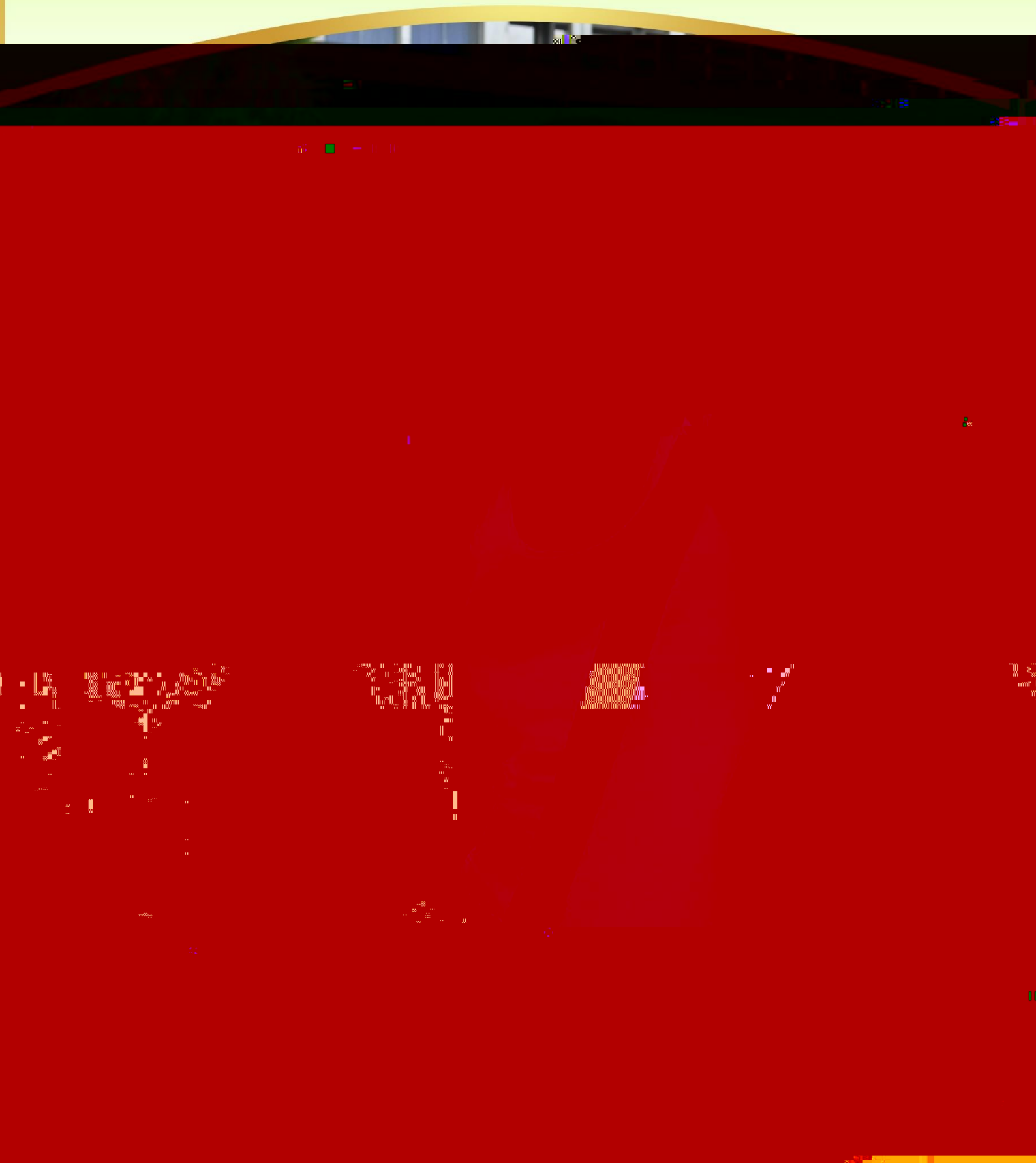



# THE *Olive*

THE OFFICIAL NEWSLETTER OF THE OVERSEAS EDUCATION COLLEGE



# EDITOR-IN-CHIEF'S MESSAGE



With erudition, truthfulness and virtuousness as its motto, Jiangsu University (JU) has progressed to become one of the powerhouses of knowledge in China. One of its fast-growing colleges, Overseas Education College (OEC), cannot be left out of this great accomplishment. However, little is known of this college and its prospects. It is, but natural, that today we witness the publication of *The Olive*, an official newsletter for the OEC JU. This newsletter intends to highlight the potential and celebrate the achievements of the college.

*With The Olive in fruition, the college stands to gain in areas such as publication of its dynamic programmes and novel research findings, strategic advertisement for partnership with stakeholders and equal attraction for the right calibre of people into its operational domain.*

In every issue, *The Olive* will carry reports on exciting programmes, research activities in the different schools and other related issues within the jurisdiction of the OEC. We would like to use this medium to encourage other colleges in JU and interested individuals and companies to register for copies.

It is also hoped that bringing this newsletter and its subsequent editions will enhance the image of the university.

“Wishing you a wonderful reading experience!”

The newsletter will be published in both soft



WANG XIANG  
WANG XIANG  
(王祥文)

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# JU - PRESIDENT'S MESSAGE

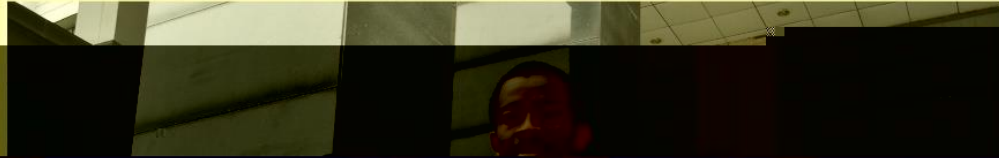
# FROM THE DEAN'S DESK

*In China, there is an adage that says...*

“ De dao zhe duo zhu , shi dao zhe gua zhu  
得道者多助，失道者寡助 ”

Since 2005, the OFC, formerly International Education Exchange College (IFEC), has been admitting foreign students into various degree programs for the different faculties in the university. Basically, the college is involved in the enrolment and administrative activities of overseas students, as well as creating the enabling environment for teaching which includes Chinese language and culture. At present, there are over 600 international students pursuing Bachelor's, Master's, and Doctorate degrees in the fields of





Acquiring MBBS is not a mean task. The usual two-hour contact time per week and one essay per term required by other courses is a "no-no" in this field. Once enrolled into the medical school, the student begins with the study of the basic sciences and ends up treating patients. The study is basically divided into two components: pre-clinical (consisting of didactic courses in the basic sciences) and clinical (consisting of rotations through different wards of a teaching hospital). The first three years spent with formaldehyde-filled anatomy lessons, cell biology and pathological laboratory sessions are aimed at giving a

solid foundation for the clinical years. The clinical years are spent in the wards of a teaching hospital, where the student is exposed to the real world of medicine. The student is expected to learn from the experience and to apply the knowledge gained in the pre-clinical years to the clinical setting. The clinical years are the most challenging and rewarding part of the MBBS program. The student is expected to learn from the experience and to apply the knowledge gained in the pre-clinical years to the clinical setting.

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# Notable Events in Retrospect



Students from the International Students Representative Council (ISRC) performing a dance on stage during the 2013 Spring Sports Meeting.

**Mission Accomplished: The victory is ours!!!**

“Some people believe football is a matter of life and death, I am very disappointed with that attitude. I can assure you it is much, much more important than that.”  
 — Billy Sharkey

ncsl

International Students Representative Council

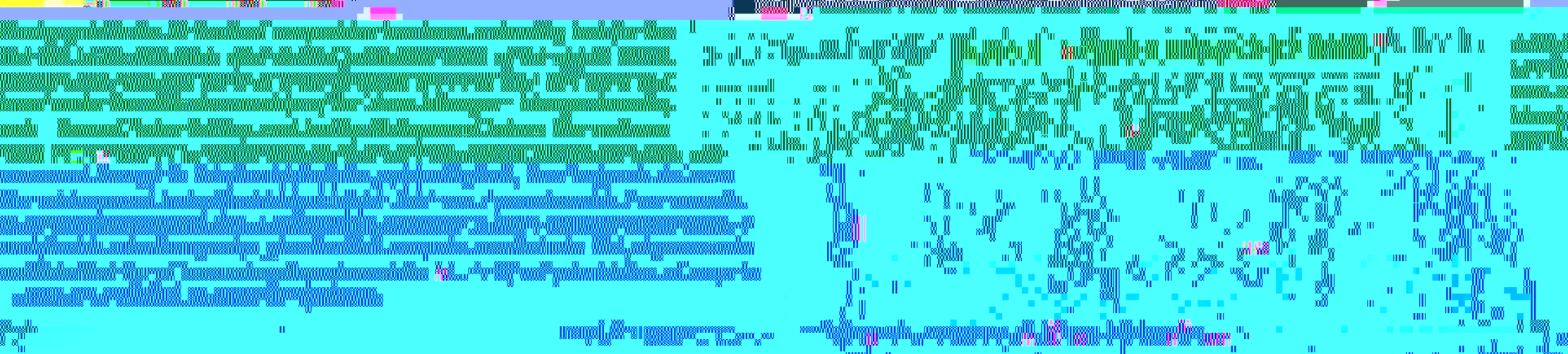


The increasing number of foreign students in the college has led to the formation of International Students Representative Council (ISRC) the primary aim of ISRC is to bridge the communication gap between OEC and students. Initially an interim council was formed which paved way for a substantive ISRC in the form of the college. The activities of the executive in concerning the part of OEC have been to bridge the communication gap between the students and the school of the one hand and general representation of students on the other hand. The period also witnessed the entire student body coming together in one big team to enter in Beijing summer service in honor of 100th birthday of the People's Republic of China. Such a wonderful gesture needs to be well rewarded like our leader to all the college members. The goal for which the ISRC was formed off that on Long the ISRC long the OEC long the ISRC long for the People's Republic of China.

## Conquest at Nanjing

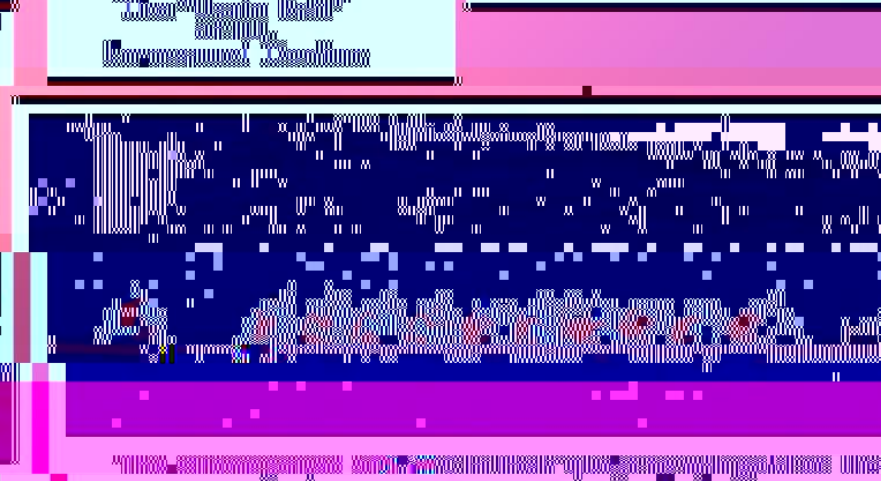
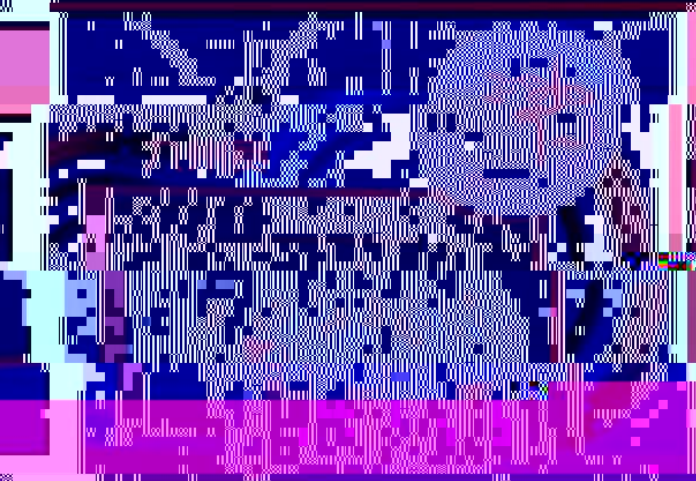
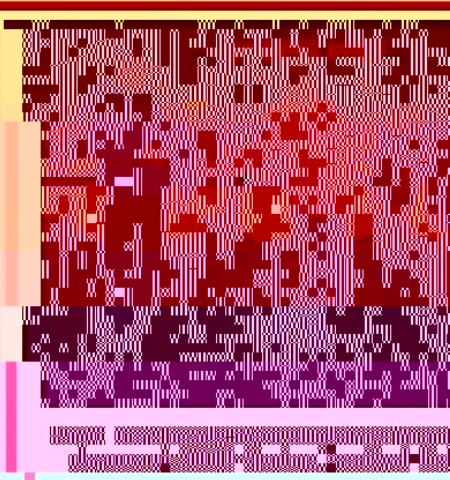
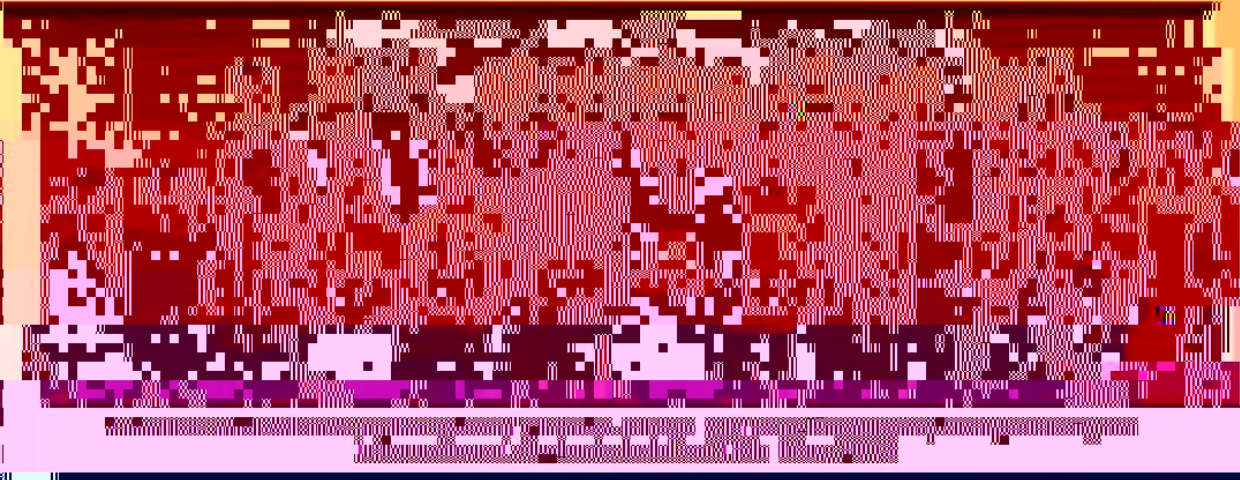
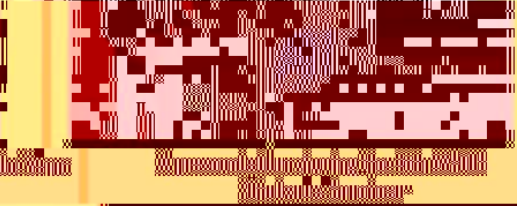
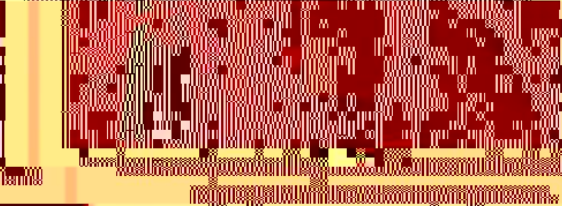
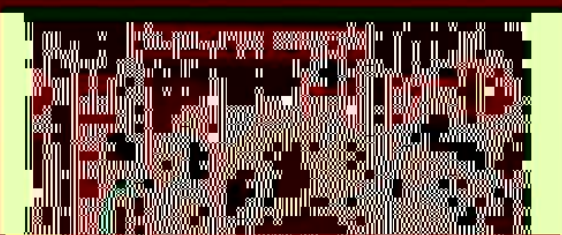
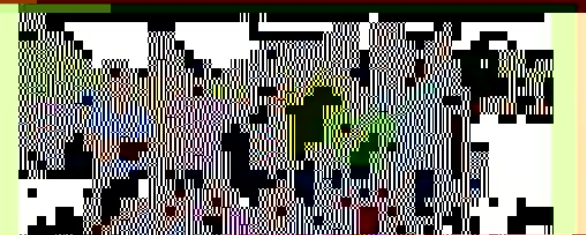
JU attains glory at the provincial level of China Exports

This event, expected to be held annually for three levels - Provincial, Regional and National. At Jiangsu Provincial level, the event was held at the Xianju Campus, Nanjing University on the 16th-17th of March, 2013. About three universities including JU competed in 3-on-3 basketball, 3-Women orienting, Chinese Martial Arts (Kung fu) and street dance among other disciplines. JU emerged as 1st overall team and thus qualified together with three other universities to represent Jiangsu Province at the National level (Yunnan, Shandong, Zhejiang and Jiangxi of the Central China). The team (made of eight international students and two Chinese students) led by Martin Moyumba include Kelvin Aponso, Ngandabane Markwena, Cheliso Kanyinda, Charles Chirwa, Wadhwanji Thonghan, Marlet Cheliso, Lovemore Mwakha, JU Angwen and Yi Mwanzi. The management team consisted of OEC Asst. Dean, P.H Wang, Chinese Volunteer, U Mingz and Coach Tawira Tawiraora Vatacharabire. There were the Chief of Physical Education Department, P.H. Mupfema, and four other physical trainers (W.H. J.





# PICTORIAL STUDENTS' ACTIVITIES



"Team Working Unit"  
Government, Jordan

"The Role of the Teacher"  
Government, Jordan



The Third International Culture Day of Jiangsu University  
江苏大学第三届国际文化日



Organized by  
Guangdong Education College  
Students Union of JCU

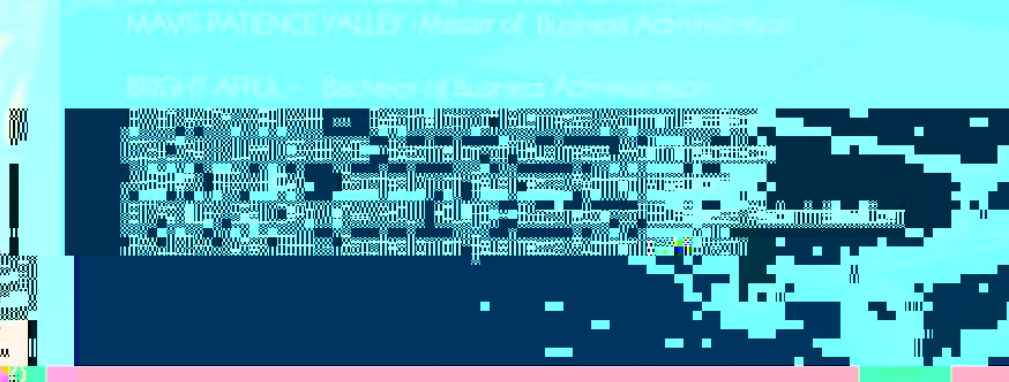
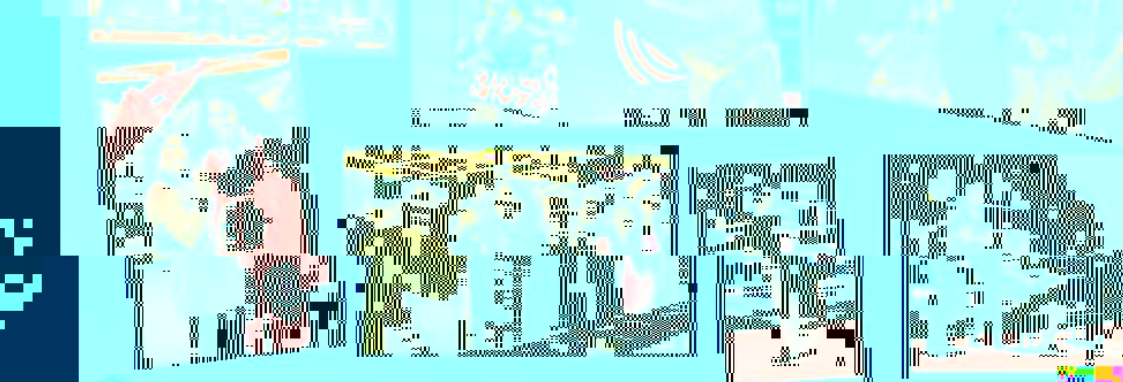


江苏大学  
JIANGSU UNIVERSITY

江苏大学2013届毕业生



SPRING TOUR & AROUND









# Research Activities

## Food Science Research Group, School of Food Science and Biological Engineering,

In a related development, Prof. Haile Ma, a Professor in Agricultural Processing and Storage Engineering, Dean of School of Food and Biological Engineering, and supervisor of research projects, has been awarded the "Best Supervisor" by OEC for his excellence in supervising international graduate students.



**Prof. Haile Ma**  
mhl@ujs.edu.cn

In this maiden edition, we showcase one of our important postgraduate research groups, established by the OEC, whose activities are mainly centred on food development, quality control and safety assessment. This group has contributed immensely to research and development in the university. Listed below are their respective research areas.

My research work is about the use of tomato in wine making as a means of reducing post-harvest losses which occur especially in developing countries such as Ghana. Among the objectives are the effect of fermentation conditions on physical-chemical properties, bioactive compound composition and concentration, and antioxidant activity on flavour composition and concentration of the wine produced. I am a member of Prof. Haile Ma's research team.



**John Owusu**  
mhl@ujs.edu.cn  
jkowusugh@yahoo.com

My research focuses on development of dried foods through application of novel and improved drying methods. Completed research includes conventional and blower-assisted hot-air, microwave-vacuum, far-infrared radiation, and ultrasound-assisted drying of pineapples, banana, mango, apple, papaya and other fruits. The research projects of these fruits and products were studied to determine optimal drying conditions for each product. I am working in the laboratory of Prof. Haile Ma.



**Ernest E. Abano**  
ma1101@ujs.edu.cn  
ernestabano@yahoo.com

My research is about the use of tomato in wine making as a means of reducing post-harvest losses which occur especially in developing countries such as Ghana. Among the objectives are the effect of fermentation conditions on physical-chemical properties, bioactive compound composition and concentration, and antioxidant activity on flavour composition and concentration of the wine produced. I am a member of Prof. Haile Ma's research team.



**Rosemond Dadzie**  
ma1101@ujs.edu.cn  
rosemondadzie@yahoo.com

I am currently working on the Production of Antioxidant-rich wine from tomato. My research focuses on the effect of fermentation conditions on physical-chemical properties, bioactive compound composition and concentration, and antioxidant activity on flavour composition and concentration of the wine produced. I am a member of Prof. Haile Ma's research team.

My research focuses on the application of high hydrostatic pressure, singly or in combination with thermal or ultrasound to fruit juices, and optimising these parameters, with the view of extending shelf life and retaining health benefits. My work also looks at the flavour profile of these juices using GC-MS. I am working in the laboratory of Prof. Ma Yongkun.



**Felix Narku Engmann**  
mayongkun@ujs.edu.cn  
felixngn@yahoo.com

My research is geared towards flavour characterization and fermentation. Currently working on wine colour by colorimeter, GC-MS, electronic tongue and nose. I work in Prof. Ma Yongkun's laboratory.



**William Tchabo**  
mayongkun@ujs.edu.cn  
williamtchabo@hotmail.com

My research is geared towards flavour characterization and fermentation. Currently working on wine colour by colorimeter, GC-MS, electronic tongue and nose. I work in Prof. Ma Yongkun's laboratory.

The focal point of my research is Nutrition and Food safety with emphasis on - The mechanism and the biochemistry of "Jerusalem artichoke".



**Newlove Agyemang**

Research focus: *Cryptococcus laurentii* and *Debaryomyces hansenii* in wine.



**Gifty K. Mubareka**

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The Olive: Hello, Dr. Owusu. Thank you for making time to speak to us.

Dr. John Owusu: You're welcome.

OL: To begin with, we are hoping that you could tell our readers a little about the John Owusu who aspired to do this research.

JO: Well, I was previously a lecturer at Kwame Nkrumah University of Science and Technology from Ghana. I obtained my Master's degree in Food Science and Technology from Kwame Nkrumah University of Science and Technology, Ghana, in 2010. Later I decided to pursue my Doctorate degree at Jiangsu University to obtain further mastery in the field. As a requirement for my degree here, I chose to work on this research work.

OL: Regarding your research, which to us sounds like an alchemy, could you throw some light on it for us to understand.

JO: My research seeks to explore the possibility of brewing wine from tomatoes rather than the traditional usage of grapes as the raw material.

OL: Intriguing as it sounds, what motivated you to go down this path?

JO: In Ghana, Tomato is one of the most widely produced seasonal crops. Its abundance is usually accompanied with significant waste due to poor processing, preservation and storage. This results in huge post-harvest losses which negatively impact the economic benefits of tomatoes. Storage of tomatoes is an issue as they are susceptible to spoilage and rot, hence, I wanted to explore an alternative use for them. Brewing wine (i.e. using tomato as a wine brewing raw material) was an idea that excited me. Moreover, producing wine from tomatoes as compared to grapes, is affordable, exciting, and provides certain health benefits as well.

Depending on the way and conditions under which the wine is aged, different flavours can develop. Aromas are also affected during the ageing period. So basically, it is how you choose to age the wine that defines its taste and conditions of the ageing process also determines the flavour of the wine.

OL: While on the topic of conditions influencing the wine making process, what are some challenges you encountered during your research?

JO: I faced a number of challenges during my research. The first issue which cropped up was the procurement of tomatoes. They weren't readily available when I needed to start the work due to its seasonal nature. I had to wait for its season before I could buy and that held up my study a little. Another issue I faced while buying the tomatoes was communication with the sellers. I had to ask for help from other Chinese students during purchasing. Moreover, if I

at the time, I would have looked into figuring out a way to extract more lycopene into the wine. This is because we observed that a significant amount of lycopene was left in the skin of the tomatoes. This also explained the yellow colour of the wine obtained instead of the expected red colour usually associated with tomatoes.

OL: Could you tell us a little more about how your department supported you during the entire period? How has been staying in China?

JO: Oh! my department has been very co-operative. They have backed me through to the hilt. They had never let me lack, be it funding or anything else. As for my stay in China, it has been a challenging experience. Language and food have been major issues. Adjusting to food, especially taking rice as the main course of meal was a little difficult initially, but now I am coping. The weather was

# Are tomatoes the new grapes?

An Interview with Dr. John Owusu (PhD)

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One such phytochemical is lycopene, which is one of the most potent natural antioxidants. Physiological processes in our body are known to result in the production of free radicals, which are highly reactive and harmful. Lycopene is an important scavenger of these free

during my stay here, I return to my country to return to teaching and do my bit to contribute to the development of my country. I am grateful to the President of Jiangsu University for awarding me the Presidential Scholarship to me, enabling











**OVERSEAS EDUCATION COLLEGE  
JIANGSU UNIVERSITY  
CHINA**

**TEL: +86-511-88783669**

**E-MAIL: [oec@ujs.edu.cn](mailto:oec@ujs.edu.cn)**

江蘇大學