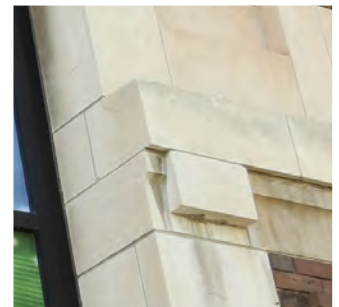
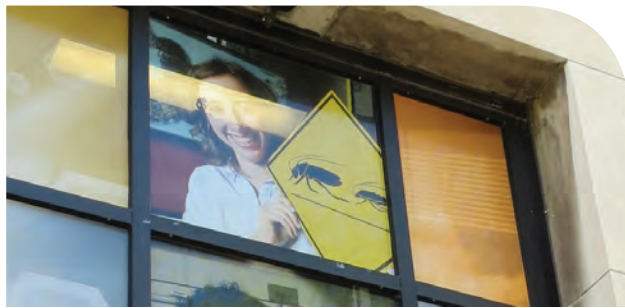


**2016**

DEPARTMENT OF  
**FOOD SCIENCE**  
ANNUAL NEWSLETTER



Joseph King (sophomore) poses where he is highlighted on the entrance to the Agricultural Administration Building.

# FROM THE DEPARTMENT HEAD

I have often said that, in my opinion, the two most impactful pages ever written are those of the Morrill Act of 1862. These two pages, with that little signature squeezed into the bottom right-hand corner of the second page – Abraham Lincoln – established the Land-Grant system. A system for the people to be educated in “*such branches of learning as are related to agriculture and the mechanic arts*”. This, combined with the Hatch Act of 1887 to establish the Agriculture Experiment Stations or research thrust, a second Morrill Act of 1890 to establish the “*Historically Black College and University or HBCU*” system, and the Smith-Lever Act of 1914 to start cooperative extension, form the Land-Grant University system as we know it today. Through these schools, at least one in every state, we have educated thousands of young women and men in *agriculture and the mechanic arts* but also well beyond. We, the Land-Grant system, have worked to feed the world, develop leaders, produce artists and farmers, and, yes, astronauts. All this and much more made possible by those two parchment pages; just two pages.

What differentiates Land-Grant universities from others is the *triad* upon which they stand - teaching, research and extension. Originally founded to educate the people of each state, it was realized that through research, this education may be enhanced and the quality of life in communities all across America improved as graduates entered the population. Not long after, it was found that the broader dissemination of information, via extension, could more rapidly enhance public knowledge and further improve life at home, on the farm,

and in the world beyond. To this day the system continues as a model for others around the world, each “leg” of the triad fulfilling a role in advancing solutions to global challenges.

In the pages that follow, you will see and read about our faculty, staff and students that comprise the Department of Food Science at Purdue University, Indiana’s Land-Grant University. Over the past year they have excelled in all three missions of our Land-Grant; educating students, advancing research priorities, and transferring knowledge to our stakeholders to enhance the quality and safety of our food system and build Indiana’s economy.

As a Land-Grant university, we are here for the people and, as such, we don’t work in a vacuum. Over the past year we have partnered with companies in teaching, research and outreach. We have worked with individuals to aid in entrepreneurship and have collaborated on cutting-edge research with scientists around the world.

We have also been supported by companies and individuals that see our vision and support our mission to make Purdue Food Science a leader in the science of food. You may be one of these people or industry representatives and because of your support we have enviable facilities, scholarships to attract the best and brightest, and programs with timely and lasting impact. You have become a part of the Land-Grant University system, conceived on two pages and still changing the world every day; thank you!

**Dr. Brian Farkas**, Department Head

*Approved, July 2, 1862.*

*Abraham Lincoln*

## MORE INFORMATION

The annual newsletter is only a glimpse of what’s happening in the Department of Food Science. Please visit our website for more details at [www.foodsci.purdue.edu](http://www.foodsci.purdue.edu).



Follow us on Facebook at  
[www.facebook.com/PurdueFoodScience](http://www.facebook.com/PurdueFoodScience)



Join the LinkedIn  
Purdue Food Science Alumni Closed Group.

**Moving? Changing jobs?**

Keep us updated at [foodsci@purdue.edu](mailto:foodsci@purdue.edu)

## TABLE OF CONTENTS

- 1 | Announcements
- 3 | In Memory
- 4 | Department Highlights
- 8 | Alumni Recognitions
- 10 | Faculty & Staff Recognitions
- 12 | Student Recognitions
- 17 | Industry Recognitions

Editor and Photographer: Laurie Lambert (Swift) VanKeppel

# ANNOUNCEMENTS

## FAREWELL

### **Mikaela Allan**

After completing her M.S. in August of 2014 under Dr. Kee-Hong Kim, Mikaela began assisting Marilyn Yundt with the day to day operations of the Whistler Center for Carbohydrate Research. After Marilyn's death in January 2015, Mikaela graciously assumed the role as Administrative Coordinator for the Whistler Center. Effective June 2016, Mikaela began a new position as Kids Director for Clear River Church in Lafayette, Indiana.



### **Leslie Christopher**

For the past two years, Leslie has served as the Department's main office receptionist and support for department hosted events. Effective July 2016, Leslie will be working as a secretary for Remington Seed Company in Remington, Indiana.



### **Dr. Mario Ferruzzi**

After 12 years in the Department, Professor Mario Ferruzzi is assuming the role of Professor of Food Science and Nutrition in the North Carolina State University Plants for Human Health Institute effective August 2016. Dr. Ferruzzi built a nationally recognized research program investigating bioavailability and health promoting properties of phytochemicals including food pigments and polyphenols from fruits and vegetables, as well as the effects of food formulations and processing on phytochemical profiles, bioavailability and physiological relevance using in vitro, cell based and in vivo models. Dr. Ferruzzi taught the food science senior food product design capstone course, and for the past two years, served as the chair of the Food Science Graduate Program.



### **Donna Keener**

After 10 years serving as the Department's Undergraduate Academic Coordinator, Donna Keener finished the 2015-16 academic year and made a career change. As of June 2016, Donna is working in business development for Engineering Innovation, Inc., a company that creates equipment and technology to maximize postage savings for postal businesses.



### **Dr. Kevin Keener**

After 10 years in the Department, Professor Keener began his new position in November 2015 at Iowa State University as the Director of the Center for Crops Utilization Research and the BioCentury Research Farm. During his years at Purdue, Dr. Keener was nationally recognized for his research and development of innovative technologies and Extension accomplishments helping food processors improve food safety, enhance quality, and reduce waste.



### **Jeanette Merritt**

After 11 years as a member of the Purdue Wine Grape Team as Marketing Director of Indiana wine and grapes, Jeanette Merritt accepted the position of Director of Checkoff Programs for Indiana Pork effective January 2016. During her 11 years at Purdue, the Indiana wine and grape industries experienced significant growth from about 30 wineries to over 80! The Team played a critical role in this growth with Jeanette providing marketing leadership and expertise to all aspects, including wine trails, food pairings, coverage by multimedia, wine festivals (such as the Vintage), and much more.



# ANNOUNCEMENTS

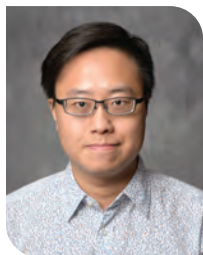
## WELCOME



### **Dr. Amanda Deering (Ph.D. Food Science 2010)**

Clinical Assistant Professor in Fresh Produce Food Safety

Dr. Deering had previously held a research assistant professor in food science position. In her new appointment, Dr. Deering will work to develop an engagement and applied research program that enhances the understanding of potential microbial hazards and challenges that are present for fresh produce growers and producers. She is working with the Food Safety Farm Consultants from the Indiana State Department of Health Food Protection Program and the Food and Drug Administration.



### **Dr. Jen-Yi Huang**

Assistant Professor of Food Science

Dr. Huang joined the Department in January 2016. In his previous position as Research Fellow at National University of Singapore, Dr. Huang worked on nanocomposite active packaging for food and LED application in postharvest crops. His Ph.D. work at the University of Cambridge focused on food fat fouling and the impact of fouling on sustainability of food processing. Dr. Huang's research and teaching will focus on life cycle assessment and sustainability.



### **Allison (Clemons) Kingery (B.S. Food Science 2009)**

Undergraduate Academic Coordinator and Senior Advisor

Allie joined the Food Science department in May 2016. During the last five years, Allie worked as a chef in Purdue Dining where she was able to focus a lot of her momentum on local sourcing with connections built very closely with the Purdue Student Farm as well as Purdue's Meigs Farm. Allie also developed an internship program which gave many Food Science students as well as students from other majors, experiential learning opportunities within the dining and kitchen facilities. Allie will continue to teach the Science of Experimental Cuisine course with Dr. Lisa Mauer, a course the two developed and first offered in the fall 2014 semester.



### **Brittany (Haltom) Riggin (B.S. Ag Sales & Marketing 2013)**

Business Manager

Brittany joined the College of Agriculture in March 2015. She serves as the Business Manager for both the Department of Food Science and the Department of Agricultural and Biological Engineering. Prior to starting her career at Purdue, Brittany was a district sales manager for DEKALB Asgrow Seed in West Central Wisconsin.



### **Dr. Cordelia Running (Ph.D. Food Science 2015)**

Assistant Professor of Nutrition Science and Food Science

Effective August 2016, Dr. Running's joint appointment with the Department of Nutrition Science will focus research on how saliva changes oral perception of food, enabling or changing taste and texture sensations. Her research aims to use sensations such as taste, smell, and chemesthesis (chemical touch/temperature) to improve the efficacy of foods for health. Specifically, she is focused on: using spiciness and taste to study oral behavior as a potential tool to modulate salivary secretion and swallowing function.



### **Dr. Gudrun Schmidt**

Biopolymer Chemist

Dr. Schmidt joined the Whistler Center for Carbohydrate Research in January 2016. Her expertise is in polymer science and biopolymer chemistry with a focus on developing structure-property relationships, including design, synthesis and characterization of polymer based materials from the nanometer (atomic structures) to the micrometer (aggregate) length scales. Her main emphasis with the food science and Whistler Center faculty will be working on polysaccharides.

# In Memory



## **Brian Hendrickson**

Former Adjunct Faculty member of the Department, Brian Hendrickson, passed on June 29, 2015. Brian was a national food expert for the Food and Drug Administration (FDA), from which he retired in 2011. In his adjunct faculty role, Brian helped Purdue's Department of Food Science develop and teach numerous workshops to train FDA investigators and Indiana State inspectors. Brian also served as a consultant for the industry providing Good Manufacturing Practices (GMP) training including Better Process Control School and certification to the food industry worldwide.

## **Matthew Skertich (B.S. 2011)**

Alumnus Matthew Skertich of Chicago, Illinois and formerly of Munster, Indiana passed away on May 5, 2016. Matt was Regulatory Affairs Manager for Bel Brands.



# DEPARTMENT HIGHLIGHTS

New Classroom  
#1195 has opened!

*The Department's facilities in Nelson Hall continue to improve!*



**BEFORE** as ITap Computer Lab

**AFTER** as impact classroom



# DEPARTMENT HIGHLIGHTS

Laboratory Room  
#1137 underway!

*Thank you Doug and Laura Skidmore and Skidmore Sales and Distributing Company!*



**Skidmore Product Development Laboratory Room #1137  
renovations underway this summer. Opening this fall!**

# DEPARTMENT HIGHLIGHTS

## INDUSTRY ENGAGEMENT

Our engagement with industry continues to be strong and grow. The fall Industrial Associates Program meeting included a “Shape the Conversation” dinner hosted by the Purdue Policy Research Institute in Discovery Park where consumers, growers, manufacturing industry, and policy makers discussed and debated the FDA Food Safety Modernization Act from various perspectives. The spring meeting focused around the human microbiome with guest scientists and presenters Rosaline Waworuntu from Mead Johnson and Mark Ott from NASA.







## GLOBAL IMPACT

Dr. Bruce Applegate (pictured above) visited our many friends with our collaborators in Honduras, at Zamorano University. Dr. Applegate and several other Food Science faculty mentor students from Zamorano in their research labs every spring semester.

Dr. Haley Oliver and Dr. Amanda Deering continue working on the USAID Afghanistan Agricultural Extension Project.

Dr. Bruce Hamaker and Dr. Betty Bugusu provided technical assistance to farmers in Kenya through the Catholic Relief Services Farmer to Farmer Program.

# ALUMNI RECOGNITIONS

## 2015 Outstanding Food Science Award Recipients

The Purdue University Department of Food Science honored two alumni with the Outstanding Food Science Award on October 22, 2015.

The award recognizes individuals who have significantly impacted the food science profession in industry, academia, government, or other endeavors related to food science as exemplified by leadership, professional accomplishments, or community service.

### Rebecca Buckner

Shortly after completing her Ph.D. in Food Science under the mentorship of Dr. Bruce Hamaker at Purdue in 1997, Rebecca Buckner began her career with the FDA as a Food Technologist/Consumer Safety Officer in the Center for Food Safety and Applied Nutrition (CFSAN). In that initial role, she worked on the federal regulations for a variety of food products, led teams to coordinate responses to foodborne illness outbreaks, and worked on international standards harmonization. Rebecca's role in 2008-2010 as a Food Safety Specialist involved coordinating policy issues, working on the President's Food Safety Working Group, and serving as a senior food safety advisor. In 2011, Rebecca became Chief Implementation Manager for the FDA Food Safety Modernization Act. For her work in that role, she received in 2013 the Secretary's Award for Distinguished Service. For her important work on food safety policy with the FDA, we are proud to present the 2015 Purdue University Outstanding Food Science Award to Rebecca Buckner.

### Jeff Grogg

Jeff Grogg spent the first 18 years of his food science career at the Kellogg Company, after completing his B.S. degree in Food Science from Purdue University in 1992. At Kellogg, Jeff held the position of Product Developer and Project Leader, in which he led many innovation projects, developed many new technologies, and created and led transformation of the internship program. As Project Leader of Kashi in 2000-2004, and as Director of Kashi/Bear Naked R&D in 2005-2008, Jeff launched many new products, developed an extensive network of suppliers and manufacturers, and was instrumental in growing Kashi sales from \$25M to \$750M. In 2009, Jeff established JPG Resources in Battle Creek, Michigan, and he co-founded Bridgetown Natural Foods in Portland, Oregon. Jeff continues now with JPG Resources, which had over 125 employees by 2011, and has launched over 70 successful products still on the market. Besides founding food companies, Jeff has also founded companies in sports, real estate, manufacturing, sales, and consulting, and he sits on various company boards. For his leadership and very successful career in the food industry, and his success as an entrepreneur, we are proud to present the 2015 Purdue University Outstanding Food Science Award to Jeff Grogg.



## 2016 Distinguished Agricultural Alumni Award

Alumnus Dr. Martin Berry was one of the recipients of the College of Agriculture's Distinguished Agricultural Alumni Award for his career achievements in the food industry, including those made in his current role with Ocean Spray Cranberries, Inc. where he pioneered the development of white cranberry juice, which grew to a \$100 million a year platform for the cooperative. Martin received a Ph.D. in 1988 under the mentorship of Dr. Phil Nelson. Dr. Berry is currently engaged in the start-up of Ocean Spray's new flagship production facility, which will produce over 40 percent of the company's volume.

Dr. Berry holds patents in cranberry processing, extrusion and equipment development. Before coming to Ocean Spray, Martin worked for General Foods, Shaklee Corp., Borden Inc. and Alpo Pet Foods. At General Foods, he developed the nutritional profile, formulation and process for Cycle Pet Foods, the first widely commercialized product line recognizing the different nutritional requirements for canines from puppy to adult.



*During Dr. Berry's visit with food science students, he joked that perhaps given his name, he was destined to work with berries!*



*Dr. Martin Berry (Ph.D. '88) pictured with Donya Lester (left), Executive Director of Purdue's Agricultural Alumni Association and Jay Akridge (right), the Glenn W. Sample Dean of Agriculture. Photo by Tom Campbell*

# FACULTY/STAFF RECOGNITIONS

## PICS Project Team

photo by Mark Simons



### **Dr. Arun Bhunia**

Was selected as a Fullbright Specialist Scholar.

### **Dr. Amanda Deering**

Along with a team of other Purdue faculty who are members of the Center for Food Safety Engineering, won the FDA Food Safety Challenge competition. Dr. Deering has also been selected to participate in the Indiana Agriculture Leadership Program Class 17.

### **Dr. Kevin Keener**

Was one of thirteen selected nationally as a 2016 American Society of Agricultural and Biological Engineers (ASABE) Fellow. In October 2015, Dr. Keener received Purdue's Spirit of the Land Grant Mission Award for his work in food process engineering, sanitation and waste management. As exemplified by Purdue's land grant mission, Dr. Keener's research discoveries have been applied to help industry cut millions of dollars in food processing costs, save jobs, and make food processing businesses more profitable by enhancing food safety. His research has had a major impact on businesses and families in Indiana and beyond.

### **Dr. Kee-Hong Kim**

Has been selected to receive the 2016 American Society for Nutrition McCormick Science Institute Research Award. This annual national award is presented to an investigator conducting clinical, translational, in vitro and/or ex vivo research, whose scientific contributions have advanced the understanding of the potential health benefits of culinary herbs and spices.

### **Dr. Lisa Mauer**

Was recognized with Purdue's College of Agriculture Team Award along with other faculty and staff for their work with the Purdue Improved Crop Storage (PICS) Project. PICS is a low cost crop storage technology which uses a hermetic triple bagging chemical-free storage method that enables farmers in Africa to store a variety of major crops for more than one year after harvest. Since 2007, the use of almost 2 million PICS bags in West and Central Africa has significantly increased the income for millions of smallholder farmers saving about half a billion dollars annually per year in saved grain.

Agricultural Economics: Joan Fulton,  
Jess Lowenberg-DeBoer, and Jacob Ricker-Gilbert

Botany and Plant Pathology: Charles Woloshuk

Entomology: Dieudonné Baributsa, Larry Murdock,  
and Scott Williams

Food Science: Lisa Mauer

International Programs in Agriculture: Carole Braund,  
Heather Fabries, and Katy Ibrahim

Purdue Extension: William Horan, Amanda Mosiman,  
George Ikantey, and Maria Restrepo-Turner

Youth Development and Agricultural Education/  
Agricultural and Biological Engineering: Natalie Carroll

# Faculty in the NEWS

## Dr. Arun Bhunia

“Purdue expert has bad news about your beef”  
September 2015, Lafayette Journal & Courier

“Purdue innovation provides ‘fingerprint’ to identify foodborne pathogens, moves closer to production”  
January 2016, Purdue Research Foundation News

## Dr. Carlos Corvalan

“Viscous nanopores collapse according to universal law”  
December 2015, Purdue Agriculture News

## Dr. Christian Butzke

“Purdue professors have ‘grape’ expectations for start-up”  
December 2015, Big Ten Network LiveBIG

“Winemaking robot, genesis, has new kinfolk in the vineyard”  
April 2016, Forbes Magazine blog

## Dr. Mario Ferruzzi

“Carotenoid levels in breast milk vary by country, diet”  
June 2015, Purdue Agriculture News



## Dr. Srinivas Janaswamy and Dr. Qin Xu (above)

“Innovative process produces biodegradable cellulose-based films: June 2016, Purdue Agricultural News

## Dr. Cordelia Running

“Research confirms fat is sixth taste; names it oleogustus”  
July 2015, Purdue University News

## Dr. Yuan Yao

“Purdue researchers report sweet corn could make animal vaccines safer”  
August 2015, Purdue Research Foundation News.



## Department of Food Science Awards

### Laurie (Swift) Van Keppel (left)

Outstanding Service to Students

### Donna Keener (right)

Outstanding Service to the Department Award



Photo by Mark Simons

## Dr. Andrea Liceaga

Outstanding Undergraduate Teaching Award

Outstanding Undergraduate Counselor Award

Dr. Andrea Liceaga in the Sensory Evaluation Lab (pictured left).

## Dr. Bruce Applegate (pictured on page 11 visiting Zamorano University)

Outstanding Graduate Mentor & Teacher Award

## College of Agriculture Administrative Professional Staff Advancements

Jill Blume advanced from rank 5 to rank 6

Angela Albright advanced from rank 3 to rank 4

Young-Hee Cho advanced from rank 3 to rank 4

## Dr. Haley Oliver

Was selected for the 2016 Larry Beuchat Young Researcher Award from the International Association for Food Protection for her outstanding achievements and professional promise as a researcher in food microbiology / food safety. Also selected as a Fellow into Purdue University’s Teaching Academy.

## Dr. Manpreet Singh

Was selected as a Purdue University Fellow, Scholarship of Engagement and Outreach.

## Dr. Yuan Yao

Dr. Yao’s start-up company, Phytoption, LLC, won 1<sup>st</sup> place in the Indiana BioCrossroads New Venture Competition.

# STUDENT RECOGNITIONS



## **Dillon Sheppard (Junior) right**

Is a food science student profiled and highlighted on the College of Agriculture Experience website: [www.ag.purdue.edu/experience](http://www.ag.purdue.edu/experience)

## **Matthew Allan (Mauer Lab)**

International Society of Beverage Technologists Scholarship

## **Carlos Carter (Janaswamy & Bhunia Labs)**

Was recognized with the Dr. Delores Cooper Shockley Presidential and Most Valuable Player Awards from Purdue's Black Graduate Student Association (BGSA) for his commitment to improve his community and his dedication and participation in the BGSA.



## **Graduate Student Leadership**

### **Jay Gilbert**

Institute of Food Technologists Student Association, National Past President.

### **Susan Hammons**

Institute of Food Technologists Student Association, Vice President of Membership Experiences; Strategic Planning Task Force Member.

### **Celina To**

Institute of Food Technologists, Fun-Run Chair

## **Purdue's Hoosier Chapter of Phi Tau Sigma Honorary Society Selected as National Chapter of the Year!**

Front Row: Pablo Torres-Aguilar, Kathryn Johnson, Eileen Duarte-Gomez, Simran Kaur (President), Elizabeth Pletsch, Kelly Higgins

Back Row: Derico Setyabrata (Outstanding Senior), Xingyun Peng, Lei "Shelly" Xu, Elizabeth Nguyen, Dr. Suzanne Nielsen (Advisor), Leigh Schmidt (Treasurer/President-Elect), Katelyn Rosswurm, Randol Rodriguez, Anna Hayes, Amudhan Ponrajan, Stacy Hirt (Guest Speaker, Senior Scientist KraftHeinz)





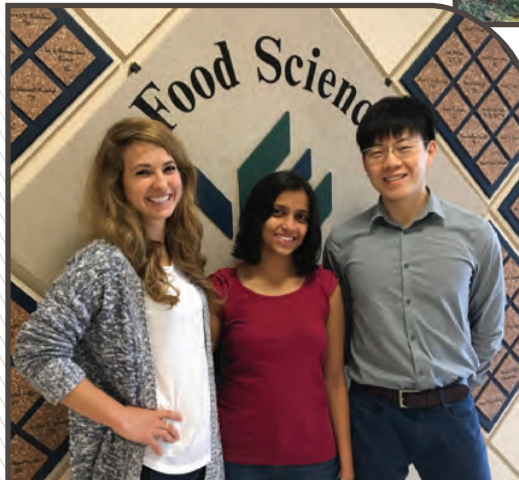
**Industry Fellows** Christopher Cheng (General Mills) and Kathryn Johnson (ConAgra Foods)



**Jennifer Allen (Ferruzzi Lab)**

Placed first in the National MANRRS (Minorities in Agriculture, Natural Resources and Related Sciences) poster competition.

*Jennifer Allen having fun posing with a new department floor display.*



**Food Science Graduate Student Association**

President- Kelly Higgins (left)

Vice President- Xingjian Bai (right)

Social Chair- Emma Barber

Secretary- Clara Vásquez-Mejía and Shreya Sahasrabudhe (center)

Treasurer- Breanna McArthur



**College Bowl Team** celebrates win with the judges at IFTSA Midwest Area Meet to progress to national competition!

Front Row: Natalie Donovan, Kathryn Johnson, Juan Sanchez, Simran Kaur

Back Row: Ryan Murphy, Yahya Ismail, Christopher Cheng

# STUDENT RECOGNITIONS



## **Kelly Higgins (Mattes Lab)**

Was selected as USAID Borlaug Summer Institute participant which led to Kelly spending two weeks in Tanzania in July 2015 as part of the Catholic Relief Services Farmer-to-Farmer Program. Kelly taught Tanzanian farmers how to make soy milk with local materials so that it is digestible and safe. Kelly also received the Institute of Food Technologists Sensory and Consumer Sciences Division Silver Celebration PhD Degree Scholarship. *Photo by Stephanie Tatge*



## **Luis Maldonado-Mejia (Kokini Lab)**

Was selected as the recipient of the Purdue Agricultural Alumni Association 2016 Purdue Agriculture Graduate Student Pathmaker Award.

## **Simran Kaur (San Martin Lab)**

Was selected to receive Phi Tau Sigma Student Achievement Scholarship presented at the Institute of Food Technologists National Annual Meeting.

## **Marcela Martinez (Bhunia Lab)**

Served as the Food Science representative in the Graduate Student Government Senate.

## **Valarie Ryan (Bhunia Lab)**

Received the Department of Food Science B.J. Liska Outstanding Teaching Assistant Award for Fall 2015 as TA for FS 362 Food Microbiology with Dr. Haley Oliver.

## **Jonathan Kershaw (Kim Lab)**

Received the Department of Food Science B.J. Liska Outstanding Teaching Assistant Award for Spring 2016 for teaching FS 162 Introduction to Food Processing.

## **Gamze Yazar (Kokini Lab)**

Received one of two American Association of Cereal Chemists International Rheology Division's Isydore Hlynka best paper awards.





## 2016 Food Science Seniors

**First Row:** Chu Yan Chen, Katia Ferrigno, Shelia Brogan, Debby Devina, Yuezhen He

**Second Row:** Morgan Meiser, Stefanie Reed, Abigail Bickel, Alexandra Tarr, Tess Chamberlain, Jill Seiter, Shiyu Cai

**Third Row:** Pengjing Ye, Mary Schneider, Maria Valdano, Natalie Donovan, Katie Rosswurm, Danika Miller, Kelsey Morris, Tari Straziscar, Sophy Sanders, Dr. Farkas

**Fourth Row:** Yahya Ismail, Matthew Cressy, Noah Malm, Nicholas Makowski, Derico Setyabrata, Alice Merryman, Chen Chen

**Not Pictured:** Christine Murzyn, Mary Ann Kiess, Kim Lulay, William Modesitt, Chengxi Feng, Siyuan Sheng



### Food Science Club Officers

Caroline Smith (Treasurer)  
Kelsey Morris (Vice President)  
Holly Clements (Secretary)  
Tari Straziscar (Ag Council Rep.)  
Mary Schneider (President)

### Food Science Department Outstanding Undergraduates

Freshman: Cameron Wicks  
Sophomore: Deklin Veenhuizen  
Junior: Alexandra Belias  
Senior: Abbie Bickel

#### Katie Rosswurm (Senior)

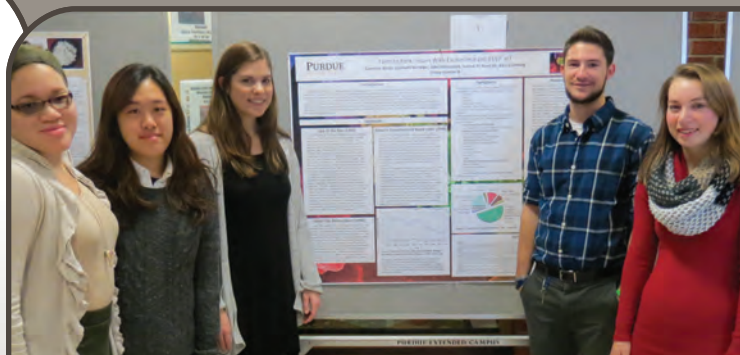
Was a recipient of Purdue's Martin Undergraduate Research Scholarship. She placed 3<sup>rd</sup> in the College of Agriculture Undergraduate Research Poster Symposium for her poster titled, "Effect of Calcium Chloride on the Formation of Zinc-Cellulose Complexes for Making Biodegradable Cellulose Film" mentored by Drs. Qin Xu and Srinivas "Jana" Janaswamy.

#### Derico Setyabrata (Senior)

Was a recipient of Purdue's Martin Undergraduate Research Scholarship. He placed 3<sup>rd</sup> in the College of Agriculture Undergraduate Research Poster Symposium for his poster titled, "Effects of Dry-aging on Color and Oxidation Stabilities of Beef Loins" mentored by Dr. Brad Kim, Assistant Professor of Animal Sciences. Derico placed 1<sup>st</sup> in the Undergraduate Research Competition at the June 2016 Reciprocal Meat Conference in San Angelo, Texas. Derico will be pursuing a Ph.D. with his research mentor Dr. Brad Kim in Purdue's Department of Animal Sciences. Derico was also selected as Phi Tau Sigma Hoosier Chapter Outstanding Senior.

#### Caroline Smith (Junior)

Was selected as Institute of Food Technologists Evan Turek Memorial Scholar which includes a scholarship and summer research internship with KraftHeinz.



Students Cameron Wicks (pictured far left), Joanne Yu-Xuan Lin, Elizabeth Barringer, Jake Uhlmansiek, and Kara Gunthorp pose with their poster titled, "Farm to Fork: Issues with *Escherichia coli* O157:H7" in FS 161 Introduction to Food Science taught by Dr. Andrea Liceaga.

#### Cameron Wicks (First year student)

Was selected as the College of Agriculture's 2015-16 Outstanding Freshman.

### Graduate Degrees Awarded and Major Professor Listed

#### August 2015

Amber Furrer (M.S., Dr. Mario Ferruzzi)  
Krystin Marrs (Ph.D., Dr. Lisa Mauer)  
Cordelia Running (Ph.D., Dr. Rick Mattes)

#### December 2015

Julia Steen (M.S., Dr. Oswaldo Campanella)

#### May 2016

Sydney Corkran (M.S., Dr. Manpreet Singh)  
Eileen Duarte Gomez (Ph.D., Dr. Bruce Applegate)

# STUDENT RECOGNITIONS

**UNDERGRADUATE  
SCHOLARSHIP RECIPIENTS  
\$657,233**

**37% AWARDED  
SCHOLARSHIPS**

**56% AWARDED  
>1 SCHOLARSHIPS**

## **Alumni & Friends**

*(see engraved bricks in Nelson Hall lobby)*

Abigail Bickel  
Christine Rosenberger  
Kara McKinney

## **Fred Babel**

David Atilola  
Kyle Banaszak  
Abigail Bickel  
Sheila Brogan  
Maryclaire Chamberlain  
Tess Chamberlain  
Holly Clements  
Carlana Clymer  
Kristin Darling  
Karin Doell  
Lauren Findley  
Jacob Frash  
Allison Hackman  
Alyssa Heniser  
Andrew Hirsch  
Mary Ann Kiess  
Kramer Kiser  
Brandon Lehn  
Paige Lemaster  
Junzhe Lui  
Kara McKinney  
Morgan Meiser  
Danika Miller  
Daniel Moore  
Kelsey Morris  
Erin Raver  
Rachel Roh  
Mary Schneider  
Caroline Smith  
Jacqueline Stanley

Matthew Uhlmansiek  
Colton Underwood  
Alyssa West  
Cameron Wicks

## **Arnold "Bud" & Cathy Denton**

Aimee Buechler  
Chu Yan Chen  
Natalie Donovan  
Yahya Ismail  
Victoria Kuhaneck  
Noah Malm  
Mary Schneider  
Dillon Sheppard

## **Gary & Sara Hellmich**

Christine Rosenberger  
Katelyn Rosswurm

## **\*Food Science**

Alexandra Belias

## **Leesa Martin & James Kincaid**

Morgan Meiser  
Katelyn Rosswurm

## **Peter Mauger & Sarah Naas Mauger**

Katelyn Rosswurm  
Dillon Sheppard  
Abigail Sommer  
Deklin Veenhuizen

## **Sarah Nass Mauger Veil**

Elena Bailoni

## **Red Gold**

Elizabeth Barringer  
Meghan Boucher  
Kristin Darling  
Debby Devina  
Victoria Kuhaneck  
Isaiah Walker  
Yutong Zhong

## **Red Gold Intern Scholar**

Mary Schneider

## **Ronald Rice**

Abigail Bickel  
Morgan Meiser  
Alice Merryman  
Danika Miller  
Tari Straziscar

\*Funded by donations from Kellogg's  
and Nestlé Nutrition

**TOP MERIT  
SCHOLARSHIP RECIPIENTS  
\$177,600**

**20% AWARDED  
TOP MERIT  
SCHOLARSHIPS**

## **Purdue Presidential**

Elena Bailoni  
Elizabeth Barringer  
Alexandra Belias  
Abigail Bickel  
Meghan Boucher  
Aimee Buechler  
Maryclaire Chamberlain  
Tess Chamberlain  
Chu Yan Chen  
Holly Clements  
Gretchen Foltz  
Jacob Frash  
Andrew Hirsch  
Brandon Lehn  
Kara McKinney  
Jenna Miller  
Kelsey Morris  
Jennifer Norka  
Laura Richards  
Rachel Roh  
Jill Seiter  
Dillon Sheppard  
Caroline Smith  
Matthew Uhlmansiek  
Deklin Veenhuizen  
Isaiah Walker  
Alyssa West

## **Purdue Trustee**

Helen Games  
Daniel Moore

# THANKS TO OUR SUPPORTERS

Thank you to all of our alumni, donors, friends, and industry professionals who support the Department of Food Science with your time, talent, and resources. You all are an important factor in making this department, our students, and ultimately the world's food supply better. Whether you spoke in a class, mentored a student, participated in Food Science Student Professional Development Days, encouraged a prospective student to consider our academic program, hired our students for internships and full-time positions, sponsored faculty research, are a member of one of our centers or Industrial Associates group, or gave a donation...

...we say a big **THANK YOU!**

## 2015-16 Industrial Associates Member Companies

Cargill	*Hershey's	Red Gold
Clabber Girl	Kalsec	Skidmore Sales & Distributing Co.
ConAgra Foods	Morgan Foods	Stanislaus
Dow AgroSciences	Nestlé R&D Centers	The Kroger Company
General Mills	PacMoore	
*Heartland Food Products Group	Pepsico Beverages & Foods	*new members spring 2016

100% of Purdue Food Science Students continue to secure full-time employment or continue their education. Thank you to the following companies that have recently hired and/or mentored our students with their professional development skills:

Aldi	DuPont Nutrition	KraftHeinz	Safeway
Amcor Packaging	E&J Gallo	Kroger	Sensient
Ameriqua	Ed Miniat	Land O'Frost	Skjodt Barrett
Argana	Foxtail Foods	Land O'Lakes	Starbucks
Aunt Millie's Bakeries	General Mills	M&M Mars	Trilliant Food & Nutrition
Cargill	Griffith Laboratories	Maplehurst Bakeries	Tyson
Clasen Quality Coatings	Heartland Food Group	Nestlé	U.S. Foods
ConAgra	Hershey's	Pepsico	Van Drunen Farms
Continental Mills	Hormel	PT Dinaco Grasia	Vivola Cultures
Dannon	Ingredion	Red Gold	Zentis
Diageo	Kellogg's	Reinhart Food Service	

## Food Science Vision, Mission, and Values

### Vision

To be the global leader in transformation of lives through the science of food.

### Mission

We engage in discovery-driven activities leading to innovative learning and outreach that:

- Enhance health, safety, quality, and sustainability of foods;
- Prepare the next generation of leaders in food science; and
- Address stakeholder needs.

### Values

We are the Department of Food Science at Purdue University – a community committed to excellence in all aspects of the land-grant mission; teaching, outreach and discovery. We seek to embody our mission, vision and values statements, not in

words but through our actions. As such, this values statement communicates who we are, and strive to be.

As a team, we collaborate with respect but challenge each other to defend what we believe; understanding that healthy debate leads to stronger results. With challenge comes innovation in discovery, critical thinking in learning and programs with lasting impact. Through this process we produce leaders in thought and action.

Recognizing that the root and very strength of our discipline is diversity, we affirm this by thinking globally and embracing differences. Our commitment to respect for all allows freedom of thought, integrity of science and diversity of people.

With a passion for improving the lives and livelihood of our stakeholders, we resolve that these values will be used to guide our mission and inspire our actions.

# PURDUE

AGRICULTURE

Non-Profit Organization  
Purdue University  
Permit No. 221

## Department of Food Science

Philip E. Nelson Hall of Food Science  
745 Agriculture Mall Drive  
West Lafayette, IN 47907

2016

