Unlocking the potential of agri-food waste

Bruna Paviani
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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
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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.