

Department Seminar Series

UCDAVIS
**FOOD SCIENCE AND
TECHNOLOGY**

4:10 PM, Wednesday May 25th, 2022

Attend in person in room 1207 RMI-South, or remotely by Zoom:

<https://ucdavis.zoom.us/j/98032142511>



Natural Milk Fat Globules for In-situ Generation of Bioactive Lipids for Targeting Inflammation

Sadia Sattar

First Year Ph.D. Student
Taha lab and Nitin Lab

Sadia completed her B.Sc. in Food Engineering from Bangladesh Agricultural University in 2011 and M.Sc. in Food Engineering from the same department in 2013. After that, she received her MS Food Technology – Quality Assurance degree from the University of Reading, the UK, in 2014. She is jointly supervised by Professor Ameer Y. Taha and Professor Nitin Nitin for her Ph.D. research program.

SUMMARY: Docosahexaenoic Acid (DHA) is a bioactive ω -3 polyunsaturated fatty acid that is a significant compound of brain phospholipid. A diet rich in DHA and DHA-derived epoxides has the potential to alleviate the progression of neurodegenerative disease. Recently Taha and Nitin lab observed that Encapsulation of DHA into milk fat globule (MFG) yields DHA-derived epoxides. This presentation will discuss the stabilization of DHA and DHA-derived epoxides by encapsulating them in MFG under gastric digestion.



NABLAB: Finding natural low-alcohol yeasts for beers

Emily Weintraut

First Year Ph.D. Student
Fox lab

Emily received her B.S. in Biology from La Salle University. Prior to her research in food science, Emily investigated the neuroprotective effects of cannabinoids against alcohol toxicity and the production of biofuels through yeast electro-fermentation. She joined the Fox lab after performing research on wild beers and kombuchas.

SUMMARY: While most beers traditionally have an ABV of about 5%, it is not uncommon to find many beers today with alcohol contents up to 10% ABV. However, trends have been identified which show an increased desire from consumers for more diverse low alcohol and non-alcoholic beverages. This presentation will discuss possible approaches for the generation of low ABV beers and possible associated health compounds.