

# TCJJP Spring Meeting

Thursday 2<sup>nd</sup> May, 2002  
Crystal Courtyard by Marriot  
2899 Jefferson Davis Highway  
Arlington, VA 22202  
Phone 800-847-4775

## Agenda

9.30	Coffee	
10.00	Open meeting Approval of Agenda Information Approval of Minutes of the spring 2001 meeting in Reading	MJS
10.15	Membership & Treasurer's Reports	Kristen Gunter
10.30	Update on Research Grants BMIS by HPLC-PAD Total Anthocyanin Summary	N. Low D. Hammond/MJS
10.45	Overview of US HACCP Rules/Implementation	Don Kautter Jr. FDA Div. Of HACCP
11.00	Coffee Break	
11:15	Reference material preparation developments	Tom Eisele / MJS
11.30	Collaborative & other Research (new/update)	
1)	Tentative/Invited – Rapid sugar analysis in Fruit Juices by FT-NIR Spectroscopy	Luis E. Rodriquez-Saona MJS
2)	Cap-GC heat vs beet second NFPA paper	MJS
3)	Phlorin, Didymen & Narirutin by CZE & HPLC	Paul Cancalon/MJS
4)	Anthocyanins	David Hammond/ MJS
5)	Limonin (IFU/TCJJP collab.)	Carla Barry
6)	Polyphenols	Tom Eisele/MJS
7)	Availability of origin polyphenol work from NFPA	Susan Martin
8)	CZE for acid (PVM)	Steve Kupina
12:45	Lunch - On your own nearby - suggestions provided	
13.45	TCJJP database update/Web Site	EW/ MJS

13:45	TCJJP future / The vision thing	MJS/Board
14.00 Barry/MJS	Codex update	- Canadian / Perspective - US Industry Perspective - EU Perspective
		Carla Kristen Gunter TBA
14:30	An International format for labels Fruit Juice containers	Ian Howard
15.00	Any New Business	
15:10	next meeting September 22-26, 2002 In conjunction with the 116th AOAC INTERNATIONAL Annual Meeting	MJS
	The Millennium Biltmore Hotel 506 South Grand Avenue Los Angeles, California 90071 USA Phone 1-800-245-8673, or +1-213-624-1011 Fax +1- 213-612-1545 <a href="http://www.millennium-hotels.com">http://www.millennium-hotels.com</a>	
15:15	Adjourn	
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15:30	For those who signified an interest, leave hotel for tour of New FDA facilities at college Park.	

# *TCJJP Wine Tasting Tour*

Date: May 3, 2002

Time: 10:00 AM (at main hotel). We should be back by 3:30 pm.

Tentative plans based on the # on people

Cost: \$20-27 per person (This will cover transportation and lunch)

We will be visiting three wineries. They are:

**Chrysalis Vineyards-** The closest winery to Washington DC, Chrysalis has established superlative vineyards rolling across more than 50 acres in the foothills of the Northern Virginia foothills. Goal is to create wines and facilities of the highest quality, achieved through a commitment to detail and attention to each aspect of the winemaking process. Their commitment shows in the multiple medal wins, including back-to-back Best of Show awards for the Viognier.

**Wines:** Viognier, Chardonnay, Riesling, "Rubina" (Spanish-style blend), Norton.

Website: <http://www.chrysaliswine.com/>

**Willowcroft Farm Vineyards-** Loudoun County's oldest winery has 13 acres of vines on top of Mt. Gilead producing international award-winning wines. Winery is in a rustic barn overlooking historic, beautiful Loudoun Valley. Spectacular views of the Blue Ridge Mountains from the picnic area.

**Wines:** Chardonnay, Cabernet Franc, Cabernet Sauvignon, Riesling, Seyval, Vidal

Website: <http://www.willowcroftwine.com/>

**Tarara Vineyard & Winery-** Located on the bluffs of the Potomac River, in the foothills of the Catoctin Mountains, Tarara is a 475-acre farm devoted to the art of producing fine wines. Located in a 6000-sq.-ft. cave, the winery, tasting room and gift shop are open year-round to wine lovers everywhere. The Bed & Breakfast offers a romantic getaway featuring choice of rooms with private baths and all of the amenities a winery can offer.

**Wines:** Chambourcin, Meritage, Viognier, Cabernet Franc, Lost Corner Wild River Red.

Website: <http://www.tarara.com/>

E-mail your interest/ intent to participate to

Dr. McLaughlin – [michael.mclaughlin@cfsan.fda.gov](mailto:michael.mclaughlin@cfsan.fda.gov)

or to

Martin Stutsman - [martin.stutsman@cfsan.fda.gov](mailto:martin.stutsman@cfsan.fda.gov)