

# 2022 Taste of Research

June 2<sup>nd</sup>  
Wiegand Hall  
Corvallis

*Presented by*  
The Department of Food Science & Technology



## EVENT SCHEDULE

**2:00 – 5:00 pm: Technical Presentations**

**5:15 – 6:30 pm: Social – Refreshments, Student Posters, Networking**

- Engage with our food science students and view posters
- Make new connections, catch up with acquaintances, develop collaborations
- Enjoy hearty hor d'oeuvres and beverages

UG = undergraduate student, MS = master of science candidate  
PhD = doctor of philosophy candidate, PS = postdoctoral scholar  
FST = Department of Food Science and Technology  
SREC = Seafood Research and Education Center, FIC = Food Innovation Center,

## TECHNICAL PROGRAM

- 2:00 Welcoming remarks
- 2:05 Cade Jobe (MS, Shellhammer Lab); "Harvest date impacts citra hop quality"
- 2:10 Keisha Harrison (PhD, Curtin Lab); "Microbial community dynamics for *in vitro* kombucha biofilm cultures"
- 2:15 Damla Dag (PS, Zhao Lab); "Sustainable processing and packaging of tree nuts"
- 2:20 Jake Pfeil (MS, McGorrin Lab); "Chemical attributes of Oregon hazelnut skins"
- 2:25 McKenna Wilson (UG, Osborne Lab); "Reducing grape must spoilage during cold soaking"
- 2:30 Andrea Domen (MS, Waite-Cusic/Kovacevic Labs); "Are persistent *Listeria* resistant *Listeria*?"
- 2:35 Erik Ohman (MS, Kovacevic/Waite-Cusic Labs); "Evaluating contamination risk of blueberry harvest buckets"
- 2:40 Hyunhee Hong (PhD, Park Lab); "Omics-based approach for *Listeria monocytogenes* characterization"
- 2:45 Bryan Gaspich (MS, Penner/Kwon Labs); "Protein extraction from seafood processing byproducts"
- 2:50 Keenan Schaan (MS, Hughes Lab); "Spirits made from fermented and distilled whey"
- 2:55 Ling Huang (PhD, Qian Lab); "Grapevine red blotch disease and wine aroma"
- 3:00 Melina Chigo Hernandez (MS, Tomasino Lab); "Small compounds can lead to big smells"
- 3:05 Sheri Cole; Video: "Food Science and Technology Sustainability Initiative"
- 3:20 Intermission
- 3:35 Rufa Mendez (PhD, Kwon Lab); "Dulse: more than 'just' bacon seaweed"
- 3:40 Andrew Choi/ Sydney Baumgardner (UGs, Ross Lab); "Fructans and gliadins in fermented doughs"
- 3:45 Laura Martin (PS, Lim Lab); "Taste perception of prebiotics"
- 3:50 Christina Dewitt (Professor and Director, SREC, Astoria); "SREC – Expertise, Capabilities, Opportunities"
- 4:10 Dave Stone (Professor and Director, FIC; Portland); "FIC - Expertise, Capabilities, Opportunities"
- 4:35 Lisbeth Goddik (Professor and Department Head, FST, Corvallis); "FST - Expertise, Capabilities, Opportunities"
- 5:00 Adjourn to Social Mixer in Wiegand Hall