Graduate Student Seminar Series

UC DAVIS
FOOD SCIENCE AND TECHNOLOGY

12:10 PM, Monday [5/08], 2023

1207 RMI South or attend remotely by Zoom:
https://ucdavis.zoom.us/j/96794994623

Energy Bar Product Perception

Daniel Schoonbrood
First Year M.S. Student
Delarue Lab

Daniel obtained his Bachelor's degree in food science from University of California, Davis in 2022, and is currently a first-year Masters student in Dr. Julien Delarue's lab. His research interest include consumer expectations and contextual effects on food perception.

SUMMARY: Energy bars are a complex product containing within them a wide range of sensory descriptions and consumer perceptions. This research focuses on identifying consumer perceptions of energy bars with respect to consumption frequency and determining if sensory descriptors influence energy bar perception.

Use of *Ganoderma lucidum* Grown on Agricultural Waste to Remove Antibiotics from Water

Vanessa Juarez
First Year Ph.D. Student
Taha Lab

Vanessa received her Bachelor's degree in biological sciences from Arizona State University. In Summer 2021, she collaborated with the Mechanical Aerospace and Engineering department to research mycelium coupled with biomass to clean antibiotics out of wastewater. Currently, Vanessa is a first year PhD student in the Taha lab researching concentrations of cholesterol in human breastmilk and its possible effects on neurodevelopment.

SUMMARY: Antibiotic effluents from farming and medical applications into waterways pose serious risks for antibiotic drug resistance, promoting a need for effective strategies of removal from the environment. In this talk, I review how my research uses a novel mycoremediation approach to remove antibiotic contamination in synthetic wastewater. To do this, a white rot fungus, *Ganoderma lucidum*, was grown on biomass formed by agricultural waste from California (almond shells, fava bean stalks).