

UC Davis Department of Food Science & Technology
6th Annual Research Symposium
December 12th 2019
Location: Robert Mondavi Institute Sensory Theater

This research symposium presents cutting-edge research conducted by the faculty, staff and students in the department of Food Science and Technology. Talks will feature recent advances in the interdisciplinary field of food science and their applications to improve quality, safety, and sustainability of food systems and consumer health.

TIME	Title	
9:00 – 9:30	Registration/Coffee	
9:30 – 9:45	Erin DiCaprio, Juliana de Moura Bell	Opening remarks
9:45 – 10:00	Faculty Presentation: Carolyn Slupsky	Understanding the function of milk on human health
10:00 - 10:15	Faculty Presentation: Glen Fox	Beer'omics: a deeper understanding of the composition of beer
10:15 – 10:30	Faculty Presentation: Daniela Barile	A glycomics approach for nextgen nutrition
10:30 – 10:45	Morning Break	
10:45 – 10:50	Flash Talk #1: Fernanda Furlan (Bell Lab)	Tailoring processing conditions to improve extractability, functional and biological properties of almond protein
10:50 – 10:55	Flash Talk #2: Xi Wu (DiCaprio Lab)	Evaluation of viral food safety risks of reusing tail water for leafy green production
11:00 – 12:00	Faculty Keynote: Moshe Rosenberg	Do you really know what is for dinner tonight?
12:00 – 1:00	Lunch	
1:00 – 1:05	Flash Talk #3: Olivia Geoghegan (Simmons Lab)	Agricultural strategies for recycling effluent from industrial tomato processing
1:05 – 1:10	Flash Talk #4: Maria Maldonado (Mills Lab)	In-vitro fermentations as a tool to investigate interactions between fibers and gut microbial communities

1:10 – 1:25	Faculty Presentation: Selina Wang	Farm to fraud
1:25 – 1:40	Faculty Presentation: Ben Montpetit	Understanding site-specific Pinot noir fermentation outcomes using transcriptomic profiling
1:40 – 1:55	Faculty Presentation: Gail Bornhorst	Implications of gastric breakdown and mixing on food and drug delivery
1:55 – 2:10	Afternoon Break	
2:10 – 2:20	Alyson Mitchell, Bwalya Lungu	Introduction to product development competitions
2:20 – 2:30	Product Development Team: Jing Wei, Jieqi Mao, Runze Song, Ziyang Xu	Cranberry yogurt melts
2:30 – 2:40	Product Development Team: Xinyuan (Shirley) Zhang, Juan Han (Luke) Lin, Lik Xian Lim, Brian Jahja	DIY emochi
2:40 – 2:50	Product Development Team: Haruka Tomishima, Giyeon Hwang, Ruiye Yao, Yilin Li, Andrew Reagan	Chameleon doodle tarts
2:50 – 3:00	Product Development Team: Josh Bjurman, Kat Fernandez, Andy Leung, Mirai Miura, Myhan Nguyen, Thomas Nguyen, Amanda Ting, Jacqueline Yee	Development of a vegan protein ice cream
3:00 – 3:10	Product Development Team: Melvinna Tania, Christina Lin, Sydney Thomas, Heesun Kim, Riley Graham, Chen Yuan	Upcycling post harvest loss: In-Dya
3:10 – 3:20	Juliana de Moura Bell	Closing

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