

Graduate Student Seminar Series

UC DAVIS
FOOD SCIENCE AND TECHNOLOGY

12 PM, Monday May 1st, 2023

1207 RMI South or Attend remotely by Zoom:

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

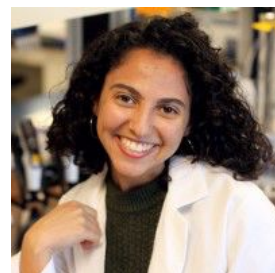
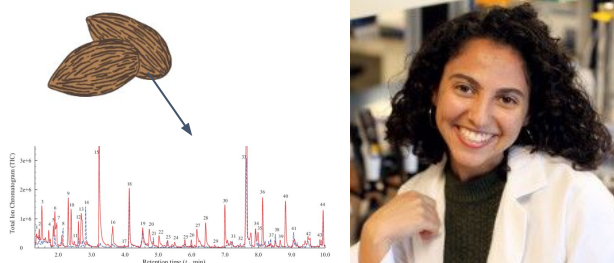


Unlocking the potential of agri-food waste

Bruna Paviani
First Year Ph.D. Student
Barile lab

Bruna holds a bachelor's degree in food science from the University of Sao Paulo, Brazil. She started her career in product development and quality control at Unilever, when she decided to take a shift to academia. She joined the Bell lab in 2018 as an undergraduate researcher and the Barile lab in 2020 as a Jr. Specialist. In 2022, she joined the food science graduate group as a PhD student.

SUMMARY: Join us for an informative seminar on the potential of agricultural waste in improving human health through functional ingredients. Bruna will be presenting an overview of the bioactive oligosaccharides recovered from grape marc, including the analytical and processing techniques employed for their characterization. She will also discuss her biggest challenge of translating the bench work to a pilot scale, recovering and isolating bioactive compounds for further research.



Effects of Gellan Gum on Almond Milk Volatile Profile

Elyse Doria
First Year Ph.D. Student
Mitchell Lab

Elyse has a bachelor's degree in plant sciences from the University of California, Santa Cruz. Prior to graduate school she worked at Driscoll's for 3 years where she identified berry flavor profiles and optimized methods for analysis. Her time in industry inspired her to continue her education in food science here at UC Davis.

SUMMARY: This seminar will go into the initial design and method development for almond milk volatile analysis, which will be applied to understanding how thickening agents affect flavor profiles of almond milk. This research can hopefully aid in understanding matrix based effects in the presence of thickening agents and provide context for sensory experiences.