Dear Alumni and Friends:

It is a pleasure to bring season greetings to you from the food science faculty, staff and students. We cannot believe that another year has gone by and it is time to reflect on 2012. I think a lot of good things are happening in our department. First, we have a very supportive administration that believes in us and recognizes both the importance and the bright future of the food industry. You probably recall that we were able to hire two faculty members in 2011. This was followed with a new hire for 2012 in molecular food microbiology. We feel very fortunate to have hired Dr. Kristen Gibson and look forward to great things from her. Welcome Kristen! In addition, we are currently searching for a human nutrition and gut health faculty member to complement our current research in the food and health area. Finally, we will be launching a search for a grain process engineering position in January. We feel very fortunate to have expanded our faculty size in these difficult financial times.

We are also growing in student numbers at the undergraduate level. We currently have around 70 undergraduates, which is almost three times the number I recall when I joined the department 16 years ago. We have experienced this growth mostly because of the launch of a new concentration in “Food and Culinary Sciences”. This is a partnership between our department and Northwest Arkansas Community College. We strongly believe that the culinary arts will have an increasing importance in the food industry, and we hope to make our graduates more competitive for jobs in R&D.

Our students continue to remain nationally competitive. They were again this year South Central regional champions in the IFT Quiz Bowl competition. Several other graduate students were also recognized nationally for their scholarly achievements.

We had a significant retirement in the department this year. Judy Haney decided to retire after 35 years of service to the department as our accountant (page 5). She left a big void in institutional memory but we were able to hire Eric Friend, an outstanding individual as her replacement. Judy has not been a stranger and visits us on a regular basis. She is doing great and enjoying traveling and spending more time with her family.

We love to hear from you and share your news with other alumni. This section of the newsletter is growing and we thank you for sharing with us noteworthy professional news or a promotion or personal news. Look at the Class Notes section (page 7) and keep up with old friends. Please share your news with us (Susan Teeter, smcanno@uark.edu) so that we can share your successes in the next edition of Class Notes. Please also note the two outstanding alumni we are recognizing this year (page 6). They are Dr. Luke Boatright, Professor of Food Chemistry at the University of Kentucky and Nora Cooper, Product Manager, Tyson Foods. We will celebrate the occasion on April 22, 2013, at our annual awards luncheon. You are all invited!

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
Siebenmorgen Honored With Riceland Award

Dr. Terry Siebenmorgen was recognized as the recipient of the Riceland Foods 2012 Friend of the Farmer award. The presentation was made at the cooperative’s 92nd annual meeting in Stuttgart on Nov. 15.

Siebenmorgen has worked in the field of rice research throughout his almost 30-year-career, with an emphasis on issues related to how the growing environment, drying and storage, as well as processing and transporting affect rice quality.

Danny Kennedy, Riceland chief executive officer, said Siebenmorgen’s work, and that of his associates, has expanded the understanding of rice which has benefitted everyone in the rice industry, including farmers, millers, marketers, and food manufacturers who use rice in the production of their products.

The Friend of the Farmer award provides Riceland Foods an opportunity to recognize individuals, companies and public institutions for their contributions to the Arkansas rice industry. It has been presented to a governor, U.S. senators and congressmen, as well as to CEOs of national restaurant chains and international food manufacturers.

It was Siebenmorgen’s initiative that led to the establishment of the University of Arkansas Rice Processing Program, funded primarily by contributions from the industry. Early experiments showed the causes of rice kernel breakage following milling, and pointed to the impact of extremely dry or humid conditions on milled rice.

A long-term study showed the negative impacts of high nighttime air temperatures during rice kernel formation on chalk levels and milling yields. The research showed that variability in how milled rice functioned could be explained by the environment the rice kernels experienced while being formed in the field.

Other research showed the extent to which rice kernels are milled can have a big impact on milling yields and end-use processing performance.

Riceland noted that Siebenmorgen has also been successful working with personnel in the rice industry including, farmers, millers, marketers and food manufacturers who use rice in the production of their products.

“Besides his scientific abilities, Dr. Siebenmorgen has been very successful working with everyone in the rice industry including farmers, millers, marketers, and food manufacturers who use rice in the production of their products,” Kennedy said.

“While we in the rice world think in terms of millions of bushels or metric tons, Dr. Siebenmorgen and his associates think in terms of a single rice kernel and how it reacts to a given environment. That may be why Terri works so well with so many different people. He also relates to people in the rice industry as individuals and treats each one with respect and a smile.”

Agricultural Communication Services

Crandall Named Fellow of IFT

Dr. Philip Crandall was recently named a 2012 IFT Fellow. The IFT Fellow designation is an honor bestowed upon members by their peers, recognizing exemplary professionalism in the field of food science. IFT calls the award “a unique professional distinction conferred on individuals with outstanding and extraordinary qualifications and experience for their contributions to the food science technology field.

Crandall is one of 15 IFT members chosen to receive the honor this year. In a given year, no more than 0.3 percent of the professional membership is eligible, and even fewer than that earn the honor. “I am delighted to see Dr. Crandall being recognized by IFT for his contributions to the food science profession and our professional organization,” said Jean-Francois Meullenet. “This award brings great distinction to the department and contributes very positively to our national reputation and visibility.”

Crandall has served since 1989 on the department of food science faculty and also currently serves on the university’s Center for Food Safety faculty. His research interests include thermal and non-thermal food processing, natural antimicrobials, benefit/risk assessment of poultry products and increasing the safety of ready-to-eat foods through employee education. He has also served as a faculty member at the University of Florida Citrus Research and Education Center.

Agricultural Communication Services
HETTIARACHCHY RECEIVES APPRECIATION AWARD

Dr. Navam Hettiarachchy was presented the second annual Appreciation Award by the Sponsored Student Programs in the Graduate School. This award is presented to a faculty member and a staff member who have facilitated an aspect of the sponsored student process, encouraged and/or mentored sponsored students at the U of A and have exemplified outstanding contributions to the programs.

Sponsored students are international students who are funded by foreign governments, the U.S. government, domestic and international agencies, private companies, or corporations. When these students complete their studies they return to their home countries and serve as important links between the United States, Arkansas, and the university in business, government, education, and industry.

Hettiarachchy was presented her award at the Sponsored Student Recognition Dinner held in May. This event recognizes sponsored students who are graduating in the Spring or Summer terms, as well as those visiting student researchers and non-degree visiting students who will return to their home country after studying at the University of Arkansas for one term or one year.

Arkansas Newswire
BUESCHER IS INDUCTED INTO THE PPI HALL OF FAME

Dr. Ron Buescher was presented the 2012 Hall of Fame Award at the Pickle Packers International, Inc. (PPI) Annual Meeting and Product Showcase held in New Orleans, LA on October 31.

Dr. Buescher’s research goals have long been to improve product quality and market-life of pickled vegetables, as well as finding new ways to reduce waste in the pickling process. Working alone or with collaborators, Dr. Buescher has compiled a long list of accomplishments. Such highlights include fermentation studies for reducing salt and preventing pickle softening during salt stock storage, the uses of calcium in fermentation, studies to reduce cure appearance in fresh packed pickles, and 31 years of overseeing the Pickle Product Evaluation Program in collaboration with PPI. During Dr. Buescher’s acceptance speech, he acknowledged major contributors to his research, service and education program that included people involved with pickle manufacturing, UA Division of Agriculture research support personnel, graduate students and his family who are important shareholders of the award.

The Hall of Fame Award, first presented in 1955, is the highest bestowed award of PPI, and is designated for those individuals who make the greatest significant contributions to the advancement and protection of the pickle industry by supplying technical service, basic research or inventions of exceptional benefit. It is intended for those in the disciplines supplying services to the industry as well as unsurpassed leadership.

The award was previously presented to Roger McFeeters, Ph.D., of the US Food Fermentation Laboratory USDA in 2011, and to PPI’s Legal Counsel Walter E. Byerley in 1993.
Judy Haney Retires With 35 Years of Service

Judy Haney, accounting technician II, retired on July 31st, capping 35 years of service to the Department of Food Science.

Judy started her career in 1977 with the department as a clerk-stenographer and then provided comprehensive accounting services since 1991. She was recognized as a campus-wide Employee of the Quarter and received the Outstanding Support Award for staff in the Division of Agriculture.

The department hosted a retirement party in her honor on June 13th; where she was presented with a framed Old Main picture and an iPad. Many friends, family members and current and past UA faculty and staff attended.

During retirement, Judy plans to enjoy more "me" time, spend time with her grandson, Emery, travel and exercise. She and her husband, Rick, reside in Fayetteville and have a daughter, Teresa and son-in-law, Adam.

Quiz Bowl Team Wins 13th Regional Competition

The UA Food Science College Bowl Team won first place in the South Central Regional Competition held in Dallas, TX on March 30, 2012.

Team members, coached by Navam Hettiarachchy, L to R include: Sarah Mayfield, Vijayalakshmi Ganesh, Patrick Rodgers, Madhuram Ravichandran (captain) and Quyen Nguyen.

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

Student Achievements

Emily Arijaje placed first in the UA Graduate Research competition and second in the OFPA poster competition.

Vijayalakshmi Ganesh placed third in the Arkansas Association of Food Protection (AAFP) poster competition.

Amanda Mishler was awarded a Student Undergraduate Research Fellowship in the amount of $4,000. Her faculty mentor is Dr. Navam Hettiarachchy.

Si Hong Park is lead author on an invited review paper accepted for publication by Poultry Science Journal.

Nicole Poquette placed second in the Graduate Research competition and third in the OFPA poster competition.

Madhu Ravichandran placed first in the IFT oral presentation and first in the AAFIS poster competitions in Las Vegas, first in the AAFP poster competition, first in the OFPA poster competition, and third in the Gamma Sigma Delta oral presentation competition.

Utkarsh Shah was selected as a recipient of an AOCS Honored Student Award.

New Staff

Sungeun Cho joined the Sensory program as a Post-Doctoral Associate.

Eric Friend joined the department as the Fiscal Support Supervisor.

Betty Martin joined Dr. Buescher and Dr. Ricke as a Program Associate.

Chuanmin Ruan joined the Lipid Chemistry and Health Research program as a Program Technician.

Stephanie Shouse joined Dr. Baum in Nutrition Research as a Program Technician.

Newest Alumni

B.S. Graduates

Amber Flowers
Sydney Frywell
Holly Griffin
Alexandria Mertz
Quyen Nguyen
Camille Schaffner*
Taylor Thurow*
Madison Weskamp
Kail Wilkes

*Honors Student

M.S. Graduates

Youngbum Lee
Curtis Luckett
Sabelo Masuku
Irene Pagana
Dolar Pak
Jean Ndahetuye

Ph.D. Graduates

Lydia Kaume
Lydia Lawless
Ali Chahed Ep Limayem

George Ondier
Sunil Perumalla

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Distinguished Food Science Alumnus

DR. LUKE BOATRIGHT

UA Food Science: MS ’92, Ph.D. ’94
University of Kentucky
Professor, Food Chemistry
Department of Animal & Food Sciences

After graduating with an Associates degree in Chemical Engineering in 1983, Luke Boatright worked for almost 5 years at the Kraft Industrial Foods Group in Memphis TN. In 1987, he married Nona Trussell in Little Rock, AR and moved to the Seattle WA area where he completed his Bachelor’s degree in Food Science at the University of Washington. His primary advisor (Dr. Barbara Rasco) put him in touch with Dr. Harry Snyder at the University of Arkansas because of their mutual interest in soybean chemistry. After Dr. Snyder’s retirement, Luke was advised by Dr. Mike Johnson to complete his M.S. and begin work on his Ph.D., and then finished his Ph.D. work under the guidance of Dr. Navam Hettiarachchy. While a graduate student at U of A, he received the Mid-South Section Institute of Food Technologists Scholarship, Institute of Food Technologists Graduate Fellowship, American Oil Chemists Society Honored Student Award, American Association of Cereal Chemists Graduate Scholarship, and the Kraft General Foods/IFT Graduate Fellowship.

Shortly after completing his doctoral degree in 1994, Dr. Boatright was hired at the Department of Animal & Food Sciences of the University of Kentucky, where he remains today as the professor of Food Chemistry. His research has focused on various aspects of soybean chemistry over the years, and he has received four USDA National Research Initiative Competitive grants and three U.S. patents in this area. In addition to teaching and research responsibilities, he has been serving as the Program Coordinator for the UK Food Science program since 2009.

Outstanding Early Career Food Science Alumnus

NORA WATSON COOPER

UA Food Science: MS ’06
Tyson Foods, Inc.
Product Manager - Tyson Mexican Original/TNT Crust

Leaving the land of ice, wheat and snow of Winnipeg, Canada, where she graduated with a B.S. in Food Science from the University of Manitoba, Nora Cooper opted for the warmer weather of Arkansas and became the Recruitment Coordinator for the UA Department of Food Science in 2000. After traveling the state for two years promoting the field of food science to high school and college students, she decided to return to academics and as a Master’s candidate in the field of Rice Physiology and Processing with Dr. Terry Siebenmorgen. While pursuing her degree, Nora won the award for Outstanding Food Science Graduate Student, an IFT Award as Food Science Club President and served as Program Coordinator of the Rice Processing Program until 2006.

While finishing her thesis, Nora took a position with Consumer Testing Laboratories in Bentonville, AR as a Physical Testing Supervisor. In the fall of 2008, she returned to the department as the Cereal Chemistry Laboratory Manager and in 2009 became employed with Tyson Foods, Inc. as a Senior Food Technologist. Continuing her work with Tyson Mexican Original, she was promoted to Product Manager where she manages inventories, spearheads product development projects, and manages new business opportunities for Tyson’s portfolio of chip and pizza crust products.

Nora lives in Fayetteville, AR, with her husband Jon and three children, Isaiah, Olivia and Coleton.
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.

Contact:
Email| smcanno@uark.edu

the 70's

Don McCaskill, MS '72, is the Vice President of Research at Riceland Foods, Inc.

Michael Lanier, MS '79, is the Executive Director of the EOA of Washington County, Inc. He is married to Vickie and they have two children.

the 80's

John Tung Chien, MS '82, is a professor at Fu-Jen University in Taiwan.

Peter Ball, BS '86, MS '89 is the Medical Director of the ER in Springdale, AR.

Patricia Clark, BS '86, MS '88, is a Senior Research Scientist with Cargill Value Added Meats Retail.

Clariss Goodwin-Harrison, BS '87, MS '90, is a Retail Analyst with Proctor & Gamble.

Molly Warren, MS '87, is the Manager of Food Safety and Sanitation with The Pictsweet Company.

Carla Crawley, MS '88, certified culinary scientist, is a Sr. Sensory Scientist with Tyson Foods, Inc.

the 90's

Laura Macaulay, MS '91, is a QA Manager with Enfield Farms.

Tong Wang, MS '92, is a Professor in the Dept. of Food Science and Human Nutrition at Iowa State University.

Kim (Chamlee) Glenn, BS '95, is the Director of R & D at Tyson Foods, Inc.

Dawwna Bowen, BS '96, MS '99, is the Director of Export Sales & Marketing at Tyson Foods, Inc.

David Smith, MS '98, is the Sr. Manager of Quality and Technical Services at Ebro North America.

the 00's

Devon Cameron, BS '03, MS '05, is an R&D Project Leader with Simmons Foods. She and her husband have a one-year-old daughter, Ava.

Polika Dias-Morse, PhD '04, is a Program Technician in the U of A Dept. of Animal Science.

Jenny Diehl, BS '00, is the Director of Product Development at Allen's, Inc. She and her husband, Andy, have two children.

Elizabeth (Watkins) Enzor, BS '06, is a Sr. Food Safety & Health Manager with Wal-Mart.

Ashley (Stephens) Estep, BS '02, is a Physician at Vohra Wound Physicians.

Amanda Ramsey, BS '08, is a Senior R & D Food Technologist at Tyson Foods, Inc.

the 10's

Nelson Brown, BS '11, is a Quality Assurance Supervisor with Smithfield Packaging.

Sabelo Masuku, MS '12, is an Environment and Public Health Manager with Matsapha Town Council.

Kate (Cook) Crouchane, MS '11, is a Product Guidance Scientist with Target.

Mirna Khairallah, BS '11, is a Food Technologist with Mars.

Ellen Van Loo, MS '10, is a PhD candidate in the Agricultural Economics Dept. at Ghent Univ.
UMASS FDSC Head Visits as Distinguished Lecturer

Dr. Eric Decker, Professor and Head of the Department of Food Science and the University of Massachusetts, was the department’s Distinguished Lecturer for fall 2012. He visited the Department on October 22nd and delivered an outstanding seminar entitled “Can Processed Foods Contribute to a Healthy Diet”.

Dr. Decker talked about the public image problems that the US Food Industry faces and some of the misconceptions the public has on processed foods and the key role processed foods play in our food supply. He also discussed food and health and issues of obesity and the role processed foods and food scientists can play in alleviating this pandemic. Among several other examples, Dr. Decker discussed the delivery of Omega-3 Fatty acids in functional foods and the research he and his colleagues have done at UMass on the subject.

He concluded his address with remarks on the dismal investments by the federal government in food research and steps necessary for processed foods to regain consumer trust. On behalf of the Department of Food Science at the University of Arkansas, we thank Dr. Decker for his visit and for the quality interactions the entire department had with him.