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January/February 2023



DEPARTMENT NEWS

Updates from the Department of Food Science and Technology and The Food Processing Center



On February 15th, the Department held its annual **Battle of the Food Scientists** at the **Food Innovation Center**. **Four teams competed to create a high protein cookie in the first round**. In the **second round they were tasked with making a dish that would include two mystery ingredients, Swiss Miss Cinnamon Toast Crunch Cinnamilk and powdered cricket protein**. The **winning team consisted of Sedoten Ogun, Prabhashi Bose, Sayantini Paul, Urvinder Kaur Sardarni** with their winning dish Great Indian Carrot Porridge.

Congratulations to our 2022-23 Fall Semester Dean's List Students!

Sophomore

Zoie Ecord
Mary Morran

Junior

Blair Beecham
Maria Anne Buresh
Chloe Calhoun
Janine Merkle

Senior

Andre Chavez
Zhuo Chen
Alisa Holst
Madilyn Jaska
Yuyao Qiao
Sihan Shen
Hui ren Wang
Yi Xing

Xinyuan Zhang



Dr. Heather Hallen-Adams taught a **three-week spring pre-session course** titled, **“Moldy Meals: Filamentous Fungal Food Fermentations.”** The **course, which ran Jan. 2-20, consisted of three major components: lectures, microbiology labs, and food-grade labs, where students tasted and sometimes prepared fermented foods.** Throughout the **course, students learned about and tasted a variety of fermented foods, including nine soy sauces, fermented sausage and various cheeses.** **Moldy Meals** was **featured in Nebraska Today.**

You can read the article [here](#).



Senior Food Science and Technology major, **Alisa Holst** was the focus of a second article about her experience in the Moldy Meas class and how the three-week pre-session course was helpful in allowing Alisa to manage her time and course load.

“Having that exposure to all these other kinds of foods that I didn’t realize existed has been really cool, and helped me try new ways of creating foods, and appreciate what my senior capstone will be in product development. I also hope to have a career in product development.”

You can read the article [here](#).



Emerson Nolasco, Farhad Alavi, Karen Nieto Flores, Purlen Sezer Okur, Ram Shrestha, who were all honored at the Agricultural Research Fellowship Awards in December 2022.



Janine Merkle, a sophomore Food Science and Technology major, was featured in the IANR Student Spotlight. Janine originally hails from Chaska, Minnesota. Her future plans include grad school and eventually product development.

Read the interview [here](#).



Jaber Ghorbani, a first-year PhD student in Dr. Wang's group, was recently awarded a scholarship to attend the 2023 Consumer Food Safety Education Conference (CFSEC). There were only eight graduate students from across the U.S. selected and offered this prestigious award to foster the training of the next generation of food safety researchers, and Jaber is one of the winners. The scholarship includes \$600 travel reimbursement, housing, and \$300 registration to attend the CFSEC Conference, Arlington, VA, in March 2023.



harvest control of *Campylobacter* in poultry meat from February 6-10, in Rome. The meeting was convened by Food and Agriculture Organization of the United Nations and World Health Organization, following the request by Codex Alimentarius Committee on Food Hygiene to update the guidelines for the control of *Campylobacter* and *Salmonella* in chicken meat (CAC/GL 78-2011).

Upcoming Events

May 8

2023 Student Banquet

Jun 9

FPC 40th Anniversary Celebration

Upcoming Workshops

Mar 13-14

Better Process Control School for Acidified Foods

Recent Publications

Nwaizu, C. C., Zhang, Q., Iluno, C., Nwaizu, C. C., Zhang, Q., & Iluno, C. (2022). 3D Pore Structure Characterization of Stored Grain Bed. *Applied Engineering in Agriculture*, 38(6), 941–950. <https://doi.org/10.13031/aea.15133>

Sarkar, Dipon, Ian Hunt, Cameron Macdonald, Bing Wang, John P. Bowman, and Mark L. Tamplin. "Modelling growth of *Bacillus cereus* in paneer by one-step parameter estimation." *Food Microbiology* (2023): 104231.

Recent Awards

Andreia Bianchini, Discovering Food Science: Exploring Dairy Products the Milky Way, NSF-Nebraska-EPSCoR, \$8,143

Yanbin Yin, Carbohydrate Enzyme Gene Clusters in Human Gut Microbiome, DHHS-Nat Inst Gen Medical Sci, \$271,908

David A. Thompson Endowed Department Head

South Dakota State University (SDSU) Dairy and Food Science Department (DFSD) is offering an exciting career opportunity as the David A. Thompson Endowed Department Head and Associate Professor or Professor. The Department Head of the DFSD is the academic and administrative leader of the faculty and staff.

Apply at <https://yourfuture.sdbor.edu/>

Agropur - Cheese Technologist

We are looking for an **Analytical Scientist** in **Le Sueur, MN**.

Agropur's US operations produce approximately 1 billion pounds of quality, award winning cheese each year. The US operations produce more than 20 different cheese varieties along with whey protein and dry ingredients

Apply [here](#)

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Food Science and Technology Department Student Ambassador

For undergraduate students who are passionate about their Food Science education and want to share it with future students! The Student Ambassadors represent the department at various recruitment events on campus, assist with outreach events across the state such as the Nebraska State Fair, Applejack Festival, and FFA Career programs, and take on leadership roles in the department including coordinating the Battle of the Food Scientists contest. The Student Ambassador position is a two-year commitment and comes with a \$1,000 annual scholarship.

Apply [here](#)

Send it to foodscinews@unl.edu



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