

UC Davis Department of Food Science & Technology
5th Annual Research Symposium
December 11th 2018

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
8:30 – 9:00	Registration/Coffee	
9:00 – 9:15	Erin DiCaprio, Juliana de Moura Bell	Welcome
9:15 – 9:45	Linda J. Harris	History of the FST Department
9:45 - 10:00	Stephanie Dungan	Effects of Self-Assembling Phospholipids on Flavor Distribution as detected by Solid Phase Microextraction (SPME)
10:00 – 10:15	Maria Marco	Visioning the future of fresh fermented foods
10:15 – 10:30	Morning Break	
10:30 – 10:45	Ameer Taha	Identifying new lipid pathways and biomarkers in Alzheimer's Disease
10:45 – 11:00	Kyria Boundy-Mills	Everybody's using Phaff collection yeasts
11:00 – 11:15	Luxin Wang	The involvement of microbiome analysis in microbial food safety and antimicrobial resistance studies
11:15 – 12:00	Charlotte Biltekoff, Lauren Shimek	Design Thinking
12:00 – 1:15	Lunch	

1:15 – 2:00	Keynote Speaker: Tara McHugh, Center Director of the Western Regional Research Center – USDA ARS	USDA, ARS, Western Regional Research Center: Past, Present and Future Research Overview
2:00 – 2:15	Afternoon Break	
2:15 – 2:30	Alyson Mitchell, Bwalya Lungu	Introduction to student product development competitions
2:30 – 2:45	Product Development Team 1 (Alice Yang)	Triple S – A novel purple yam pastry for smart kids
2:45 – 3:00	Product Development Team 2 (Andres Gonzalez)	Danke crackers – National Dairy Council Product Development Competition
3:00 – 3:15	Product Development Team 3 (Vy Phung)	Okara Crackers - Mars Product Development Competition
3:15 – 3:25	Christopher McNeil (Slupsky Lab)	A multi-omic approach to understanding and detecting Huanglongbing and other citrus diseases
3:25 – 3:35	Ishita Shah (Mills Lab)	Discovery of B2B, an antimicrobial peptide from bovine colostrum
3:35 – 3:45	Randall Robson (Barile Lab)	Applications of oligosaccharides: transforming industrial streams into functional foods
3:45 – 4:00	Nitin Nitin	Nature inspired solutions for food safety and food quality
4:00 – 4:15	Ned Spang	Wasted food as a resource: novel research efforts at UC Davis
4:15– 4:25	Taylor Reiter (Montpetit lab)	Investigating the impact of vineyard site on yeast fermentation kinetics and outcomes via transcriptomics profiling
4:25 – 4:35	Junai Gan (German lab)	Endogenous proteolysis in human milk

4:35 – 4:45	Emily Shea (Simmons lab)	A circular economic approach: recycling food processing waste and offsetting soil chemical fumigant use
4:45 – 4:55	Sara Pace (Spang lab)	Demonstrating the potential for on-site electricity generation from food waste using containerized anaerobic digestion units
4:55 – 5:00	Erin DiCaprio, Juliana de Moura Bell	Closing

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