2010 IFT Fellows

Robert was honored for his research on probiotics and p
for his dedicated teaching and mentoring of food science
microbiology students.

For more than 22 years, Hutkins has led an internationally
research program focused on the molecular physiology o
foods. His research led to the identification of pathways used by intestinal bacte
metabolize prebiotic oligosaccharides and his group has also studied how prebio
pathogenic bacteria. Most recently, Hutkins and his colleagues at Nebraska form
Function Initiative, a campus-wide group whose focus is on the role of the intesti
on human and animal health. He is the author of Microbiology and Technology of
Foods, which is widely used as a reference in the fermented foods area.

Cherl-Ho Lee
Professor, Korea University

Cherl-Ho was recognized for fostering international colla
fermentation technology and for his outstanding research

In an effort to enhance food safety and well-being in dev
countries, Lee organized the UNU Workshop on Fish Ferm
Technology in Seoul Korea and co-edited Fish Fermentati
which has served as a reference and guide in technical communication and colla
food science throughout Southeast Asia. He also established an International Tra
Fermentation Technology at Korea University, which educated eight scientists fro
countries over a 10-month period. Lee has made a significant contribution to enha
collaborative relationship between IFT and the Korean Society of Food Science a
(KoSFoST) as well as linking the Korean American Food Technologists Associati
KoSFoST.

Rui Hai Liu
Associate Professor, Cornell University

Rui was honored for his expertise on bioactive compoun
foods, and nutraceuticals, and for his innovative work in
synergy and bioactive compounds in the prevention of ch
diseases.

Liu's multidisciplinary training in medicine, toxicology, food
nutrition has shaped his research, which integrates medical and nutritional resea
innovative basic investigations, analytical chemistry, and food chemistry. His wor