

UC Davis Department of Food Science and Technology
 at the [IAFP Annual Meeting July 16 – 19th, 2023](#) (In-Person Only)

(P = Poster; T = Oral Technical Session; S = Symposium, RT = Roundtable) (All times EDT – Toronto, ONT, Canada)

Monday, July 17th, 2023

| Time | Place | Session | Title | Authors/Participants (UC in bold) |
|---------------------|--|---------|--|---|
| 8:30 AM – 8:45 AM | 713 Metro Toronto Convention Centre (MTCC) | T1-01 | Growth of <i>Salmonella</i> during Preparation of a Fermented Cashew Cheese Analog | Hanna Louvau and Linda J. Harris |
| 11:15 AM – 11:30 AM | 715 MTCC | T2-09 | Nmca Carbapenemase-Producing <i>Enterobacter ludwigii</i> C1 from Carrots | Sunhee Moon, Xinhui Li, Xu Yang, Erin DiCaprio , and En Huang. |
| 11:15 AM – 11:30 AM | 717 MTCC | T3-09 | Development of Continuous- and Self-Sanitizing Surface Coatings Based on Visible Light to Prevent Cross-Contamination | Ahmed El-Moghazy, Nicharee Wisuthiphaet , and Nitin Nitin |
| 8:30 AM- 6:15 PM | MTCC | P1-226 | Prevalence, Levels, and Distribution of Shiga Toxin-Producing <i>Escherichia coli</i> and <i>Salmonella</i> on Raw Almond Kernels from the 2021 California Harvest | Vanessa Lieberman , Kyla Ihde, and Linda J. Harris |
| 8:30 AM- 6:15 PM | MTCC | P1-228 | Growth and biofilm formation ability of <i>Salmonella</i> strains isolated from pistachios | Erika Estrada and Linda J. Harris |
| 8:30 AM - 6:15 PM | MTCC | P1-229 | Copper-resistance genotypes and phenotypes of <i>Salmonella enterica</i> isolated from California pistachios | Erika Estrada and Linda J. Harris |

Tuesday, July 18th, 2023

| Time | Place | Session | Title | Authors/Participants |
|-------------------|----------|---------|--|--|
| 9:15 AM – 9:30 AM | 713 MTCC | T7-04 | Accelerating the Detection of Bacteria in Food Using Artificial Intelligence and Optical Imaging | Luyao Ma, Jiyeon Yi, Nicharee Wisuthiphaet, Mason Earles, and Nitin Nitin |
| 8:30 AM - 6:15 PM | MTCC | P2-151 | The Role of Alterations in the Leafy Green <i>Phyllotelia</i> on Foodborne Virus Adhesion and Inactivation on Romaine Lettuce and Spinach Surfaces | Ashlyn Lightbown and Erin DiCaprio |

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| 8:30 AM - 6:15 PM | MTCC | P2-159 | <u>Survival of <i>Salmonella enterica</i> and <i>Enterococcus faecium</i> on onion handling surfaces</u> | Yucen Xie, Yoonbin Kim, Xiaonuo Long, Nitin Nitin, and Linda J. Harris |
| 8:30 AM - 6:15 PM | MTCC | P2-160 | <u>Transfer of <i>Enterococcus faecium</i> and <i>Salmonella enterica</i> in yellow onions during simulated postharvest handling</u> | Yucen Xie, Nitin Nitin, and Linda J. Harris |
| 8:30 AM - 6:15 PM | MTCC | P2-178 | <u>Fate of foodborne pathogens on lemons after lab- and pilot-scale finishing wax application</u> | Hongye Wang, Lina Sheng, Zhuosheng Liu, Xiran Li, Linda J. Harris, and Luxin Wang |

Wednesday, July 19th, 2023

| Time | Place | Session | Title | Authors/Participants |
|-------------------|----------|---------|---|--|
| 8:30 AM – 3:15 PM | MTCC | P3-72 | <u>Synergistic Processing Technologies Using a Combination of Olive Pomace Extract (OPE) and High-Frequency Ultrasound (HFUS) for Beverage Processing</u> | Yoonbin Kim, Hefei Zhao, Selina C. Wang, and Nitin Nitin |
| 8:30 AM – 3:15 PM | MTCC | P3-73 | <u>Development of a Food-Grade, Bio-Based Antimicrobial Coating for Improved Microbial Safety of Fresh Produce-Contact Surfaces and Equipment</u> | Yoonbin Kim, Hansol Doh, Woo-ju Kim, and Nitin Nitin |
| 2:45 PM – 3:00 PM | 713 MTCC | T15-06 | <u>Development of an Enzyme-Based Surrogate to Assess the Antimicrobial Effectiveness of Fresh Produce Washing</u> | Luyao Ma, Qingyang Wang, Deepti Salvi, and Nitin Nitin |

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