

## **Maynard Alexander Joslyn, Nutritional Sciences: Berkeley**

1904-1984

Professor of Food Technology, Emeritus

Maynard Alexander Joslyn died at the Veterans Hospital in Yountville on November 28, 1984, after a long illness. He was born in Alexandrovsk, Russia, on July 7, 1904. Soon thereafter, his family immigrated to the United States, where he obtained his primary education in Michigan. He obtained the B.S. degree in 1926 and the M.S. degree in 1928 from the University of California, Berkeley. After a short period of employment in the food industry, he returned to Berkeley and joined the "Division of Fruit Products" in the College of Agriculture, Berkeley, as an Instructor. "Fruit Products" was then an administrative unit, later renamed the Department of Food Science and Technology. He earned the Ph.D. degree in Chemistry in 1935 and advanced to the Professorship in 1949.

During the Second World War, he served with distinction in the Quartermaster Corps of the U.S. Army in Australia, New Zealand, and China, leaving the service following the war with the rank of Lieutenant Colonel. As a result of his important contributions during this period, he was honored with the Legion of Merit, the Bronze Star Medal, and the special breast order of Yun Hui with Ribbon from the National Government of the Republic of China.

Upon his return to Berkeley, Joslyn remained a faculty member of the Department of Food Science and Technology at Berkeley, until the Department was transferred to the Davis campus in 1951. He then joined the Department of Nutritional Sciences on the Berkeley campus, from which he retired in 1972. Joslyn is regarded as one of the founders of the science of food technology, especially in the area of chemical food analysis. He wrote the standard treatise on this subject, a meticulous work entitled *Methods in Food Analysis* (1950 and 1970). Not only was he a superb chemist, with an almost photographic memory of the literature in that field, but he also made extremely important contributions to changes in food quality caused by enzymatic activities of the raw-food materials before processing and by microbiological activities before and during storage. His interest in food-processing operations led to the publication of a three-volume treatise *Food Processing Operations* (1963, 1964) in which he acted as Editor (with J. L. Heid).

Following the repeal of Prohibition he was asked by Professor William V. Cruess to help the California wine industry reestablish itself. He accepted this complex assignment with enthusiasm and began a series of studies on methods of wine analysis, wine clarification, stability, and other production problems. On wine analyses there were basic studies on determination of alcohol, extract, total and volatile acidity, acetaldehyde and sulfur dioxide. On wine clarification and production, he published on tartrate stability, turbidities caused by iron and copper contamination, the role of pectin in filtration, and the use of filtering aids. Outstanding in these studies was his grasp of the physico-chemical principles involved in the various reactions. The complex polyphenolic compounds of grapes and wines and their influence on astringency were among his last scientific studies on wine.

Much of the results of his work in this area was summarized in various University Bulletins and in two books on wine, *Table Wines: The Technology of Their Production in California* (1951, 1970), and *Dessert, Appetizer and Related Flavored Wines; The Technology of Their Production* (1964), both jointly with M. A. Amerine. At the same time, he and other colleagues on the faculty offered short courses for the largely untrained technicians in the wine industry. The two wine books referred to won the Diplome

d'Honneur from the French Office Internationale de la Vigne et du Vin in Paris. In 1971 he was honored by the American Society of Enologists with its Merit Award.

Joslyn's research interests were not limited to wine. His studies on non-alcoholic beverages were published (with D. K. Tressler and G. L. Marsh) in a book, *Fruit and Vegetable Juices* (1939). A second edition was published by Tressler and Joslyn in 1971. Other aspects of his researches dealt with food preservation by freezing and dehydration. In all, he wrote or co-authored close to 400 articles dealing with numerous aspects of food science and nutrition. He had a highly organized and brilliant scientific mind and was able to apply his talents to the solution of many theoretical and practical problems. He was an effective and demanding teacher. The accomplishments of his many students, who remember him with reverence, are a reflection of his excellent teaching.

Joslyn was a member of many scientific and professional organizations. He was a charter member of the Institute of Food Technologists and served as its President in 1964-65. He was also the recipient of three of that organization's most prestigious awards, the International Award in 1961, the Babcock Hart Award for his nutrition work in 1963, and the Nicholas Appert Award in 1966 for his contributions to the fields of food technology.

Joslyn is survived by his wife, Golda Fischer Joslyn, M.D. of Berkeley.

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