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## Congratulations on the life anniversary of prof. Pavel Jelen, Ph.D., P.Eng., Professor Emeritus of University of Alberta, Edmonton and University of Chemistry and Technology, Prague

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Prof. Pavel Jelen, the internationally recognised expert in the field of dairy processes and technologies, founder and editor-in-chief of the International Dairy Journal, an active member of the International Dairy Federation and last but not least, a long-term active member of the editorial board of the Czech Journal of Food Sciences, who with extraordinary willingness, professional erudition and kindness towards the authors prepares expert opinions on the manuscripts in high numbers, will celebrate incredible 'logs' in full professional activity in February 2021.

Pavel Jelen was born on February 19, 1941 in Prague, in 1966 he graduated in Food Engineering at the Faculty of Mechanical Engineering of the Czech Technical University in Prague and in 1966-1969 he worked as an engineer in the Prague dairy company Laktos. From 1969 to 1972 he completed a postgraduate degree (Ph.D.) at the University of Minnesota, USA, and in 1973 a postdoctoral internship at the University of Illinois, USA. From 1973 until forced retirement in 2006 he worked as an Assistant Professor, Associate Professor and Full Professor (since 1984) at the Faculty of Agriculture Life and Environmental Sciences, University of Alberta, Edmonton. In addition to activities at his home university in Edmonton, Pavel Jelen has been cooperating externally with Faculty of Food and Biochemical Technology, University of Chemistry and Technology, Prague since 1995, where, among many other professional activities, he is still a valid member of the commission for state final examinations in the master's



Prof. Pavel Jelen, Ph.D., P.Eng.

degree program at the Department of Dairy, Fat and Cosmetics. Pavel Jelen's incredibly active professional life is complemented by a variety of professional activities around the world, such as sabbatical residencies at Massey University, New Zealand (1977), College of Dairying, Hokkaido, Japan (1983), Federal Food Research Institute in Quebec, Canada (1990), Nestlé

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Central Research Institute, Vers-chez-les Blancs (close to Lausanne), Switzerland (1991), Australian Federal Research Institute CSIRO, Dairy Laboratory, Melbourne, Australia (1994), Fonterra Central Research Institute, New Zealand (2001), Federal Dairy Research Institute in Bern, Switzerland (2002), research and study stays at the Federal Dairy Research Institute in Kiel, Germany and consultation stays for the National Cooperative Dairies, Johannesburg, South Africa and for Tribhuvan University, Kathmandu, Nepal. Prof. Jelen has long worked on the commissions of the International Dairy Federation (IDF) as a consultant and then as chairman of the Standing Committee for Dairy Science and Technology. From 1990 to 2016, he was the editor-in-chief of the prestigious International Dairy Journal, published by Elsevier.

Pavel Jelen's main areas of scientific interest were the use of whey obtained in cheese production for the production of whey cheese and whey drinks, whey protein fractionation, their technological and physiological properties and applications, crystallisation and hydrolysis of lactose, membrane processes and original use of microbial enzyme cocktails from mechanically broken cells in dairy technology. In the non-dairy area, his most significant series of papers was on the alkaline solubilisation of residual meat protein from ground beef or poultry bones, followed by acid precipitation and freeze texturisation resulting in the fibrous structure. He has worked on topics in a number of national and international projects, often as a leader, and has published the results in more than 150 original scientific papers. He is also the author of 2 monographs, 8 chapters in monographs, countless personal lectures at international conferences and the author of scientific papers in conference proceedings.

For his current activity, which continues, Pavel Jelen was not only rewarded with the favourable evaluations and recognition of his students and colleagues, but also with a number of official awards. In 2016, he obtained as the second Canadian and the first Czech in the history the rare IDF AWARD (only about 23 recipients to date worldwide), not only for his research and science activities but also for 25 years of successful work at the head of the International Dairy Journal, which he conceived and founded. This significant award recognises the bearer's extraordinary contribution to progress in international activities in areas such as dairy production, dairy science and technology, education etc. For extraordinary contributions to the development of cooperation between the University of Alberta and the University of Chemistry and Technology, Prague and for merits in the development of food science and technology, prof. Jelen obtained in 2002 «Emil Votoček Medal» from the Rector of the UCT, Prague.

Dear Paul, I thank you on behalf of the members of the CJFS editorial board for all the support and work for the journal, and I wish you good health, unrelenting energy and a positive mind for the upcoming birthdays. Many of us like to remember not only the professional encounters with you but also shared musical and sports experiences. Dr. Milan Houška does not forget his last encounter with you on Czech tennis courts. We are looking forward to many more years spent together not only while working for CJFS.

With respect, Milada Plocková

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