

UC Davis Department of Food Science & Technology
10th Annual Research Symposium
December 9th 2024
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	Programs/presenters	Presentation title
8:30 – 9:00	Registration/Coffee	
9:00 - 9:05	Luxin Wang, Andrew Gravelle	Welcome/Program overview
9:05 – 9:15	Chair Chris Simmons	Opening remarks
Section 1	Microbial food safety and quality	
9:15 – 9:45	Faculty Keynote: Maria Marco	Beneficial microbes in foods and the digestive tract: emerging themes and unanswered questions
9:45 – 9:55	Flash Talk #1: Lei Wei (Marco Lab)	Capacity of fermented cabbage to protect intestinal barrier integrity
9:55 – 10:05	Flash Talk #2 Julia Finestone (Mills Lab)	Relationship between Clostridium and milk glycans: Butyrate-producing commensals in the infant gut
10:05-10:15	Flash Talk #3: Ruofen Liao (DiCaprio Lab)	Consumer understanding of antibiotic resistant bacteria and occurrence of these microorganisms in food
10:15-10:25	Flash Talk #4: Xiran Li (L. Wang Lab)	Mitigation of antimicrobial resistance (AMR) in aquaculture
10:25-10:40	Morning break	
Section 2	Food Chemistry for Improved Health and Nutrition	
10:40 – 11:10	Faculty Keynote: Alyson Mitchell	Measuring cyanogenic glycosides and cyanide in California almonds and almond hulls
11:10-11:20	Flash Talk #5: Verity Ford (Taha Lab)	Phospholipids in Neurodegenerative Disease

11:20-11:30	Flash Talk #6: Amara Benn (Slupsky Lab)	Impact of maternal diet during pregnancy and lactation on offspring health
11:30 – 11:40	Flash Talk #7: Xueqi (Shirley) Li (S. Wang Lab)	Does sustainable farming improve nutrient density? A case study on processing tomatoes
11:40-1:20	Lunch break	
Section 3	Innovative and sustainable processing and practices	
1:20-1:50	Faculty Keynote: Bruno Carciofi	<i>Non-thermal Interventions to Enhance Microbiological Food Safety</i>
1:50-2:00	Flash Talk #8: Shayne Morrissey (Simmons Lab)	Utilization of date processing residual biomass for soil disinfestation via biosolarization
2:00-2:10	Flash Talk #9: Tassia Pessato (de Moura Bell Lab)	Upcycling almond skins with subcritical water extraction: a sustainable approach
2:10-2:20	Flash Talk #10: Mursalin Sajib (Gravelle/Nitin Labs)	Development and applications of a fat mimetic using self-assembling crystal fibers
2:20-2:30	Flash Talk #11: Daniel Schoonbrood (Delarue Lab)	Utility vs. Hedonism: Exploring Context-Dependent Preferences
2:35-2:50	Afternoon break	
Section 4	Presentations from the product development teams	
2:50 – 3:00	Introduction to Product Development Competitions Bwalya Lungu and Alyson Mitchell	
3:00-3:10	Catherine Wu, Jinwoo Chae, Joseph Heffron	Dairy management Inc. New product competition
3:10-3:20	Andy Liu, Aurelia Yang, Jennifer Sutjipto	Eggcelerator LabA 1
3:20-3:30	Michelle Paik, Yongju Cho, Jasmine Putri	Eggcelerator LabA 2
3:30-3:40	Alyssa Lim, Bianca Mojica, Chau Mai Ruby Corona	IFTSA & Mars Product development competition

3:40-3:50	Angelina Kim, Dalilah Solenberger, Qingyang Mao, Natalie Vissman, Yoojeong Choi	Smart Snacks for kids
3:50-4:00	Program Wrap up	

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