

Preface

Celebration of the lifetime achievements of Professor Chi-Tang Ho on the occasion of his 80th birthday

Professor Chi-Tang Ho has been the cornerstone of many innovative developments and contributions to the Food Chemistry, starting with his pioneering work in food flavors and antioxidants such as those of rosemary and then many other natural antioxidants and phenolic compounds from different sources that unraveled many mechanistic pathways previously unknown to the field. In addition, he has trained many graduate students and highly cited scientists that serve in key positions in academia, industry and government institutes.

Dr. Ho graduated with a B.S. from National Taiwan University in 1968 and then an M.A. and a Ph.D. degree in organic chemistry in 1971 and 1974, respectively, from Washington University in St. Louis. He then joined the Department of Food Science at Rutgers in 1978 as an assistant professor and moved through the ranks to professor in 1993, where he is now a Distinguished Professor. Dr. Ho was a main proponent of many initiatives and served as the associate editor of the Journal of Agricultural and Food Chemistry for many years as well as all other activities in the Agricultural and Food Chemistry Division.

In recognition of his scientific groundbreaking achievements, it is our great honor and privilege to dedicate this issue to recognize him on the occasion of his 80th birthday.

The following is an excerpt by Professor Min-Hsiung Pan, a Distinguished Professor at the National Taiwan University who serves as the Guest Editor for this issue. Dr. Pan was a Visiting Professor in Dr. Ho's lab while serving as a professor at National Kaohsiung Marine University.

“Prof. Chi-Tang Ho was an illuminating thread, woven with unparalleled brilliance through the realms of food science and more. I recount the transformative experience under his guidance and a

distinguished mentor.”

He continues to say “Our academic camaraderie blossomed through scholarly discussions, unveiling numerous research avenues, and fostering intellectual curiosity. At every turning point, as new information or research direction surfaced, Prof. Ho promptly shared and discussed with me potential developments of each new project. Our collaboration persisted in my tenure at Taiwan, transcending the challenges of a 12-hour time difference. Prof. Ho remained my trusted confidant, and the first to consult on intriguing research and cutting-edge technologies.” He then adds “To date, the countless individuals who have collaborated with Prof. Ho attest to his continuous willingness to mentor and contribute to the flourishing development of the field of food science. Prof. Ho's distinguished outstanding in the academic community is underscored by numerous honours, including election as a Fellow of the American Chemical Society in 2010, the Royal Society of Chemistry in the UK in 2014, the International Academy of Food Science & Technology in 2006, the Institute of Food Technologists in 2003, and the International Society for Nutraceuticals & Functional Foods in 2018.”

This preface/foreword not only serves as an expression of profound admiration we all have for Prof. Ho but also stands as a testament to the transformative influence he has wielded upon the academic journey for many of us. Perhaps, in the grand design of academic encounters, our connection with Prof. Ho was orchestrated by a higher force, adding an extra layer of significance to our scholarly journey and to the rest of the scientific community in the global arena.

Fereidoon Shahidi and Min-Hsiung Pan