

Food Science & Technology Extension

Monthly Newsletter

**JUNE
2018**



The Starting a New Food Business Workshop Attendees pose for a photo after learning steps on how to put their business ideas into action
(more on page 4)

IN THIS MONTH'S NEWSLETTER...

OVERVIEW OF EFS

p. 02

FOLLOW US!

p. 03

UGA BEATS CLEMSON

p. 03

SPRING GRADUATE

p. 03

FOOD RECALLS TO WATCH FOR

p. 03

EXTENSION WORKSHOPS

p. 04

FROM THE DESK OF DR. MOHAN

Welcome to the FIRST edition of our monthly newsletter for the University of Georgia's Food Science and Technology Extension Department. Starting January 2018, we took some big steps to better serve Georgians and citizens across the United States. We now have a new website (FSTE.UGA.EDU), a blog, an Instagram account, a LinkedIn, and a Facebook page. The Food Safety Modernization Act has changed our thinking about food safety in general, and we are talking more about non-competitive issues in food safety and sharing new knowledge that has not been shared before. The food industry is recalibrating their food safety culture and guess what, it has kept us on our toes since 2016. We are going to be in the "training" and education" mode for a while. The most exciting part about being an extension educator is that we have the ability to make a difference in the lives of others.

This year we met with the GDA and FDA for a roundtable conference. It was a great success and we learned a lot from each other. We shared a lot about FDA Produce Safety Rules, Preventive Control Rules, and Acidified Foods regulation. That being said, Food Science and Technology Extension is currently working with several new food businesses, too. As I write this, a new food business is opening in Albany, GA, and we are working shoulder to shoulder with the owner to bring this new business into operation. There many new food entrepreneurs who are considering placing their products on the market, and Extension Food Science is involved in serving these clients through process approvals, product formulations, nutritional labeling, and scaling-up.

As technology and social media advance faster than ever before, I'm proud to announce that we have started a blog. This is something I have wanted to do for a while now. I believe it is the perfect space to share fascinating science and technology advances in the food industry as well as informing the public on outbreaks and food recalls. We have also designed new workshop calendars and moved away from the old registration forms. We now offer a simple registration process through our website. I look forward to seeing our progress and reach to the public expand over the next few months through our presence on the World Wide Web.

Along with the ever-changing web, our team members have changed too. I want to welcome two new faculty members: Dr. Laurel Dunn and Dr. Keven E. Solval. Dr. Dunn will be replacing Dr. Bill Hurst while Dr. Solval will be taking over Dr. Manjeet Cheenan's position at the UGA Griffin Campus. I could not be happier as I watch our team grow bigger with a new generation of food scientists. I am also pleased to announce that Ms. Victoria Dees joined our extension team in May 2018 after her graduation in December 2017 from UGA's Food Science and Technology Department.

This monthly newsletter will serve as an avenue to update our constituents, county extension agents, extension specialists, and stakeholders on UGA food science and technology research, teachings, and services including regulatory updates from GDA, FDA, and USDA-FSIS. I hope that this newsletter will tie our knots together to serve our Georgians the best!

I thank you all very much for the opportunity to serve you through UGA Extension!



Anand Mohan, Ph.D.
Associate Professor & Extension Specialist





Food Science & Technology students and faculty pose with smiles on their faces after winning first prize in IFT's 2018 South Eastern Regional College Bowl Competition.

UGA FOOD SCIENCE DAWGS WIN

The UGA Food Science and Technology College Bowl Team showed up and showed out this year at the South Eastern Regional College Bowl Competition. The team won several rounds of a double elimination tournament and lost only once to Clemson who they went on to beat in the final round to win the competition. This competition is conducted each year by the IFT Student Association and tests the knowledge of students across the nation in areas of food science and technology, history of foods and food processing, food law, and general knowledge of IFT and food related topics. UGA's College Bowl Team was comprised this year of the students and faculty pictured above (Top Row-Left to Right: Lida Araghi (FS Club Representative), Daniel Seeler, Dr. George Cavender (Mentor), Anuj Purohit (Team Captain), Dr. Ronald Pegg (Mentor); Bottom Row - Left to Right: Sarah Willett, Natalie Oswell, Brittany Magdovitz, Virginia Childs). The team will go on to compete in the National College Bowl Competition in Chicago next month at IFT'18.

CONGRATULATIONS!

On May 4th, Rebecca Fortner graduated magna cum laude from the University of Georgia's Food Science & Technology Department with her Bachelors in Science in Agriculture. Rebecca worked with Dr. Anand Mohan (Extension Food Science Specialist) for one year and has decided to come back to the Food Science Department to pursue her masters in Food Science.



RECALL CENTRAL

- **Dried Coconut:** International Harvest, Inc. recalled product containing dried coconut mid-March of the current year. The CDC had reported 14 different cases of Salmonella Typhimurium in eight states by May 18th.
- **Shell Eggs:** Rose Acre Farms' Hyde County facility recalled their shell eggs on April 13th after the FDA confirmed a sample containing Salmonella from the egg farm matched the Salmonella Braenderup that had infected people from multiple states.
- **Romaine Lettuce:** E. coli O157:H7 clusters began popping up in multiple states early April. As of May 31, the CDC has reported 197 cases in 35 different states. There is still an ongoing investigation, and the FDA has warned consumers to avoid eating romaine lettuce grown in the Yuma, Arizona region.
- **Oysters:** Raw oysters from British Columbia, Canada have been linked to a norovirus outbreak. In early May, the FDA confirmed that potentially contaminated oysters from this region had been distributed to various parts of the United States (Arkansas, California, Hawaii, Florida, Illinois, Massachusetts, New York, and Washington).

For more information on these recalls, visit www.fda.gov. Here, the FDA goes into detail about what is being done for each problem and advises retailers and consumers on what measures they should take to remain unaffected by foodborne illnesses.

EFS GETS SOCIAL

Recently, Extension Food Science has created an Instagram account and has started using our Facebook Page more frequently! Didn't know we had one? It's not too late to follow us so you can keep up with all things EFS.



@ugaextensionfoodscience



UGA - Extension Food Science



WORKSHOP UPDATE

May proved to be a busy month for our extension team. Dr. Anand Mohan and his staff travelled to Downtown Atlanta, GA for the Starting a New Food Business Workshop that took place May 1st and 2nd. This was the first time this workshop had been held outside of Athens, GA, and partnering with Fulton County Extension and FACS agent Kristen Sumpter made this possible. There were various speakers from UGA, the FDA, and the GDA as well as others from Georgia's food industry who could provide helpful information to the 39 attendees that showed up to learn more about beginning a business of their own.

On May 15th, we began our three day workshop on Preventive Controls for the Fresh-Cut Industry. This workshop certified 13 attendees as Preventive Controls Qualified Individuals. Our Preventive Controls workshops use the standardized curriculum that is developed by the FSPCA in order to certify those who attend, and during this workshop, there was a special emphasis on examples specifically for the fresh-cut produce industry.

During the last week of May, we worked with Chris Corzine of Georgia Agricultural Education to provide a Better Process Control School for Acidified Foods workshop for 48 agriculture educators from across Georgia. Various counties were represented at this workshop including: Berrien, Calhoun, Clarke, DeKalb, Dooly, Early, Emanuel, Fannin, Franklin, Gilmer, Habersham, Houston, Lowndes, Macon, Murray, Pickens, Tift, Turner, and Wilkes. Our classroom in the Food Science and Technology Extension Department was full of educators who were eager to learn more about canning acidified foods so they could become certified in acidification, thermal processing, and container closure evaluation operations for their county canneries.



Agriculture Educators stand with Dr. Anand Mohan for a picture on the last day of their Better Process Controls School Workshop

EFS WORKSHOP CALENDAR

JUNE

S	M	T	W	T	F	S
					1	2
3	4	5	6	7	8	9
10	11	14	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30

JUNE WORKSHOP

Our first workshop in June is on site at Thermo Pac, LLC in Tucker, Georgia. This will be another Better Process Controls School for Acidified Foods which will be specifically for the employees of this company and will take place June 21-22.

Additionally, we are holding the Preventive Controls for Nut Processors Workshop on the dates of June 26-28. This workshop uses the same FSPCA curriculum that was used during May's Preventive Controls for the Fresh-Cut Produce Industry Workshop, but it has a strong emphasis on nuts. Attendees will be able to fill out food safety plans and work through the logistics of creating a food safety plan for a product that contains nuts. All attendees will leave this course as Preventive Control Certified Individuals.

