Department Seminar Series
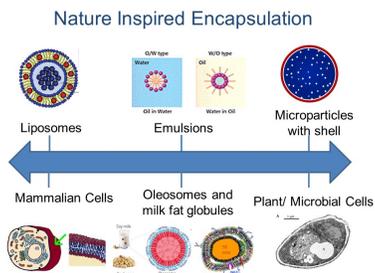
UCDAVIS
FOOD SCIENCE AND TECHNOLOGY

4:10 PM, Wednesday Nov. 10, 2021

FST290 students meet in person in Room 1207 RMI-South
Others may attend remotely by Zoom:
https://ucdavis.zoom.us/j/92208083430

**Nature Inspired Biomaterials for Enhancing Quality, Health Impacts and Safety of Food Systems**

Nitin Nitin, Ph.D.

Department Vice-Chair

Professor and Engineer

Food Science and Technology
Biological and Agricultural Engineering
UC Davis

Prof. N. Nitin's research is at the interface of biomaterial science, biosensors, mathematical modeling, and data analytics. His research aims to enhance the quality, health impacts, safety, and sustainability of food systems with these approaches. In collaboration with his students, postdoctoral fellows, and faculty colleagues, he has co-authored over 145 peer-reviewed publications and is a co-inventor for ten patents and eight patent applications.

SUMMARY: The presentation will focus on nature-inspired biomaterials and their applications in enhancing the quality, health impacts, and safety of food systems. We will discuss the overall motivation of the research program and highlight some of the new directions in the research program in the areas of food safety, cultivated meat, and probiotic delivery and functionality.
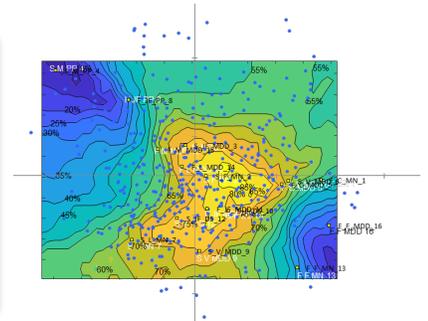
Sensory-led food reformulation

Julien Delarue, Ph.D.

Assistant Professor in Sensory and Consumer Science

Food Science and Technology

UC Davis

Dr. Delarue's research focuses on methods to measure consumer sensory perception and preferences and on their effective use in R&D. Formerly a Professor at AgroParisTech in a joint research unit with INRAE and Université Paris-Saclay, he has served as the Chair of the French Society for Sensory Analysis (SFAS) and of the European Sensory Science Society (E3S).

SUMMARY: Sensory and consumer science is traditionally used to validate research projects or developed foods. However, rapid and flexible sensory evaluation methods have opened opportunities for sensory-led food development. This presentation will give examples of such use of sensory data to drive food reformulation.