

Department Seminar Series

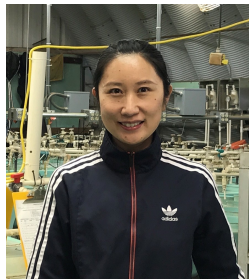
UC DAVIS
FOOD SCIENCE AND
TECHNOLOGY

4:10 PM, Wednesday Oct 13, 2021

FST290 students meet in person in Room 1207 RMI-South

Others may attend remotely by Zoom:

<https://ucdavis.zoom.us/j/92208083430>



Ensuring the microbial
safety of produce, seafood,
and animal products

Luxin Wang, Ph.D.

Associate Professor
Food Science and Technology
UC Davis



Challenging old paradigms:
Content vs composition of
malts used in brewing

Glen Fox, Ph.D.

Anheuser-Busch Endowed Professor of Malting
and Brewing Sciences
Food Science and Technology
UC Davis

Dr. Wang received her M.S. in Food Science, M.S. in Biological Engineering, and Ph.D. in Food Science from the University of Missouri. After postdoctoral research at the University of California Davis, she joined Auburn University in 2012 as an assistant professor and was promoted to associate professor in 2017. She came back to UC Davis in 2018 as a faculty member in the Department of Food Science and Technology.

SUMMARY: Microbial food safety has been a public concern because of the high numbers of illnesses, hospitalizations, and economic losses caused by pathogenic microorganisms. Understanding the behavior of pathogens in different foods and food production environments as well as identifying factors that determine the fitness of microorganisms are important for the development of efficient control strategies. Ultimately, this information is the foundation for conducting risk assessment and management for safer products.

Dr Glen Fox is the Anheuser-Busch Endowed Professor of Malting & Brewing Science. He has been with the malting and brewing industries for many year prior to joining UC Davis. He has lived and worked in South Africa, Kenya, Ethiopia and China on a number of beverage and food related projects.

SUMMARY: The brewing process is arguably the oldest of food processes and in many ways hasn't changed much in 13,000 years. The industry has set many standards over that time but in the 21st century we still use methods well over 100 years old. This presentation will show how we are challenging some old paradigms. With the constant improvements in technologies such as proteomics, we can explore the deeper composition of raw materials, changes during malting and brewing and final beer quality.