

Food Science & Technology Extension

Monthly Newsletter

**JULY
2018**



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FROM THE DESK OF DR. SINGH

July is peak of our recruiting season for incoming undergraduates. We have been busy every week in June and July in the UGA's resource fair to meet new accepted students and their families. This gives us opportunity to promote food science as a major and expose new students about careers in food science. We are wrapping up the 5-6 weeks long Young Scholars program which puts high school students in a faculty research laboratory, and helps those students with hands-on experiential learning. This month's newsletter profiles the 4 young scholars we have in the department.

We have also completed recruiting graduate students for fall semester and they will be arriving early August. Our Master of Food Technology online degree is gaining momentum and we will have the largest enrollment in that degree program.

We are also completing hiring of new faculty who start soon. The June newsletter had mentioned about two new food science and technology faculty, Dr. Dunn joining in July and Dr. Mis Sloval joining in August. We will soon finalize three faculty positions in the center for food safety. The new hires will bring much needed expertise in food safety and engineering in the department.

Our faculty and students will attend several conferences in July – IAFP (International Association of Food Protection), July 8-11 in Salt Lake City, Utah; and IFT (Institute of Food Technologists), July 15-18 in Chicago, IL. During the IFT annual meeting, we will host UGA CAES and FST alumni reception on Monday, July 16, 6:00 – 8:00 pm at Bellwether, 302 E. Illinois St. Chicago. Please register and join us if you are in the area or attending the IFT meeting.

Rakesh Singh, P.h.D.
Department Head and Professor

EXTENSION WELCOMES DR. LAUREL DUNN



Dr. Dunn joined UGA food science extension in July from the University of Florida. Dr. Dunn completed her B.S. and M.S. in food science at the University of Tennessee, where she also completed her Ph.D. in food microbiology. While concurrently working on her Ph.D. at UT, Dr. Dunn got her start in produce safety extension at NC State University where she was involved in grower workshops and the development of training materials. After graduation, she joined the University of Florida research station in Lake Alfred, FL as a postdoctoral researcher where she was heavily involved in Produce Safety Rule related research as well as grower trainings and extension projects across the state of Florida. Dr. Dunn plans to continue produce safety research on the farm, particularly focusing on the reduction of microbial hazards associated with soil amendments and water quality on fresh produce. She also plans on offering several new courses geared towards fruit and vegetable growers in Georgia to assist them in the implementation of Food Safety Modernization Act requirements on their operations.

YOUNG SCHOLARS

Korbin Fears is a rising senior at North Springs High School in Atlanta, GA. As a Young Scholar, Korbin has been working hard performing research in Dr. Fanbin Kong's lab. For the past four weeks, he has been studying the physiochemical properties of salad dressing and states that he has learned a lot while working in Dr. Kong's lab and hopes to learn more.

Walter Avila is a rising senior at Cedar Shoals High School in Athens, GA. Avila has been working with Nishtha Lukhmana (Ph.D. Candidate under advisement of Dr. Rakesh Singh) to assess the effects of micronization and high pressure processing on the micropasules of tart cherry obtained by the spray drying process and further determine the release properties of polyphenols as affected by the choice of coating material and particle size of processed tart cherry puree. Avila plans to enroll in UGA and join the Food Science Department once he graduates high school. He has always had a passion for biological sciences and microbiology and believes that the knowledge he has gained as a Young Scholar will benefit him greatly in achieving his dream of becoming a food scientist.

Jordan Shepard will be attending the University of Georgia in the Fall, and she is planning to major in Biological Sciences. Shepard worked with Dr. Mohan this year as a Young Scholar. During her time in the Food Science & Technology Extension Department, she did research on the standard of identity of food products and contributed to a poster that will be presented at this years IFT Annual Event and Food Expo.

IFT '18

IFT is the Institue of Food Technologists, and each year this organization holds a food expo that brings together food science professionals from across the globe. Many faculty members and students from the Food Science & Technology Department at UGA travel to this event each year to learn more about research and policies of the food industry. Companies in the food industry use this event to promote new products, research, and information. IFT '18 is being held in Chicago, IL this year July 15-18, and Food Science & Technology Extension has two posters that are being presented during the course of the week. One poster explains the Standard of Identity of food products and the importance of standard of identity in the industry. The other poster details research that Anuj Purohit (Ph.D. Candidate) has done on the evaluation of physiochemical, microbiological, and sensory properties of acidified sauces during shelf storage.

RECALL CENTRAL

- **Pre-Cut Melon:** Caito Foods, LLC issued a voluntary recall for their fresh-cut watermelon, honeydew melon, cantaloupe, and fresh-cut fruit medley products in early June. As of June 19th, 70 cases of Salmonella Adelaide spread across seven states were confirmed to be linked to this company's melon. No deaths were reported for this outbreak.
- **Honey Smacks Cereal:** The Kellogg Company issued a voluntary recall of their Honey Smacks cereal after being notified of a Salmonella Mbandaka outbreak that was linked to the cereal. The contaminated product was distributed across the United states and to various foreign countries. So far, there have been 73 illnesses linked to the contaminated cereal, and these illnesses have been reported from 31 different states.
- **Vegetable Trays:** A multi-state outbreak of Cyclospora parasite has been linked to vegetable trays containing broccoli, cauliflower, carrots, and dill dip produced by Del Monte. The company recalled the trays, but there have been 212 confirmed cases of cyclosporiasis spanning over Iowa, Minnesota, Wisconsin, and Michigan. No deaths have been reported.

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



AND THIS LITTLE FOOD PRODUCT WENT TO MARKET...

Food Science & Technology Extension works closely with individuals and their food products every day. When someone believes they have a great idea for a food product, their main concern is how to get this food product to market. The Food Science & Technology Department offers three different services that can bring producers one step closer to putting their products on the market.

- Nutrition Facts Panels - These are found on the back of food products and contain all the nutritional information about the product. This makes the customers aware of what the product contains, and most stores require all products they sell to contain a nutrition facts panel.
- Process Approvals - These are a requirement from GDA. If your product is acidified then you must have a process approval, which shows the process of how the product is made to ensure that it is being processed in a safe environment.
- Product Classification - This service classifies products under specific categories to help the producer determine what their next step is. This is the first step that a producer needs to take in order to begin a conversation with a co-packer or to get a license for production. A product classification will let the producer know whether or not they need a Process Approval.

WORKSHOP UPDATE

During the month of June, Food Science & Technology Extension held two different workshops. The first was an on-site workshop for Thermo Pac, LLC in Tucker, Georgia. This was a two day Better Process Control School course that focused on acidified foods. Dr. Anand Mohan along with Dr. Rakesh Singh (Food Science & Technology Department Head) and Dr. Koushik Adhikari (Associate Professor FST Griffin Campus) taught this course to 18 of Thermo Pac's employees.

The second workshop of June was the Preventive Controls for Nut Processors which certified attendees from both Georgia and New York as Preventive Controls Certified Individuals. There were 12 attendees for this three day workshop that took place during the last week of June. The speakers for this course were Dr. Rakesh Singh, Dr. Anand Mohan, Dr. Bill Hurst, Dr. Mark Harrison, and Dr. Judy Harrison.



New Preventive Controls Certified Individuals stand with Dr. Mohan, Dr. Singh, Dr. Mark Harrison, and Dr. Judy Harrison on the last day of the Preventive Controls for Nut Processors Workshop

UPCOMING WORKSHOPS

FSTE is not holding any workshops during the month of July, but various Food Science faculty members will be traveling to Auburndale, Florida during the first week of August to hold a Better Process Control School for the Coca-Cola Company. This workshop will be held in a Coca-Cola facility in Auburndale, Florida, and the attendees will be from Coca-Cola facilities from across the country. This Better Process Control School will teach the acidified portion of the curriculum, and it will also teach attendees about Aseptic Systems.