

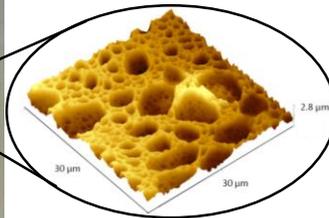
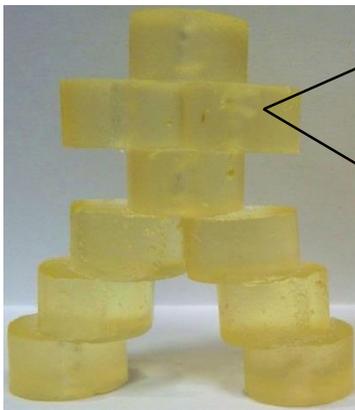
# FST290 Fall 2022 Seminar Series

**UC DAVIS**  
**FOOD SCIENCE AND  
TECHNOLOGY**

**October 17<sup>th</sup> 12PM-1PM**

**RMI South 1207**

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



## Alternative routes to structuring edible oils

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*Andrew Gravelle received his M.S. in Biophysics and Ph.D. in Food Science from the University of Guelph, Canada. He joined UC Davis in 2021, where his research focuses on characterizing the relationship between food structure and mechanical/textural attributes using physical chemistry and materials science approaches.*

**SUMMARY:** The central themes of our research group are to develop strategies for imparting structure in foods and understand how composition and molecular architecture contributes to the macroscopic behavior of multi-component systems. This talk will provide an overview of two main initiatives: *i)* Identifying and characterizing edible oil gelator systems which can mimic the properties of fats, and *ii)* developing a mechanistic understanding of how emulsion droplets influence the mechanical attributes of fat-filled protein gels.