To Food Science Alumni and Friends:

This past year was a good year for the Department with many positive achievements from our faculty and students. On the student side, we continue to have very successful product development teams that won the IFTSA-Disney Product Development Competition (page 4) and placed 3rd in the Danisco Knowledge Award Competition (page 4). In addition, the UA College Bowl Team was again in 2011 the South Central Region champion and competed well at nationals where they placed third. We are very thankful to Dr. Hettiarachchy for coaching the teams.

Our students also fared very well at national and international conferences. Chelsey Castrodale received two awards from the American Oil Chemist Society and Bangde Li placed 3rd in the Sensory and Consumer Science student paper competition at IFT. In addition, several of our students received Feeding Tomorrow Scholarships from IFT. Congratulations to all of them for representing us well and bringing recognition to the department.

On the faculty and staff side, we have had some significant changes as well. We welcomed two new faculty members, Dr. Han-Seok Seo (Sensory Science) and Dr. Jamie Baum (Nutrition). Dr. Seo is replacing me on the faculty. Dr. Baum took the position previously held by Dr. Latha Devareddy who is now working with Kellogg’s. We welcome both of them and I have no doubt that they will make great contributions to the department. In addition to these two positions, we are currently searching for a faculty member in molecular food microbiology. As a department we are very thankful for the investments made by both the College and the Division of Agriculture in Food Science. On the staff side, we welcomed to the department Lance Maples (maintenance) and Nina Reich (custodial services). Both have been great additions to the departmental staff.

As always we love to hear from you and share your news with other alumni. Look at the Class Notes on page 7 and keep up with old friends. It is great to see that our alumni are doing so well in the industry. If you have noteworthy personal news or professional news such as a new job or a promotion, please share it with us (Susan Teeter, smcanno@uark.edu) so that we can share your successes in the next edition of Class Notes.

Finally, I want to thank those of you who have made gifts to the University and in particular to our department. Our students are in great need of additional scholarship opportunities and your gifts are greatly appreciated. I would ask that if you plan to make a gift designated to the department that you write me a quick note (jmeull@uark.edu) so that I make sure it gets to us and that I properly thank you.

Sincerely,
Jean-François Meullenet
**Two New Faculty Members Join Department**

We are pleased to announce that Dr. Jamie Baum and Dr. Han-Seok Seo have joined the department as assistant professors in the areas of nutrition and sensory science, respectively.

Dr. Baum, a native of Ohio, comes to us from Danone Baby Nutrition in Schiphol, The Netherlands as a Nutrition Scientist and Claim Manager. Prior to this position, she completed a post-doc in Cellular and Molecular Physiology at Penn State University, College of Medicine and worked as a Nutrition Scientist for Unilever in The Netherlands. She earned her B.S. in Dietetics and her Ph.D. in Nutritional Sciences, both from the University of Illinois at Urbana-Champaign.

Her research will focus on the role of dietary protein on body composition, energy metabolism and metabolic health throughout the lifecycle. She will be teaching a special topics course this spring focusing on nutrition and metabolic disease.

Jamie is married to Marco and enjoys traveling, cooking, listening to music and reading.

Dr. Seo, a native of South Korea, comes to us from the Smell and Taste Clinic at the University Hospital in Dresden, Germany where he worked as a Research Associate. He earned his B.S. in Food Resources (Crop Science) from Korea University, and his M.S. and Ph.D. degrees in Food and Nutrition from Seoul National University in Seoul, South Korea. He continued his education at the University of Dresden Medical School where he earned a doctoral degree in Otorhinolaryngology.

The primary goal of his research will be to not only provide a better understanding for food perception and eating behavior in daily life, but also a higher quality life to all of our society. His main research interests are 1) sensory and consumer sciences, 2) chemosensory perception and multisensory integration, 3) human-food interaction, 4) eating behavior and 5) food neuropsychology.

Han-Seok enjoys classical music, soccer and baseball (so much so that he wanted to be a Major League Baseball player when he was young.) In addition, he often plays traditional Korean instruments with friends.

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**Ricke Receives the John W. White Outstanding Research Award**

Dr. Steven Ricke was recognized as the recipient of the John W. White Outstanding Research Award at an awards luncheon Friday, Jan. 6, in the Crowne Ballroom at the Crowne Plaza Hotel in Little Rock.

Dr. Ricke is an international authority on food safety with a focus on preventing *Salmonella* contamination during food production and processing. He is director of the Division of Agriculture’s Center for Food Safety and is co-founder and president of the Arkansas Association for Food Protection. He has produced a remarkable number of scholarly publications just in the past six years, including five books edited or co-edited, 109 peer-reviewed journal articles, 30 review articles and 19 book chapters. He has also secured nearly $6 million in grants and contracts for Division programs.

This award recognizes faculty of the Dale Bumpers College and the Division of Agriculture who have made notable and outstanding contributions in research toward the land grant mission. The contributions can be through innovative problem solving, creative activity, development of programs or contributions towards basic understanding.
**Proctor Named Fellow of AOCS**

Dr. Andy Proctor was recently named a Fellow of the American Oil Chemists’ Society, which is the society’s highest honor “for members whose achievements in science entitle them to exceptionally important recognition.”

Proctor was cited for his research that has led to new uses for agricultural products and co-products and his leadership of an exchange program for students from Europe, Arkansas and other states as U.S. director of the Atlantis Program in Biorenewables and Clean Energy.

Proctor developed a process for producing soy oil that is rich in conjugated linoleic acid (CLA), which has anti-cancer properties. He also developed a method to extract the silica in rice hulls for use in silica-based products. A new company in the Arkansas Delta was created using his method to produce activated carbon and silica from rice hulls.

Former AOCS president Casimir Akoh said Proctor’s research has significantly increased the scientific understanding of lipid chemistry related to uses of rice, soybeans and other agricultural commodities.

Proctor is senior associate editor of the Journal of the American Oil Chemists’ Society, served the maximum of two terms on the AOCS governing board, and is chair and founder of the AOCS Lipid Educators Common Interest Group.

**Faculty Highlight**

Dr. Luke Howard: Impact of juice processing on polyphenolic content of cranberries

Cranberries are recognized for their role in urinary health, specifically their ability to prevent recurrent urinary tract infections. The UTI protective effect of cranberries is thought to be due to the presence of procyanidins containing A-type linkages. Cranberries are commonly consumed as juices, but the effect of juice processing steps on cranberry procyanidins and other polyphenolics is unknown.

The effects of three different pretreatments were investigated (only grinding, only blanching and grinding plus blanching) for cranberry juice processing on the concentrations of anthocyanin pigments, flavonols and procyanidins throughout processing. The effect of drying cranberry pomace, the waste product of juice processing, on anthocyanins, flavonols and procyanidins was also determined. The different pretreatments had a minor impact on the polyphenolic content of the juices.

Flavonols were retained in the juice to a greater extent than anthocyanins, and pressing resulted in the most significant losses in anthocyanins and procyanidins due to the removal of the seeds and skins. Drying of cranberry pomace resulted in increased extraction of flavonols and low molecular weight procyanidins, but lower extraction of high molecular weight procyanidins.

The research has shown that less than half of the anthocyanins and procyanidins found in the fresh cranberries are retained in the pasteurized juice. Future research will focus on methods to facilitate extraction of polyphenolics from skins and seeds into the juice so consumers can benefit more from the health-promoting properties of the compounds. Dried cranberry pomace was found to be a rich source of polyphenols and dietary fiber and shows great promise as a nutraceutical ingredient.

**Department Expands Undergraduate Focus Areas**

Due to increased student interest and industry demand, we are excited to announce that the department has increased our undergraduate academic offerings to include a Food and Culinary Sciences Concentration. This concentration will provide students interested in product development careers with an interdisciplinary background in food science and culinary arts. This concentration is a partnership program with Northwest Arkansas Community College (NWACC).

Along with a bachelor’s degree in Food Science from the UA, students will earn an associate’s degree from NWACC and will be eligible to become a Certified Research Chef or Certified Culinary Scientist through the Research Chef’s Association.

In addition to this, students in the Food Technology Concentration will now have the option of completing a minor in agribusiness, general business or general food and nutrition while completing their core requirements, thus leaving elective hours available for further educational enhancement.
Faculty, Staff And Student Notes

Student Achievements

Dinesh Babu received an award for Food Safety Research at the Arkansas Association for Food Protection (AAFP) Annual Conference.

Chelsey Castrodale received two AOCS international awards including the 2011 Honored Student Award and the Peter and Claire Kalustian Scholarship.

Ashley Clement placed second in the Muscle Foods Division poster competition at the annual IFT meeting.

Kristen Gibson received a certificate of merit at the AAFP conference.

Nathan Jarvis received an award for Food Safety Research at the AAFP conference.

Sabelo Masuku received an award for Food Safety Research at the AAFP conference.

Arun Mauthaiyan received a certificate of merit at the AAFP conference.

Sarah Mayfield received the IFT Feeding Tomorrow Scholarship.

Amanda Mishler received the IFT Feeding Tomorrow Scholarship.

Taylor Thurow was selected as a Bumpers College Ambassador and Food Science representative.

Lydia Rice received the IFT Feeding Tomorrow Graduate Scholarship.

New Staff

Giselle Almeida joined the Food Safety program as a Program Associate.

Dinesh Babu joined Dr. Crandall and Dr. Buescher as a Program Associate.

Brandon Grigg joined the Rice Processing Program as the Rice Quality Lab Manager.

Kalpana Kushwaha joined the Food Safety program as a Post-Doctoral Associate.

Lance Maples joined the department as a Maintenance Specialist.

Nina Reich joined the department as an Institutional Services Assistant.

Newest Alumni

B.S. Graduates

Lidia Aceves
Leo Altenberg
Nelson Brown
Paola Cordero
April Felkins
Jeremy Fuller
Almei Hasenbeck
Mary Kordsmeier* (Honors Graduate)
Ryan Layes
Oanh Nguyen
Kierra Payne-McDaniel
Nicole Poquette
Patrick Rodgers
Whitney Tollett
Deborah White

M.S. Graduates

Chelsey Castrodale
Mitina Khairallah
Curtis Luckett
James Smith
Jordan Teeple

Ph.D. Graduates

Ashley Espinoza
Brittany White
Ken Over

Student Product Development Teams Win Big in National Competitions

IFTSA-Disney
“Phenomenal Funchies”
1st Place

The product development team placed first in the competition held at the Annual IFT Meeting in New Orleans, LA for their product concept “Phenomenal Funchies.” They were awarded a plaque and a cash prize of $3,500.

Team members and advisors from left are J.F. Meullenet (head), Monica Ramos, Quyen Nguyen (captain), Madison Weskamp, Navam Hettiarachchy (coach), Leo Altenberg and Sunil Perumalla.

Danisco
“TV-Tots”
3rd Place

Danisco awarded the UA product development team third place for their submission of “TV-tots.” They earned a cash prize of $2,000.

Team members and advisor from left are Sunil Perumalla, Navam Hettiarachchy (coach), Quyen Nguyen, Tadjudini Lassissi, Leighanna Massey, Amanda Mishler and Leo Altenberg. Not pictured is team captain Monica Ramos.

American Association of Cereal Chemists
“Bran Knew”
Top 5 Finalist

The product development team with the “Bran Knew” product concept was named a top 5 finalist and was invited to compete at the AACC Annual Meeting in Palm Springs, CA.

Team members, coached by Navam Hettiarachchy, are Jay Rayaprolu (captain), Irene Pagana, Martha Hunt, Emily Arijaie, Jack Teague and Patrick Rodgers.
**College Bowl Team Wins Regional Contest**

The UA Food Science College Bowl Team won first place in the South Central Regional Competition held at Frito Lay offices in Plano, TX on April 15, 2011.

Team members, coached by Navam Hettiarachchy, include from L to R: Madhuram Ravichandran (captain), Vijayalakshmi Ganesh, Patrick Rodgers, April Felkins, Monica Ramos, Leighanna Massey, and Utkarsh Shah.

Competing with the UA were teams from Oklahoma State, Texas A&M, Texas Tech and University of Missouri.

As regional champions, the team received a plaque, $1000 cash and earned a trip to the National College Bowl competition held at the IFT annual meeting where they placed third.

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**White Receives Bumpers Distinguished Ph.D. Scholar Award**

Brittany White was recognized at the Bumpers College Honors and Awards Banquet as one of two doctoral recipients of the Dale Bumpers Distinguished Ph.D. Scholar Award.

After receiving her B.S. in Food Science in ’07, she continued her research with Dr. Howard in the area of nutraceuticals and functional food chemistry with a focus on enhancing the extraction of polyphenolic compounds from cranberry pomace.

She is currently employed with the Agricultural Research Service in the U.S. Department of Agriculture as a post-doctoral associate.

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**2011-2012 Scholarship Recipients**

- **OFPA Ahmed A. & Anna Kattan-**
  - Outstanding Freshman
  - Amanda Mishler

- **OFPA Ahmed A. & Anna Kattan-**
  - Outstanding Sophomore
  - Alex Huck

- **OFPA Ahmed A. & Anna Kattan-**
  - Outstanding Junior
  - Sydney Lessig

- **Carolyn & Roy Sharp**
  - Abbey Rhea

- **Carolyn S.Q. Sharp**
  - Rebecca Cantrell

- **Claude & Patty Todd**
  - Amanda Mishler

- **F&H**
  - Sydney Lessig

- **Food Science**
  - Michaela Bauer
  - Rebecca Cantrell
  - Julie Isenhower
  - Carlyn Oswald

- **Gerber**
  - Allie Mertz

- **Jerry Dickson**
  - Michelle Braun

- **Jim “J.B.” Brooks**
  - Lydia Kaume

- **Joe & Gretchen Steele**
  - Mallory Eggleton

- **John & Trannye O. White**
  - Renee Rood

- **Justin R. Morris**
  - Alex Huck

- **McKee Foods**
  - Quyen Nguyen

- **OFPA**
  - Kyle Mattal
  - Sarah Mayfield

*www.foodscience.uark.edu*
ALUMNI SPOTLIGHT

SCOTT WALNOFER

UA FOOD SCIENCE: BS ’05, MS ’08

RESEARCH CHEF
KERRY INGREDIENTS & FLAVOURS—AMERICAS REGION
Class Notes

We want to hear from you!
Let us know about your milestones and anything else you would like to share with your classmates - awards, marriages, retirements, moves, promotions, birth announcements and more. Please include your degree, class year, and when applicable, your maiden name.

Mail: Department of Food Science
c/o Susan Teeter
2650 N. Young Ave.
Fayetteville, AR 72704
Email: smcanno@uark.edu

Thomas Held
BS ’85, received the Branson Lakes Area Chamber of Commerce Small Business of the Year as the family owner of Stone Hill Winery.

Tony Johnston
MS ’86, PhD ’95, is a Professor in the School of Agribusiness and Agriscience at Middle Tennessee State Univ. He was recently awarded the Bob Womack Distinguished Faculty Award.

Patti Landers
MS ’89, PhD ’92, was promoted to Professor in the Dept. of Nutritional Sciences at Univ. of Oklahoma Health Sciences Center.

Mike Faupel
MS ’92, is the Operations Director at The Sustainability Consortium, Univ. of Arkansas. He received the NIFA 2010 State Partnerships Award, for support of Univ. of Illinois’ MarketMaker Program.

Brian Davis
BS ’98, MS ’00, was awarded his CCS (Certified Culinary Scientist) certification and was promoted to Director of Research and Development at Simmons Foods.

Jonathan Gray
BS ’98, was named to the Purdue Univ. Alumni 40 under 40. He works in Research, Quality & Innovation with ConAgra Foods, Inc.

David Smith
MS ’98, was promoted to Corporate Quality & Food Safety Manager at Riviana Foods.

Ana Lucía Vásquez-Calcedo
MS ’99, is a team leader on the research subject “aseptic systems” at Fraunhofer Inst. for Interfacial Engineering & Biotechnology.

Logan Woodruff
BS ’03, is the Corporate Microbiology Manager at Allen’s, Inc.

Enzo Giannoccaro
MS ’05, received his M.S. in Operations Management from the UA and was promoted to Sr. Thermal Process Specialist with ConAgra Foods.

Cecilia Gonzalez
BS ’05, has joined the organization, World Relief, and is in Haiti working with the agriculture dept. and partnering organizations as a Food Processing Advisor to find alternative uses for agricultural products.

Johnny Ray Stout
MS ’06, was promoted to Quality Assurance Specialist with Tyson Foods, Inc.

Josh Saldivar
MS ’07, is a graduate student in Integrated Biomedical Science Program at Ohio State Univ. He was awarded and F31 predoctoral fellowship from the NIH (2010-2013).

Amanda Bettasso Bigando
BS ’08, and Jordan Bigando were married on December 11, 2010.

Vishal Jain
PhD ’08, was promoted to Raw Material Scientist with MARS Chocolate North America.

Xiaoyu Min Saldivar
MS ’08, is a Food Technologist at Cargill Flavor Systems.

Tanushree Tokle
MS ’09, is a PhD candidate at UMASS Amherst and recently received the 2011 AOCs Honor Student Award, 2011 IFT Feeding Tomorrow Graduate Scholarship and the 2011 Eugent M. Isenberg Scholar Award from the Isenberg School of Management at UMASS.

Jeana Monrad Boucher
PhD ’10, received the 2011 Innovations Award for Ebro for her success with her product line. She is a Ready to Serve Development Manager with Riviana Foods.

Gaewalin Oupadissakoon
PhD ’10, is a consumer scientist with Kraft Foods North America.

Erin Shannon
MS ’10, is an Application Technologist with Danisco USA.
2012 Calendar

OFPA Convention
April 3-4, 2012

Rice Processing Program -
Annual Industry Alliance Meeting
May 23-24, 2012

National IFT Annual Meeting & Food Expo-
Las Vegas, NV
June 25-28, 2012

Better Process Control School
November 6-9, 2012

Department Hosts Chocolate Expert

The department hosted guest speaker Jeffrey Hurst, Ph.D., principal scientist with the Hershey Company, on October 25. He presented a talk on “Cacao: From Ethnobotany to Translational Medicine.”

Hurst’s work at Hershey includes developmental and evaluation of new analytical technologies and methods, allergy research, spectroscopy and spectrometry, support for plant troubleshooting and support for the Hershey Center for Health and Nutrition. He is also an adjunct professor of comparative medicine at the Milton S. Hershey Medical Center in Hershey, PA.

Hurst says cacao consists of over 500 discrete chemical compounds. In recent years, there have been substantial scientific reports about positive health effects from selected compounds in cacao and chocolate products, with many concentrating on the improvement of cardiovascular markers such as blood pressure.