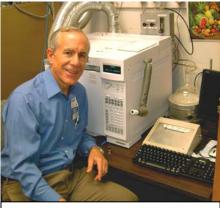


# **News & Views**

**For alumni, students, associates, and friends of FSHN** Institute of Food & Agricultural Sciences, University of Florida Volume VIII, Issue 2, Fall 2008

### Food Science Research at Lake Alfred

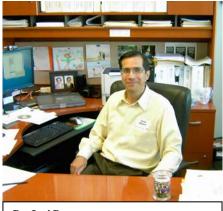
In this issue, we feature the talented food scientists working at the Citrus Education and Research Center (CREC) in Lake Alfred, Florida. Three FSHN



Dr. Russell Rouseff

faculty members are located at Lake Alfred: **Dr. Russell "Russ" Rouseff** (Professor), **Dr. José Reyes de Corcuera** (Assistant Professor), and **Dr. Michelle Danyluk** (Assistant Professor).

With more than 200 employees, the CREC houses not only FSHN faculty but also faculty from various research disciplines in the Institute of Food and Agricultural Sciences (IFAS) including plant pathology, entomology, horticulture, and soil science, just to name a few. The CREC is also home to the scientific research staff of the Florida Department of Citrus.



Dr. José Reyes

With more than 600 acres of citrus groves and greenhouses, 40+ laboratories, a juice processing plant, and even a fresh fruit packinghouse, the CREC is an outstanding research facility. However, it is also an outstanding academic facility. In 1982, the Ben Hill Griffin, Jr. Citrus Hall was completed through the generosity of the citrus industry, adding meeting rooms, a teaching laboratory, an electron microscope facility and a citrus library – the largest in the world – to the CREC.

For more than 90 years, the CREC has provided assistance to Florida's citrus industry through research, extension, and teaching programs. It is the oldest of all the IFAS off-campus experiment stations, and is unique among them because it



Dr. Michelle Danyluk

focuses solely on one commodity: citrus. FSHN faculty are dynamic contributors to the CREC, with food science research at Lake Alfred focusing on two main areas: flavor/food chemistry and citrus processing.

Dr. Rouseff has been teaching and conducting research for FSHN for more than twenty years. His research focuses on the chemistry of taste and aroma; the composition/function of juice essence, and oil components; the biochemistry and flavor stability of color and pigment; determination of flavor impact... ...cont. on page 6

#### **Families First**



Inger Hustrulid

After graduating from UF with honors and completing a dietetic internship at Brigham and Women's Hospital (an affiliate of Harvard University), **Inger Hustrulid** (BS, 2002) pictured above, quickly became a leading expert on educating and motivating behavioral change in children and families on issues relating to healthy eating and weight management. In 2006 she was recognized by the Massachusetts Dietetic Association as Young Dietitian of the Year, and by 2008 she was the organization's President.

After her internship, Inger worked as a dietitian in the Optimal Weight for Life (OWL) program at Children's Hospital in Boston, and conducted research at Harvard Medical School and Children's Hospital Boston. Currently, she.... ...cont. on page 7

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## FSHN Alumni Newsletter produced bi-annually

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#### We Welcome Your Input!

Send all correspondence, articles, pictures, updates and comments to: Alumni Newsletter PO Box 110370, 359 FSHN University of Florida Gainesville, FL 32611-0370

#### **Change of Address**

Moving, but still want to receive this newsletter and other UF publications? Please notify the UF Foundation http://www.ufalumni.ufl.edu (choose "update your information")

#### **Alumni Updates**



**Christine Wang** (BS, 2008) accepted a position as a Sensory Analyst with Baldwin Richardson Foods, a food liquid ingredient company in New York that supplies syrups and filling to large food manufacturers and also produces some retail brands of their own. Christine will be conducting taste panels and flavor profile analyses.

**Nam Pham** (BS, 2008) is an Assistant Chemist with a biotechnology company in San Diego.



#### **Sparky Vilsaint**

(BS, 2008) was accepted into pharmacy school at the Lake Erie College of Medicine in Bradenton, Florida. This summer, Sparky participated in

an internship with the UF College of Agricultural and Life Sciences, studying the underlying causes of the reduction in honey bee populations across the globe. Sparky is shown here shaking hands with UF President **Dr. Bernie Machen** at the summer 2008 graduation ceremony.

**Cindy Montero** (BS, 2008) has been accepted into the FSHN MS program in Nutritional Sciences. **Eric Dreyer** and **David Guderian**, both 2008 BS graduates, were accepted into the FSHN MS program in Food Science.

2008 BS graduates accepted to the UF College of Pharmacy include: Tiffany Beckel, Jaclyn Decrosta, Ryan Ford, Mikel Forero, Joseph Hong, Lindsav Jackson, Cara Lawson, Shirin Moltaii. Jenna Rhoades, Kate Stultz, and Milena Wong. Other 2008 graduates who will attend pharmacy school include: Kellie Dahna (Lake Erie College of Medicine), Laura Henry (Northestern College), Jae H. Lee (Nova Southeastern Univ.), Phillip Lowe (Palm Beach Atlantic Univ.), Laura Maner (Southern Univ.), Bhavik Patel (Nova Southeastern Univ.), Tanya Suarez (Lake Erie College of Medicine), and Stephanie Zyra (Campbell Univ.).

2008 BS graduates **Jillian Fleisher** and **Steven Porto** were accepted into medical school at Nova Southeastern Univ. **Alison Bretz** (BS, 2008) was accepted into UF's Physical Therapy program; **Nicholas Inosencio** (BS, 2008) was accepted into the Physical Therapy program at Univ. of Central Florida. **Mana Watanabe** (BS, 2008) was accepted into UF's Master of Public Health program. **Suzanne Zagury** (BS, 2008) was accepted to the master's program in Health Administration at Tulane Univ.

Andrew de la Rosa (BS, 2008) was accepted into dental school at Tufts Univ, and Michael Weyrauch (BS, 2008) is in dental school at Nova Southeastern Univ. **Jae Y. Lee** (BS, 2008) has been accepted into a master's program in Molecular Medicine at the Univ. of South Florida.

**Christy (Hartzog) Thomas** (BS, 1997) is a Registered Dietitian and Weight Management Interventionist for various research projects within the UF Department of Clinical and Health Psychology.

**Victoria Brown** (current MS student) has been accepted into medical school for 2009. Victoria is the daughter of retired FSHN faculty member **Dr. Ross Brown**.

**Teddy Cadet** (BS, 2007) is now Director of Quality Control for Old Mansion Foods near Richmond, Virginia. The company produces spices, spice blends, breadings, marinades, tea, and coffee.

Many 2008 BS graduates were successfully matched to dietetic internships. They include: Stephanie Bassett (Bay Pines VA, St. Pete), Jasmine Bautista (Medical Univ. of South Carolina), Raina Bhindi (Prairie View A&M). Renee Bostain (Andrews Univ.), Nicole Burton (Andrews Univ.), Frances Cordero (Virginia Tech), Candice Eisenmann (Aramark NY), Tyler Flowers (Andrews Univ.), Anna Gunter (St. Louis Univ.), Nicole Heidenreich (Aramark NY), Emily Hoffman (Univ. of North Florida), Angela Leone (Univ. of Georgia), Laura Marks (St. Louis Univ.), Sohini Patel (Loyola Univ.), Ashley (Jenkins) Sloan (Oakwood Univ.), Lvdia Snyder (UF), and Lindsay Swager (Lamar Univ.).

### **Congratulations!**



Jonathan David Zwart was born May 23, 2008 to proud parents Dr. Sara (Rathman) Zwart (PhD, 2003) and her husband Dan Zwart. Jonathan is seen here guarding the family's supply of baked beans.

Did we leave you out, or is our information outdated? Please drop us a line (see box, top left).

### Please Help Welcome Our Newest Faculty Members!



Dr. Anne Mathews (Research Assistant Scientist) received her MS in Foods and Nutrition and completed her Dietetic Internship at the University of Georgia. She then went on to complete her PhD in Health and Physical Activity at the University of Pittsburgh. Her PhD research focused on fatty acid metabolism and its role in insulin resistance and weight loss maintenance. Physical activity can positively impact fatty acid

oxidation in healthy adults. However, whether physical activity can significantly impact fat metabolism in obesity and type 2 diabetes is an area that Dr. Mathews is exploring. This includes determining the most appropriate type (mode, duration, intensity) of physical activity to target maximal oxidation of fatty acids with the goal of reducing insulin resistance as well as sustaining a significant weight loss.

Currently, Dr. Mathews' research interests include the prevention and treatment of overweight, obesity, and type 2 diabetes through behavioral and lifestyle approaches. Because she holds degrees in both nutrition and exercise physiology, she can thus approach treatment of such disease processes from nutritional, behavioral and metabolic perspectives. She will focus on determining the most appropriate interventions for increasing the long term adoption of increased physical activity and reduced caloric intake, as well as determining which approaches have the most positive physiologic impact towards reaching these goals.

Dr. Mathews is joined here in Gainesville by her husband Dr. Clayton Mathews (UF Pathology Department) and her two children, 4-year old Benjamin and 10-month old Addison.

Dr. James Collins came to FSHN as an Assistant Professor. He received his BS in Biology from the University of the South (Sewanee), his MS in Molecular Biology from Middle Tennessee State University and his PhD in Molecular Physiology from Vanderbilt University.

Dr. Collins says that his research program is founded in observations made by novel DNA microarray studies performed with samples isolated from the intestines of control and irondeficient rats at different stages of post-natal development. This investigation led to the discovery that absorption of other metals

is perturbed in the iron-deficient state, including increased intestinal copper transport. Subsequent studies found that the Menkes copper ATPase (ATP7A; a copper transport protein) is strongly induced by iron-deprivation and that the protein is present on both domains of intestinal epithelial cells. Other studies are underway with human duodenal biopsy samples, in collaboration with the University of Washington in Seattle.



The overall objective of these studies, which are currently funded by a research grant from the National Institutes of Health, is to identify novel genes involved in intestinal metal ion absorption in humans by utilizing gene chip technology and other experimental methodologies.

In addition to his ongoing research programs, Dr. Collins will mentor graduate students in Nutritional Sciences and teach a section of HUN 2201 Fundamentals of Human Nutrition to undergraduates each year.

#### Give a gift to the Department of Food Science and Human Nutrition!

Your donation to FSHN can be used to support student scholarships, assistantships, and travel to conferences; to support the purchase of new equipment to keep us up-todate; and to provide important resources to support other facilities within the FSHN building, including our Pilot Plant and clinical nutrition facilities.

You can give online at: https://www.ufl.edu/Online Giving/Campaign/FundDetail.asp?FundCode=001075

Or if you prefer, you can send us a check (made out to "U of FL-SHARE") to:

> Neil Shay, Chair Food Science and Human Nutrition PO Box 110370 Gainesville, FL 32611-0370

#### **Alumni Success Story**



Dr. Stallard at his graduation from medical school, pictured with his sisters Andrea (left) and Brenda (right).

located in the Detroit area. Next, he intends to pursue a fellowship in vascular surgery. However, since

he's a native Floridian originally from Port Richie, Dr. Stallard also intends to someday return to our "great state of Florida" to practice medicine and become a Bull Gator.

surgical residency in the Michigan State University Hospital System,

Dr. Graydon Stallard (BS, 2002)

graduated from Lake Erie College of Osteopathic Medicine in Bradenton, Florida. Prior to attending medical

school he conducted neuroscience

research, studying the pathology of

Alzheimer's Disease at the University

of South Florida. Currently, he's in a

Dr. Graydon Stallard, Gator surgeon.

#### **FSHN Mourns the Loss of Three Very Good Friends**

FSHN will remember them all as talented food scientists and truly exceptional people



**Dr. Kurt F. Schulbach** March 22, 1957 – Sept 2, 2008

After battling a long illness, **Dr. Kurt Schulbach** passed away in Bremerton, Washington in the company of his family.

Born in Lowville, New York, Dr. Schulbach (PhD, 2002) was an active, intelligent, and extremely inquisitive child. His family says he always had something going on: a paper route, a cactus garden, model trains and rockets, and even taxidermy projects. And his drive to stay active and sincere love of learning new things continued into adulthood. He enjoyed going to football



hiking, playing volleyball

with friends, tubing down the Ichetucknee River, canoeing, cooking, attending local plays, gardening and growing orchids, camping, tailgating with other FSHN students and staff, traveling whenever he could, and fostering dogs and puppies for Gainesville Pet Rescue.

After obtaining a BS in Agronomy from California State University, Chico, Dr. Schulbach earned his MS degree in Irrigation Science from Utah State University. From 1983 to 1998, he worked as an extension agent for irrigation and vegetable crops for the Monterey County Cooperative Extension Service in Salinas, California. During that time he co-authored numerous papers on irrigation and production of various crops and spoke on these subjects at many educational meetings for local growers. 4.

To pursue a career in food science, Dr. Schulbach came to UF on a PhD fellowship in 1998. His dissertation was entitled, "Identification of the most aroma-active compounds in strawberries: variety differences and the effects of heating on strawberry puree," and he worked under the supervision of cochairs Dr. Charlie Sims and Dr. Russell Rouseff (FSHN Professors). Dr. Sims says that Dr. Schulbach was a wonderful graduate student: "He was a good friend and colleague to everyone in our lab. He loved being a part of UF and had a very promising

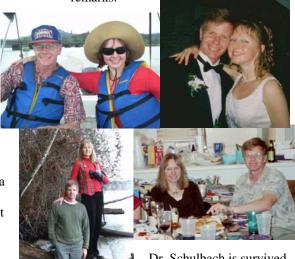
career ahead of him." His strong background in agronomy made Dr. Schulbach an expert on plants in general, especially fruits and vegetables. But his colleagues will always remember him as "Dr. Science," a nickname he got because of his extensive knowledge in just about every subject.

After he obtained his PhD in 2002, Dr. Schulbach worked as a post-doc and most recently as a

Senior Chemist here in FSHN. During this time he published extensively and taught several college courses. He was also an active member of the Citrus Research and Education Center's Color and Flavor Chemistry Group. Recently, his dedicated research resulted in his discovery of a naturally occurring substance that can be used to inhibit the browning of fruit.

But Dr. Schulbach was best known for his kindness and willingness to help others. Whether it was input with an experiment, assistance in fixing a piece of equipment, or participation in an ad hoc volleyball tournament, his friends knew they could always count on him. Rena (Schonbrun) Shifren (BS, 1995; MS, 2002) remembers calling Kurt for help with a computer problem while she was writing her thesis. After spending some time on the phone without finding a solution, she thanked him and resigned herself to visiting the computer labs on campus the next day. Rena says, "Then at about 11:30 PM, there was a knock on my door - Kurt decided to come by to see if he could sort out the problem. And he did; it took him about 20 minutes. But I'll never forget that. Kurt would help anyone who asked or who he saw needed it. He was truly a good person."

A memorial service was held on September 28 at the UF Baughman Center, and many of Dr. Schulbach's friends, family, and colleagues were there to celebrate his numerous professional and personal accomplishments. **Dr. Ron Schmidt** (Professor) played guitar and sang two songs, and **Dr. Marty Marshall** (Professor) provided a very moving introduction as well as eloquent closing remarks.



Dr. Schulbach is survived by his parents **Helen** and

Herb Schulbach, his brother Karl Schulbach, his sister Cathy Schulbach, his aunt Carol Williams, his uncle Bob Nuspliger, nieces Lauren Visintainer and Sabrina Schulbach, his nephew K. G. Stephens, and his devoted wife Diane Schulbach (who is shown above in several pictures).

Diane and the rest of Dr. Schulbach's family have posted an online memorial at *www.kurt-schulbach.last-memories.com*, and they encourage you to visit and share your own stories, photos, and memories. In lieu of flowers or cards, the family requests that you make a donation to Candlelighters of Southwest Florida, Inc. to benefit the families of children with cancer: *www.CandlelightersSWFL.org*.



#### John Robert Loehndorf

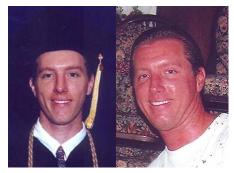
Sept 11, 1973 - Sept 4, 2008

Early this fall, **John Loehndorf** (BS, 1997; MS, 2000) passed away at the age of 34. Originally from West Palm Beach, Florida, John attended Palm Beach Lakes High School and then Palm Beach Community College before transferring to UF. Most recently, he was the Quality Assurance Manager for Italian Rose Garlic Products, Inc.

During his time in FSHN, John conducted research in sensory science under the supervision of **Dr. Charlie Sims** (Professor). His master's thesis was entitled "Sensory properties and furanone content of strawberry clones grown in Florida." Former FSHN students say that he was a night owl who often worked on his research late at night. They noted how much John truly loved his work in Food Science. Dr. Sims said, "John was always interested in research and learning new things, and was a very good graduate student. He was doing very well in his career and we always stayed in touch."

John was well known for his goodnatured sense of humor. Once while working in the FSHN Taste Panel, he speculated as to whether a rubber glove would actually fit on a person's head. After several attempts, he managed to pull the glove over his head and blow it up with his nose. "It was one of the funniest things I have ever seen, and not something I will forget for quite a while," said former Taste Panel manager Rena (Schonbrun) Shifren (BS, 1995; MS, 2002). John could make any work environment fun while at the same time being completely dedicated to and serious about science.

John was a member of the Palm Beach Democratic Executive Committee, enjoyed boating and other water sports, and had a great love for travel as well as spending time with family and friends.



He was a true Gator and a faithful attendee of FSHN's Florida Party, held at the IFT Annual Meeting each year. Everyone in FSHN looked forward to seeing him each year. John also loved animals, most especially his two Chihuahuas, **Bubba** and **Soldier**.

John's father, George Robert Loehndorf, passed away in 2005, but John is survived by his uncle and UF graduate O. Emerson Ingram (BS, 1968) and his mother Carol Ann Loehndorf, also a UF graduate (BS, 1963).

#### **Oscar D. Canonizado, Jr.** Feb 28, 1978 – Aug 15, 2008

**Oscar Canonizado** was an Agricultural and Biological Engineering major who graduated from UF in 2002. He also earned minors in Food Science and Human Nutrition and in Chemistry, was an active participant in the FSHN Club. and worked in the FSHN Taste



e FSHN Taste Panel. Taste Panel Supervisor **Dr. Charlie Sims** (Professor), former employee **David Mulia** (BS, 2005), and former manager **Rena** (Schonbrun) **Shifren** (BS, 1995; MS, 2002)

all described Oscar as a nice person who was fun to work with and very competent.

During his time at UF, Oscar was very active on campus, particularly with the Filipino Student Association (FSA). After his graduation, he started an alumni group to help everyone in FSA stay in touch. "It was impressive to see him so involved. I and dozens of fellow FSA members and alumni will always miss and remember him," said **Lisa Mathias** (BA English, BS Telecommunications, 2007). Friend and UF roommate **Ted Palada** (BS Ag Ed & Communication, 1999) noted, "As a FSA member, Oscar was involved in fundraising, cultural,



events while learning about Filipino-American culture. He was an intelligent student, an active member of the community, and a caring friend.

and social

His friendship will be missed and he will never be forgotten." Former FSA Vice President **Kenneth Domingo** (BSBA Economics, 2007) said, "I miss Oscar very much, and nearly all generations of FSA miss him as well. He made many connections and lasting friendships, even years after he graduated. I have never met anyone as passionate about friends, good times, and FSA as Oscar. Gainesville won't be the same without him."

Melina (Cortez) Jose (BS Health Science Ed, 2002) said, "Oscar was an amazing, talented individual who always found a way to get involved. He was outgoing and friendly and very well-liked by everyone. He always had a smile on his face. He will be missed."

Teaching himself how to play the guitar, Oscar had a natural talent for music. Lisa added, "He'd often have his guitar nearby, so when a quiet moment came, he'd fill it with music. That, in addition to his natural warmth and kindness, automatically drew many people to him." Ted said that Oscar played his guitar while Christmas caroling around Gainesville's homeless shelters, hospitals, and neighborhoods, always making time to help others.

Oscar always kept in touch with FSHN. Working in quality assurance for Winn Dixie Stores, Inc. in Jacksonville, he was faithful about contacting us with job opportunities for recent graduates. He was a dedicated UF Alumnus and huge fan of the Gators. He was also an avid tennis player who won many tournaments and helped teach the sport to others.

Born in Lisbon, Portugal, Oscar spent his early years in Norfolk, Virginia and then Sanford, Florida, where he graduated with honors from Seminole High School in 1996. Oscar is survived by his parents Oscar and Cecilia; sisters Sophia, Rosemary and Maria; and grandmothers Pacifica Canonizado and Carmen Capatan, of the Philippines.



### **Alumni Success Story**



Mark Walsh (MS, 1995), whose graduate research in FSHN focused on citrus flavor chemistry with off-flavor formation and suppression in orange juice, is currently employed with Firmenich as Business Development Director for Citrus & Allied Products. His responsibilities include product line management, strategic global account support, and execution of business growth initiatives. Mark has been involved with the citrus flavor industry for over 13 years, beginning his career in citrus processing and migrating quickly into the essential oils and flavor side of the industry with companies such as SunPure, Cargill, and Firmenich.

### Lake Alfred, Cont.

... compounds using GC-olfactometry; instrumental and sensory analyses; and storage and processing flavor changes associated with fruit and juices. He is the author or co-author of six books, five book chapters, and numerous peerreviewed journal articles. For many years, he also taught sections of FOS 5561C Citrus Processing Technology.

Before coming to UF, Dr. Rouseff was a Chemistry Professor at Polk Community College for several years and served as a research scientist for the Florida Department of Citrus from 1974 to 1987. He earned his BS in Chemistry from Wheaton College, his MS in Analytical Chemistry from Southern Illinois Univ., and his PhD in Analytical Chemistry from the Univ. of Georgia.

Currently, Dr. Rouseff is supervising one MS student, Lilibeth Dagulo (BS, 2007). Lilibeth's research will focus on the analysis of non-volatile and volatile compounds in juices from Valencia and Hamlin oranges, whether non-infected or symptomatic for citrus greening.

Dr. Reyes is an Assistant Professor of Food Process Engineering and conducts



Front row, L-R: Lilibeth Dagulo (BS, 2007; MS student), Preeti Sood (MS Student in Horticultural Sciences), Rosalia Garcia-Torres (PhD Candidate). Back row, L-R: Dr. Jose Reyes (Assistant Professor), Narsi Ponagandla (MS student), Michael Eisenmenger (PhD Candidate)

research in citrus processing. More specifically, his research focuses on the instrumentation and automation of food processes with emphasis on the development of biosensors and rapid enzyme methods for food safety and quality assurance. The main goal of this research is to develop technologies for the



L-R: Narsi Ponagandla (MS student), Michael Eisenmenger (PhD Candidate), Juan Cevallos (MS, 2007; PhD Student).

improvement of safety, quality, and efficiency to provide Florida processors with a worldwide competitive advantage.

Currently, Dr. Reyes is supervising three graduate students: Juan Cevallos (MS, 2007), Michael Eisenmenger, and Narsi Reddy Ponagandla, shown working together in the picture above. (Read more about Michael's doctoral research topic on page 8.) Juan's research will focus on the use of metabolomics to identify metabolites in food after pathogen inoculation to improve food safety, and Narsi's research topic is on deoxygenation of fruit juices using immobilized enzymes in an electrochemically generated polymer.

Dr. Reyes earned his BS in Chemical Engineering from the National Autonomous Univ. of Mexico, and his MS in Chemical Engineering and PhD in Engineering Science from Washington State Univ. He is a member of numerous professional organizations, and teaches courses in Food Kinetics, Sensory and

Data Acquisition, and Citrus Processing Technology.

Dr. Danyluk joined the FSHN Department as an Assistant Professor in early 2007. She earned her BS in Microbiology from the Univ. of Alberta in 2000 and MS in Food Science form the Univ. of Georgia in 2002, and then completed a PhD in Food Science from the University of California, Davis in 2006, specializing in Food Safety and

Microbiology. Her current research focuses on microbial food safety/quality, emphasizing the microbiology of fresh fruits, vegetables, tree nuts, and their



working with Dr. Reyes.

processed products. Current projects involve the development and validation of standard microbiological methods to evaluate behavior of foodborne pathogens under different storage/process conditions; microbial risk assessments and risk analysis; transfer of pathogens onto fruits and vegetables; and foodborne pathogen presence and behavior in the non-host environment.

Dr. Danyluk is supervising Laura Strawn (MS student), who earned her BS in Food Science and Technology from the Univ. of California, Davis. Laura is researching the fate of Salmonella and E. coli O157:H7 on tropical fruit. Laura is pictured below, along with Dr. Danyluk's lab technicians. Also joining her lab next year will be Rachel McEgan, a PhD student who will be looking at the fate of Salmonella in Florida agricultural water. Rachel earned her BSc from the Univ. of Alberta, and her MSc from the Univ. of Guelph, both in Food Science.

Dr. Danyluk is a member of the International Association for Food Protection, the Institute of Food Technologists, and the American Society for Microbiology.



Dr. Danyluk's Lab, L-R: Laura Strawn (MS Student), Gwen Lundy (Senior Technician), Lorrie Friedrich (Senior Biologist), and Dr. Michelle Danyluk (Assistant Professor)

### Families First, Cont.

...cont. from page 1

....is the principal dietitian for the Pediatric Obesity Prevention and Intervention Program of the Pediatric Physician Organization at Children's Hospital (PPOC).

Inger is also the author of The Pediatric Nutrition Toolkit<sup>TM</sup>, a comprehensive guide to life-stage nutrition, weight management, medical nutrition and food allergy nutrition for healthcare practitioners. Developed in partnership with the PPOC, the Toolkit combines the latest nutrition science with Inger's personal expertise to provide practitioners with a superior resource for educating patients about life-long health. The Toolkit also includes over 50 unique handouts to help healthcare practitioners communicate nutrition and health concepts to children, families, and adults. Over 250 pediatric providers have been trained in the use of the Toolkit and are currently using the handouts in their practices.

However, Inger is perhaps best known for her role as President and Founder of Foundations Family Nutrition (FFN), a thriving nutrition practice headquartered in Cambridge, Massachusetts (visit their website at: www.FoundationsNutrition.com). Her vision for FFN was to create a warm, welcoming, fun environment so that children and families would look forward to their visits. The center was designed with primary colors, fun games and lots of toy fruits and veggies. Families gather around a kitchen table that doubles as a "white board" while children learn nutrition concepts through interactive

### **Dr. Kauwell Wins Mentor Award**



**Dr. Gail Kauwell** (Professor; PhD, 1993) was honored with the Florida Dietetic Association's prestigious 2008 Mentor Award at their 73<sup>rd</sup> Annual Symposium this past summer. This award is designed to recognize the individual who has been most influential in fostering the leadership of the current FDA President. At the Symposium, Dr. Kauwell was described by the 2007-2008 President, **Lucille Beseler**, as a professional and highly intelligent woman who has tirelessly worked to guide and encourage countless other individuals in the organization, consistently providing her time and expertise to others. Lucille said about Dr. Kauwell, "This

wonderful woman has not only been special to me, but I know she has been a mentor for countless other individuals."

experiments and age-appropriate illustrations and activities. FFN is proud to have counseled over 3300 families since its beginning in 2003.

In order to reach teens and families on a national level, Inger recently founded a sister nonprofit organization called Family Nutrition Foundation. "We wanted to be able to reach *more* families. perhaps those that don't have health insurance or for one reason or another can't make it to our office for one-on-one counseling. The more services available to support healthy families, the better," says Inger. Through Family Nutrition Foundation, Inger posts a daily podcast at www.FamilyNutritionTalk.com and answers listener questions on weight and nutrition topics.

As the importance of weight management in children gains greater focus and attention, keep an eye out for Inger in the media, especially as her success continues. Foundations Family Nutrition was recently featured in the show "Taking Charge Making Changes,"



**Inger Hustrulid**, posing with fun props used to help educate children about nutrition.

which was hosted by **Jillian Michaels** from the popular television show "The Biggest Loser." Look for this broadcast in the very near future.

FSHN congratulates Inger on all of her professional successes, and we hope to hear more from her in the future.

### **Caught in the Act**

Send us your photos of FSHN alumni and friends at work or at play. Contact information is located on page 2.



Renee Applebaum (BS, 2007; current MS student) demonstrates yet another creative use for crawfish at the 2008 IFT Annual Meeting in New Orleans.



L-R: **Danie Neideffer** and **Shawn Sprankle** (BS, 1998; MS, 2001) were in McCarty Hall this fall interviewing FSHN students for a 2009 summer internship at Tate & Lyle.



Harry "Randy" Bringger (BS, 1976) was spotted heading over to the grill for a free hamburger at the first ever FSHN Alumni & Friends Tailgate this fall.

### **FSHN Achievements**



L-R: Sara Aldaous, Michael Eisenmenger, Maria Plaza. and Lihua Huo after receiving their awards at the IFT Annual Meeting in New Orleans, summer 2008.

FSHN graduate students earned top research awards at the IFT Annual Meeting this year. Michael Eisenmenger, a PhD candidate working with Dr. José Reyes (Assistant Professor), took 1<sup>st</sup> place in the Biotechnology Division with his poster: "High hydrostatic pressure – an innovative method of enzyme enhancement." Sara Aldaous, a PhD candidate working with Dr. Hordur Kristinsson (Assistant Professor), won 2<sup>nd</sup> place in the Aquatic Food Products Division with: "Effect of NaCl on the pro-oxidative activity of oxy-hemoglobin in a washed minced tilapia muscle system." Lihua Huo, a PhD candidate also working with Dr. Kristinsson, won both 2<sup>nd</sup> and 3<sup>rd</sup> place in the Aquatic Food Products Division with, respectively: "Evaluation and comparison of two analytical methods to determine carbon monoxide presence and level in fish muscle" and "Improvement of carbon monoxide quantification in fish muscle using gas chromatography." And Maria Plaza, a PhD candidate who originally worked with Dr. Murat Balaban (former FSHN Professor) and who is now supervised by Dr. Marty Marshall (Professor), won 2<sup>nd</sup> place in the Fruit and Vegetable Products Division with her poster: "Clarification of guava (Psidium guajava L.) juice with bioguavase enzyme." Maria also received a 2008 James Davidson Graduate Travel Scholarship in the amount of \$300.



Valerie Weyenberg (BS, 2007; MS/DI student) received the \$2,500 American Dietetic Association Foundation Fuschia Lucille Johnson Memorial Scholarship. This is the second year in a row that Valerie has won an ADAF scholarship!



Doretta Ho (BS. 2005: MS/DI student) also received an American Dietetic Association Foundation scholarship this year, the Patsy Jane O'Malley Memorial Scholarship in the amount of \$1,000.

The Fourth Annual Florida Party was held at Tropical Isle on Bourbon Street in New Orleans this summer, coinciding with the Institute of Food Technologists (IFT) Annual Meeting. Cohosted by Florida Section IFT and the FSHN Department and organized by Dr. Gillian (Folkes) Dagan (ABC Research; BS, 2000; PhD, 2004) and Janna Underhill (FSHN News & Views Editor), the event was a great success. Please help us thank our very generous sponsors for supporting this annual party: Florida Section IFT; Checkers Drive-In Restaurants, Inc.; the FSHN Taste Panel; ABC Research, Inc.; Cypress Systems, Inc.; Biosun Biochemicals, Inc.; and FoodWise, Inc. We hope to see everyone in Anaheim in 2009, and please enjoy the event pictures on the right.

Right, L-R: Dr. Jose Reves (Assistant Professor). Larry Clement (FL Section IFT Treasurer). Dr. Grady Chism III (BS, 1968)



Above, L-R: Yael Spektor (BS, 2007; current MS student), Lilibeth Dagulo (BS, 2007; current MS student)

Left, L-R: LeeAnn Applewhite (MS, 1991), Paul Winniczuk (MS, 1994; current PhD Candidate), Dr. Grady Chism (BS, 1968)



Above, L-R: Dr. Jose Reyes (Assistant Professor), Dr. Neil Shay (Chair and Professor), Dr. Mary Keith (FL Section IFT Chair), Dr. Wendy Dahl (Assistant Professor), Dr. Liwei Gu (Assistant Professor)



Above, L-R: Dr. Charlie Sims (Professor), Neha Patel (BS, 2006), Janna Underhill (ESHN Staff



Below, L-R: Mark Messersmith (Biosun), Brenda Odor (Brenda L. Odor Consultants), Howard Odor, Darvl Clampitt (MS 2004)



Above, L-R: Dr. David del

April Elston (PhD, 2005),

Pozo-Insfran (PhD, 2006), Dr.

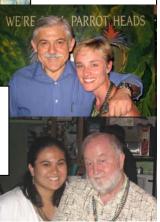
Left, L-R: Lorenzo Puentes

Kemmerer (BS, 2000; MS,

(BS, 2002; current MS

student; FSHN staff), Courtney Puentes, Melanie

Above, L-R: Dr. Neil Shay (Chair and Professor), Sue Shay



Right, L-R: Renee Applebaum (BS, 2007; current MS student). Dr. Ron Schmidt (Professor)

Right, L-R: Dr. Murat Balaban (former FSHN Professor), Dr. Gillian (Folkes)

Left, L-R: Max

Ochsenius (BS, 2005; current

MS student),

Ashlee Armfield (BS.

2002)

Dagan (BS, 2000; PhD, 2004)