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May 2023



DEPARTMENT NEWS

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

Congratulations to all of our Spring 2023 graduating students!

Undergraduates

Nanqing Bian

Andre Chavez

Zhuo Chen

Jianing Fang

Xi Geng

Zhengchun Han

Alisa Holst

Madilyn Jaska

Xiaoran Jia

Xiuqi Jiang

Basna Khadka

Olivia Kinne

Jinze Li

Tingting Li

Xiaoxiao Liu

Jack Mingus

Yuyao Qiao

Molly Rosenthal

Sihan Shen

Hannah Steadman

Yan Sun

Jingyi Tan

Katelynn Teh

Dorothy Thai

Haoyu Wang

Hui ren Wang

Zhenhao Wang

Liyun Wei

Xiaohan Wu

Yi Xing

Chenxi Xu

Yi Xu

Hui Yang

Chen Zeng

Baoyue Zhang

Xinyuan Zhang

Yunyong Zhang

Zeyuan Zhang

Zhiwei Zhang

Graduates

Antar (Sulaiman) Antar, MAS,
(Dr. Hutkins & Dr. Chaves)

Emily Jundt, MS,
(Dr. Majumder & Dr. Maharjan)

Yuchu (Nathan) Ma, MS,
(Dr. Hallen-Adams)

Linda Xu, MS,
(Dr. IZARD)

Bowen Yang, PhD,
(Dr. Yin)

Fan Yang, MS,
(Dr. IZARD)



On **Monday, May 8th**, the **Department** celebrated the **achievements** of our **undergraduate** and **graduate students** at our **annual Student Recognition Banquet**. **Dr. Bob Hutkins** served as host for the night, with **Dr. Curt Weller**, **Dr. Amanda Ramer-Tait**, and **Sara Roberts** recognizing students for their achievements during the academic year. Alisa Holst gave a presentation on the activities of the Food Science Club and Emerson Nolasco talked about Phi Tau Sigma and its activities over the 2022-2023 school year.



On May 15th-16th, 2023, **Drs. Andrea Bianchini, Rick Goodman, and Heather Hallen-Adams** attended Kenyatta University's Workshop on 'Building a Resilient and Safer Food Supply Chain in Kenya' as guest speakers. The three gave talks about genetically modified crops and the detection and management of mycotoxins.



will be retiring May 31, after a 43-year career with the University. Jill began in the UNL Dairy Store before becoming Dairy Store Manager. After graduating with degrees in Business and Advertising, she began to work with the newly created Food Processing Center before taking over as manager of the National Food Entrepreneur Program. A private reception is being held for Gifford. You may send your good wishes by email to jgifford1@unl.edu. Cards or letters may be sent to Food Innovation Center, 1901 N 21 St, Lincoln, NE 68588-6206 Attn: Jill Gifford



Dr. Bob Hutkins was interviewed as part of a U.S. News article on Prebiotics, : "The other key difference between the two (pre and probiotics) is that prebiotics aren't alive, so as a food option, they're more easily available for us to eat. "Unlike probiotics that must be alive at consumption, prebiotics are food constituents that are stable and therefore more amenable to include as part of one's diet." You can read the article at [U.S. News & World Report](#).

Upcoming Events

Jun 9

FPC 40th Anniversary Celebration

Upcoming Workshops

May 23-25

Food Microbiology Workshop

June 6-8

Extrusion Workshop

Recent Publications

Yang B*, Khatri M*, Zheng J, Deogun J,

Recent Awards

Devin Rose, Effects of Heat Stress on

learning, Bioinformatics,
doi:10.1093/bioinformatics/btad309

Zheng J*, Ge Q*, Yan Y, Zhang X, Huang L, Yin Y# (2023) dbCAN3: automated carbohydrate-active enzyme and substrate annotation, *Nucleic Acids Res.*, doi:10.1093/nar/gkad328

Experiment Station Director, \$150,000.

Yanbin Yin, DHHS-NIAID, Bioinformatics
Discovery of Anti-CRISPR Operons in
Human Gut Microbiome, \$183,045.

Jobs

Communication & Coordination Associate

The Nebraska Food for Health Center is looking for a Communication & Coordination Associate. The role will include:

- Provide administrative assistance to the Nebraska Food for Health Center including organizing meetings and calendars and coordinating travel.
- Provide communication coordination, handling major aspects of social media content, website content, and development of internal newsletters.
- Perform event coordination, receptionist duties, and organization and management of graduate student presentations and outside presenters

Apply [here](#)

High Pressure Processing Research Technologist I

The High Pressure Processing Services Laboratory of the Food Processing Center conducts process optimization, validation and shelf-life studies for university and industry clients. This position requires a Bachelor's degree in food science, food microbiology, food engineering, or other relevant field plus two years of relevant laboratory work experience. Knowledge and understanding of common microbiological techniques (e.g., media preparation, culturing bacteria, and microbial counts). PC-based word processing and spreadsheet software program skills.

Apply [here](#)

Technologist

International Flavors and Fragrances is looking for a dedicated and passionate individual to join their team as an application technologist in their application lab in New Century, KS. In this role you will be part of a team and assisting application

products, milk and plant-based products.

IFF website.

For more news please visit: <http://foodscience.unl.edu/>

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