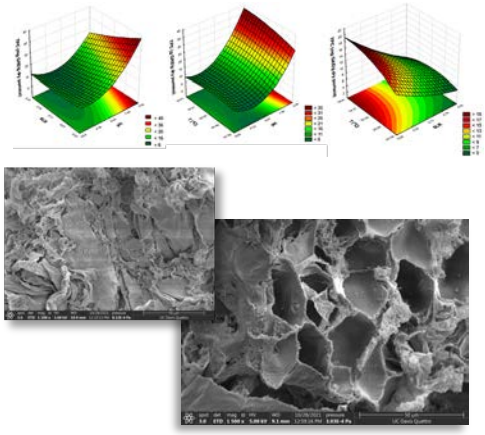
Department Seminar Series

UC DAVIS
FOOD SCIENCE AND TECHNOLOGY

Exit Seminar:
Alternative green extraction methods for revitalizing wine grape pomace





Sophie Pinton

MS Candidate
Bell Lab
4:10 PM PST, Wednesday, April 20th, 2022
Room 1207 Robert Mondavi Institute-South
Or attend remotely by Zoom
URL: https://ucdavis.zoom.us/j/98032142511

BIO: Sophie Pinton is a Master's student in Food Science under the guidance of Dr. Juliana de Moura Bell. Sophie's research explores various eco-friendly extraction methods for valorizing Cabernet Sauvignon grape pomace. Prior to UC Davis, Sophie earned her BS in Food Science at Virginia Tech in 2019 where she studied microbial food safety and food waste bioconversion processes. In January 2022, Sophie joined Brightseed, a startup in San Francisco, as a Product Development scientist. She is currently helping to design processes to improve the bioaccessibility of bioactive phytochemicals in a variety of product prototypes.

SUMMARY: Wine grape pomace is the major byproduct of the winemaking industry. Grape pomace contains valuable phenolic compounds that are typically extracted using conventional solvent methods, which rely on hazardous solvents. Greener alternatives for phenolic extraction are crucial to promoting environmental sustainability, economic feasibility, and overall human health. In this seminar, I will share the effects of countercurrent aqueous extraction, enzyme-assisted extraction, and microwave-assisted extraction techniques on the phenolic extractability, phenolic profile, and antioxidant activity of extracts from unfermented Cabernet Sauvignon grape pomace.