

# FST290 Fall 2022 Seminar Series

**UCDAVIS**  
**FOOD SCIENCE AND  
TECHNOLOGY**

**October 3<sup>rd</sup> 12PM-1PM**

**RMI South 1207**

**Zoom Link: <https://ucdavis.zoom.us/j/95743866506>**



**Tailoring processing strategies for the production of  
healthier, safer, and sustainable foods**

**Juliana M.L.N. de Moura Bell, Ph.D.**

Associate Professor  
Food Science and Technology  
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Dr. de Moura Bell holds an M.S and a Ph.D. in Food Technology from the State University of Campinas (UNICAMP), Sao Paulo, Brazil. She completed her Ph.D. training in France at the European Institute of Membrane (IEM) and Agricultural Research for Development (CIRAD) where she worked on the enzymatic synthesis of structured lipids and their purification by the use of membrane filtration and supercritical carbon dioxide extraction (SCCO<sub>2</sub>). In July 2015, she joined the Food Science and Technology and Biological and Agricultural Departments as faculty. Her research program focuses on the development of bio-guided processing strategies that make use of structure and functionality as the benchmark for the production of healthier, safer, and sustainable foods. Her research goal is to develop structure/function-based processes to produce foods that will improve human health, with the translation of these processes into the industrial realm being the ultimate goal of her work.