

San Francisco Spring 2010

Session	In charge person
Biocatalysis for Biofuel and Bioproducts <i>Cosponsored with CELL</i>	Dominic Wong, USDA-ARS-WRRC 510-559-5860 Dominic.Wong@ars.usda.gov Joseph A Laszlo USDA-ARS-NCAUR 309-681-6322 Joe.Laszlo@ars.usda.gov
Fermented Foods	Fereidoon Shahidi, Memorial University of Newfoundland, Department of Biochemistry fshahidi@mun.ca
Food-related Nanotechnology II	Bosoon Park, USDA-ARS-RBRRC, (706) 546-3396 bosoon.park@ars.usda.gov Evangelyn C. Alocilja, Michigan State University, alocilja@msu.edu James Oxley, Southwest Research Institute, james.oxley@swri.org Michael Appell; USDA-ARS-NCAUR michael.appell@ars.usda.gov
GENERAL PAPERS AND GENERAL POSTERS	Michael Appell; USDA-ARS-NCAUR 309-681-6249 michael.appell@ars.usda.gov Neil Da Costa, International Flavor and Fragrances neil.dacosta@iff.com
Graduate Student Symposium	Charles Brine, CJ Brine and Associates brinec11@verizon.net
Nutrigenomics: Food components and gene interactions	Agnes Rimando, USDA, ARS, National Center for Natural Products Research, University, MS. 662-915-1037, agnes.rimando@ars.usda.gov Hyunsook Kim, USDA, ARS, Western Regional Research Center, Albany, CA. 510-559-5755, hyunsook.kim@ars.usda.gov ; Wallace Yokoyama, USDA, ARS, Western Regional Research Center, Albany, CA. 510-559-5695, wally.yokoyama@ars.usda.gov .
Organic Foods: Interpreting the Science and Understanding the Facts Related to Human Health	Ingolf Gruen, Department of Food Sciences, University of Missouri-Columbia grueni@missouri.edu Alyson Mitchell, University of California, Davis aemitchell@ucdavis.edu James N. Seiber, Western Regional Research Center, USDA-ARS jseiber@pw.usda.gov
Progress in Authentication of Food and Wine	Sue Ebeler, UC Davis seebeler@ucdavis.edu Peter Winterhalter, TU Braunschweig p.winterhalter@tu-bs.de Gary Takeoka, USDA, ARS, Albany, CA qrt@pw.usda.gov
Reactive Carbonyl Species and Their Health Consequences	Chi-Tang Ho; Rutgers University 732-932-9611 x.235 ho@aesop.rutgers.edu Dr. Gow-Chin Yen; National Chung Hsiung University, Taiwan 886-4-22840386 x 4020 gcyen@nchu.edu.tw Dr. Mingfu Wang, The University of Hong Kong, Hong Kong 852-2299-0338 mfwang@hkusua.hku.hk Shengmin Sang, North Carolina Central University 704-250-5726 ssang@ncsu.edu
Sterling Hendricks Memorial Lectureship (co-sponsored by AGRO/AGFD)	Michael H. Tunick, Dairy Processing and Products Research Unit, USDA, ARS, Eastern Regional Research Center michael.tunick@ars.usda.gov 215-233-6454 Kim Kaplan, USDA-Agricultural Research Service, Beltsville, MD 20705, kim.kaplan@ars.usda.gov Stephen O. Duke, Natural Products Utilization Research Unit, USDA-Agricultural Research Service, P.O. Box 8048, University, MS 38677, sduke@olemiss.edu
Sustainability of Our Food Supply: From Farm to Fork	Sara Risch sjrisch@sbcglobal.net Victoria Finkenstadt USDA-ARS-NCAUR Victoria.Finkenstadt@ars.usda.gov Alyson Mitchell University of California, Davis aemitchell@ucdavis.edu

Meeting: Spring 2010, San Francisco

Thematic Program Chair: Laura Pence

Confirmed Theme: Chemistry for a Sustainable World

Boston Fall 2010

Session	In charge person
AGFD Division Award Symposium	Michael Appell, USDA-ARS-NCAUR 309-681-6249 michael.appell@ars.usda.gov
Flavor Chemistry of Alcoholic Beverages	Michael Qian, Department of Food Science & Technology, Oregon State University 541-737-9114 michael.qian@oregonstate.edu Thomas Shellhammer, Department of Food Science & Technology, Oregon State University
Caffeine and Other Natural Product Stimulants	Elvira De Mejia, Univ. of Illinois - Urbana-Champaign, Dept. of Food Science and Human Nutrition, 217-244-3196, edemejia@uiuc.edu
Agricultural and Food Derived Natural Products for Preventing and Combating Disease	Bhimanagouda S. Patil, Vegetable and Fruit Improvement Center, Texas A&M University, College Station, TX 77845 E-mail: b-patil@tamu.edu , Jayaprakasha, G.K., Vegetable and Fruit Improvement Center, Texas A&M University, College Station, TX 7845. E-mail: gkip@tamu.edu ; Navindra Seeram, Department of Biomedical and Pharmaceutical Sciences, College of Pharmacy, University of Rhode Island, Kingston, RI 02881; Email: nseeram@mail.uri.edu
Flavonoid Nutrition and Interactions defer or co-roganzie	Fereidoon Shahidi, Memorial University of Newfoundland, Department of Biochemistry fshahidi@mun.ca
Flavor Workshop	Terry Acree, Cornell University tea2@cornell.edu Jane Leland Kraft Foods 847-646-7491 JLeland@Kraft.com
Flavor Chemistry of Sweet Brown Flavors	Mathias Sucan Pepsi-Cola R&D, 100 Stevens Avenue, Valhalla, NY 10595 Phone (914) 742-4994, Fax (914) 749-3355 Mathias.Sucan@pepsi.com
Free-Radicals and Antioxidants	Lucy Yu; University of Maryland, Department of Nutrition and Food Science, lyu5@umd.edu John Finley, Louisiana State University Agcenter JFinley@agcenter.lsu.edu
Food-Drug Interactions	Kyung Myung (863) 293-4133 ext. 117 kyung.myung@ars.usda.gov John Manthey (863) 293-4133 ext. 126 John.Manthey@ars.usda.gov
GENERAL PAPERS AND GENERAL POSTERS	Alyson Mitchell, University of California, Davis aemitchell@ucdavis.edu Neil Da Costa, International Flavor and Fragrances neil.dacosta@iff.com
Small Wonders: Peptides for Disease Control	Kanniah Rajasekaran, USDA-ARS-SRRC Rajah.Rajasekaran@ars.usda.gov (504) 286-4482 Jeff Cary, USDA-ARS-SRRC Jeff.Cary@ars.usda.gov (504) 286-4264 Jesse Jaynes, Tuskegee University jjsqrd@bellsouth.net
Young Scientist Award Symposium	Charles Brine, CJ Brine and Associates brinec11@verizon.net
Obesity and Diabetes Nutrigenomics Analytical Aspects of Agriculture and Food	Interested in these topics? Please contact Thematic Program Chair: John Finley, Louisiana State University Agcenter JFinley@agcenter.lsu.edu
Undergraduate Research Symposium	Charles Brine, CJ Brine and Associates brinec11@verizon.net

Meeting: Fall 2010, Boston

Thematic Program Chair: John Finley

Confirmed Theme: Chemistry for Preventing and Combating Disease

Anaheim Spring 2011

Session	In charge person
Cereal Grains: Chemistry, Nutrition & Health	Joseph Awika Texas A&M University jawika@ag.tamu.edu 979 845-2985
GENERAL PAPERS AND GENERAL POSTERS	Alyson Mitchell, University of California, Davis aemitchell@ucdavis.edu
Graduate Student Symposium	Charles Brine, CJ Brine and Associates brinec11@verizon.net
AGFD International Year of Chemistry Symposium	Contact: Michael Appell; USDA-ARS-NCAUR 309-681-6249 michael.appell@ars.usda.gov Deepthi Weerasinghe Pepsi-Cola Co. 914-742-4917, dkweerasinghe@att.net Alyson Mitchell, University of California, Davis aemitchell@ucdavis.edu
Effects of agricultural practices on bioactive compounds	Agnes Rimando; USDA ARS NPURU 662-915-1037 agnes.rimando@ars.usda.gov Lucy Yu; University of Maryland, Department of Nutrition and Food Science, lyu5@umd.edu
Tolerant Crops	David Kendra USDA-ARS-NCAUR david.kendra@ars.usda.gov Michael Appell USDA-ARS-NCAUR michael.appell@ars.usda.gov 309-681-6249
Tree nuts	Fereidoon Shahidi, Memorial University of Newfoundland, Department of Biochemistry fshahidi@mun.ca
Agronomics chemistry of natural resource: Local production vs. organic, production cost vs. bringing it to market.	Organizer position available to enterprising individuals – please apply
Vitamins : Effectiveness of Supplements vs. Food	Gene Lester ; USDA-ARS 956 447-6322 gene.lester@ars.usda.gov Michael Appell; USDA-ARS-NCAUR 309 681-6249 michael.appell@ars.usda.gov
Utilizing of waste products	Fereidoon Shahidi, Memorial University of Newfoundland, Department of Biochemistry fshahidi@mun.ca Alyson Mitchell, University of California, Davis aemitchell@ucdavis.edu

Thematic Program Chair: TBD

Confirmed Theme: Chemistry of Natural Resources

Denver Fall 2011

Session	In charge person
AGFD Division Award Symposium	Alyson Mitchell, University of California, Davis aemitchell@ucdavis.edu
AGFD International Year of Chemistry Symposium	Contact: Michael Appell; USDA-ARS-NCAUR 309-681-6249 michael.appell@ars.usda.gov Deepthi Weerasinghe Pepsi-Cola Co. 914-742-4917, dkweerasinghe@att.net Alyson Mitchell, University of California, Davis aemitchell@ucdavis.edu
Aquaculture	Agnes Rimando; USDA ARS NPURU 662-915-1037 agnes.rimando@ars.usda.gov
Environmentally derived food and beverage taints	Gavin Sacks Food Science and Technology, Cornell University, gls9@cornell.edu
GENERAL PAPERS AND GENERAL POSTERS	Neil Da Costa, International Flavor and Fragrances neil.dacosta@iff.com
Measuring flavour dynamics	Andy J. Taylor, The University of Nottingham +44 (0)115 951-6144 andy.taylor@nottingham.ac.uk
Military food and packaging	Organizer position available to enterprising individuals – please apply
Processing and packaging in space	Organizer position available to enterprising individuals – please apply
Space Food	Neil Da Costa International Flavor and Fragrances neil.dacosta@iff.com
Sterling Hendricks Memorial Lectureship (co-sponsored by AGRO/AGFD)	Michael H. Tunick, Dairy Processing and Products Research Unit, USDA, ARS, Eastern Regional Research Center michael.tunick@ars.usda.gov 215-233-6454 Kim Kaplan, USDA-Agricultural Research Service, Beltsville, MD 20705, kim.kaplan@ars.usda.gov Stephen O. Duke, Natural Products Utilization Research Unit, USDA- Agricultural Research Service, P.O. Box 8048, University, MS 38677, sduke@olemiss.edu
Tropical Fruits: Flavors, Color and Health Benefits	Bhimu Patil, Vegetable and Fruit Improvement Center, Texas A&M University, b-patil@tamu.edu Kanjana Mahattanatawee, Department of Food Technology, Siam University, Thailand(662) 867-8082, kanjana@siam.edu Coralia Osorio, Department of Chemistry, Universidad Nacional de Colombia, Colombia, +57-1-3165000 (ext. 14452/ 14472), cosorior@unal.edu.co ; Fatima Jabalpurwala, Food Science and Human Nutrition Department Citrus Research and Education Center University of Florida, Lake Alfred, FL 33880 E-mail: fatimaj@crec.ifas.ufl.edu
Young Scientist Award Symposium	Charles Brine, CJ Brine and Associates brinec11@verizon.net

Thematic Program Chair: TBD

Confirmed Theme: Chemistry of Air, Space, and Water.

San Diego Spring 2012

Session	In charge person
Chocolate: Science and Technology	Joe A. Vinson, University of Scranton, vinson@scranton.edu (570)941-7551
Graduate Student Symposium	Charles Brine, CJ Brine and Associates brinec11@verizon.net
GENERAL PAPERS AND GENERAL POSTERS	Neil Da Costa, International Flavor and Fragrances neil.dacosta@iff.com
Metabolism and bioavailability of bioactives	Alyson Mitchell, University of California, Davis aemitchell@ucdavis.edu Navindra Seeram, University of Rhode Island, nseeram@mail.uri.edu

Philadelphia Fall 2012

Session	In charge person
AGFD Division Award Symposium	Neil Da Costa, International Flavor and Fragrances neil.dacosta@iff.com
GENERAL PAPERS AND GENERAL POSTERS	
Hispanic Foods	Michael H. Tunick, Dairy Processing and Products Research Unit, USDA, ARS, Eastern Regional Research Center michael.tunick@ars.usda.gov , 215-233-6454 Elvira D. De Mejia, Univ. of Illinois - Urbana-Champaign, Dept. of Food Science and Human Nutrition, edemejia@uiuc.edu , 217-244-3196.
Synthesis of Natural Products: New Reagents and Reactions	Michael Appell; USDA-ARS-NCAUR 309-681-6249 michael.appell@ars.usda.gov Richard Petroski USDA-ARS-NCAUR 309-685-6222 richard.petroski@ars.usda.gov
Young Scientist Award Symposium	Charles Brine, CJ Brine and Associates brinec11@verizon.net

Beyond 2012

Session	In charge person
Authentication and Adulteration of Food	Fereidoon Shahidi, Memorial University of Newfoundland, Department of Biochemistry fshahidi@mun.ca
Discovering Active Compounds	John Finley, Louisiana State University Agcenter JFinley@agcenter.lsu.edu
Flavormetrics and Metabolomics	Gary Reineccius, Department of Food Science and Nutrition University of Minnesota (612) 624-3201; greinecc@umn.edu Chi-Tang Ho; Rutgers University 732-932-9611 x.235 ho@aesop.rutgers.edu .
Flavor Stability: Chemical Changes in Flavor Molecules, Flavor-Food Matrix Interactions, Flavor Encapsulation	Mathias Sukan, Ph.D. Pepsi-Cola R&D, 100 Stevens Avenue, Valhalla, NY 10595 Phone (914) 742-4994, Fax (914) 749-3355 Mathias.Sukan@pepsi.com
Nano-Biotechnology in Foods and Nutraceuticals	Fereidoon Shahidi, Memorial University of Newfoundland, Department of Biochemistry fshahidi@mun.ca
Natural Products for Health and Pharmaceuticals and Biotech	John Finley, Louisiana State University Agcenter JFinley@agcenter.lsu.edu
Taste Modulation	Kanjana Mahattanatawee, Department of Food Technology, Siam University, Thailand (662) 867-8082, kanjana@siam.edu Keith Cadwallader, University of Illinois, (217) 333-5803, cadwlldr@illinois.edu
Wine and Food Matching	Michael Qian, Department of Food Science & Technology, Oregon State University 541-737-9114 michael.qian@oregonstate.edu