

Prof. Park

receives the 2016 IFT Bor S. Luh International Award!

This award may indicate the result of my passion, vision, and perseverance. However, there are many people who made significant contribution to this recognition by supporting my various activities.

I am truly thankful for all of my former and current students, international visiting scholars and students, hosting professors of my overseas visits, those who attended my worldwide Surimi Forum and School programs, and my 19-yr associate Angee Hunt who has diligently assisted and kept me on a right track.

*Jae Park
February 22, 2016*

From: Executive Offices [executiveoffices@ift.org]
Sent: Monday, February 22, 2016 11:21 AM
To: Park, Jae W
Subject: Congratulations from IFT!

Dear Jae,

Congratulations on being named the 2016 recipient of the Bor S. Luh International Award!

IFT strives to honor the best and brightest, those who are making significant contributions to advance the science of food. You are impacting our profession and future generations with your contributions, and are helping to ensure a safe and sustainable global food supply. You have been nominated and selected by your peers, and your achievements will be recognized at our Annual Event in Chicago.

On behalf of IFT, I want to say both thank you for your dedication to the profession, and once again, congratulations. I look forward to celebrating with you at the Awards Celebration at IFT16 in July.

Sincerely,

Colin C. Dennis, CBE, PhD, CFS, CSci
IFT President 2015-2016

NOMINATION STATEMENT

Jae W. Park

Bor S. Luh International Award

We are proud to nominate Jae Park for the Bor S. Luh International Award in recognition of his outstanding efforts and contributions for international exchange of ideas in better utilization of fish proteins and their interaction with other functional food ingredients and/or physicochemical components from surimi including pasteurization. Jae Park is primarily responsible for organizing and sustaining international seminars, symposia and working groups to help the seafood industry better understand the science behind use of functional fish proteins. He has provided technology transfer through hands-on surimi schools in North America, Asia and Europe.

He organized and founded the OSU Surimi School (OSS) (www.surimischool.org), which has been offered annually since 1993. These three-day OSSs include lectures and hands-on labs to help train and educate participants on surimi and surimi seafood manufacture and quality improvement issues. New technology and data are shared to benefit both major players in the surimi industry (e.g., manufacturers, ingredient suppliers, educators, etc.), and also in **aiding developing and developed countries to stabilize and maximize the utilization of fish proteins for their own industries and/or fisheries**. The OSS has been the cornerstone and locomotive for broadening the international understanding of the surimi and surimi seafood industries since its establishment. In 1996, Dr. Park founded Surimi School Asia, which is offered every even year, followed by Surimi School Europe which he founded in 1999 and is offered every odd year. Based on international interest, Dr. Park established the Surimi Forum in Japan, where surimi and its technology was created, in 2010 and offers every 3 years. He has also offered his Surimi School in India, Peru, Australia, and in 2014, offered the first Surimi School China on May 27-28. **Approximately 6,000 food professionals** worldwide have been trained by Dr. Park and **over 90 different companies** became an annual sponsor to the OSU Surimi School once or as many as 19 times since the establishment.

Education

B.S. degree (1980) in Animal Science from Kon-Kuk University, Seoul, Korea

M.S. degree (1982) in Meat Science from the Ohio State University, Columbus, Ohio

Ph.D. degree (1985) in Food Science from North Carolina State University, Raleigh, NC

Professional Affiliations

Manager of Research & Development and later as Director of Technical Services (1989-1992) at SeaFest/JAC Creative Foods in Motley, MN; currently Trident Seafoods Corporation in Seattle, WA
Professor (1999-present) Oregon State University, Associate (1995-99), Assistant Professor (1992-95)

Service to the Institute and the Profession

Park has served as Oregon representative on the USDA Regional Research Committee for Functional Food Proteins (NE-123:1993-1998); USDA Research Coordination Committee for Functional Food Proteins (NE-101:1998-present); US Codex Code Committee for Frozen Surimi, FDA, Member (1994-present); US Delegate to FAO/WHO Codex Committee (Bergen, Norway) for Fish and Fishery Products, Member (1996); and numerous committees for the National Fisheries Institute (NFI) such as Member, Surimi and Surimi Seafood Committee (1989-present), Member, Technical Committee (1994-present), Chairman, Technical Subcommittee of Surimi and Surimi Seafood (1990-1992), Chairman, Technical Subcommittee of Surimi and Surimi Seafood Committee (2007-present): CID development. He is a member of the Editorial Board for the Comprehensive Reviews in Food Science and Safety, IFT (2008-present) and the Korean Journal for Food Science of Animal Resources (2007-2010) and has served as federal grant reviewer and peer reviewer for numerous agencies and journals.

Professor Park first joined the Institute of Food Technologists in 1982 and became a professional member in 1988. He has served on the Executive Committee, Aquatic Food Products Division, IFT (1995-1996, 1998-2004); Jury member for the Nicholas Appert Award, IFT (1996-1999); Committee Member, New Products/Technologies, IFT (1996-1997;1998-2001); Judge, Muscle Food Division Graduate Paper Competition, IFT (1997); Chair-elect, Aquatic Food Products (formerly Seafood Technology) 2001-2002; Chair, Program Committee, Aquatic Food Products Division, 2001-2002; Invited Speaker, Southern California IFT, Feb 20, 2002; Chair, Aquatic Food Products Division, 2002-2003; Past-Chair, Aquatic Food Products Division, 2003-2004; Chair, Nominating Committee, Aquatic Food Products Division, 2003-2004; Chair, Guideline Development for Volunteer Paper, Aquatic Food Division, 2004-2005; Member, Peer Reviewed Communications Committee (PRCC), IFT, 2005-2008, as Chair designate, 2006-2007 and Chair, 2007-2008.

Honors

Seafood's 100 Most Powerful Executives (2012) by Seafood International's Seafood Executive/IntraFish

American Seafood Partnership Trophy (2011)

Harold Macy Award (2011), MN IFT

IFT Fellow (2007)

International Exchange of Ideas

His skill in technology transfer stems from his unique professional background, including extensive scientific knowledge from hands-on industry experience. His research encompasses the rheological and chemical characterization of fish proteins and their interaction with functional ingredients and/or physicochemical components from surimi production to utilization, including pasteurization. His dual industrial and academic background has allowed him to successfully transfer technology and globally establish working relationships with industry personnel from industrialized and third world nations. In 1993, Dr. Park **founded the annual Oregon State University Surimi School (OSS)** (<http://www.surimischool.org>) in Astoria, OR. He then expanded his program to be hosted in Europe, Asia and other regions. Participants worldwide (Canada, France, Thailand, Spain, Australia, Russia, Estonia, Lithuania, Denmark, Korea, Japan, India, Ireland, Iceland, Malaysia, Columbia, Argentina, Uruguay, Chile, Peru, Hong Kong, Singapore, China, Russia, Indonesia, Italy, Iran, New Zealand, Brazil, Mexico, and Turkey) have attended the OSS. Through the various OSS, Dr. Park built the foundation for his extensive involvement in the international exchange and collaboration of various technologies related to the production of surimi and surimi seafood. As a result of his relentless efforts, Dr. Park has significantly contributed to technology transfer between academia, industry, and government where idea exchange has improved processing and marketing for surimi and surimi seafood processors around the world.

Based on his efforts, Dr. Park has provided lectures on a wide range of surimi processing technologies and developed government partnerships between the Thai Department of Fisheries and ITP (Instituto Tecnológico del Perú, Lima, Peru). Based on Dr. Park's outreach efforts, India and Thailand have become two major surimi producing countries in Southeast Asia. Surimi production provides developed and underdeveloped countries a unique opportunity to upgrade underutilized fisheries to food grade and further to address economic development. The innovative OSU Surimi School (OSS) provides the knowledge and experience for these countries to improve their respective industries. There is **no other surimi technology transfer program in the world that develops partnerships between academia and industry.** Through this approach and Dr. Park's leadership, American surimi, surimi seafood, and their related industries (ingredients, equipment, packaging, etc.) have provided foreign and underdeveloped industries with technology in order to

improve processing efficiency and to maximize fish protein utilization. The knowledge exchange between industry and academia has contributed to a significant increase in processing yield of fish meat for surimi production from below 15% to nearly 30%, which translates into an increase of more than \$600 million in manufacturing profit.

Better International Understanding

Due to his many years of service, Dr. Park is now mentoring the students of his former students (from Thailand, China, and Korea) and helping to train the next generation of successful food scientists. Dr. Park's effort to mentor and assist in international exchange of ideas and technology transfer is exemplified by his continued involvement with the students he has supported as they earned their graduate degrees. His former PhD student and postdoc/staff, Dr. Jirawat Yongsawatdigul (Assoc. Professor and Head of School of Food Technology at Suranaree University of Technology, Thailand), is an excellent example of mentoring and technology transfer between Dr. Park and an international student from a developing country. Through Dr. Park's direct and indirect collaborations, Dr. Yongsawatdigul has received over ten surimi related research project grants (including one on surimi from the Swedish government) totaling \$10 million Baht (US\$250,000). Dr. Yongsawatdigul is currently recognized as a leading expert in surimi technology in Southeast Asia and notes "Dr. Park significantly contributes to the improvement of scientific knowledge and new technology to surimi industry in Thailand".

In fact, Jae Park has provided over \$50,000 in research funds to scientists in Thailand, Korea, and China for international collaborative research over the last 2 years.

Recipients include:

The significance of Dr. Park's OSS contributions is that **no other surimi technology transfer program in the world addresses the need to develop partnerships between academia and industry.**

Through Dr. Park's leadership, American surimi, surimi seafood, and related industries (ingredients, equipment, packaging, etc.) have been able to provide foreign suppliers and less developed fishery industries with technology in order to improve processing efficiency and to maximize fish protein utilization. The knowledge exchange between industry and academia has contributed to a significant increase in processing yield of fish meat for surimi production from below 15% to over 30%, which translates into an increase of more than \$600 million in manufacturing profit. ***Warm water surimi and surimi seafood are now firmly established in the world market as a result of his [Jae Park's] efforts.***

Shivram Warrior

Vice President - Marine Products,
Hindustan Lever, Bangalore, India

- Dr. Supawan Thawornchisombut (Asst Professor, Khon Kaen University, Thailand). Bioactive peptides derived from byproduct of Nile tilapia as antioxidant and cryoprotectant in reduced salt, free phosphate Nile fish ball.
- Dr. Won Yoon (Asso Professor, Kangwon National University, S Korea). Developing user-friendly computer software to determine the least cost formulation for surimi blending.
- Dr. Jirawat Yongsawatdigul (Asso Professor, Suranaree University of Technology, Thailand). Assessment of lipid oxidation and volatile compounds of tropical surimi as related to storage time of raw material.
- Dr. Won Yoon (Asso Professor, Kangwon National University, S Korea). Developing a novel measuring system for tensile force and deformation of surimi gels and other seafood products,
- Dr. Panchaporn Tadpitchayangkun (Asst Professor, Ubon Ratchathani University, Thailand). Evaluation of Chelating Agent to Reduce 2-Methylisoborneol and Geosmin in Surimi from Freshwater Fish.
- Dr. Tao Yin (Instructor, Huazhong Agriculture University, China). Incorporation of marinade made of fish protein and nano fish bone to improve nutrition and eating quality of frozen tilapia fillets.

The OSS has been the cornerstone and locomotive for broadening the international understanding of the surimi and surimi seafood industries since its establishment. In 1996, Dr. Park founded Surimi School Asia, which is offered every even year, followed by Surimi School Europe which he founded in 1999 and is offered every odd year. Based on international interest, Dr. Park has also offered his Surimi School in India, Peru, Australia, and in 2014, offered the first Surimi School China on May 27-28. **Approximately 6,000 food professionals** worldwide have been trained by Dr. Park and **over 90 different companies** became an annual sponsor to the OSU Surimi School once or as many as 19 times since the establishment. They are redundant.

Technology Transfer

"Nearly all the technicians and managers operating today in the surimi seafood industry in Europe have received this training and education program from Jae Park ... that is over 150 people. His book "Surimi and Surimi Seafood" is also considered as the reference book on the matter by most technicians in the industry. I believe that Jae Park has played an important role through the education of the managers, engineers and technicians."

Pascal Guenneugues, PhD

Future Seafood

Surimi processing technology is very new to underdeveloped countries. Training in processing chemistry, engineering, and other logistics is critical to successful manufacturing. Since 2000, he has created and conducted train-the-trainer sessions by either invitation to countries (Russia and Australia), or extending an invitation and sponsorship to technical and business representatives from India, Peru, Malaysia, and Thailand to his OSS and Astoria lab to receive hands-on training to acquire the technology to become proficient in surimi production. Upon return to their countries these OSU surimi-trained representatives are able to implement training under Dr. Park's supervision. Dr. Park's train-the-trainer efforts and follow-through communications with OSU surimi trainers significantly benefit the local economy of the countries of the respective trained leaders.

The OSU Surimi School has provided many opportunities for technology transfer and exchange of ideas between developed and developing countries to improve their respective industries. The three-day Surimi School program includes lectures and hands-on laboratory sessions to help train and educate participants on surimi and surimi seafood manufacture and quality improvement issues. Since 1993, over 6,000 participants worldwide including over 2,500 international attendees from 45 different countries (Argentina, Australia, Belarus, Belgium,

Park sits atop a surimi research empire. His Surimi Forums are now the must-attend event for the sector; and he's franchised from US into Europe and Asia.

(Seafood Executive, 2012)

Brazil, Canada, China, Chile, Columbia, Denmark, Estonia, France, Germany, Hong Kong, Iceland, India, Indonesia, Italy, Iran, Ireland, Israel, Japan, Korea, Latvia, Lithuania, Malaysia, Mexico, Morocco, New Zealand, Peru, Philippines, Poland, Portugal, Russia, Singapore, Spain, Sweden, Swiss, Taiwan, Thailand, Turkey, UK, Ukraine, Uruguay, and Vietnam) have participated; many of them are in constant contact with Dr. Park through his never-ending international outreach efforts.

Summary

Based on his professional body of work, Dr. Park's contributions to the international development of surimi and surimi seafood exemplify the Bor S. Luh International Award. His efforts to develop and expand surimi technology for the global industry, provides technology transfer, economic development, training for the next generation of scientists and contributes to food security globally. He is highly deserving of the recognition afforded by the Luh International Award.

Bor S. Luh International Award

Purpose: To honor an IFT member or an institution whose outstanding efforts result in one or more of the following: (1) international exchange of ideas in the field of food technology; (2) better international understanding in the field of food technology; and/or (3) practical successful transfer of food technology to an economically depressed area in a developing or developed nation.

Award: \$3,000 honorarium and a plaque from the Bor S. Luh Endowment Fund of Feeding Tomorrow.

Eligibility: A balance between technology transfer and international exchange of ideas is desirable.

- *International exchange of ideas* may be defined as one-on-one interactions, including sustained consulting or advising in several countries. This may include educating and training students, researchers, plant workers, and others who return to foreign lands.
- *Better international understanding* may be defined as continued interaction through international seminars, symposia, or working groups. Organizing responsibility is an important component.
- *Technology transfer* is a hands-on operation involving successful one-to-one transfer of food technology from those who have the knowledge to those who need and use it.

The result must be a new, commercially viable process, packaging system, postharvest preservation system, or other application of food science and technology of direct benefit to the local economy. Although such work could start with joint assessment of the need and potential market, and involve training in the donors laboratories or pilot plant, emphasis is on on-site training and development of sufficient duration (probably at least six months) so the process continues to function and benefit consumers long after the donor has returned home.

<http://www.ift.org/Membership/Awards-and-Recognition/Achievement-Awards/Bor-S-Luh-International-Award.aspx>