

Graduate Student Virtual Seminar Series

UC DAVIS
**FOOD SCIENCE AND
TECHNOLOGY**

12:10 PM, Monday [4/24], 2023

1207 RMI South or attend remotely by Zoom:

<https://ucdavis.zoom.us/j/96794994623>



Evaluation of the microorganisms in dark green leafy juices during refrigerated storage by using high-throughput targeted sequencing

Chenxi Guo

First Year Ph.D. Student
Luxin Wang lab



Optimizing agricultural inputs for mycorrhizal colonization and tomato nutrition

Carolina Conte

First Year M.S. Student
Simmons Lab

Chenxi obtained her Bachelor's degree in food science and engineering from Northwest A&F University, in China in 2020. She then went on to work for the Nutrition and health research institute, COFCO as a research assistant from 2020 to 2021. During that time, she started working on her master of Science and graduated from National University of Singapore in 2022. She is currently a first-year Ph.D. student in Dr. Luxin wang's lab and her research interests include controlling of food-borne pathogens in fresh produce.

SUMMARY: Dark green leafy vegetable juice (DGLJs) contains high nutrients, However, the shelf-life is short, and this poses a serious food safety concern for the public. Interestingly, not many studies have been conducted pertaining to the microbial quality and shelf life of DGLJs. Therefore, my research work characterizes the microflora of DGLJs and further illustrates the dominant microbial communities in the DGLJs during refrigerated storage using high-throughput targeted sequencing.

Carolina has an undergraduate degree in Food Science from UC Davis and a master's degree in Sustainable Development with an emphasis in sustainable food production systems. She worked in her home country of Panama for 5 years before returning to UC Davis. During her time there, she developed a food business called Cero that facilitates responsible food production and consumption. Her research interests include optimizing agricultural practices to produce more nutritious foods.

SUMMARY: Mycorrhizae are fungi that form mutualistic relationships with roots, in which they provide plants with soil nutrients in exchange for carbon. The study investigates the conditions under which mycorrhizae thrive, and the impact these fungi have on crop growth and quality. It aims to shed more light on our understanding of how fungi can impact the sustainability of our food systems and our health.