



BOD Column

Dear NAJUA Alumni,

Early this month when I received an email notice from the IFT on the acceptance of the yellow pea symposium proposal that Leon Zhou and several of our NAJUA members put together, I was really thrilled. This symposium, “*Yellow pea - An emerging sustainable legume for nutritional and functional food innovation*”, the third one organized by NAJUA in conjunction with the IFT annual meeting, will be an excellent forum for scientific information exchange. As you recall, the first ever Jiangnan University-NAJUA symposium held in 2010 in Chicago was to showcase international collaborative research on functional foods; the second one, held in 2011 in New Orleans, was to promote international cooperation in food science education. All three symposia, for which NAJUA has been the primary organizer, epitomize the ideal of our association, that is, to promote “friendship, networking, scientific and educational exchange and collaboration, technology transfer, and professional growth and development among its members and between members and their communities at large”.

NAJUA was officially incorporated on March 14, 2006. It is truly gratifying to see that over this short six-year period, NAJUA has undergone tremendous growth and development thanks to the dedicated effort from our members and friends. The generous donations from many members and Jiangnan University has led to a healthy financial structure now capable of supporting student scholarships, awards and other meaningful scientific and charitable activities. A designated special task force is currently finalizing the application for a tax exempt status of the association. The executive team, made up of many young members including students, is taking a greater responsibility on running the organization and carrying out the specific tasks. In all, I see our association has progressed well and is moving in the right direction. Because the future of our association is built upon what we establish today and there are new challenges ahead, I ask each of us to be or continue to be involved and engaged. Please contribute ideas, offer advice and suggestions, volunteer for committees and services, and above all, do whatever you can to help our association.

See you in Las Vegas.

Sincerely,

Youling Xiong
BOD Chair



President Column

Dear NAJUA Alumni and Friends,

Time flies. It is my 2nd and last term as the President of NAJUA. I would like to take this opportunity to thank the Board of Directors, Executive Committee, alumni and friends that I have worked with and have supported me in the past two years. It's a great experience for me to witness the enthusiasm and dedication of many alumni who really care and provide strong support to the association. I am very proud of being part of the team and I encourage more alumni to volunteer for the organization.

The 2011-2012 Board of Directors (BOD) include: Youling Xiong (熊幼翎, Chair), Hongda Chen (陈宏达), Wuwei Cui (崔武卫), Guohua Feng (冯国华), Yingchang Han (韩应昌), Gary Hou (侯国泉), Bo Jiang (江波), Xingqiu Lou (楼星球), Huan Xia (夏欢), Ansui Xu (徐安遂), Liuming Zhou (周榴明).

The 2011-2012 Executive Committee (EC) team include: Gary Hou (侯国泉, President), Xingqiu Lou (楼星球, President-Elect), Ansui Xu (徐安遂, Treasurer), Yuting Zhou (周瑜亭, Director of Communication), Zhisheng Liu (刘志胜, Secretary), Peng Zhou (周鹏, China VP), Qingbin Yuan (袁庆彬, East-North US VP), Ansui Xu (徐安遂, Central-North US VP), Feng Chen (陈峰, South VP), Jiancai Li (李建材, West VP), Dihui Wang (王迪惠, Canada VP), Cuie Guang (光翠娥, JU Liaison Officer), Cheng Qian (钱澄, Student Representative).

On behalf of BOD and EC Team, I am happy to report some of major activities in this year:

1. 2011-2012 NAJUA Innovation Scholarship

The scholarship committee was composed of five members: Dr. Gary Hou (侯国泉, Chair), Dr. Cuie Guang (光翠娥), Dr. Jiang Jiang (蒋将), and Dr. Zhisheng Liu (刘志胜). The committee awarded six students from Jiangnan University: one first place, two second places, and three third places. The awardee's names have been posted on the NAJUA website.

2. 2012 JU/NAJUA IFT Symposium "Yellow Pea - An emerging sustainable legume for nutritional and functional food innovation" to be held on Wednesday, June 27 at the IFT annual meeting, Las Vegas.

The symposium was proposed by Dr. Liuming Zhou with assistance from Prof. Bo Jiang and Prof. Youling Xiong. Please join us for this event.



3. NAJUA Graduate Student IFT Best Paper Award

As of May 4, 2012, six graduate students have entered the competition of this award. The participants will present their posters prior to the NAJUA annual meeting banquet on June 27, 2012. Winners will be announced at the banquet.

4. NAJUA Tax-Exempt Status Application

A task force composed of Xingqiu Lou, Feng Guan, Ansui Xu, and Joanne Zhang were approved by BOD to study the need of NAJUA to apply for a Tax-exempt status. BOD has approved the preliminary report submitted by the task force.

5. NAJUA new officer annual election and nominations for Outstanding Member award and BOD award are underway

A three-person committee appointed by the President is soliciting nominees for new officer election and two awards. The three committee members include Guohua Feng (Chair), Chao Wu, and Yuting Zhou.

6. 2012 NAJUA Annual Meeting

2012 NAJUA annual meeting banquet is scheduled for Wednesday, June 27 2012 (5:30 pm -9:30 pm) at Diamond China Seafood Restaurant (3909 W Sahara Ave, #10, Las Vegas, NV 8910. Tel: 702-873-6977). Please join us for this event! Online registration is open at: www.najua.org.

7. Congratulations to Dr. Hongda Chen for being featured in the Jiangnan University Outstanding Alumni magazine!

8. Congratulations to Dr. Hongda Chen of USDA and President Jian Chen of Jiangnan University for being elected as the Fellows of The International Union of Food Science and Technology (IUFoST).

I look forward to seeing you all in Las Vegas in June!

Sincerely,

Gary Hou
NAJUA President



2011-12 NAJUA Innovation Scholarship Awards Ceremony

This year, six undergraduate students enrolled in Jiangnan University received the NAJUA Innovation Scholarships. The award ceremony was held on March 30, 2012 and attended by Dr. Bo Jiang (Deputy Director of SKLF), Dr. Wei Chen (Dean of Food College), Dr. Peng Zhou (Assoc. Dean of Food College), Dr. Jiang Jiang, Dr. Youling Xiong (all are NAJUA members), officials and representatives of JU, and approximately 60 students.

1st place: Chen Gengxiang (陈庚详)

2nd place: Chen Xiaoxia (陈晓霞), Sun Jingjing (孙静静)

3rd place: Huang Min (黄敏), Liu Chunli (刘春丽), Zhao Mengyao (赵梦瑶)





NAJUA Graduate Student Best Paper Competition

GUIDELINES

Ver. November 2011

Purpose:

1. To encourage and promote scientific research and scholarship of graduate student members of NAJUA in science and engineering, such as food science and technology.
2. To recognize the quality of research and presentations by graduate students.

Criteria and Procedures:

1. The competition is open to all graduate students (M.S. and Ph.D.) studying in North America as well as at Jiangnan University. However, all contestants must be NAJUA members at the time of paper competition.
2. Papers (i.e., extended abstracts – see below) submitted for the competition must be from original research conducted primarily by the graduate students, and must have not been presented or published elsewhere. Previously published studies will not be accepted for the competition.
3. Each graduate contestant is allowed to submit only one paper.
4. The graduate student must be the primary author (usually the first author) of the paper.
5. Unless arranged otherwise by NAJUA, the paper competition will be held during the annual meeting of the Institute of Food Technologists (IFT), specifically, at the NAJUA annual meeting/banquet.
6. The deadline for paper submission is May 1. Papers submitted after the deadline will not be accepted.
7. Five judges, who are current NAJUA members appointed by the NAJUA President and approved by the Executive Committee, shall evaluate all submitted papers.
8. A maximum of six (6) papers (semi-finalists), selected by the judges two weeks prior to the IFT meeting, will be invited to be presented at the NAJUA annual meeting/banquet as POSTER presentations. Originality and quality of the research and clarity of writing will be the primary factors considered for the invitation.
9. The semi-finalists will be responsible for setting up the posters prior to the NAJUA meeting, and will answer questions from the judges during the review process at the NAJUA meeting.
10. Three (3) finalists will be selected through voting by the judges to receive “NAJUA Best Graduate Paper Awards”. Quality of the posters, ability to satisfactorily answer judges’ questions, in addition to



originality and quality of the research itself, will be the main evaluation criteria.

11. Winners of the graduate paper competition will be announced at the NAJUA annual meeting/banquet.

Each winner will receive a certificate and a \$100 monetary award.

12. Instructions for preparation of competition papers (extended abstracts):

- a. Each paper must consist of a total of four (4) pages, including the title page, all written in English and double spaced.
- b. On the title page (first page), provide the title of the paper, names of all authors and their affiliations, and the contact information (phone, email) of the graduate student.
- c. Each paper must contain the following five components. Tables and graphs are optional but if presented, they must fit in the 3-page limit.
 - Introduction
 - Methodology
 - Results and Discussion
 - Conclusions
 - References (up to 5 refs).
- d. Submit papers through email to the Chair of the Graduate Student Paper Competition Committee: Gary Hou, email: ghou@wmcinc.org.

13. Instruction for preparation of posters (only applicable to finalists):

- a. The poster must be sized to within 3 feet tall by 5 feet wide. A typical poster size is 36 inch tall and 56 inch wide.
- b. The text and illustrations must be readable by viewers from a distance of about three feet or more.
- c. Text material should be printed from a laser printer with a font size large enough to read from this distance.
- d. For specific reference guidelines, please refer to IFT “Poster Presentation Guidelines” under “Guidelines for Technical Research Papers”, which is located at <http://www.am-fe.ift.org/cms>.



IFT Symposium

Title: Yellow Pea - An emerging sustainable legume for nutritional and functional food innovation

Sponsored by: NAJUA, JU and Roquette

Time: June 27, 2012, 10:30 am – 12:00 pm

Location: Room N103, Convention Center

There is a growing demand for sustainable, natural, non-allergenic, non-GMO nutritional and functional foods. Yellow pea (*Pisum Sativum*), with about 10 million tons of annual production, is a unique legume that meets these criteria. Yellow pea consists of about 25% protein, 14% fiber, 50% starch and 6% sugar. It requires only 0.6 hectare to produce one ton of protein which is lower than soy, wheat and corn. The amino acid profile of pea protein is close to FAO nutrition recommendation for 2-5 year old children. Pea starch with its 35% amylose content provides unique functionality for food product formulation. On the other hand, pea fiber has clean taste and nutritionally and functionally balanced properties for food product development.

Yellow pea is less known to consumers, food manufactures, and food scientists and researchers, comparing to traditional cereal and grain materials such as corn, soy, wheat, rice, and potatoes. So far, there has not been a prior IFT symposium or technical session on yellow pea.

This symposium is intended to provide a technical view of yellow pea to the food science society on its suitability, production, and nutritional and health benefits. It serves to bring food scientists and researchers up to date on the nutritional and functional properties of ingredients derived from yellow pea. The symposium also serves to inform food product developers, formulators and manufacturers of innovation options as to how to incorporate pea protein, fiber, and starch into nutrition supplements, bakery, snack, confectionery, culinary, beverage, and other food products.

Moderators:

JIN Zhengyu, VP of Jiangnan university

ZHOU Liuming, Roquette, NAJUA member

Speakers:

XIONG Youling, NAJUA member

JIANG BO, JU university and NAJUA member

ZHOU Liuming, NAJUA member



IFT Annual Symposium and Banquet Brochure

江南大学北美校友会

2012 NAJUA Annual Meeting Banquet

Wednesday, June 27, 2012

5:30 PM - 9:30 PM

Diamond China Seafood Restaurant

3909 W Sahara Ave, #10

Las Vegas, NV 8910

(702) 873-6977

<http://www.diamondchn.com/>



- 4:30 pm Competition for the NAJUA Graduate Student Best Paper award
- 5:30 pm Registration / Social Hour --- Ansui Xu, Yuting Zhou, Zhisheng Liu, and Cheng Qian
- 6:15 pm Welcome Remarks --- Youling Xiong
- 6:20 pm Remarks from Jiangnan University and other guests
- 6:30 pm Presentations by NAJUA Sponsors
- 7:00 pm Dinner
- 8:30 pm VIP guests depart if they wish
- 8:45 pm NAJUA Business --- Gary Hou
- 9:30 pm Meeting Adjourns

Dinner Menu

辣子海蜇鸡沙律, 凤凰瑶柱羹, 清蒸海上鲜, 椒盐蟹, 麻婆豆腐, 蒜蓉豆苗, 蜜桃大虾, 黑椒七彩牛柳, 美味贵妃鸡, 京都肉排, 上海伊面, 甜点, 及茶水饮料

Dinner: Free for VIP guests and children; \$5 for student member; \$40 for other members and friends; \$10 for member family;

Registration fees can be paid online (www.najua.org) starting on June 1, 2012

Registration: Ansui Xu (ansuixu@yahoo.com); Yuting Zhou (mcmewan@gmail.com);
Zhisheng Liu (zhisheng.liu6@gmail.com); Cheng Qian (cqian@foodsci.umass.edu)

Membership: Cheng Qian (cqian@foodsci.umass.edu)

**NAJUA
Sponsors:**





NAJUA Western Region Dragon New Year Festival

NAJUA Western Region is proud to have taken part in a colorful Chinese New Year Celebration at the Arvada Center for the Arts and Humanities in Colorado on Saturday, January 21, 2012. This was the biggest and most exciting Chinese New Year event in Colorado, with enthusiastic support from Colorado business community and local governments. The event featured an extensive entertainment program with an Asian cultural fair showcasing authentic Chinese arts, crafts, and foods, as well as delightful shows featuring local and international Asian entertainers performing dance, folk songs, magic, acrobatics, and martial arts.



With the financial support from NAJUA, we were able to contribute a dozen of show tickets to our American and Asian friends to come and celebrate the Year of the Dragon with fellow Coloradans. Our friends truly appreciated NAJUA for its generous support, making their day of Chinese cultural experience most enjoyable and memorable. NAJUA is proud to be involved in wonderful events like this, which encourages our young people to become better citizens and better friends to one another.

NAJUA continues to play an integral role in enriching the cultural diversity, friendship and professional growth. As the Year of the Dragon will be a decisive year for opportunities, we wish all have a happy, healthy, and prosperous 2012.



Canadian Alumni Reunion

There were about 36 alumni /friends and their families showed up in the Canadian NAJUA's Chinese New Year Celebration party in Toronto on Jan. 15, 2012. The venue was beautiful, cozy and convenient. With the red lanterns, Chinese music and variety of foods (百家菜), it brought us joyous



Chinese New Year celebrating mood. We met a lot of old friends and a few new ones. We learned so much about our past and the present! Now we know we are a self-sustained community because among us we can provide from food, beer/alcohol, clothing, supplements, drugs to auto, travel, accounting, dental service and housing.

2011 AACC International Annual Meeting

Twelve (12) Jiangnan University alumni and friends led by Gary Hou gathered at a Chinese restaurant in Palm Springs, California on Oct 18, 2011. The group was attending the 2011 AACC International annual meeting.





Kentucky NAJUA Members New Year Activities

On the week of Chinese New Year Festival (春节), NAJUA members in Kentucky participated in different local celebrations, including the Kentucky Chinese American Association's annual performance. As a group, we also had a small gathering at a local Chinese restaurant to enjoy friendship and delicious food (see photo below). Most of us will attend the 2012 IFT/NAJUA annual



assembly this June in Las Vegas. We shared news about NAJUA, including the IFT Yellow Pea Symposium organized by NAJUA-JU members, Graduate Best Paper Competitions, and others. Everyone had a good time at the gathering.

Kentucky NAJUA members (赵静、刘晶、李春强、张欣、郭晓娜、熊幼翎) with friends.

New Fellows of IUFoST

On May, 2012, Jiangnan University president Jian Chen and NAJUA alumnus Dr. Hongda Chen were elected as new fellows of the International Union of Food Science and Technology (IUFoST).

Nominations for each new roster are made by IUFoST Adhering Bodies and IAFoST Fellows. Fellows elected to IAFoST are acknowledged by their peers as outstanding representatives of international food science and technology. The International Academy of Food Science collectively forms a pool of scientific expertise in food science and technology from which IUFoST draws non-aligned expert advice on scientific matters. Fellows serve as independent persons to work and promote high standards of ethics and scientific endeavors. They are at the forefront of IUFoST, helping to strengthen global food science and technology for humanity.