

UC Davis Department of Food Science & Technology
7th Annual Research Symposium
December 9th 2021
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 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	Juliana Bell, Luxin Wang	Opening remarks
9:15 – 9:30	Faculty Presentation: David Mills	The UC Davis fiber glycopedia and its impact on the future of functional foods
9:30 – 9:45	Faculty Presentation: Julien Delarue	Multicriteria approach to food formulation
9:45 – 9:55	Flash Talk #1: Minami Ogawa (Block Lab)	Filamentous fungi biomass as a novel biomaterial for cultured meat microcarriers
9:55 – 10:05	Flash Talk #2: Oswaldo Jesus Hernandez (Barile Lab)	Harnessing Functional Carbohydrates from Yeast Cell Walls
10:05 – 10:15	Flash Talk #3: Xiran Li (L. Wang Lab)	Photodynamic control of postharvest fungal decay on citrus fruit by water soluble vitamin K3
10:15 – 10:30	Morning Break	
10:30 – 12:10	Food Waste Recovery and Recycling Solutions	
10:30 – 11:10	Faculty Keynote: Ned Spang	Advancing Recovery and Recycling Solutions to Food Loss and Waste
11:10 – 11:20	Flash Talk #4: Tate Lone (Simmons Lab)	Valorizing Food Processing Residues as Alternatives to Fumigation
11:20 – 11:30	Flash Talk #5: Sophia Pinton (Bell Lab)	Green extraction techniques for revitalizing wine grape pomace
11:30 – 11:40	Flash Talk #6: Emily Newman (Fox Lab)	Brewer's Spent Grain: Trash or Treasure?"
11:40 – 11:50	Flash Talk #7: Andrea Tam (Bell Lab)	Revalorizing dairy waste streams through pilot-scale processing strategies to purify bioactive oligosaccharides and antimicrobial peptides

11:50 – 12:50	Lunch	
12:50 – 1:30	Faculty Keynote: Nitin Nitin	AI enabled innovations in food systems- an exploration
1:30 – 1:45	Faculty Presentation: Maria Marco	Lactic acid bacteria: food systems and beyond
1:45 – 2:00	Faculty Presentation: Andrew Gravelle	In pursuit of developing fat mimetics from edible oils using hybrid structural networks
2:00 – 2:15	Faculty Presentation: Stephanie Dungan	Phospholipids as carriers of water-insoluble compounds
2:15– 2:25	Flash Talk #8: Yu-Ping Huang (Barile Lab)	Discovering small bioactive peptides in foods
2:25 – 2:40	Afternoon Break	
2:40 – 3:30	Introduction to Product Development Competitions	
2:40 – 2:50	Product Development Team: Moo Moo Mochi (Saanya Gupta, Carol Jian, Yash Chopda, Madison Rasmussen, Jose Abadi, Fiona Terianto)	Pre-Workout Mochi
2:50 – 3:00	Product Development Team: Purple Penguins (Katie Routt, Amber Sun, Melissa Huang, Nick Cheng)	Purple Penguins
3:00 – 3:10	Product Development Team: Cranberry Comets (Amanda Liu, Maria Shaposhnikov, Satsuki Kameoka, Lindsey Legate, Zhangyun (May) Jun)	Cranberry Comet cheese crackers
3:10 – 3:20	Product Development Team: Roasty Toasty (Rose Lee, Megha Ramesh, Yongju Cho, Elise Kim, Dylan Jang)	Multi-grain smoothie/shake powder with upcycled brewing barley
3:20 – 3:30	Product Development Team: Berry Breeze (Chonnikarn Jaijaroensakundee), Tanyamon Chupongstimun, Prairva Plepalakon, Chayuth Pantrattnamongkol, Phasiri Wongmahapaul)	Cranjelly
3:30 – 3:40	Chair Chris Simmons	Closing Remarks

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