

INTERNATIONAL UNION of FOOD SCIENCE AND TECHNOLOGY

IUFoST Partners with Fi Europe to Announce Lifetime Achievement and Young Scientist Excellence Awards

Two Awards Align with IUFoST's Mission and Vision of "Strengthening Global Food Science and Technology for Humanity"

December 1, 2015 - The International Union of Food Science and Technology (IUFoST) announced the Lifetime Achievement and Young Scientist Awards recipients,

Dr. Daryl B. Lund and Dr. Xianonan Lu

respectively, on the occasion of the Fi Europe Excellence Awards ceremony in Paris today. The Awards Ceremony also included Excellence Awards recognition by Fi Global for industry in the areas of innovation in beverages, dairy, functional foods, natural/organic foods, savouries and meats, bakery, and sustainability initiatives.

Dr. Lund received the Lifetime Achievement Award in recognition of the following outstanding achievements:

The IUFoST Lifetime Achievement Award honours an individual for pre-eminence in and contributions to the field of food science and technology over his or her career. Recipients are recognised for their significant contributions to scientific knowledge with impact in areas such as food safety; food quality; human nutrition; product, process, package innovation; food security (availability, accessibility, affordability); consumer acceptability; communication of food science and technology regulations; or combinations of above.

During a career that has spanned more than 40 years, the IUFoST Lifetime Achievement Award recipient, Dr. Lund, has established a global reputation for excellence in food science and technology arising from his multi-disciplinary scientific contributions, leadership capability in several different sectors, extensive international involvement in research and education, and his ability to collaborate across academia, industry, and government, often involving all three. He is in high demand as a speaker and authority.

Dr. Lund's career is strongly anchored in the US land-grant university system, with its educational philosophy of teaching, research, and extension/outreach. His research in food engineering (fouling of food contact surfaces, reaction kinetics in foods, microwave-assisted processing) produced significant results and numerous publications in scientific journals. He has published over 200 articles in scientific journals and 25 book chapters, co-authored two textbooks (including a major textbook on physical methods of food preservation), co-edited five books, presented over 200 presentations and holds a US patent. He was named one of 26 innovators in *Food Engineering* magazine's 75th anniversary edition.

In the public sector, the level of Dr. Lund's recognition by peers is demonstrated by his participation on numerous government and academic boards and committees. He has served as a reviewer for the US National Science Foundation (the primary federal funding source for research funds in the US), the Swedish Research Foundation, the US National Institutes of Health, the USDA National Institute for Food and Agriculture Research, the US National Aeronautic and Space Administration, the US Food and Drug Administration, the University of Ghana, the Agricultural University at Bogor Indonesia, the Brazil Research Foundation, and the University of Delaware, among many others.

Dr. Lu received the Young Scientist Award in recognition to the following outstanding achievements:

The IUFoST **Young Scientist Award** recognises an individual in the initial phases of her or his career for the potential to make outstanding scientific contributions to the field of food science and technology and the potential for future scientific leadership.

Dr. Xianonan Lu has made remarkable progress in establishing a multi-disciplinary research laboratory in food safety engineering, where his lab integrates genomics in the fields of food science, analytical chemistry, molecular microbiology and engineering. He has the unique ability to work along the scientific continuum, using sound fundamental research towards practical applications. For example, the application of his research, working in conjunction with industry partners, has resulted in the development of a variety of different portable instruments, chips, strips, and assays for the detection of food chemical and microbiological contaminants/hazards. Based on an integrated multi-disciplinary approach that incorporates food science, analytical chemistry, engineering and spectroscopic techniques, the innovative research being conducted by Dr. Lu's research group has enormous potential to establish rapid, accurate, sensitive and 'green' methodologies for the analysis of agricultural and food systems.

Dr. Lund and Dr. Lu truly exemplify the professional qualities and accomplishments honoured by the Lifetime Achievement and Young Scientist Awards. IUFoST congratulates them both on their outstanding achievements.

The International Union of Food Science and Technology (IUFoST) is the global scientific organisation representing over 300,000 food scientists and technologists from more than 75 countries. IUFoST has five regional groupings, ALACCTA representing Central and South America, EFFoST representing Europe, FIFSTA representing the ASEAN countries , MENAFoST representing the Middle East and North Africa and WAAFoST representing West Africa. IUFoST is a full scientific member of ICSU (International Council for Science) and it represents food science and technology to international organisations such as WHO, FAO, UNDP and others. IUFoST organises world food congresses, among many other activities, to stimulate the ongoing exchange of knowledge in those scientific disciplines and technologies relating to the expansion, improvement, distribution and conservation of the world's food supply. It provides the international food science and technology community with its best opportunity to exchange ideas and develop strategies to meet IUFoST's goals. For more information: visit iufost.org; contact: Secretariat@iufost.org

The Food Ingredients (Fi) portfolio has been connecting thousands of global buyers and sellers of food, beverage and natural ingredients since 1986. What started as a small conference in Utrecht, The Netherlands, is now a wide-ranging multichannel solutions provider spanning across four continents. The portfolio includes exhibitions, conferences and webinars: covering food ingredients, health ingredients and natural ingredients. Fi Europe is taking place from 1 - 3 December, Paris Nord Villepinte, 82 Avenue des Nations, 93420 Villepinte, France

- See more at: http://www.figlobal.com/fieurope/home, http://www.ingredientsnetwork.com.