



**Holiday Message from BOD Chair and EC President**

This has been a warm winter season, a fine winter with just enough snow to decorate trees and buildings looking lovely. It is hard to believe that holiday season is just around the corner, a time for reflection on the events of the past year and on the promises of the future. Year 2007 has been so wonderful us. At this moment, we sincerely thank all of the members and friends of NASYUA for your continued support and commitment.

And best wishes for a safe and peaceful holiday. Let's make the most of this opportunity to relax and enjoy the holidays and to share our joy with family and friends. We would also encourage you to join in our small local celebration parties hosted by our NASYUA members, such as in Chicago (Guan Feng 314-520-6193), St. Louis (Guohua Feng 913-890-5691), Columbus (Yingchang Han 937-537-7325), and Portland (Gary Hou 503-888-1680). Please also contact our regional VPs for gathering information at your city/region.

To our members and association, warm wishes for all good things in the coming year!  
Sincerely,

***Feng Guan and Yingchang Han***



**NASYUA Supported the 7<sup>th</sup> International Conference of Food Science and Technology (ICFST), Wuxi, November 12-15, 2007**

The 7<sup>th</sup> ICFST was successfully held on the new campus of Jiangnan University from November 12-15, 2007. The theme of the conference was “Food Innovation and Safety of the Global Market.” Nearly all the university leaders including President Jian Chen attended this high profile conference. A plenary session, ten technical sessions, one round-table discussion, and two workshops filled this three-day conference. The conference was a continuation of a long standing collaboration between University of California, Davis and Jiangnan University initiated about two decades ago. It has gradually evolved into a high quality international forum for food science and technology. Several world renowned scholars including Dr. Glyn O. Phillips of UK (hydrocolloids), Dr. James Seiber of USDA/ARS/WRRC (agricultural and food chemistry), Dr. R. Paul Singh of UC Davis (food engineering), Dr. Bruce Hammaker of Purdue University (starch), and Dr. Jean-Xavier Guinard of UC Davis (sensory) were all present and delivered outstanding plenary speeches. A NASYUA member and the past chair of its BOD, Dr. Hongda Chen of USDA/CSREES also gave a plenary lecture on nanoscale science, engineering, and nanotechnology applications in food. NASYUA made significant contribution to the conference program development. Especially noteworthy is that it was instrumental in co-sponsoring with Jiangnan University the two workshops for the first time at this conference, attributed mainly to Drs. Youling Xiong and Wuwei Cui for their organizing and delivering such a high quality educational experience. NASYUA also arranged for the Dr. Hammaker to give a plenary lecture at the conference. NASYUA was well represented by several members of giving technical lectures, and chairing technical sessions.





**ICFST continued**

Workshop – Meat Processing 101 taught by Youling

*Meat Processing 101* was attended by some 40 people, with majority coming from different universities in China. This full-day course, consisting of five lectures and one hands-on laboratory exercise, has a comprehensive coverage starting from the basics about meat science, meat ingredient functionalities, and the principles of meat processing, to the processing and quality control for commodity products (whole, sectioned and comminuted meats). The response from the attendees has been extremely positive as it was indicated that no such workshops were offered in China, and the breadth and depth covered were beyond their expectation. Several attendees expressed strong interest and desire to attend similar workshops again if offered in future. The course instructor (Youling) did a little PR for NASYUA during the workshop and encouraged whomever planning to study/visit the U.S. or Canada to get in touch with us.



Workshop - Food Hydrocolloids: Structures, Functional Properties and Applications taught by Wuwei

A one day short course entitled “Food Hydrocolloids: Structures, Functional Properties and Applications” was taught by Steve W. Cui on November 15 at Jiangnan University in conjunction with the 7<sup>th</sup> ICFT. There were over 30 attendees, mostly graduate students and young faculties from different universities of China and other Asia countries. This course was divided into three parts. The first part covers sources, basic chemistry and structure of food hydrocolloids; the second part introduced the functional properties of food hydrocolloids, such as increase of viscosity, flow behavior, gelation and emulsion stabilization. The last part discussed some practical applications of food hydrocolloids such as in bakeries, emulsions and low fat spread. Professor Stefan Kasapis of Singapore National University gave a guest lecture on applications of hydrocolloids in low fat spread products. The response from the attendees and the conference was very positive, and suggested that more workshops like this should be conducted in China.



**Yan Chen presented at 5<sup>th</sup> International Conference on Textile Biotechnology**

Jiangnan University hosted the 5<sup>th</sup> International Conference on Textile Biotechnology on October 21-24 at Wuxi, China. About 100 attendants from 15 countries gathered together in Jiangnan University to discuss the latest research progress of biotechnology applications in textile and related industrial sectors. No doubt, enzyme technology became a main theme of this conference. Dr. Kuanjun Fang, Dean of College of Textiles and Clothing in Jiangnan University, invited me to attend this conference. I made a presentation entitled “Biobased Auto Interior Composites from Natural Fibers.” During this conference, I also had a chance to meet with President Jian Chen (Conference Chair), Vice President Guodong Lou (my classmate), Prof. Lixia Liu (Director of International Exchange & Cooperation Office), Prof. Guocheng Du (College of Biotechnology), Prof. Qufu Wei (Ministry of Education Key Laboratory of Eco-Textiles), and Prof. Bo Jiang (Executive Director of National Key Laboratory of Food Science and Technology).

As a measure of success for this conference, all participants highly rated this academic event. The seamless agenda, friendly environment, wonderful food and entertainment, and outstanding services all made the attendants feel like spending holiday time at Wuxi. Thanks to Jiangnan University for making this happen. This was my second time to visit the Jiangnan campus this year and I certainly do not mind to have another homecoming tour any sooner. (By Yan Chen, *NASYUA Southern Section*, [chenyan@lsu.edu](mailto:chenyan@lsu.edu))



Yan Chen's presentation at the conference



Panel discussion presided by President Chen



**[News and pictures from AACC meeting](#)**

2007 American Association of Cereal Chemists (AACC) international annual meeting was held in San Antonio, Texas on October 7-10. Three NASYUA members, including Yangsheng Wu, Ansui Xu, and Guohua Feng, and some friends gathered, as seen in the picture below.



**[Change of our association name to NAJUA](#)**

Announcement: As the English name of Southern Yangtze University has been changed to Jiangnan University, our association name NASYUA will be accordingly changed to North America Jiangnan University Alumni and Friends Association, which is abbreviated to NAJUA. After we reregister our association with the new name, we will start to use this new name.



Updated membership application form

The membership application form has been updated, as attached. For new applicants and membership renewal, please send your application and check to our Member-At-Large officers (Gary Hou and Charles Hu).

NORTH AMERICAN SOUTHERN YANGTZE UNIVERSITY  
ALUMNI & FRIENDS ASSOCIATION (NASYUA)



Membership Application Form

江南大学北美校友会

<b>Applicant</b>	<b>Last Name</b>		<b>First Name</b>		<b>中文姓名</b>	
<b>Title:</b> <input type="checkbox"/> Dr. <input type="checkbox"/> Mr. <input type="checkbox"/> Mrs. <input type="checkbox"/> Ms.			<b>Relationship with SYU</b>		<input type="checkbox"/> Alumni <input type="checkbox"/> Employee <input type="checkbox"/> Friend	
<b>Graduation /Employment year(s)</b> (Former student or employee only)			<b>Department</b>			
<b>Occupation:</b> <input type="checkbox"/> Industry <input type="checkbox"/> Student <input type="checkbox"/> Academia <input type="checkbox"/> Government <input type="checkbox"/> Trading <input type="checkbox"/> Others _____						
<b>Job Title</b> (Optional)				<b>Specialty</b> (Optional)		
<b>Primary Phone</b>				<b>Other Phone</b> (Optional)		
<b>E-mail Address</b>				<b>Affiliation</b>		
<b>Mailing address</b>						
<b>Membership Dues</b> (membership year starts on September 1 and ends on August 31 of following year): <input type="checkbox"/> Annual Regular: USD\$20 <input type="checkbox"/> Annual Student: USD\$10 <input type="checkbox"/> Lifetime: USD\$100 Note: 1) Please make your check payable to: <u>NASYUA</u> . No cash is accepted. 2) Please mail the signed membership form with your check to a. In USA: Gary Hou, 17568 NW Gilbert Lane, Portland, OR 97229, cell 503-888-1680, ghou@wmcinc.org b. In Canada: Charles (Hun) Hu, 37-6588 Southoaks Crescent, Burnaby, BC, Canada. V5E 4K1 cell: 604-808-8127, charles.chunhu@gmail.com c. In China: 刘长青 先生, 江南大学对外联系办公室 (校友会), 江苏省无锡市蠡湖大道 1800 号 邮编: 214122 3) Student must submit a copy of your current student ID as a proof. I would also like to donate \$_____ to NASYUA.						
<i>By signing on this form, I am applying for the membership of NASYUA and agree to abide by its Bylaw.</i>						
<b>Signature of Applicant</b>				<b>Date</b>		

**OFFICE USE ONLY**

MEMBERSHIP CARD No.:

REMARKS