

Department of Food Science & Technology
Annual Research Symposium
December 12th 2017
Location: RMI Sensory Theater

TIME	Title	
8:30 – 9:00	Registration/Coffee	
9:00 – 9:15	Welcome	
9:15 – 9:30	Charlotte Biltekoff	What Should “Natural” Mean? Exploring the FDA Docket on Natural Claims
9:30 – 9:45	Gail Bornhorst	Using Dynamic Models to Understand Food Digestion
9:45 – 10:00	Linda J. Harris	Food safety from farm to table
10:00 – 10:15	Bruce German	UCDavis - a center of transdisciplinary research in diet and health
10:15 – 10:50	Break	
10:50 – 11:05	Chris Simmons	Biosolarization: Using food processing wastes as soil amendments to induce pest-inactivating microbial activity in agricultural soils
11:05 – 11:15	Maddison Gurrola (Spang Lab)	The “End of Waste” Project
11:15 – 11:25	Jen Staton (Dungan Lab)	Transport and adsorption of hydrophobic food surfactants to interfaces
11:25 – 11:35	La’Chia Harrison (DiCaprio Lab)	Presence of hepatitis E virus in commercial pork products
11:35 – 11:45	Kang Huang (Nitin Lab)	Eliminating cross-contamination during washing of fresh produce
11:45 – 11:55	Hanna Lee (Slupsky Lab)	The Milk Fat Globule Membrane (MFGM): Immuno-protective gift from mom

11:55 – 12:05	ZhiChao Zhang (Taha Lab)	Effect of frying cycles on oxidized fatty acid formation in french fries
12:05 – 1:30	LUNCH	
1:30 – 2:15	Keynote Speaker: Dr. Ali Bouzari	The State of Food R&D
2:15 – 2:40	Break	
2:40 – 2:50	Josh Cohen (Barile Lab)	Glycan analysis and isolation: milk and beyond
2:50 – 3:00	Juan Polari (Wang Lab)	Is it possible to increase both yield and quality during olive oil processing?
3:00 – 3:10	Katie Uhl (Mitchell lab)	Determination of honey volatile compounds using solid-phase micro-extraction/gas chromatography/mass spectrometry
3:10 – 3:20	Zeya Xue (Marco Lab)	Accurate monitoring of living and total bacterial populations in milk to predict cheese defects
3:20 – 3:30	Tarini Naravane (Lange lab)	Building Internet of Food: a global infrastructure for ag and food science data
3:30 – 3:45	David Mills	Milk oligosaccharides and the microbes they enrich
3:45 – 4:00	Juliana de Moura Bell	Converting agricultural streams into added value compounds
4:00 – 4:45	Faculty Spotlight: Charlie Bamforth	Brewing: A wonderland of enzymes
4:45	Closing	

****We thank Peter Mattson for his support of this symposium****