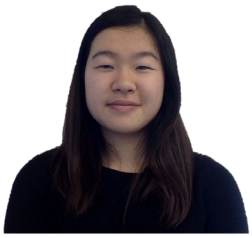
UC DAVIS

FOOD SCIENCE AND TECHNOLOGY

Exit Seminar



Structuring Edible Oils Using Oleogels and Oleofoams

Rachel Wang

Thursday, August 22, 2024, 12:30 – 1:30 PM

Location: 1207 RMI South

Zoom: https://rb.gy/x34fox | Meeting ID: 404 984 7210 | Passcode: 521808

ABSTRACT: In recent years, several prominent trends have emerged in the food industry. Most notably, creating new products that have improved nutritional value, are more sustainable, and are plant-based, while at the same time reducing consumption of foods with trans fat, saturated fats, and animal products. Among these trends, there is particular focus on creating solid fat substitutes. Using edible plant oils to create substitutes for traditional solid fats is a growing but particularly challenging area. Many approaches often come with health, cost, and functional challenges. This work focuses on two novel approaches, foam-templated plant protein-based oleogelation and oleofoams, to provide a new solution in creating traditional fat alternatives.

BIO: Rachel Wang obtained her Bachelor's degree in Food Science and Technology from Cornell University in 2019 before going on to work at Raybern Foods for three years as a food scientist. She then arrived at UC Davis to pursue a Master's in Food Science and has worked in Dr. Gravelle's lab investigating various ways of structuring edible oils to create alternatives to traditional fats.