## UC Davis Department of Food Science and Technology at IFT-First Annual Event \& Expo 2023 July 16-19th, 2023 - In Person

| Monday, July $17^{\text {th }}$ |  | mes CST | icago, Illinois) |  |
| :---: | :---: | :---: | :---: | :---: |
| Time | Place | Session | Title | Authors/Participants (UC in bold) |
| $\begin{aligned} & \text { 11:30 AM - 11:45 } \\ & \text { AM CST } \end{aligned}$ | McCormick Place, South Hall Booth S0170 |  | New Advancements in Designing Structured Edible Oils as Fat Mimetics | Andrew Gravelle |
| Unknown date/time <br> Pre-recorded | McCormick Place, South Hall Booth S0170 |  | Process Optimization of Subcritical Water <br> Extraction of Phenolic and Antioxidant Constituents from California Olive Pomace | Hefei Zhao, Roberto J. Avena-Bustillos, and Selina C. Wang |
| Tuesday, July 18 ${ }^{\text {th }}$, |  |  |  |  |
| Time | Place | Session | Title | Authors/Participants (UC in bold) |
| $\begin{aligned} & \text { 8:30 AM - 12:00 } \\ & \text { PM } \end{aligned}$ | McCormick Place, Room S504BCD | Networking \& Social | IFTSA College Bowl Preliminary Rounds |  |
| $\begin{aligned} & \text { 12:30 PM - 3:00 } \\ & \text { PM } \end{aligned}$ | McCormick Place, Room S504BCD | Networking \& Social | IFTSA College Bowl Preliminary Rounds (Rounds 7-12) |  |
| $\begin{aligned} & \text { 6:00 PM - 8:00 } \\ & \text { PM } \end{aligned}$ | McCormick <br> Place, <br> S100 <br> Ballroom | Networking \& Social | IFTSA Student Closing Ceremony |  |

