

### Exit Seminar



## Utilizing Commercially Scalable Methods for Isolating and Generating Bioactive Compounds from Bovine Dairy Byproducts

**Andrea Tam**

Tuesday, December 12<sup>th</sup> 2-3pm

Location: RMI Sensory Theater

Zoom: [LINK](#)

**ABSTRACT:** Colostrum is a nutrient-dense secretion produced by the mammary glands for several days after parturition. In the dairy industry, it is often produced in excess of the calf's needs and is subsequently considered a surplus. In addition to colostrum, waste streams from cheese manufacturing also represent an opportunity for further utilization as they are known to contain bioactive peptides and oligosaccharides. This talk will focus on developing translatable processing technologies to extract, isolate, and produce small bioactive compounds from colostrum and milk as well as identify these valuable components and their potential health applications.

**BIO:** Andrea received her B.A. in Chemistry from the University of Pennsylvania in 2017. After this, she interned at a winery during harvest season, introducing her to industrial food manufacturing and sparking her interest in sustainable food processing. She joined the UC Davis Food Science Graduate Group in 2018 and is currently Ph.D. candidate in Dr. Juliana Bell's lab, focusing on green extraction methods of health-conferring compounds from dairy waste streams.