Taste of Research: June 8, 2023
Program Guide

4:00 Welcoming remarks – Lisbeth Goddik; Department Head, Food Science and Technology

Session 1 (Matt Garcia, presiding)
4:04 Rusty Kuhfeld – “Characterization of bitter peptides in cheese”
4:08 Kate Sorenson – “Whey lactose conversion to desirable sugars”
4:12 Maddie Enriquez – “The Holey Truth Behind Gassy Cheese”
4:16 Chase Lucas – “Understanding the relationship between tropical fruit aroma, preference, and emotional response in Chardonnay wines.”
4:20 Esther Wenjie – “Impact of Pedicoccus on wine chemical and sensory properties”
4:24 Tingting Ye – “Optimum irrigation initiation time based on grape and wine composition and quality”
4:28 Tess Snyder – “Biogeography and Wine Processing Impacts on Hanseniaspora Populations”
4:32 Lindsey Rubottom – “The impact of kilning temperature on hop quality”
4:36 New to FST – Zeynep Atamer, Courtesy Faculty
4:40 New to FST – Cole Cerrato, Assistant Professor Senior Research
4:44 Panel Discussion (Alyssa Thibodeau and Matt Garcia, moderators)

5:00 INTERMISSION – refreshments available

Session 2 (Sasha Nerney, presiding)
5:10 Erik Ohman – “Cleaning and sanitizing surfaces on produce farms”
5:14 Hyunhee Hong – “Omics-based approach for food safety; Listeria monocytogenes”
5:18 Jerry Lin – "Extraction of high-quality cellulosic nanofibers from food and agricultural biowaste"
5:22 Bryan Gaspich – “Protein ingredient production: bench-top and scaled-up processes for protein extraction from fish byproduct”
5:26 Keenan Schaan – “Supercritical CO2: Extracting botanicals for food and biomedical applications”
5:30 Hailey Zhou – “Anti-Obesity and Metabolic Health Impact of Seaweeds in Western Diet-Fed Mice”
5:34 Alexa Pullicin – “Investigating how tasting carbohydrates stimulates insulin secretion during the cephalic phase”
5:38 New to FST – Qingyang Wang, Assistant Professor
5:42 New to FST – Jooyeoun Jung, Assistant Professor Senior Research
5:46 Panel Discussion (Alyssa Thibodeau and Sasha Nerney, moderators)

6:00 Adjourn to Social Mixer and Poster Presentations (full listing next page)
Beer, wine, cheese
Russell Kuhfeld - “Identification of bitter peptides in aged cheddar cheese”
Paige Benson “Small cheese, big problems: Understanding the effects of different starter cultures on bitterness in aged gouda cheese”
Tingting Ye “How irrigation initial time affects final wine aroma?”
Chase Lucas "Tropical fruit aroma in white wine"
Ronald Samia “How do brewing yeast-hop interactions contribute unique citrus-tropical aromas?”
Shinyoung Park "Quality characteristics and antioxidant activities of Korean traditional rice and quinoa-based wine “Makgeolli”
Matt Garcia “Winemaking practices affecting red wine color”
Tess Snyder “Biogeography and wine processing Impacts on Hanseniaspora Populations”
Madeleine Enriquez “The holey truth behind gassy cheese”
Alec Sobotka “How low can we go: SERS-based quick smoke exposure analysis”
Lindsey Rubottom “The impact of kilning temperature on hop quality”
Jenna Fryer “Are common fining agents effective in reducing smoke flavor in wildfire affected wine?”
Esther Wanjohi “Impact of Pediococcus on wine chemical and sensory properties”

Food safety
Jason Racine “Can E. coli contaminate onions?”
Erik Ohman “Cleaning produce contact surfaces: What works?”
Andrea Domen “What’s growing in maple sap?”
Alexandra ’Sasha’ Nerney “The layers of onion food safety: Assessing dry cleaning and sanitation strategies in the industry”
Hyunhee Hong “Oomics-based approach for food safety; Listeria monocytogenes?”
Taylor Johnson “Bacteriocin-like Inhibitory Substances: Protecting your Dairy Products against Listeria Monocytogenes with Bioactive Peptides”
Bashir, Rafsan Bin: “The Role of Volatile Amines in Seafood Flavor and Freshness.”

Sustainable processing and packaging
Alyssa Thibodeau “Upcycling of whey to produce craft organic acid-based beverages or vinegar with novel yeast and bacterial co-cultures”
Bryan Gaspich “Fish byproduct protein extraction technologies: Recovery and ingredient quality”
Emma Gordy “An apple a day keeps the plastic away: From biowaste to packaging"

Hernandez-Hosaka, Cecilia “More than just a drink! Waste valorization of spent coffee grounds for biodegradable packaging materials”

Trung Tran “Edible spray coatings to mitigate volatile smoke phenols from wildfires for wine grapes”

Xiaofang Bai “Radiofrequency: sustainable pasteurization process for hazelnuts”

Jerry Lin “Extraction of high-quality cellulosic nanofibers from food and agricultural biowaste”

Lindsay Garcia “Smoke Compounds Interaction with Film Coatings”.

Food for health

Alexa Pullicin “Investigating how tasting carbohydrates stimulates insulin secretion during the cephalic phase”

Yuki Qu “Daily consumption of this glycomacropeptide at 30 gram/day doesn't affect gut health of people with IBS”

Kate Sorensen “Whey lactose conversion to desirable sugars”

Marie Biondi “Can we detect glycomacropeptide in the bloodstream?”

Woojae Jung “How to search bioactive peptide from fish-byproduct”

Shashwat Damani “Bond configurations impact taste of oligosaccharides”

Keenan Schaan “Supercritical CO2: Extracting botanicals for food and bio-medical applications”

Hailey Zhou “Anti-obesity and metabolic health impact of seaweeds in Western diet-fed mice”

Suwimon Sutantawong “From fitness fuel to healing food: Whey protein’s bioactivities”

Joanna Haas “Preserving whey's bioactive proteins: Spray drying vs. freeze drying”

Jake Pfeil “It's in the skins: characterizing bioactive compounds in the hazelnut seed coat and how we digest them”

Sam Aragon: “Are milk derived lipids good for the gut?”

Sam Adler: “Whey protein doesn’t affect inflammation”