

Department Seminar Series

UC DAVIS
**FOOD SCIENCE AND
TECHNOLOGY**

4:10 PM, Wednesday May 11, 2022

Attend in person in room 1207 RMI-South, or remotely by Zoom:

<https://ucdavis.zoom.us/j/98032142511>

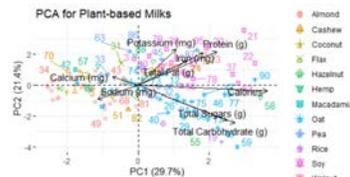


Understanding growth and survival of *Salmonella* throughout the fermentation process of cashew cheese

Hanna Louvau
First Year M.S. Student
Harris lab

Hanna received her B.S. in Food Science and Technology from University of California, Davis. She previously worked with a fermentation and food safety lab group where she developed an interest for fermented foods and microbiology. She joined the Harris lab following her graduation this past June.

SUMMARY: Vegan cheese popularity has been rising in recent years and there have been several outbreaks linked to nut-based spreads and cheeses in that time. This presentation will discuss approaches to better understand *Salmonella* growth and survival during cashew cheese fermentation as well as an assessment of *Salmonella* on a naturally-contaminated cashew source.



Sensory categorization of plant-based and dairy milks

Jane Ong
First Year Ph.D. Student
Delarue lab

Jane obtained an M.Sc. in Food Science from University of Guelph and a B.Sc. in Food Science and Nutritional Science from McGill University. Prior to starting her Ph.D., she worked as a product developer in academia, industry, and start-ups. She is exploring the sensory categorization of food with a goal of developing more effective tools to measure sensory acceptance in new product development.

SUMMARY: Food categories and labels can affect consumer expectations of products, which can in turn affect the liking of a product. With the advent of novel food products that may not fit into previously defined categories, understanding categorization is more and more important. This presentation will discuss an approach to categorization using sensory techniques and focus specifically on plant-based and dairy milks.