Department Seminar Series

UC DAVIS
FOOD SCIENCE AND TECHNOLOGY

Discovering the composition of the fruit and flowers of California native blue elderberry (*Sambucus nigra* ssp. *cerulea*)



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4:10 PM PST, Wednesday March 9, 2022

Room 1207 Robert Mondavi Institute-South

Or attend remotely by Zoom: https://ucdavis.zoom.us/j/93150248801

BIO: *Katie Uhl is a PhD Candidate in Food Science at University of California, Davis under Dr. Alyson Mitchell. She also holds a bachelor's in food science from The Ohio State University. Her research at UC Davis has been a part of a California Department of Food and Agriculture collaborative project to understand the composition of the subspecies of elderberry native to the western United States,* Sambucus nigra *ssp.* cerulea *in order to increase the use of the berries and flowers in value-added foods. Katie hopes to enter the food industry as a food scientist after graduating this June 2022.*

SUMMARY: I will present data on the composition of the blue elderberry, including pH, titratable acidity, soluble solids, and phenolic composition and I will discuss how the values of the blue elderberry compare to the European and American subspecies of elderberry. I will also present the phenolic and volatile profiles of the elderflowers in various formats (fresh, dry, and elderflower tea), which were found to be significantly different from the European subspecies of elderflower.