

Food Science & Technology Extension

Monthly Newsletter

Sept.
2018



Dr. Laurel Dunn (far right) stands with Katie Barnes and Jeff Lucas of Merieux NutriSciences (left) and Beth Olson of Georgia Fruit & Vegetable Growers Association at the Packing Facility Sanitation & Environmental Monitoring Workshop in Tifton, GA (pg. 3)

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NATIONAL FOOD SAFETY EDUCATION MONTH

In 1994, the National Restaurant Association decided that an entire month should be dedicated to educating those who are interested about food safety. Since then, September has been recognized as a month for sharing knowledge of food safety and showing why food safety is so important. During the month of September, Food Safety Focus, the information center for the Food Safety & Industry Relations Department of the National Restaurant Association, releases weekly topics that help to bring awareness to food safety. See their weekly topics summarized below:

WEEK 1

REGULATION CHANGES

Focus on staying compliant with new regulations. The 2017 FDA Food code has updated the standards and practices used to protect restaurant guests from foodborne illnesses. Are you familiar with the updates?

WEEK 2

SUPPLIERS

Rapid advances in technology have allowed for ingredients to be purchased in an instant from across the globe, and with different suppliers comes different procedures. It's extremely important that food arrives safely to your operation and meets your requirements. Do you know your receiving procedures?

WEEK 3

CONSUMERS

Advances in technology can affect behind-the-scenes operations, but it can also affect your consumers firsthand. Many restaurants have implemented self service kiosks. Does your operation have procedures in place to combat the spread of germs?

WEEK 4

EMPLOYEES

Although regulations and technology may update and change, food safety will always be extremely important for food handlers. Employees need to follow the best practices possible to insure customer safety. Are your employees aware of the importance of good hygiene?

Adapted from: ServSafe & the National Restaurant Association

For More Information: <https://www.foodsafetyfocus.com/national-food-safety-month-2018>



EXTENSION WELCOMES DR. KEVIN E. MIS SOLVAL

Originally from Guatemala, Dr. Mis Solval obtained his B.S. in Food Science and Technology (Zamorano University, Honduras); M.S. in Food Science and Ph.D. in Biological Engineering (Louisiana State University). He worked as an Assistant Professor of Biological and Physical Sciences at the University of Holy Cross in New Orleans, LA where he taught physics and food processing courses and assisted food startups in food product development and scale up processing from 2015 to 2017. Then, he joined the Global Graphene Group (a nanotechnology company based in Dayton, OH) as a Process Engineer where he managed the spray drying operations of the company. Currently, he is working on optimizing food processing operations using computer simulations. His extension efforts at the University of Georgia (UGA) will be focused on working with food processors and commodity commissions to develop value-added products and/or processing technologies and providing technical support to food companies processing at the UGA Food Product Innovation and Commercialization Center (FoodPIC). Dr. Mis Solval areas of expertise are bioprocess engineering, spray drying, cryogenic freezing, and microencapsulation.



STUDENT RETURNS TO EXTENSION TEAM

Victoria Dees joined the UGA Food Science & Technology Extension Department as Program Coordinator in August. Miss Dees completed her B.S. in food science at the University of Georgia in 2017. During her time as a student at the University of Georgia, Victoria worked as an undergraduate student assistant for Dr. Mohan in Extension. She researched value added beef enterprise systems in Georgia by conducting surveys of beef consumers in Georgia as well as visiting farms in the state that produce grass fed cattle. Victoria now coordinates workshops for the Food Science & Technology Extension Department while also managing the website, blog, and social media accounts that belong to the department. She works daily to help guide clients in the right direction when it comes to their food products and deciding what workshops they should attend. Her main goal in extension is to help Georgians better understand what Food Science & Technology Extension has to offer and ensure they get the help they need, whatever their issue may be.

EXTENSION UPDATE

Our workshop room has not seen much foot-traffic lately, but our specialists have been extremely busy with on-site workshops and plant visits during the past month. Drs. Laurel Dunn, Mark Harrison, and Judy Harrison traveled to Tifton, GA as lecturers for a Produce Safety Alliance Grower Training that was coordinated by UGA Cooperative Extension along with the Georgia Department of Agriculture. The same workshop was presented in Macon, GA during the first week of September, and they were involved with this Grower Training as well. Dr. Dunn returned to Tifton for a Hands-on Packing Facility Sanitation & Environmental Monitoring Workshop where she presented material on microorganism concerns in packing sheds. (continued on page 4)

EFS GETS SOCIAL

It's never too late to follow us and keep up with all things Food Science & Technology Extension!



@ugaefs



@ugaextensionfoodscience



UGA - Extension Food Science



EXTENSION UPDATE, CONT.

As a new addition to UGA Extension, Dr. Dunn has been meeting many producers across the state. After the packinghouse workshop ended, she made her way to north Georgia where she met with the owners of Mercier Orchards to tour their facilities and dine at their on-site restaurant.

Dr. Anand Mohan is planning to take the Better Process Control School to Cartersville, GA during the first week of October. This will be an on-site workshop prepared for Doehler USA, Inc. and will include the acidified foods portions along with a section on aseptic packaging that is specific to their operation. The Food Science & Technology Extension Department is also preparing for a workshop that will be taking place in Athens, GA during the second week of October. The Certification for Food Safety Professionals workshop will be HACCP based this year. The workshop will cover various topics such as sanitation, microbiological sampling, data analysis, and environmental monitoring. Attendees will have an opportunity to speak with auditors and learn tips on how to be better prepared for audits. All attendees will gain HACCP certification through this course which is accredited by the International HACCP Alliance.

VIDALIA VALLEY WORKS WITH EXTENSION

Vidalia Valley, LLC is a family owned onion processing facility located in Lyons, GA. It is owned by the Stanley family, a 6th generation family of Georgia farmers. After becoming involved in the Vidalia Onion business as growers, they vertically integrated with the establishment of a processing facility, becoming the only manufacturer to grow and process their own Vidalia Onions. Vidalia Valley is focused on whole-peeled, individual quick-frozen, and cooked onion products while using Vidalia Onions as the key ingredient. They are a processing facility with a large focus on industrial cooking. Vidalia Valley's relationship with UGA's Food Science and Technology Department, specifically Dr. Mohan and his associates as their processing authority, is vital and essential to the success of their business.



Employees of Vidalia Valley show their support for UGA by wearing their red and black to work!
Back, left to right: Andy Woodruff, Kevin Collins, Dan Correll, Keith Collins
Front, left to right: Anna Torrence, Maria Bustos, Kei'l Mills, Pinky Patel, Jessica Bryson