



FSS NEWSLETTER

The latest news and updates from Food Science Society



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Spring 2023 Greetings!

by Huihao Chen, Newsletter Chair

Welcome back foodies. Welcome to the Food Science Society's second newsletter for the 2022-2023 school year. This semester we are fully on truck, as the school COVID-19 Policy, Effective April 6, 2023, in alignment with the CSU COVID-19 Vaccination and Safety Measure Policy, all students and employees accessing the campus and university programs are strongly recommended and not required to be up to date with their COVID-19 vaccines.

This semester, we have more fun event such as SCIFT supplier's night, our college bowl win their regional for the first time, helping at LA county fair, and ASB competitions. We also have our guest speaker Sam Sharp and Amy Estrada.

Thank you all who attended the spring semester club meeting, it was a pleasure to have you all during each club meeting, and thank you all the volunteer. We hope to see more of you in person during U-hour on Thursday from 12-1 P.M. next semester. You can also follow our Instagram: fss_cpp for more information. Hope you all stay well, congratulation to all the graduating student and have a wonderful summer break!

2023 SCIFT SUPPLIERS NIGHT

Many members of FSS had the opportunity to participate as volunteers and visitors at the SCIFTS Supplier's Night Expo on March 10th. The event brought together numerous companies to exhibit their offerings, and it proved to be an excellent platform for students to learn valuable networking skills and discover the latest trends, ingredients, products, equipment, and testing methods in the food industry. Thank you to all who volunteered for this event!



ASB BAKING COMPETITION

Sweet success at the Food Science Society hosted the American Society of Baking Baking Competition "Innovation for All"! This competition require contesting teams to create a baked good that completely avoid all 9 allergens certified by the FDA, while keeping the budget under \$25. This challenge gave the bakers perspective on the difficulties to create a baked good under these restrictions, yet they all rose to the occasion, impressing the judges with their delectable treats!

Special thanks to our judges Dianne Thuy Trinh, Angel Lene Go, Brenda Kwong, and Y. Jason Zhang for providing their insight and expertise to our contestants.

A great appreciation to Jeremie Javellana for her efforts in organizing this competition!



SPRING 2023 LOOKBACK!

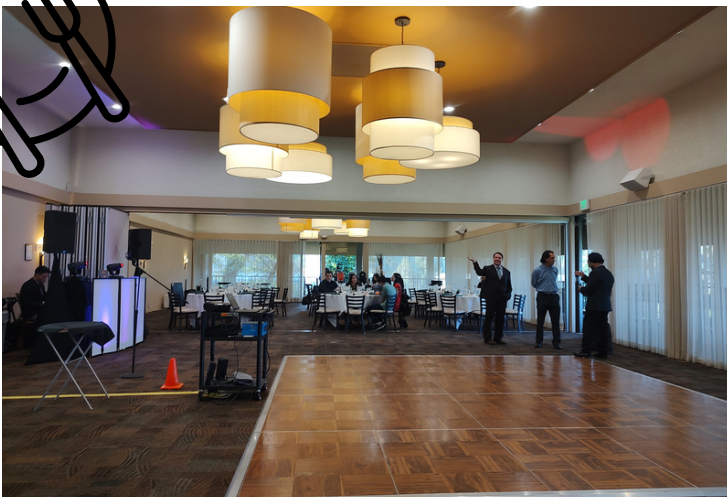
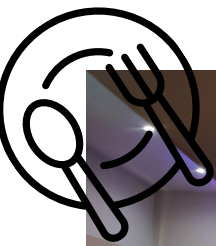
Open House

On April 14th, Food Science Society hosted the open house for incoming freshmen. Our president Chun Choi and volunteer are promote our club and major to all the incoming student. Thank you all the volunteer and hope to see more of the incoming foodies next semester!



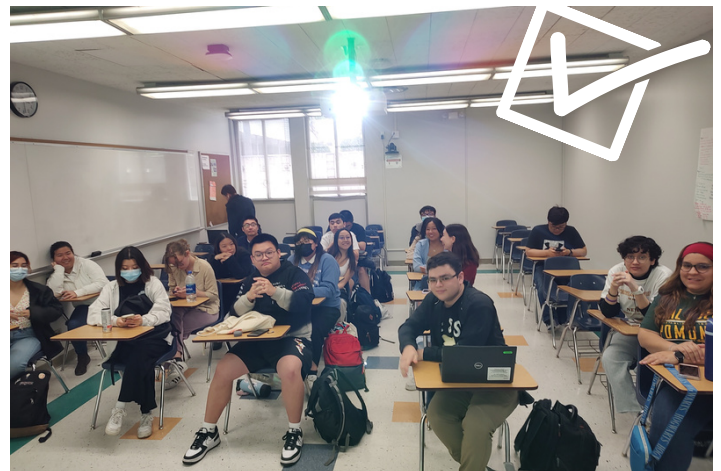
End of the Year Banquet

On April 29th, we had NFS End of the Year Banquet at Kellogg West. FSS, Food and Nutrition Forum, Phi Tau Sigma, and other NFS club are together celebrating the event we had for the past school year. Thank you everyone who had attended and sharing the happiness. Hope we can see more of you all in next Banquet!



General Meeting & Election

This semester, We had our general meeting and have guest speaker Sam Sharp and Amy Estrada. Hope you all enjoy the guest speaker. Also a big thanks to our Kitchen Manager. Thank you everyone who participated for the Election. In addition, if you still interested for Kitchen Manager position You can always contact to us through instagram or discord,



LA County Fair

On May 19th, We are having the Food Science and Technology Demo for the LA County Fair, We were showing the Btrix, Butterfly Pea Tea lemon juice demo and some microscopic slides. Thank you all the volunteer who had come and supporting us.



2023 IFTSA PACIFIC SOUTHWEST COLLEGE BOWL CHAMPION

On March 17-18, our College Bowl team won the Pacific Southwest Regional College Bowl! The team took first place in the competition, which tests students in their food science knowledge. The students beat out teams from Chapman University, Cal State Long Beach, and Cal Poly San Luis Obispo.



Congratulations to food science and technology students Alexander Mathios, Jeremie Javellana, Estrella Mandujano, Daniela Moore, Nancy Siridachanon, and Ziyu Zhang for winning the Pacific Southwest Regional College Bowl! Also thank you for Lecturer Karoline Harrison as the team's advisor.

Now, there are going to IFT First for the final competition!

Since 1985, the Institute of Food Technologists Student Association (IFTSA) College Bowl Competition has tested the knowledge of student teams from across the United States in the following areas: food science and technology, the history of foods and food processing, food law, and general IFT/food-related trivia. The College Bowl is designed to facilitate interaction among students from different universities and provides a forum for students to engage in friendly competition.





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

Less Packaging, More Sustainability

by Claire Koelsch Sand

Packaging | APPLIED SCIENCE March 1, 2023

Whether food packaging is made from fossil fuels, plants, agricultural waste, sand, or any other material, less is more when it comes to delivering more sustainable packaging.

Packaging reduction means less need for municipal solid waste systems to collect and sort packaging before it is recycled, reused, incinerated, used to generate energy, composted, or landfilled. It is critical to reduce packaging without increasing food waste because the environmental impact of growing, harvesting, transporting, and processing food frequently exceeds the environmental impact of the packaging.

Lightweighting, or thinning of the package walls, and rightsizing, or converting packaging to an optimum size, are processes that are helping food companies reduce packaging and realize sustainability goals. “Corrugated boxes have led the way in terms of source reductions of materials via a strategy of ‘lightweighting’ and ‘rightsizing’ of boxes,”



SIGN UP FOR IFT STUDENT MEMBERSHIP AT \$50 FOR EXCLUSIVE INFORMATION ALL YEAR LONG!

[HTTPS://WWW.IFT.ORG/MEMBERSHIP/MEMBERSHIP-TYPES/STUDENT](https://www.ift.org/membership/membership-types/student)

TO CONTINUE READING THIS ARTICLE, PLEASE VISIT:

[HTTPS://WWW.IFT.ORG/NEWS-AND-PUBLICATIONS/FOOD-TECHNOLOGY-MAGAZINE/ISSUES/2023/MARCH/COLUMNS/PACKAGING-LESS-PACKAGING-MORE-SUSTAINABILITY](https://www.ift.org/news-and-publications/food-technology-magazine/issues/2023/march/columns/packaging-less-packaging-more-sustainability)



USING DIETARY FIBER IN FOOD PRODUCT DEVELOPMENT

by Wing-Fu Lai

FOOD TECHNOLOGY MAGAZINE April 1, 2023

Dietary fiber is defined as “non-digestible soluble and insoluble carbohydrates and lignin that are intrinsic and intact in plants; isolated or synthetic non-digestible carbohydrates

Over the years, consumers have become increasingly knowledgeable about the health benefits of fiber. Clinical studies have shown that a diet rich in fiber keeps the digestive system healthy, lowers the blood cholesterol level, and helps with weight management. As a result of growing consumer demand and the recognition that dietary fiber offers versatile functionality, the food industry has increased efforts to develop and place a greater number of “high fiber” food products and supplements on the market.

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[HTTPS://WWW.IFT.ORG/NEWS-AND-PUBLICATIONS/FOOD-TECHNOLOGY-MAGAZINE/ISSUES/2023/APRIL/COLUMNS/INGREDIENTS-DIETARY-FIBER-IN-FOOD-PRODUCT-DEVELOPMENT](https://www.ift.org/news-and-publications/food-technology-magazine/issues/2023/april/columns/ingredients-dietary-fiber-in-food-product-development)



Upcoming Events

MAY 24, 2023 8:00A.M.

GRADUATION CEREMONY FOR

DON B. HUNTLEY COLLEGE OF AGRICULTURE

JULY 16-19, 2023

IFT FIRST



AUGUST 14, 2023

ADD/DROP PERIOD BEGINS

AUGUST 24, 2023

FIRST DAY OF FALL 2023

MARCH 12, 2024

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.sciffts.net/supplier.html)

Graduation Word Search

- CONGRATULATIONS
- ACCOMPLISHMENT
- COMMENCEMENT
- CELEBRATION
- HIGH SCHOOL
- GRADUATION
- UNIVERSITY
- CELEBRATE
- EDUCATION
- CEREMONY
- COLLEGE
- DIPLOMA
- FRIENDS
- SUCCESS
- TEACHER
- ALUMNI
- AWARDS
- FUTURE
- HONORS
- SENIOR
- CLASS
- PARTY
- GOWN
- CAP



C O L L E G E J F N O I T A U D A R G E X N V B
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