Suite could facilitate better collaborative efforts with the industry. The FST Programme has been working closely with a number of food companies and government bodies on various activities that range from collaborative research to innovative and product development projects, professional attachment programme, undergraduate R&D projects, consultancies, short courses, staff training and testing and analysis of food samples.

In June 2011, the Food Science and Technology (FST) Programme has moved from S3 Level 6 to a new suite with an array of newly designed laboratories and facilities occupying a sprawling 750m² on the whole floor of S14 Level 5. The S$4 million renovation project is aimed at creating a well-equipped centre of excellence in teaching and learning under the NUS-FST Programme.

The new suite is strategically located to be adjacent to the Food Research Corridor, so as to optimize resource utilisation and better provide support to teaching and research activities of the FST Programme. The floor is designed with Food Processing Lab, General Teaching Lab, Sensory Science Lab, Microbiology Lab, Chemical/Physical Analysis Room, Nutritional Assessment Room, Processing/Packaging Facilities Unit, Administration Office, Staff Room, Director’s Office, Meeting Room and Scholar Room. The Suite is self-contained, well furnished and fully equipped to address all the needs particularly of the FST undergraduate curriculum.

The physical proximity of the Food Research Corridor and the Teaching Suite could facilitate better collaborative efforts with the industry. The FST Programme has been working closely with a number of food companies and government bodies on various activities that range from collaborative research to innovative and product development projects, professional attachment programme, undergraduate R&D projects, consultancies, short courses, staff training and testing and analysis of food samples.
The Ice-cream workshop was back due to popular demand. It was first held in 2009 and next in 2011, June 12-17. The second workshop was overwhelming, it was expanded to LT25 to hold 123 attendees. More than half of the participants were from foreign countries such as Thailand, Philippines, China, Hong Kong, Australia, New Zealand, India, Malaysia, Indonesia etc.

The course covered all aspects of ice cream technology from ingredients selection, and functionality to production, flavoring, quality assurance and safety management. The course was designed for those technical and non technical professionals either from suppliers, manufacturers, retailers, academia or individual.

All about ice-cream was condensed in to 5-full day intensive training. The well experience and knowledgeable speakers Dr Tharp Bruce and Dr Steve Young shared their insights passionately. It was very comprehensive and interactive course.

Again, an impressive course that well commented by all!

By Lee Chooi Lan

The course covered all aspects of ice cream technology from ingredients selection, and functionality to production, flavoring, quality assurance and safety management. 
12th ASEAN Food Conference

"Food Innovation: Key to Creative Economy". This was the theme which fueled the 12th ASEAN Food Conference held at the Bangkok International Trade and Convention Centre (BITEC), Thailand from 16 to 18 June 2011. The distinguished biennial event saw the attendance by thousands of academicians, private sector leaders, food-related government bodies and students from the region. Apart from the continual plenary sessions, there were various events like the Food Innovation Contest, ASEAN Quiz Bowl, ASEAN Best Graduate Research Paper Award and ASEAN Best Poster Award.

It was primarily organised by the Food Science and Technology Association of Thailand (FoSTAT), supported by Khon Kaen University, Food Science and Technology in ASEAN (FIFSTA) and other ASEAN sub-committee counterparts. Another attraction to this large-scale event was the co-located ProPak Asia 2011, displaying the various state-of-the-art technologies used in the industry.

The following speakers took part in the plenary sessions: Professor Zhou Weibiao from our NUS FST Department, Mr. Lim Wen Sheng from Singapore Polytechnic and Mr. Richard Khaw from Nanyang Polytechnic. A team of four students, namely Anthony Saputra, Stephanie Kho and Zhu Xiaowen from NUS and Ng Lay Khean from Nanyang Polytechnic were selected to represent the country for the ASEAN Quiz Bowl, which was held on 17 June. The quiz comprised of two parts, covering various topics like food microbiology and fermentation, food safety, food chemistry and food engineering. The team eventually got a second runner-up after a tug-of-war tie-breaking session for the second and third position with the Malaysian team. Indonesia emerged as the overall champion. It was a great opportunity for students to experience competition at the regional level, and most importantly forge a sense of camaraderie with peers from other countries.

Another highlight of the event was the ASEAN Best Graduate Research Paper Award, with Ms. Cheong Mun Wai, our NUS FST Ph.D. student who presented her research on the “Characterisation of volatile compounds in calamansi (Citrus microcarpa) from Southeast Asia” - a collaboration project between NUS FST and Firmsich Asia Pte. Ltd. She was selected to represent Singapore after winning the Singapore Institute of Food Science & Technology (SIFST) Biannual Students Symposium 2011 under the post-graduate category. The ASEAN Best Graduate Research Paper was awarded to Aronzo Gabriel, from the Philippines with this paper entitled “Influences of microbial, product and process parameters on the thermal death times of E. coli O157:H7 in fruit juice” who put up a tough fight against all the other brightest in the ASEAN region. After the announcement of the results, the three-day conference ended with a formal hand-over ceremony by Ms. Darunee Edwards, President of FoSTAT to Ms. Ser-Low Wai Ming, President of SIFST.

Remember to be on the lookout for the 13th ASEAN Food Conference to be held in Singapore from 9 to 13 September 2013.

By Stephanie Kho

“Remember to be on the lookout for the 13th ASEAN Food Conference to be held in Singapore from 9 to 13 September 2013..”
4th NUS-TUMSAT Joint Symposium

The 4th Joint Symposium on Food Science and Technology between NUS and TUMSAT was held on 5-6 Dec 2011 at Executive Class Room, Chemistry Department, NUS. It was first time the joint event delivered a special highlight on Healthy and Safe Marine Food Resources, acted as kickoff Symposium of TUMSAT Healthy and Safe Marine Resources Project for Asian Collaboration. The event was granted strong support and actively participated by AVA.

The event was officially open by Vice Dean of Science, A/P Chin Wee Shong and a keynote address by Prof Hiroo Ogawa, Dean of Faculty of Marine Science and Technology, Tokyo University, Japan. A good start for the event and future collaboration.

The 2-full day event was packed with various talks within the interest areas of Marine food resources, Seafood safety, Wine fermentation, Food processing and Food microbiology. There were 25 speakers in total comprised of well known researchers and leaders; 7 from Japan, 3 from Indonesia, 2 from Thailand, 1 from Vietnam, 3 from AVA, 2 from Temasek Life Science and 7 from NUS.

There were close to 100 attendees who came from academia and personnel from government bodies and industries. The event was successfully ended with inspiring closing remark by Prof Zhou Weibiao, a fruitful research findings exchange and doors of opportunity for collaboration.

By Lee Chooi Lan

A ‘Glamourlicious’ Night

For some, May 2011 marked the end of an eventful undergraduate life, with its ups and downs for the past three years – to be cherished even more so as they embark on another phase in life. Themed “Glamourlicious”, the FST Graduation Dinner was organised by a team of 14 individuals with the aim of making it a memorable evening for everyone present. It was held on 9th May at Pioneer Spring Restaurant located at Mount Faber and the respectable guests for the event included the FST staff and lecturers, on top of an almost full attendance of the Year 3s.

What is a sumptuous dinner without the vibe coming from our gorgeously-dressed emcees of the night, Valerie and Isabella! Professor Zhou Weibiao, our honourable NUS FST Programme director kick-started the dinner with an impactful speech, intertwined with his well wishes directed to all the students. An opening video also brought back nostalgic memories upon flashes of the photos taken when we just joined FST, with all barely knowing the 7 Principles of HACCP (unless they had prior food science or related background).

As the series of dishes filled our tables, we were reminded of our table names as announced by Matthew and Ratna, our very hyped-up games in-charge (ICs). Tables were named after the infamous microbes, namely Salmonella sp., Staphylococcus aureus, Escherichia coli and Clostridium botulinum – and we were ready for the Battle of the Microbes to see which was more ferocious. After the first round of trivia questions ranging from childhood cartoon characters to hardcore chemistry, each
A ‘Glamourlicious’ Night (cont’d)

The table became more united in the second round which required not only brains, but a strong team spirit. Who would have guessed that Dr. Yuk and Joann, our lecturer and classmate respectively, can rap so well! Finally, *E. coli* emerged as the champion and won a 50-dollar hamper.

Another highlight of the evening was the nomination awards as listed below:

- **Most inspirational lecturer** – Professor Zhou Weibiao
- **Best-dressed guy** – Nicolas Welzl
- **Best-dressed girl** – Alicia Tan
- **Best smile** – shared between Nicolas Welzl and Ratna Kartika
- **Most fashionable** – Isabella Tay
- **Most “kiasu” student** – Stephanie Kho
- **Most helpful student** – Stephanie Kho
- **Most blur student** – Liew Junzhan

Mingzhan beamed as he unexpectedly walked away with the lucky draw’s grand prize, a 60-dollar CapitaLand voucher which everyone had been eyeing for. Others received IKEA gift cards, bottles of wine and many other mystery gifts contributed generously by the FST Department, lecturers and Soyato.

The evening ended with a closing address by Ng Kheng Siang, the chairperson of the organising committee, followed by a group photo-taking session. There were camera flashes at every corner as people posed and took photos with their friends and lecturers before bidding the final farewell.

*By Stephanie Kho*

To the AY 2008/09 Cohort,
All the Best in your Future Endeavours!
Freshmen Orientation

After bidding our graduating students farewell, we welcomed our new batch of undergraduates into our big family during the Freshmen Orientation held over the first weekend of AY11/12 Semester 1 from 12th to 13th August 2011.

It was the first ever overnight Orientation Camp organised for the Freshmen and the duration allowed for the execution of more rigorous and exciting games, and even supper!

The favourites amongst the Freshmen were Digivolve, Food Fight and Duo Challenges.

Digivolve involved the Freshmen running around the Faculty in search of childhood cartoon characters, such as Aladdin, Tweety Bird and Snorlax, and completing ridiculous tasks set by the seniors. Imagine riding down the corridor with a scooter and singing the Teletubbies song!

Food Fight was simply War Games, but tweaked to cater to our major. Coloured water bombs made from chilli sauces, coffee powder flying across the courts was a sight you would never expect to see around the campus. For those particular about food wastage, you may unfurrow your brow upon knowing that all food used were expired goods.

Duo Challenges were games stationed at various locations around the school to familiarise the Freshmen with the common places on the campus.

Watching the Freshmen bubbling with excitement, giving their best for every game they played, disregarding the sweat and dirt, reminded us of our Orientation days back when we just stepped into University. Do we not wish that we were all back in Year 1?
A group of Food Science and Nutrition students and staff from Universiti Malaysia Sabah came to NUS for a 4D3N Study Tour from 13th to 16th October 2011.

Besides joining the Year 3 students for lectures, they also embarked on an excursion around our sunny island, trying out palatable foods at places like Old Airport Road Food Centre and Wan Dou Sik Dim Sum Restaurant and visiting places of interest such as the National Museum, Henderson Waves and Singapore River.

Although it was a brief stay, friendships had been forged and exchanges on the operations of each side’s Academic Society made.

Each year, the Year 2 students from NUS would go on a Study Tour to Malaysia as well to visit the factories there. Do express your interest then!

RedDot Entrepreneurship Talk

As a follow up on the sponsorship for our Freshmen Orientation 2011, we invited the Director and Head Brewer of RedDot Brewhouse, Mr Ernest Ng, to give us a talk on “Entrepreneurship and Beer Brewing”. The talk was enlightening as he shared with us his life story, his take on turning ideas into successful businesses and also, his beer brewing journey.

The amicable man even brought along beer from his own microbrewery and extended his generosity to us in a free beer tasting session! The talk was rewarding as one had not only gained insights on entrepreneurship, but also exposure to the food industry.

Say-‘Hi!’-To-Your-Fellow-Superman-Day

It was a great sight to see almost everyone in the FST community clad in our Superman tees and having our peers from other majors commenting on our awesome design!

On the same day, the exam welfare pack was distributed. While it was just a little companion to keep everyone motivated during the tough exam period, feedback was received commenting that the FST Welfare Pack beat the Science Welfare Pack hands down, so it would be most advisable for one to look out for the next Welfare Pack!

Although all the goodies in there – muesli biscuits, candies and instant noodles, just to name a few — were a start to the guilty indulgence in snacks during the boring revision, it did not bring about such disastrous consequences on the waistline, thankfully for the exercise during Games Day!
Games Day

Despite the weather gods not playing nice during the earlier part of the day, we had a great time catching up with our dear professors, staff, alumni and friends. The Games Day was a twist to the Annual FST Bowling Day, but with the same goal of promoting bonding and interaction within the FST community through sports. It was a great way to sweat it out, awakening our dormant athletic genes in 'Survival of the Fittest' and 'Dance Dance Revolution' and reliving our childhood days through captain’s ball and kite-flying.

‘Survival of the Fittest’ was a witness to the unglamorous yet amusing sights of our friends – some desperately stuffed marshmallows into their mouths while trying to shout ‘Chubby Bunny’, some frantically tried to keep a piece of tissue in the air for the longest time possible while some comically slid across the floor in gunny sacks, just to name a few.

‘Dance Dance Revolution’ was not only a physical test of our hand, body and leg coordination, but a mental challenge of our memory skills. It was no mean feat attempting to learn a set of dance moves in 30 seconds! Perhaps memorising for our exams would be easier?

Captain’s ball was a hit among the undergraduates, many of whom had not played the game since the Secondary or Junior College days. The game play continued even after the lights on the courts had gone out and only ended when hunger kicked in!

Kite-making and flying were activities more popular among the children and adults. Sitting in the cool breeze, relaxed participants watched as the brightly-coloured personalised kites soared to decorate the clear blue sky.

The event ended off with a photo-taking session, in a family-friendly and serene atmosphere under the canopy of coconut trees. What a laid-back day!

‘The Games Day was a twist to the Annual FST Bowling Day, but with the same goal of promoting bonding and interaction within the FST community through sports.’

THE PINEAPPLE
Last year for the Singapore Food Manufacturing Association (SFMA) New Food Product Concept Competition, our teams came up with three innovative products in collaboration with our industrial partners, Sing Kee Kaya Pte Ltd, Unifood International (S) Pte Ltd and Cecilia Minced & Dried Pork Food Trading. The competition was held in November 2011 at Restaurant Association of Singapore. All products were displayed at the Asia Pacific Food Expo at Singapore Expo.

In collaboration with Sing Kee Kaya, our team came up with a new variant of kaya that does not contain eggs, Veya. This new product will be targeted at vegans and vegetarians who strictly cannot consume eggs. The product can also be targeted towards those who are concerned with their health due to sugar in their foods and the lack of fibre in their diet. In addition, the product does not contain cholesterol. Veya comes in the original form which matches the flavor of traditional kaya as well as swirl in which the product is swirled with peanut butter and crunchy (containing soy nut).

Soya-me (Pronounced as: So Yummy!) developed for Unifood International (S) Pte Ltd, is a fortified instant soy beverage that is wholesome and nutritious for family to consume. It is high in calcium and vitamin D which are essential for bone health and also high in vitamin B2 and B12 which are generally lacking in soy milk. Each soya-me product is filled with 8 sachets, mixed with 3 new flavours that include chocolate malt, vanilla and black sesame. In addition, a gelatin sachet is included for consumers to make their own soy pudding at home with minimum hassle. With easier to tear sachets, it would bring more convenience for consumers to use and enjoy. The team spent hours discussing on the details of fortification. Their effort rewarded them with the Best Nutritional Value Award for the competition.

Our third product is developed in collaboration with Cecilia Minced & Dried Pork Food Trading. As the company has the vision to introduce varieties into the barbequed meat market, the team came up with lamb ‘rou-gan’ as their product. The product is packaged in a gift box with a range of traditional ‘rou-gan’ treats including the new range of lamb rou-gan and a bite size pastry. The new Lamb rou-gan comes in 3 tantalizing flavors. The lamb rou-gan is made using premium cuts of meats marinated with ingredients specially chosen from botanical sources. Rest assured that the odour of lamb was reduced to an acceptable level for all to enjoy the tasty meat. The bite-sized pastry (Bakz! Snack) containing succulent pieces of lamb rou-gan treat your taste buds to a new experience - a modern twist to a traditional indulgence. The team won for themselves the Most Innovative Product Award from SFMA competition.

We hope to have more exciting collaborations with companies in the future to create many more innovative products that can be commercialized. If you or your friends are interested, give us a call!

By Dr Leong Lai Peng
I was glad to have been granted the opportunity to do my internship in Riddet Institute, Palmerston North, New Zealand. Riddet Institute specialises in research in food science and hosts many top researchers from all over the world. There were also many interns from around the world, such as China, France, Netherlands and the US. We were tasked to carry out different projects in the laboratory, depending on our supervisors.

Essentially, my project involved studying the stability of emulsions. I learnt how to prepare emulsions using the homogenizer, analyse the zeta-potential, and particle size with the Mastersizer. I had a chance to use many different equipments and also do confocal microscopy. Nearing the end of the internship, my supervisor also asked me to write out the manuscript for the project. My project could be published in a paper and this was a good opportunity for me to pick up some useful tips for my honours project.

Unlike in NUS, where the solutions or reagents are readily available for us, we had to prepare everything ourselves. Through this experience, I had learnt how to work independently in the laboratory. Although everyone is in the laboratory working on their individual projects, there was a very good working environment because everyone was very helpful and friendly. At lunchtime, most people would bring food from home and there would be a long queue at the microwaves in the pantry. This was because food is expensive in New Zealand. Hence, lunch time was a good time to sample each other’s cooking! Every Friday was also known as “Cake Day”, where a staff or intern of Riddet would bake a cake and share it with everyone. I didn’t know how to bake, so when it was nearing my turn, I was definitely worried! Thankfully, it turned out fine in the end. There is also no fixed time to go to work in the laboratory, as long as you finish your work. Hence, there were times where I only had to spend 4 hours in the laboratory. I felt that this was very different from Singapore, yet it helped improve work efficiency and productivity. Riddet Institute also does animal-based research, so I volunteered to help feed the pigs over the weekends. I felt that I would not have a chance to do something like that in Singapore, so I was more than happy to help, even though it was regarded as a rather laborious job. I would clean their cages, fill up the water and feed them over the weekends. It was definitely a unique experience!

In Palmerston North, the public buses were free, but after 6pm, the buses stop operating and transport is rather difficult if you do not own a car. My friend Joleyn and I ended up getting a secondhand bicycle so we would cycle to and fro from school every day. It was definitely a refreshing experience as we made use of our bicycles and cycled around town. We also had the opportunity to travel around New Zealand on the weekends. New Zealand is definitely a beautiful place to travel, as it has many beautiful landscapes and scenery, and let us not forget the sheep and cows! My time in New Zealand was definitely an unforgettable experience.

By Jerilyn
“读万卷书不如行千里路。” This was the Chinese saying that I wrote down after learning that I was accepted to do my internship at Jing Brand in Daye, a town in the Hubei Province of China. The company produces Chinese spirit and the health wine “Jing Jiu”. While there were many internship options offered locally, the chance to intern overseas was even more valuable, for it presents an opportunity to learn and understand a different culture, mentality and way of life. While my course mates applied for places in New Zealand, Australia, Canada and Taiwan, no one wanted to go to a place in China that was almost unheard of. I felt that since an internship was only six months long, there would be no harm in taking the plunge and trying something new. I told myself that if I did not like it when I get there, I would be home in six months.

Thankfully, the internship at Jing Brand was extremely rewarding, and contributed greatly to my learning and training towards becoming a food technologist. I was attached to the Health Wine Technological Research Department under the guidance of Dr. Feng Sheng Bao, the manager of the department who graduated from his Ph.D study at NUS FST. Because many operations were carried out at the main complex where I was undertaking my internship, I was exposed to many processes which gave me a panoptic insight into the running of the whole company in its entirety. Being a large corporation located in an area with copious space, it is able to centralize most operations, and have the capital to invest in the required machineries and facilities. I was assigned to the Workshop for Moderized Craft of traditional Chinese Medicine, a scale up experimental laboratory in the company. I greatly valued the opportunity to work in such a lab, and suspect that it is an opportunity not available to peers who interned in Singapore. I was exposed to equipments and processes taught at NUS in the modules CM1161, CM2161 and FST3103. The work carried out continued to build on the foundations set from attending these lectures, and equipped me with the practical skills and in-depth understanding of food processing. But more importantly, it gave me the confidence of being a food technologist. As my supervisor Tian You Yu said, “When you operate these equipments yourself, you gain an understanding of how they work. Wherever your work takes you in the future, and should you encounter these facilities again, even if they are much larger than what you are working with here, you will immediately be able to understand what is going on by looking at the set-up.” I am in debt to his words and guidance.

Because the laboratory was established to carry out processing on an experimental scale-up level, it housed various equipments such as extraction tanks, evaporators, centrifuges and filtration systems. I was therefore fortunate to not just be exposed to them, but to operate them. I was taught the operation procedures, monitoring as well as the maintenance of these systems. Work was in accordance to experiments performed in various smaller laboratories, and we were therefore free of weekly or monthly routine. Because of this, I was learning new things and exposed to new experimental procedures even in the final month of my internship.

During my stint, I was treated like an actual part of the team. Once properly taught, Tian You Yu tasked me to operate and carry out various processes on my own. When other interns were later attached to the team, he instructed me to teach them how to operate the machines. I struggle now to find the words to explain this assurance he had in me, but I
found it extremely encouraging when I was given the space and opportunity to carry out certain operations without having to seek permission for each step or to have someone stand beside me during operation, and also to be able to enter the laboratory alone, start up all the computer systems and be tasked to carry out 3 or 4 assignments single-handedly for the day. As mentioned earlier, it gave me a great deal of confidence as a food technologist.

The exposure to such a scale up laboratory and its facilities complements work carried out in smaller laboratories. As exemplified during the internship, an experimenter without knowledge of the facilities and operations of the scale up laboratory who designs a protocol for an experiment is sure to run into trouble when he fails to consider the limitations of the equipment. My time spent here have given me insight into equipment capacity, processing rate, experimental times, cleaning effort and manpower requirement, and these will surely form dependable benchmarks should the need for planning arise in the future.

While the internship equipped me with essential technical skills and knowledge, the opportunity it presented towards personal growth and development, cultivating understanding and to embark on the continual journey of self-discovery aggrandized the whole experience. The company made all necessary accommodation arrangements, and meals during the weekdays were fully provided for. I stayed in a company apartment with 5 other personnel from my department. I must say that Chinese hospitality is really world-class. I was warmly welcomed, and my colleagues made sure that I felt at home. They showed me around town and told me where I could buy groceries and other necessities. When my flat mates went out to eat, I was always asked along, and I never had a chance to foot the bill. During the weekends, my neighbor would occasionally cook and there was always a share for me. It made eating in the company canteen redundant. While the public transport was chaotic for an outsider, my friends taught me how to use it, and I was even brought along for outings to neighbouring towns and cities to spend the weekends. I was fortunate to be invited along to a colleague’s hometown during the Chinese New Year holiday. I really got more than I was bargaining for by being able to spend the Chinese New Year in a village; it was an experience that I will never forget as it was a far cry from the thinned affair back home in Singapore.

China may not be the top of the list for students seeking an overseas experience. But I certainly do not feel short changed from the experience. Planning for an overseas program is filled with hassle and headaches, and one immediately considers the cost and potential gain of the situation. However, such a transaction is never apparent, because one is never able to quantify the experience he can gain. Some experiences are priceless, and present themselves as possible opportunities, almost like the tip of an iceberg - we never how big the iceberg is until we hit it.

By Nicolas
Get a Better Body & Better Indulgence with Soyato

Indulgence always provides great pleasure, but indulgence without any guilt makes it even better. That’s where Soyato comes in. It’s a unique soy-based frozen dessert that offers the taste and richness of ice cream, but is still healthy as it contains no eggs, cream or dairy milk.

Founded by two young entrepreneurs, Verleen Goh and Alan Phua, the idea of Soyato came about as they wanted a healthier form of ice cream which could still be as flavourful. Previously, consumers would commonly turn to frozen yoghurt as an alternative, but it is generally limited in flavour variety due to its tart nature. Therefore, Soyato was developed with soymilk, as it is as healthy as yoghurt but its neutral taste allowed it to be paired with many flavours.

So just how much healthier is it? Soyato is lower in calories, has 2 to 3 times less fat than regular ice cream and has no cholesterol. However, be prepared to toss aside any pre-conceived notions of health food - Soyato retains the taste of regular ice cream and even comes in a wide variety of delectable flavours, ranging from light and refreshing ones such as Mango, Green Tea and Yuzu, to more decadent ones like Rocky Road, Hazelnut and Peanut Butter. Authenticity is ensured by the usage of premium ingredients, and no artificial colouring or preservatives are added at all.

Soyato also constantly churns out new flavours to keep their menu fresh, whether they are customers’ requests (eg. Durian) or seasonal ones to cater to special occasions (eg. Rose with Mochi for Valentine’s Day). Best-sellers include Cookie Explosion (made with Oreo cookies and cocoa), Honey Lemon and Green Tea. Fans rave about Honey Lemon being the perfect perk-up in Singapore’s hot weather, whereas Cookie Explosion gives customers the classic richness of desserts with a twist.

Spreading the Soyato Joy

Soyato also strongly believes in empowering people to make their lives better without having to sacrifice anything, and being able to enjoy a scoop every day (without putting on weight) is just one part of it. Being healthy doesn’t have to be boring, and Soyato makes an effort to promote active lifestyle through fun activities by participating in events like the Nike Goddess 5K Run and the Maybelline HyperCouture Party.

Being a young and vibrant company, Soyato frequently supports events that are equally exciting and fun-filled like the Nike Goddess 5K Run and the Maybelline HyperCouture Party.

Through events such as these, Soyato hopes to enhance physical and mental health by giving people the confidence that they can lead an exciting and fun-filled life without making huge sacrifices.

By Verleen Goh, our FST Alumni

Visit the Soyato website at http://www.soyato.com/ or check out the Facebook page at http://www.facebook.com/soyato!
Hui Wei Bin, winner of Firmenich Student Prize
Toh Ming Zhan, winner of Food Spectrum Pty Ltd Excellent Prize
Phoebe Lim Lixuan, winner of Givaudan Food Excellent Prize
Tan Wen Jue Amelia, winner of SIFST Student Award
Xu Xu, winner of P.J. Barlow Book Prize

Congratulations to the Graduating Class of 2011!

FST Student Awards
The past year marked a significant milestone for the FST Programme. In June 2011, we moved to the newly renovated suite of laboratories in S14 Level 5. Together with the Food Research Corridor in S13 Level 5, there is no doubt that we have the best, consolidated teaching and research facilities ever since the Programme started some 12 years ago.

This is the 10th issue of The Pineapple and it serves as a milestone for this beloved publication of the NUS FST family. The FST Society formally takes over the editorship from this issue onwards. I am therefore very delighted to write this short note as a “Director’s say” instead of “Editor’s say”. A strong FST alumni association and an energetic on-campus FST Society collectively reflect the growing strength of the NUS FST Programme.

Wishing everyone a happy, healthy and prosperous Year of Dragon!

Professor Zhou Weibiao
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The Pineapple Issue 10 is proudly presented to you by the NUS FST Society, with special thanks to the writers for their articles, FST staff for their advice and all who have contributed in one way or another.