

Support DNS

The Division launched its **Endowment Initiative in** 2001, and we are very thankful to the faculty, students, alumni and friends who have supported DNS through contributions to the Endowment Fund and the Annual Fund. Contributions of all amounts are greatly appreciated. DNS would like to ask that you consider taking this opportunity to help secure our brilliant future by making a new contribution or an additional contribution to your alma mater.

Project DEED

Project DEED is an effort to increase the DNS endowment fund by \$250,000. These endowment funds will provide permanent support for the recruitment and retention of the best graduate students and strengthen the educational experience of all DNS students. To donate to Project DEED, use account #773001.

Five Steps to Staying Connected

Greetings from the College of ACES Alumni Association!

As a graduate of the Division of Nutritional Sciences, you can benefit from staying connected to your department and college as a proud alum from Illinois. With over 33,000 living alumni, ACES' strong ties span the nation and the globe. You are an important part of our past, present and future!

These are the top 5 ways to stay connected:

- 1. Share your email address with the ACES Alumni Association. Let us help you stay connected about college and departmental events, alumni activities and college news.
- 2. Attend an "ACES in Places" event near you. The ACES Alumni Board of Directors hosts activities throughout Illinois and once a year in Washington, D.C. This is a great opportunity to network with Illini in your area and hear campus updates. Watch the calendar of events: http://www.acesalumni.uiuc.edu/site/events.
- **3. Share your news.** We want to hear from you! Have you had a recent marriage or family addition, a new job or promotion, an award or recognition? Let us know the details so we can share your news in our Class Notes blog.

- **4. Connect via social media.** Do you tweet? Are you on Facebook or LinkedIn? Stay connected through ACES' numerous social media channels.
- 5. Nominate an alum. The College of ACES seeks outstanding alumni to nominate for college awards. We sponsor the Outstanding ACES Young Alumni award, ACES Award of Merit, and ACES Family Spirit awards. Check out the nomination process and deadlines online: http://www.acesalumni.uiuc.edu/site/awards.

For more information, please contact me at vealt@illinois.edu or 217-333-7744.

Once an Illini, Always an Illini,



Tina Veal Director of Alumni Relations B.S. '93 ACES, M.S. '01 ACES Stay connected:

Twitter: twitter.com/acesalumni Facebook: www.facebook.com/acesalum

LinkedIn: go.illinois.edu/ ACESAlumniLinkedIn

Giving Options

- DNS Excellence Endowment Fund/Project DEED (#773001): Provides permanent funding for the recruitment and retention of the best graduate students and enhanced research and professional development experiences for all DNS students
- DNS Excellence Fund (#336514): Provides current funding for research and professional development opportunities for DNS students
- DNS Annual Fund (#332984): Provides unrestricted support for DNS
- David H. Baker Nutrition Scholar Award Fund (#771806): Recognizes students who display excellence in research as documented through peer-reviewed publications, awards and research grants
- James L. Robinson Nutrition Impact Award Fund (#772698): Recognizes students who display excellence in professional service through activities in the NSGSA or to promote and enhance DNS and/or nutrition at the campus, state or national level
- Frank W. Kari Memorial Award Fund (#773054): Provides travel awards to DNS students to present their scientific findings at professional meetings, such as Experimental Biology
- Toshiro Nishida Research Award Fund (#772951): Provides support for travel to national and international scientific conferences to DNS Students
- William C. Rose Award Fund (#770331): Provides travel awards to DNS students to attend scientific conferences in the field of nutritional sciences

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The Edge



Pushing the Boundaries of Nutrition

Division of Nutritional Sciences - University of Illinois at Urbana-Champaign

Recent and Upcoming Events

External Advisory Committee Meeting September 25-26, 2013 Urbana, IL

I-TOPP Symposium October 3-4, 2013 Urbana, IL

NSGSA Nutrition Quiz Bowl October 16, 2013 Urbana, IL

DNS-NSGSA Holiday Party December 12, 2013 Urbana, IL

ACES December Graduation Reception December 20, 2013 Urbana, IL

DNS Recruiting Weekend March 6-7, 2014 Urbana, IL

ACES Funk Awards Ceremony April 14, 2014 Urbana. IL

NSGSA Nutrition Symposium April 23, 2014 Urbana, IL

Experimental Biology Meeting April 26-30, 2014 San Diego, CA

ACES Spring Commencement May 17, 2014 Urbana, IL

DNS Regulatory Affairs Summit TBA: May 2014 Washington, DC

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Illinois scientists put cancer-fighting power back into frozen broccoli

that companies can use to

make frozen broccoli as

nutritious as fresh."

There was bad news, then good news from University of Illinois broccoli researchers this month. In the first study, they learned that frozen broccoli lacks the ability to form sulforaphane, the cancer-fighting phytochemical in fresh broccoli. But a second study demonstrated how the food industry can act to restore the frozen vegetable's health benefits.

"We discovered a technique that companies can use to make frozen broccoli as nutritious as fresh. That matters because many people choose frozen veggies for their convenience and because they're less expensive," said Elizabeth Jeffery, a U of I professor of nutrition.

"Whenever I've told people that frozen broccoli may not be as nutritious as fresh broccoli, they look so downcast," she added.

As little as three to five servings of broccoli a week provides a cancer -protective benefit, but that isn't true for bags of broccoli that you pluck out of your grocery's freezer, she noted.

The problem begins when soon-to -be-frozen broccoli is blanched, or

heated to high temperatures, to inactivate enzymes that can cause off-colors, tastes, and aromas during the product's 18-month shelf life, she explained.

The extreme heat destroys the enzyme myrosinase, which is necessary to form sulforaphane, the powerful cancer-preventive compound in broccoli, she said.

"We know this important enzyme is gone because in our first study we tested three commercially frozen broccoli samples before and after cooking. There was very little potential to form sulforaphane before the frozen broccoli was cooked and essentially none after it was cooked as recommended," said Edward B. Dosz, a graduate student in Jeffery's laboratory.

In the second study, the researchers experimented with blanching broccoli at slightly lower temperatures instead of at 86°C, the current industry standard. When they used a temperature of 76°C, 82 percent of the enzyme myrosinase was preserved without compromising food safety and quality.

Sulforaphane is formed when fresh broccoli is chopped or chewed, bringing its precursor glucoraphanin and the enzyme myrosinase into contact with each other. The researchers first thought that thawing frozen broccoli in the refrigerator might rupture the plant's cells and kick-start the enzyme—substrate interaction. It didn't work, Dosz said.

But they had previously had success using other food sources of myrosinase to boost broccoli's health benefits. So the researchers decided to expose frozen broccoli to myrosinase from a related cruciferous vegetable.

When they sprinkled 0.25 percent of daikon radish—an amount that's invisible to the eye and undetectable to our taste buds—on the frozen broccoli,

the two compounds worked together to form sulforaphane, Dosz said.

to form sulforaphane, Dosz said.
"That means that companies can

blanch and freeze broccoli, sprinkle it with a minute amount of radish, and sell a product that has the cancerfighting component that it lacked before," he said.

One question remained: Would sulforaphane survive the heat of microwave cooking? "We were delighted to find that the radish enzyme was heat stable enough to preserve broccoli's health benefits even when it was cooked for 10 minutes at 120°F. So you can cook frozen broccoli in the microwave and it will retain its cancer-fighting capabilities," Dosz said.

Jeffery hopes that food processors will be eager to adopt this process so they can market frozen broccoli that has all of its original nutritional punch.

Until they do, she said that consumers can spice up their frozen, cooked broccoli with another food that contains myrosinase to bring the cancer-fighting super-food up to nutritional speed.

"Try teaming frozen broccoli with raw radishes, cabbage, arugula, watercress, horseradish, spicy mustard, or wasabi to give those bioactive compounds a boost," she advised.

By Phyllis Picklesimer

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DNS Employees



Dr. Rodney Johnson Director



Dr. Jessica Hartke Assistant Director



Whitehill
Visiting Project
Coordinator
I-TOPP



Elizabeth Koehler Student Intern Managing Editor -The Edge Junior in Agricultural Communications

New faces in DNS



Ashley Browning Office Support Assistant

Other Contributors to The Edge

Phyllis Picklesimer
Media/Communications Specialist
ACES Information Technology
and Communication Services

News and Notes





A Word from the Director

In the Spring 2013 edition of *The Edge* I mentioned the professional development component of our graduate program but didn't have space to do it justice. Therefore, I want to take this opportunity to elaborate a bit more and tell you why DNS is committed to maintaining a robust professional development program for our students. In DNS, students earn a degree by completing course requirements, conducting research, and writing and defending a dissertation. Beyond fulfilling these requirements, there is no obligation for students to participate in other activities that facilitate professional development. Nonetheless, DNS dedicates significant resources to professional development so students can choose to make it an integral part of their program. This is a strategy that was initiated by previous leaders in DNS, and continues today. For example, students in DNS can attend a regulatory affairs summit in Washington D.C., gain valuable leadership experience by participating in the Nutritional Sciences Graduate Student Association, interact with members of our External Advisory Committee and invited seminar speakers, attend national and international meetings with funds from our Margin of Excellence Program, complete an internship, gain valuable teaching experience, and even earn a Certificate in Business Administration. These and many other activities that teach leadership, communication, ethics, and responsible conduct of research are available to our students, if only they will take advantage of them. Our approach to graduate education is to combine an interdisciplinary/ transdisciplinary curriculum and nutrition-related research experience, with a professional development program that prepares graduates for leadership in academia, industry, government, and non-government organizations.

Go Illini!

Rad Johnson

I-TOPP Biennial Symposium

The Symposium on Childhood Obesity took place on October 3-4, 2013 at the I Hotel and Conference Center on the University of Illinois, Urbana-Champaign campus. Speakers included Dr. Jayson Lusk, Oklahoma State University, "The Economics and Politics of Obesity," Dr. Leann Birch, The Pennsylvania State University, "Preventing Obesity in Infancy and Early Childhood," Dr. Dianne Ward, UNC Gillings School of Global Public Health, "Healthy Weight Environments at Child Care: Finding, Creating, and Sharing the Evidence," and Dr. Brent McBride, U of I, "Child Care Policy Contexts: Do They Make A Difference in Teacher Feeding Practices?" Following the talks was a poster session and reception. The second day of the symposium saw Dr. Jason Mendoza, University of Washington and Seattle Children's Research Institute, "Addressing Risk of Obesity: Innovative Approaches to Old School Ideas," Dr. Russell Pate, University of South Carolina, "Policies for Promotion of Physical Activity and Prevention of Obesity in Youth," and Dawn Melchiorre, Program Partnerships for the Great Chicago Food Depository, "Breakfast in the Classroom: A Statewide Approach to Reduce Hunger in Illinois." The symposium was attended by more than 130 participants representing not only university students and faculty, but also community members including public health officials, dieticians and area physicians. The next biennial symposium will be held October 8-9, 2015.



Alumni Updates

Alumna Cassandra Delgado-Reyes accepts the 2013 Regents' Outstanding Teaching Award at the University of Texas, the system's highest teaching honor.

Sean Adams (Ph.D. 1994) was selected by ASN to serve on the Board of Directors of FASEB as the ASN Member Society Representative (2013-2017). He is also serving on the Advisory Board for the NIH-funded UC Davis West Coast Metabolomics Center (WCMC) and as the Director of the Body Composition, Thermoregulation and Food Intake Behavior Core of the NIH-funded UC Davis Mouse Metabolic Phenotyping Center (MMPC). His article, "Comparative Metabolic Physiology in the 'omics' Era: A Call to Arms, Paws, Flippers and Claws," was featured in "Advances in Nutrition."

Whitney Ajie (M.S. 2013) has accepted a position as SNAP Educator in Springfield, III.

Franzie Balmir (Ph.D. 1994) passed away in September 2012 at age 49 from breast cancer. She is survived by a husband (Lionel Beauvaid) and son, Erik.

Amy Boileau (Ph.D. 1999) is now working in Regulatory Affairs in the Nutrition Division at Abbott Nutrition.

Tom Boileau (Ph.D. 2001) is now Senior Principal Scientist in the Scientific, Nutrition and Regulatory Affairs group at Kraft Foods Group. Inc.

Steven Clinton (M.D./Ph.D. 1978) is the John B. and Jane T. McCoy Chair of Cancer Research at The Ohio State University Comprehensive Cancer Center. He is a Professor in the Division of Medical Oncology, Department of Internal Medicine at The Ohio State University School of Medicine, Columbus, Ohio. He currently holds appointments in the Department of Human Nutrition in the College of Education and Human Ecology and in the Division of Environmental Health Sciences in the College of Public Health. He has also served on the IOM Committee on Dietary Reference Intakes for Vitamin D and Calcium.

Cassandra Delgado-Reyes (Ph.D. 2003) received the 2013 Regents' Outstanding Teaching Award, the University of Texas System's highest teaching honor. She also presented a Teaching Research Methods in a First-Year Critical Thinking Seminar at the 2012 Annual Conference of the First-Year Experience in San Antonio, Texas.

Mary R. Larson Dicklin (Ph.D. 1995) has embarked on a freelance medical writing career in her newly created company "Night Owl Medical Writing, LLC."

Yukio Doi (Ph.D. 1981) has recently begun working at Ryukoku University where he is developing their nutrition program.

Carrie Earthman (M.S. 1995) is now an Associate Professor of Nutrition at the University of Minnesota.

Amy Elsen (M.S. 2012) recently began working in the Quality Assurance Department at Kerry Ingredients and Flavors in Melrose Park, III.

Nikki Ann Ford (Ph.D. 2010) received second place in the Dietary Bioactices RIS Post-Doc poster competition with her poster "Docosahexaenoic and Eicosapentaenoic Acid Supplementation Reduces Growth of Basal-like and Claudin-low Breast Cancer Subtypes in Obese Mice." In September, she became the first Nutrition Director at the Hass Avocado Board.

Melissa Hendrix Olken (M.D./Ph.D. 1988) is the Nutrition Discipline Lead for the new Western Michigan University Medical School where she is responsible for the curriculum, teaching and coordination with other disciplines.

Jodee Johnson (Ph.D. 2013) recently accepted a Nutrition Scientist position with PepsiCo.

Courdjo Lamboni (Ph.D. 1993) became Professor of Nutritional Sciences/Biochemistry at the University of Lome in July 2013.

Brian Lindsheild (Ph.D. 2008) is on the Editorial Board of the Journal of Human Nutrition and Food Science. He is also a member of the Dannon Nutrition Leadership Institute. He got engaged to Erika Bono in April and they will be married on December 7th.

Barbara Yudell Steward (Ph.D. 2009) is teaching nutrition at Metro State, Denver and is working on her high school teaching certificate.

Susan Zaripheh (Ph.D. 2005) received the 2013 College of ACES Alumni Association Young Alumni Award.

2013-2014 External Advisory Committee

Joshua Anthony, PhD
Vice President
Global Nutrition, Research and
Development
Campbell Soup Company

Arti Arora, PhD
Principal Manager
Scientific & Regulatory Affairs
The Coca-Cola Company

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Vice President
Health and Nutrition Policy
Grocery Manufacturers Association

Naomi Fukagawa, MD, PhD Professor of Medicine College of Medicine University of Vermont

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Susan Hutson, PhD
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Human Nutrition, Foods and
Exercise
Virginia Polytechnic Institute and
State University

Matthew Kuchan, PhD Section Head Discovery Research Abbott Nutrition, R&D

William Layden, BS
Partner and Co-Founder
FoodMinds, LLC

Barbara Lyle, PhD
Research, Program Manager/
Principal Scientist
Kraft Foods Group North America

Robert McMahon, PhD
Associate Director
Global Discovery and Analytical
Sciences

Mead Johnson Nutrition

Luis Mejia, PhD
Adjunct Associate Professor
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University of Illinois UrbanaChampaign

Marianne O'Shea, PhD Senior Director PAF Global Nutrition PepsiCo

Martha Stipanuk, PhD
James Jamison Professor
of Nutrition
Division of Nutritional Sciences
College of Ecology
Cornell University

Jeffrey Zachwieja, PhD Senior Vice President for Nutrition Research Dairy Research Institute

2013-2014 DNS Executive Committee

Sharon Donovan

Professor of Nutrition/ Melissa M. Noel Chair in Nutrition and Health Dept. of Food Science and Human Nutrition College of ACES

John Erdman, Jr.

Professor of Nutrition
Dept. of Food Science and
Human Nutrition
College of ACES

Gregory Freund

Professor and Head Department of Pathology College of Medicine

Kelly Swanson

Associate Professor of Animal and Nutritional Sciences Dept. of Animal Sciences College of ACES

Kelly Tappenden

Professor of Nutrition and Gastrointestinal Physiology Dept. of Food Science and Human Nutrition College of ACES

Margarita Teran-Garcia

Assistant Professor Dept. of Food Science and Human Nutrition College of ACES

Matthew Wallig

Professor of Comparative Pathology Dept. of Pathobiology College of Veterinary Medicine

Kenneth Wilund

Associate Professor Dept. of Kinesiology and Community Health College of Applied Health Sciences

Jeffrey Woods

Professor of Kinesiology Dept. of Kinesiology and Community Health College of Applied Health Sciences

Josh Smith

Nutritional Sciences Graduate Student

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Focus on Faculty

NSGSA Faulty Award

2013 NSGSA Faculty Award

Margarita Teran-Garcia

"For extraordinary contribution,

support, and encouragement

of DNS Graduate Students"

2013 New DNS Faculty

Brian Berg

Adjunct Assistant Professor

Brian was a 2004 graduate

Principle Scientist in Global

Discovery at Mead Johnson

of the Division, is the

Nutrition and holds an

appointment as Adjunct

Professor at the Indiana

His research is focused on

neuroscience and the novel

neurobiological activities of

nutrients under consideration

for addition or modification to

pediatric nutrition products.

He has over seven years of

pre-clinical research experi-

nutritional neuroscience

commitment to a career

focused on improving the

health and development of

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ence and a personal

infants and children.

developmental nutritional

University School of

Medicine.



Faculty Updates

Margarita Teran-Garcia accepts her Faculty Award at the 2013 Quiz Bowl (pictured with Lauren Conlon).

John Erdman chaired the Annual Research Conference for the American Institute for Cancer Research from November 7-8, 2013. He received a grant from the UIUC Abbott CNLM: "Cognitive Nutrients and the Brain: Production of Isotopically Labeled Nutrients (Lutein and Vitamin E) and Development of Animal Models" This 3-year grant involves collaborations with Tufts University, the USDA Human Nutrition Center on Aging and the Oregon National Primate Research Center. He also received a 3-year pilot grant "Soy Isoflavones and Reduction of Prostate Carcinogenesis" from the NIH Center for Botanical Estrogens (centered at UIUC). He was also featured in "Advances in Nutrition" with his article "Are Dietary Bioactives Ready for Recommended Intakes?"

Craig Gundersen was named the Soybean Industry Endowed Professor of Agricultural Strategy in the Department of Agricultural and Consumer Economics. He received the Agricultural and Resource Economics Review Advisor Award (awarded to the advisor of the best paper co-authored by a graduate student in "Agricultural and Resource Economics Review.") Two presentations he gave this year: "Individual and Household Determinants of Child Food Insecurity and Hunger for the Workshop on Research Gaps and Opportunities on the Causes and Consequences of Child Hunger," at the National Academy of Sciences and "SNAP and Obesity for Five Decades of Food Stamps," at Brookings Institution (he also co-organized this conference.)

Sharon Donovan began her term as Associate Editor to "Nutrition Reviews" in July, and has given many invited talks including presenting at EB and giving the keynote lecture at the Interdisciplinary Graduate Instruction in Obesity State-of-the-Art Conference. Sharon and her husband also celebrated their 25th wedding anniversary in August.

Elizabeth Jeffery was featured in "Advances in Nutrition" with her article "Flavonoids."

Soo-Yeun Lee received a College of ACES FIRE grant (\$40,000) for her project "Efficacy of nutritional labeling and its contributions to sensory acceptability and food choice." She was also awarded a PITA (Provost Initiative in Teaching Advancement) grant to enhance her sensory evaluation courses, entitled "Asynchronous Multimedia Supplements to Implement Flipped Classroom Model," in the amount of \$7,300.

Hans Stein has given many invited talks around the world including the Philippines, China, Ghana, Denmark and Germany. He is the external reviewer for graduate programs at Sau Paulo University in Brazil. He also serves on the College of ACES Advancement Policy Committee and the College Executive Committee amongst others. This year he looks to have 20 peer-reviewed articles published.

Kelly Swanson received the 2013 American Society of Animal Science Corbin Companion Animal Biology Award, has 22 peer-reviewed manuscripts published (in print or press) in 2013, and gave 8 invited talks from Brazil to Spain and Ore. to Ga. He also serves on the editorial boards of Animal Feed Science and Technology, the British Journal of Nutrition and the Journal of Nutritional Science, the advisory boards of Pet Natural Nutrition Board and International Ingredient Nutrition Advisory Board and serves on the following committees: Companion Animal Steering - American Society of Animal Science, Institutional Animal Care and Use - UIUC, Research Policy - College of ACES, Faculty Advisory and Chair of Research - Dept. of Animal Sciences.

Kelly Tappenden received the 2013 Distinguished Nutrition Support Dietician, Advanced Clinical Practice Award given by the American Society for Parenteral and Enteral Nutrition (ASPEN).

Margarita Teran-Garcia received a College of ACES FIRE grant for a project entitled "Illinois-building Research Interactions to Distinguish Genetic and Environmental Factors" - a \$40,000 grant program in partnership with Dr. Angela Wiley (HCD).

Sharon Donovan (Co-Director), **Soo-Yeun Lee** and **Margarita Teran-Garcia** are working with the Family Resiliency Center and the Dairy Research Institute on the 5-year, \$1M "STRONG Kids 2: A cells-to-society approach to nutrition" project, which will provide unique insights into how individual biology interacts with the family environment to promote healthy eating habits, including milk and dairy consumption, in young children.

John Erdman and **Elizabeth Jeffery** were co-chairs at a symposium for the Annual Research Conference for the American Institute for Cancer Research entitled "Can Food Processing Enhance Cancer Protection?"

Focus on Research



Research Spotlight

Scientists learn how soy foods protect against colon cancer

University of Illinois scientists have evidence that lifelong exposure to genistein, a bioactive component in soy foods, protects against colon cancer by repressing a signal that leads to accelerated growth of cells, polyps, and eventually malignant tumors.

"In our study, we report a change in the expression of three genes that control an important signaling pathway," said Hong Chen, a U of I professor of food science and human nutrition and a member of the Division of Nutritional Sciences.

The cells in the lining of the human gut turn over and are completely replaced weekly, she noted. "However, in 90 percent of colon

cancer patients, an important growth-promoting signal is always on, leading to uncontrolled growth and malignancies. Our study suggests that the aberrant Wnt signaling during the development of colon cancer can be regulated by soy-rich diets."

"The good news is that a diet rich in soy genistein represses those signals through epigenetic modifications at the regulatory regions of those genes," said Yukun Zhang, a doctoral student in Chen's laboratory.

Chronic exposure to genistein, a soy isoflavone, reduced the number of precancerous lesions in the colons of laboratory rats exposed to a carcinogen by 40 percent and reduced Wnt signaling to normal levels, she said.

In their study, the scientists modeled lifetime exposure to soy by feeding pregnant rats and their offspring a diet containing soy protein isolate and a diet that contained genistein compound. At seven weeks of age, offspring rats were exposed to a carcinogen, and they continued eating either the soy protein or the genistein diet until they were 13 weeks old.

At that time, the researchers inspected the colons of rats in both soy groups and compared them to rats in a control group, noting the number and severity of tiny abnormal growths in each. They also compared Wnt signaling before and after the carcinogen to see whether either diet had any effect on its upregulation.

In the genistein-fed animals, signaling levels were similar to rats that had not received the carcinogen.

"Genistein decreased the expression of

"The genetic information you

inherit from your parents is

not the whole story. Our

dietary choices, our

exposure to environmental

toxins, even our stress

levels, affect the expression

of those genes."

three genes and repressed this signaling process that is associated with abnormal cell growth and cancer development," Chen said.

She said this shows that colon cancer is an epigenetic disease, meaning that dietary and environmental factors can influence genes to be switched on or off so

you have a different pattern of gene expression, leading to a change in disease susceptibility.

It has long been known that immigrants from Asia—where soy is traditionally a food staple—experience rising levels of colon cancer as they adopt the eating habits of the Western nations they now call home, she said.

"The genetic information you inherit from your parents is not the whole story. Our dietary choices, our exposure to environmental toxins, even our stress levels, affect the expression of those genes," she said.

By Phyllis Picklesimer

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About Professor Hong Chen



Dr. Chen's research focuses on the role of epigenetic modifications on cancer and other chronic diseases.

Epigenetic modifications of the genome, such as DNA methylation, histone methylation and acetylation, are powerful regulators of gene expression in mammalian cells.

Her lab is particularly interested in how epigenetic modifications are regulated by dietary components in colon tumor cells and how these modifications contribute to the tumorigenesis or cancer progression.

titled "Can Food Processing Enhance Cancer Protection?"

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New DNS Students

Kathryn Ahamed

MS Candidate BS in Nutrition Advised by Kelly Swanson

Kirsten Berding

MS Candidate BS in Health & Human Performance Advised by Sharon Donovan

Richard Bukenya

PhD Candidate
MS in Human Nutrition
Advised by Juan Andrade

Natasha Cole

PhD Candidate
MPH
Advised by Shar

Advised by Sharon Donovan & Soo-Yeun Lee

Kristen Difilippo

PhD Candidate
MS in Dietetics
Advised by Karen ChapmanNovakofski

Diego Hernandez

PhD Candidate
BS in Pharmaceutical & Biological
Chemistry
Advised by Yuan-Xiang Pan

Julia Kim

MPH-PhD Candidate
BS in Clinical Nutrition
Advised by Sharon Donovan

Brian Leyshon

MS Candidate BS in Biological Sciences Advised by Rodney Johnson

Tzu-Wen Lui

PhD Candidate
MS in Nutritional Sciences
Advised by Kelly Swanson

Natalie Masis

PhD Candidate
MS in Nutritional Sciences
Advised by Karen ChapmanNovakofski

Marissa Pallotto

MS Candidate
BS in Animal Sciences
Advised by Kelly Swanson

Matthew Panasevich

PhD Candidate
MS in Animal Sciences
Advised by Ryan Dilger

Albert Towers

MS Candidate
BS in Biology-Cellular & Molecular
Concentration
Advised by Gregory Freund

Focus on Students

Student Recognition

Winners of the 2013 Quiz Bowl. Pictured (I to r): Dr. Michael Miller, Lauren Conlon, Peter Fitschen, Annabel Biruete and Allyson Bower.

2013-2014 DNS Street Endowship Recipients

Administration for Children and Families Graduate
Student Research Fellowship:
Dipti Dev

CONACYT Scholarship:

Annabel Biruete
Diego Hernandez

I-TOPP Fellowship:

Natasha Cole Julia Kim Katie Paige

JBT (ACES):

Allyson Bower
Brian Leyshon
Brigitte Townsend

Kraft Foods Human Nutrition Fellowship:

Virginia Luchini Courtney Marques

University Fellowship:

Brian Leyshon Courtney Marques Natalie Masis

USAID BHEARD Fellowship:

Richard Bukenya

USDA NIFA Fellowship:

Anthony Wang

Congratulations DNS Fellows!

DNS Students on the UIUC List of Teachers Ranked as Excellent

Spring 2013 - FSHN 220 Principles of Nutrition

Whitney Ajie Jane Naberhuis

Spring 2013 - FSHN 260 Raw Materials for Processing

Michelle Johnson

Spring 2013 - College of Medicine 604; 622

Morgan Moon

Results for the "List of Teachers Ranked as Excellent" are based on Instructor and Course Evaluation (ICES) questionnaire forms maintained by Measurement and Evaluation, UIUC Center for Teaching Excellence."

2013 NSGSA Nutrition Symposium

April 23, 2014

Guest Speaker

Dr. David A. Levitsky

Professor
Department of Nutrition Science
Cornell University, New York

"The Weigh to Control Body Weight: the Only Way"

Mini-Symposium

"Nutrition, Cognition, and Exercise: Connecting the Themes"

Faculty Presenters:

Rodney Johnson Justin Rhodes Neil Cohen Jeffrey Woods



New Students (I to r): Back row: Albert Towers, Matthew Panasevich, Richard Bukenya, Diego Hernandez, Natalie Masis, Brian Leyshon and Kirsten Berding; Front row: Julia Kim, Natasha Cole, Tzu-Wen Liu, Kathryn Ahamed, Marissa Pallotto and Kristen DiFilippo

Focus on Students



Student News

Winners of the poster competition at the 2013 Nutrition Symposium. Pictured (I to r): Back row: Dr. Fleet, Courtney Marques, Josh Smith and Pablo Torres; Front row: Krystle Zuniga, Matt Panasevich, Caitlyn Getty, Katie Paige, Dipti Dev, Jane Naberhuis and Anthony Cam (FSHN)

Awards, Service and Personal Achievements

- **Brigitte Townsend** received first place in the Graduate Student, Dietary Bioactives RIS poster competition with her poster "Sulforaphane Activates a Protective Nrf2 Response and Reduces Inflammatory Markers in Microglia Cells."
- **Brendon Smith** was selected as a Beckman Institute Graduate Fellow for 2013-2014 and was a finalist in the New Investigator Award Competition at the 2013 American Institute of Ultrasound in Medicine Annual Convention.
- **Josh Smith** received second place in the Graduate Student, Dietary Bioactives RIS poster competition with his poster "Testosterone Alterations in Tomato Carotenoid-fed CMO1-/- Mice May be Due to Impaired Steroidogenesis but Not Reduced Testicular Cholesterol Availability."
- Fang Yang published "Compression-based Distance (CBD): A Simple, Rapid and Accurate Method for Microbiota Composition Comparison" in BMC Bioinformatics 2013, 14:136.

Nutritional Sciences Graduate Student Association Officers

Lauren Conlon Chair

Matt Panasevich

Co-Chair Brett Loman

Treasurer

Kristy Du

Co-Treasurer

Morgan Moon Secretary

Virginia Luchini Media Representative

Josh Smith

Student Representative to Faculty

Trisha Gibbons
Networking Chair



Officers (I to r): Back row: Trisha Gibbons, Brett Loman, Kristy Du, Virginia Luchini and Lauren Conlon; Front row: Morgan Moon, Josh Smith and Matt Panasevich



Congratulations 2013 Grads!

Spring commencement ceremony (I to r): Back row: Kelly Swanson, John Erdman and Kelly Tappenden; Front row: Kristy Du, Claudia Luevano-Contreras, Rose Ann Mathai, Jennifer Barnes, Krystle Zuniga and Ginger Reeser

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2013 DNS Graduates

May Graduates

- Jennifer Barnes: PhD
 Advised by Kelly Tappenden
- Claudia Luevano Contreras: PhD
- Advised by Karen Chapman-Novakofski
- Krystle Zuniga: PhD Advised by John Erdman
- Ginger Reeser: MS
 Advised by Kelly Tappenden

August Graduates

- Lillian Diaz Rios: PhD Advised by Karen Chapman-Novakofski
- Jodee Johnson: PhD Advised by Elvira de Mejia
- Whitney Ajie: MS
 Advised by Karen Chapman-Novakofski
- Shuowen Chen: MS
 Advised by Juan Loor
- Kristy Du: MS
 Advised by Lee Beverly
- Pablo Torres Aguilar: MS Advised by Juan Andrade