ss5809a2.htm>

Prepared by: This message was distributed by Jack Cooper, who may be reached at e-mail: jlc@fien.com or 301-384-8287

Food Science Club Hosts Thanksmas Dinner

On Tuesday, November 30, members of the Food Science Club hosted their annual Thanksmas Dinner at the Nelson Memorial Building. The feast included two turkeys plus the traditional sides. Students also prepared many different dishes from their native countries to serve at the dinner. Also, students were asked to bring canned foods and gently used clothing to donate to those in need during the holiday season. Door prizes were also handed out, and Mr. Ron Zappe and Dr. Ruth Patrick were on hand to present scholarships to the students! There was also a baking contest, with Adriana Soto being voted favorite for her delicious flan. The food science club would like to thank everyone who participated to make this event a success.



Cold Storage Survey

USDA NASS is seeking comments on the revision and extension of a currently approved information collection regarding this monthly survey, which provides information on national supplies of food commodities in refrigerated storage facilities, as well as a biennial survey of refrigerated warehouse capacity.

Organization: USDA National Agricultural Statistics Service (NASS)

Summary: The monthly Cold Storage Survey provides information on national supplies of food commodities in refrigerated storage facilities. A biennial survey of refrigerated warehouse capacity is also conducted to provide a benchmark of the capacity available for refrigerated storage of the nation's food supply. Information on stocks of food commodities facilitates proper price discovery and orderly marketing, processing, and distribution of agricultural products.

Source: Federal Register: December 8, 2009 (Volume 74, Number 234)

Comments Due By: Within 30 days of December 8, 2009

Web site: The Federal Register notice is at <http://edocket.access.gpo.gov/2009/E9-29257.htm>

Cold Storage statistics for various commodities can be found at http://www.nass.usda.gov/Charts_and_Maps/A_to_Z/in-cold_storage.asp

Contact: Copies of the information collection requirement may be obtained by calling (202) 720-8681.

Undergraduate Scholarship Recipients



Tracy Heffes
**Allen Canning
Scholarship**



Sara Black
**Green Pasture Products
Scholarship**



Danielle Johnson
**Manda Fine Meats
Scholarship**



Sara Menard
**Ruth Patrick & McCormick &
Co. Scholarships**



Sara Maxwell
McIlhenny, Inc. Scholarship

Graduate Scholarship Recipients



Karen Garcia
**Tony's Seafood
Scholarship**



Nicole Hazard
**Grodner
Scholarship**



Huiaxia "Eva" Yin
**Barkate
Scholarship**





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**LSU AG CENTER
DEPARTMENT OF
FOOD SCIENCE**

www.lsu.edu/foodscience
www.lsuagcenter.com/foodscience

Calendar of Events

February 1-4, 2010: SCP & Seafood HACCP, LSU Ag-Center (Efferson Hall)

March 17 & 18, 2010: 6th Annual Louisiana Food Processors Conference—LSU

July 12-15, 2010: Better Process Control School, Efferson Hall, LSU Campus

July 17-20, 2010: IFT Annual Meeting & Food Expo, Chicago, IL

August 1-4, 2010: IAFP Annual Meeting, Anaheim, CA



Departmental Publications

- Herrera-Corredor, J.A., Garcia, K., *Prinyawiwatkul, W.*, Saidu, J.E.P., Chompreeda, P., No, H.K., and Khachatryan, A. 2009. Influence of Education/Profession of Mexican Consumers on Acceptance and Purchase Intent of Corn Tortilla. *Journal of Sensory Studies*. Accepted 2-20-2009.
- Walker, J., Boeneke, C.A., Sriwattana, S., Herrera-Corredor, J.A., and *Prinyawiwatkul, W.* 2008. Consumer Acceptance and Purchase Intent of a Novel Low-Fat Sugar-Free Sherbet Containing Soy Protein. *Journal of Food Quality*. Accepted 11-24-2008 (waiting for batch assignment).
- Waimaleongora-Ek, P., Garcia, K.M., No, H.K., *Prinyawiwatkul, W.* and Ingram, D.R. 2009. Selected Quality and Shelf Life of Eggs Coated with Mineral Oil with Different Viscosities. *Journal of Food Science*. 74(9): doi:10.1111/j.1750-3841.2009.01341.x November/December issue.
- Charoenthaikij, P., Jangchud, K., Jangchud, A., Piyachomkwan, K., Tungtrakul, P., and *Prinyawiwatkul, W.* 2009. Germination Conditions Affect Physicochemical Properties of Germinated Brown Rice Flour. *Journal of Food Science*. 74(9):xx-xx. Doi: 10.1111/j.1750-3841.2009.01345.x November/December issue.
- No, H.K. and *Prinyawiwatkul, W.* 2009. Stability of Chitosan Powder during Long Term Storage at Room Temperature. *Journal of Agricultural and Food Chemistry*. 57:8434-8438.
- Garcia, K., Sriwattana, S., No, H.K., Herrera-Corredor, J.A., and *Prinyawiwatkul, W.* 2009. Sensory Optimization of a Mayonnaise-Type Spread Made with Rice Bran Oil and Soy Protein. *Journal of Food Science*. 74(6): S248-254.