



FSS NEWSLETTER

The latest news and updates from Food Science Society



Fall 2022 Greetings!

by Huihao Chen, Newsletter Chair

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Welcome back foodies. Welcome to the Food Science Society's first newsletter for the 2022-2023 school year. This semester we had fully back to the in-person, hope you all are doing well this semester. Lastly, as the school health return news mention, COVID-19 Cases Are Rising – Masks and Booster Shots are Highly Recommended, make sure to protect yourself during finals week and winter break.

Since this semester we are fully back to the In-person, we had a great experience for the Pumpkin Festival, and we also hope you all enjoy the all-club meeting, and meet all the in-person guest speakers with Michelle Tu, Neshia Zalesny, and zoom guest speakers with Dr. Jonathan Deutsch, Robert Dan, Chase Obenchain, Alan Roberts, and PepsiCo.

Thank you all who attended the fall semester club meeting, it was a pleasure to have you all during each club meeting. We hope to see more of you in person during U-hour on Thursday from 12-1 pm next semester. You can also follow our Instagram: [fss_cpp](#) for more information. Hope you all stay well, and happy finals week and happy holidays!

IFT FIRST ANNUAL EVENT AND EXPO

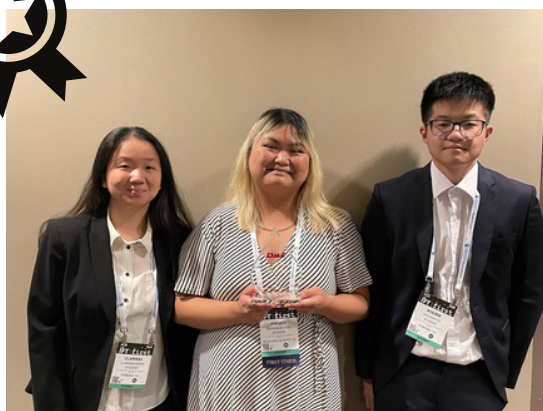


IFT FIRST which means food improved by research, science and technology, is the only place you can get what you need to advance your knowledge, network, business, and push the future of food forward. Because when we all work together as one, we bring the world better food.

IFT FIRST is designed to connect science and business while providing a place to find solutions to specific issues and complex challenges within the global science of food community. From product developers, innovators, food scientists, ingredient purveyors to educators and students, there's something for anyone who is invested in partnering with the community to bring the world the future of food.

2022 Outstanding Chapter for Support

Food Science Society was awarded the 2022 Outstanding Chapter for Support during IFT f.i.r.s.t.



3rd Place National Dairy Council New PDC
Congratulations to Team Pog Bites for placing 3rd in the National Dairy Council New product development competitions



3rd Place IFTSA & Mars PDC
Congratulations to Team Rooted for placing 3rd in the IFTSA & Mars product development competitions

FALL 2022 LOOKBACK!

Pumpkin Festival

We are so excited about the annual Pumpkin Festival. This year, Food Science Society prepared many food science-related questions for the guest who come to the booth, with the reward of different types of stickers. We also sell the club T-shirt, FSS pins, and Pinwheel snacks. We want to thank everyone, who came out to see our booth to support us and those who signed up to volunteer for the event!



All Club Meeting

On September 8th, FSS hosted an all-club meeting with Dr. Deutsch, who is the director of Drexel Food Lab. We had different clubs introducing themselves such as Phi Tau Sigma, Sports and Physique Science Club, Phi Upsilon Omicron... We also learned more about Dr. Deutsch experiences in the food industry

General Meeting

This semester, we are so happy to see many of you attending the in-person general meeting.

Hope you all enjoy the guest speaker. In addition, we would like to thank our Kitchen Manager Joselyn Ung for preparing tasty food for our general meetings this semester! Hope to see more of you all next semester.



IFT Festive Foodie boxes

On December 6th, We are unboxing the IFT Festive Foodie boxes from Kansas State University Food Science Club at Building 2 Room 214. We received many things from the club such as gift cards with all the Club E-board signs, Pickled garlic, Pickled onion, Jalapeño Jam, and Gummy from the student product development team for the club fundraiser too. Thank you to everyone who came to the unboxing event.

PRODUCT DEVELOPMENT SHOWCASE

Food Product and Development is the class for application of food science and technology principles to food research and development industrial practices. Taught by Dr. Davidov and Professor Trinh. On December 8th, each team successfully showcased their work at the AGRIScapes, and provided samples created from their mock company. Each team will continue to work on their project throughout the spring semester for joining the student competition such as SCIFTS 2023 Product Development Competition, IFTSA MARS, Smart Snacks for Kids, ASB Product Development Competition, and US Dairy New Product Competition while following competition guidelines. Thank you everyone who participated for the sensory evaluation and the showcase.

Thanks for the hard work for each team and good luck to everyone competing!



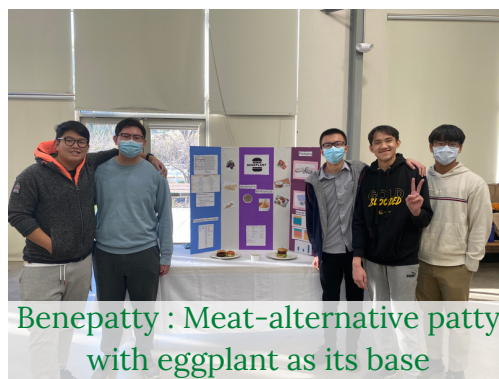
Tro-Pie-Cal: Vegan, mango coconut hand pie pastry



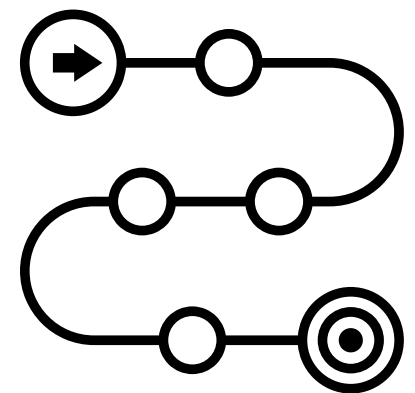
Poly Powder: Vegetable Milk Drink Powder



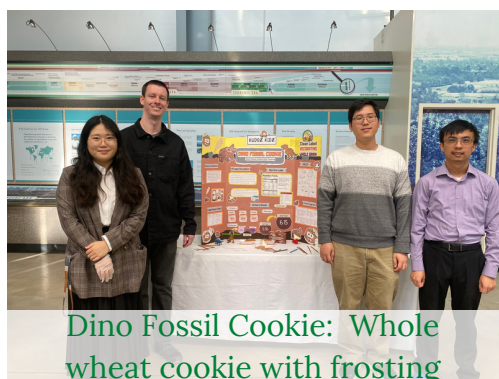
Galaxy Clusters: Berry-coated granola snack



Benepatty : Meat-alternative patty with eggplant as its base



La La Lavender: Lavender-flavored milk tea with popping yogurt beads



Dino Fossil Cookie: Whole wheat cookie with frosting



Yammy Toaster Waffle: Purple Yam Waffle with Guava Glaze



STAY UP-TO-DATE WITH THE LATEST FOOD SCIENCE NEWS!

Making Water Even More Functional

by Ed Finkel

IFT Digital Exclusive November 10, 2022

Consumer interest in healthy hydration is stoking strong growth in the market, with brands touting wellness benefits, including immune system support and more.

Water is already pretty functional when it comes to promoting good health, and products that build on its healthy properties—and even add a little taste to boot—have become quite appealing to certain segments of consumers. But some of those health claims might not be so substantive, and some of what brings taste to these “functional waters” might not be so healthy.

“Water already has the ultimate health halo. It’s already a functional, healthy beverage,” says Caleb Bryant, associate director, food and drink, at research firm Mintel. “Additional benefits transform water into [providing] even greater functional benefits. This layers up into consumer interest in health and wellness. ... Adding functional benefits allows a brand to target specific consumption occasions and also to target specific consumer groups.”



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[HTTPS://WWW.IFT.ORG/NEWS-AND-PUBLICATIONS/DIGITAL-EXCLUSIVES/MAKING-WATER-EVEN-MORE-FUNCTIONAL](https://www.ift.org/news-and-publications/digital-exclusives/making-water-even-more-functional)



E-COMMERCE PACKAGING DELIVERS

by Claire Koelsch Sandl

FOOD TECHNOLOGY MAGAZINE November 1, 2022

“Retail e-commerce sales of all food and beverage purchases are projected to grow 16% in 2022 and about 40% of brand owners expect to change their packaging.”

In the United States, retail e-commerce sales of all food and beverage purchases are projected to grow 16% in 2022, and about 40% of brand owners expect to change their packaging to capitalize on this trend. But packaging for e-commerce differs from that required by brick-and-mortar retailers. E-commerce packaging demands are unique, including the need for brand transfer at the doorstep, limiting the damage during transit, addressing diversion prevention and food safety, and considering environmental cost.

TO CONTINUE READING THIS ARTICLE, PLEASE VISIT:

[HTTPS://WWW.IFT.ORG/NEWS-AND-PUBLICATIONS/FOOD-TECHNOLOGY-MAGAZINE/ISSUES/2022/NOVEMBER/COLUMNS/PACKAGING-ECOMMERCE-PACKAGING-DELIVERS](https://www.ift.org/news-and-publications/food-technology-magazine/issues/2022/november/columns/packaging-ecommerce-packaging-delivers)



Upcoming Events

DECEMBER 21, 2022

SCIFTS HOLIDAY EVENT

LOCATION: STEVENS STEAKHOUSE
 5332 STEVENS PLACE
 COMMERCE, CA 90040
 5:30 P.M. - SOCIAL HOUR
 6:30 P.M. - DINNER HOUR

STUDENT MEMBER WITH RESERVATION: \$25.00
 *\$5.00 DISCOUNT WITH CASH/CHECK PAYMENT AT DOOR
 CONTACT SCIFTS@PACBELL.NET

FOR MORE INFORMATION:
[HTTPS://WWW.SCIFTS.NET/](https://www.scifts.net/)

JANUARY 9, 2023

ADD/DROP PERIOD BEGINS

JANUARY 21, 2023

FIRST DAY OF SPRING 2022

MARCH 9, 2023

SCIFTS NIGHT EXPO

HYATT REGENCY ORANGE COUNTY,
 11999 HARBOR BLVD.,
 GARDEN GROVE, CA 92840.
 3:30 P.M. TO 8:00 P.M.

FOR MORE INFORMATION:
[HTTPS://WWW.SCIFTS.NET/SUPPLIER.HTML](https://www.scifts.net/supplier.html)

The **WordSearch**.com

Santa Claus

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- ELVES
- SLEIGH
- BELLY
- REINDEER
- CUPID
- PRANCER
- DANCER
- DASHER
- RUDOLPH
- SACK
- BLITZEN
- SANTA
- COOKIES
- CHIMNEY
- MILK
- DONNER
- VIXEN
- CLAUS
- NORTH POLE



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