Having trouble viewing this email? Click here

Hi, just a reminder that you’re receiving this email because you have expressed an interest in School of Food Science. Don’t forget to add angela.lenssen@wsu.edu to your address book so we’ll be sure to land in your inbox!

You may unsubscribe if you no longer wish to receive our emails.

July 2012

In This Issue
We Want Your News
New Student Opportunity
SFS News Headlines
Extension Events
From the Director
2012 SFS Graduates
Alumni Feature
Research and Grants
IFT Student Awards

Got News?
We want to hear from you! If you are an alum from the U of I or WSU in the Food Science program and have some valuable information to share with our department, please send it in! You may be featured in a future SFS News article. Send Us Your News

A Note from the Director
Greetings from the School of Food Science! The faculty, staff and students hope you enjoy reading about our accomplishments in teaching, research and outreach in the second edition of our School of Food Science newsletter.
In this issue, I’d like to take the opportunity to announce several new hires in the School of Food Science:
Chanelle Denman, Admin Assistant, UI
Dr. Meijun Zhu, Assistant Professor, WSU
Dr. Giuliana Noratto, Assistant Professor, WSU
Dr. Dojin Ryu, Associate Professor, UI

Read more...

Congrats 2012 Grads!
We had an outstanding group of students graduate with SFS degrees in May. We know most all have already started promising new careers and we wish them good luck as they

Dr. Ross with her PhD
New Opportunity for Prospective Students

We now have an articulation agreement in place to allow more students to work toward a degree in Food Science! Students can now attend the College of Southern Idaho in Twin Falls for 2 years, earning an Associates of Science degree in Biology--Health Care. Once they obtain their CSI degree, they can then transfer to the UI to complete a BS in Food Science degree with only 2 more years of school in Moscow/Pullman.

SFS News Headlines

Jeff Kronenberg, Food Extension Specialist, had a recent article published in Feed and Grain Magazine, June/July 2012. It recaps impacts of the new FDA Food Safety Modernization Act regulation on the animal feed segment of our food industry. You can read the article in full here.

Dr. Gulhan Unlu has been approved for sabbatical leave in Spring 2013. With the goal of expanding the scope of her research, Prof. Unlu will work with Lactic Acid Bacteria as health-promoting probiotics. She will spend a semester as a Fulbright Scholar in Turkey to carry out

UI CALS
Bachelor Degrees
Colin Cassard, Alex Fredrickson, Brianna Gualtieri, Julie Hillard, Jenny Jeeyon Lim, Shin Ae Nam, Johnathan Ostrom.

Graduate Degrees
Ron Johnson (PhD), Katrina Finley (MS).

WSU CAHNRS
Bachelor Degrees
Matt Allen, Carissa Baglien, Chad Don, Mikaela Easter, Candice Eggleston, Sarah Fitzgerald, Elizabeth Good, Yuka Kawada, Chang 'Bella' Maio, Melanie Reese, Gina Werner.

Graduate Degrees
Hyun-Wook Choi (PhD), Remedios Villamor (PhD), Yoo Tak Han (MS), Lu Lu (MS), Nissa Modestad (MS), Anne Secor (MS), Yue Yu (MS).

Alumni Feature: Jonathan Hnosko

Jonathan Hnosko graduated from the School of Food Science in 2007 with his M.S. in Food Science and in May 2006 with his B.S. in Food Science and Human Nutrition.

Right after leaving Pullman, he took the Operations Manager for the UNL (University of Nebraska - Lincoln) Dairy Plant.

The UNL Dairy Store and Jonathan have been

https://ui.constantcontact.com/visualeditor/visual_editor_preview.jsp?agent.uid=1110154933811&format=html&print=true
research in the laboratory of Prof. Gurakan of Middle East Technical University (METU). Her proposed research deals with the isolation/characterization of new and potentially probiotic Lactobacillus acidophilus strains from Turkish Kefir.

More news

Extension Events
Here are some of our upcoming events.

Webinar- Use of Chemical Testing in GFSI Audit Scheme Verification of Cleaning & Sanitizing in Dairy and Food Processing
August 7, 2012 10:30 am to noon
Presenters: Jeff Kronenberg, Food Processing Specialist, University of Idaho; Don Jones, Aquaphoenix Scientific; Doug Schultz, BHS Specialty Chemical Products

Advanced Wine Analysis Workshop
Dr. Jim Harbertson
August 8, 2012
WSU Tri-Cities, Richland

Hazard Analysis Critical Control Point (HACCP)
Dr. Richard Dougherty and Dr. Karen Killinger
August 14-16 in Yakima, WA

Better Process Control School (BPCS)
Dr. Richard Dougherty
August 29-30 in Ellensburg, WA

featured in various media stories recently. You can read an interview of Jonathan [here](#), and a feature on their ice cream flavors [here](#).

Jonathan and his wife Melissa live in Lincoln, NE and have a 3 year old son and a 6 month old daughter. He shared "My time at WSU was invaluable."

Research and Grants
Our faculty have been working on various research through grants this year. Here is a summary of one recent project.

PhD student Aleksandra Checinska works in the Food Research Center with UI SFS faculty member, Dr. Andrzej Paszczynski.

She and others in the lab have developed a new sterilization method which can be used for food, medical supplies, or industrial supplies and equipment. The novel method they’ve created is as gentle as pasteurization but as effective as autoclaving. The new process should help kill those microorganisms that have become more resistant to standard sterilization procedures.

You can read more directly from Aleksandra's project description [here](#).

IFT Student Awards
The School of Food Science had a successful showing at the student competitions in Vegas. We congratulate all of the students in their hard work.

Chao-Feng Hsieh (current UI Ph.D. student in Kerry Huber's laboratory) was the 1st place winner of the IFT Carbohydrate Division Graduate
School of Food Science
University of Idaho/ Washington State University
Pullman, Washington 99164-6376
angela.lenssen@wsu.edu
(509) 335-4289

poster competition at the IFT Annual Meeting in Las Vegas, June 2012. Poster title: Impact of Degree of Swelling on Both Granular and Molecular Reaction Patterns of Chemically Modified Starches.

Maria Rosales Soto took first place in the Biotechnology Division of the IFT 2012 Student Poster Competition. The subject of Maria's poster was "Lactobacillus Plantarum Fermentation of Protein Enhanced Cassava Flour".

The School of Food Science food product development team won first place in the "Developing Solutions for Developing Countries" competition at the IFTLas Vegas. The team is comprised of students Jenny Lim, Lauren Schopp, Amir Golmohamadi, Rossana Villa-Rojas, Alex Fredrickson, Anne Secor, Jesse Zuehlke, and Ford Childs. For pictures and the full story, visit the WSU News site. Their story has also been shared via WSU's Green Times and On Solid Ground as well as Dean Bernardo's Blog.