

UC Davis
Department of Food Science and Technology
at IFT Annual Meeting 2018
July 15 to 18 2018, Chicago, IL

Sunday July 15, 2018

All times are CDT (Central Daylight Time)

Time	Place	Session	Title	Authors/Participants
1:00 pm – 5:00 pm	The Hatchery, 320 N. Damen Ave.	Short course	IFTNEXT: Design thinking for the creative food scientist: A hands-on innovation workshop	Charlotte Bilktekoff, Lauren Shimek, Kyla Broderick, Adley Tong and Lauren Crawford
6:00 pm – 7:00 pm	McCormick Place – S100 Ballroom		Awards Celebration	Jacqueline H. Beckley, Sensory and Consumer Sciences Achievement Award Linda J. Harris: IFT Fellow

Monday July 16, 2018

Time	Place	Session	Title	Authors/Participants
3:00 pm – 5:00 pm	McCormick Place - S406	PS 2	A novel approach to evaluate bacterial cross-contamination between fresh leaf surfaces	Jiyeon Yi, Kang Huang, Nitin Nitin
3:00 pm – 5:00 pm	McCormick Place - S406	PS 2	Influence of surfactants, mechanical force and chlorine on reduction of inoculated bacteria on a model fresh produce	Nicharee Wisuthiphaet, Kang Huang, and Nitin Nitin
5:00 pm – 7:00 pm	Morton's Steakhouse - 65 E Wacker Pl.		UC Davis Chicago Aggies and NCIFT Reception Registration Required (\$20) http://alumni.ucdavis.edu/events Presentation: Design Thinking for Food	Charlotte Bilktekoff and Lauren Shimek

Tuesday July 17, 2018

Time	Place	Session	Title	Authors/Participants
10:30 am – 12:00 pm	McCormick Place – N427ABC		IFT Hot Topics Session: “ <i>Say what?</i> The mandatory shift in today’s science communications” Presentation: “Communicating chemical food safety issues to the public”	Carl Winter
11:00 am – 1:00 pm	McCormick Place - S406	S406	Protein digestibility of almond milk during in vitro digestion with varying gastric pH	Karen Rios-Villa, Talia Estevez, Arash Afsarifad, Gail Bornhorst
11:00 am – 1:00 pm	McCormick Place - S406	S406	Breakdown rate of couscous made from pearl millet vs. wheat in a simulated gastric environment linked to gastric emptying	Anna M.R. Hayes, Clay Swackhamer, Mario M. Martinez, Yamile Mennah-Govela, Gail M. Bornhorst, Bruce R. Hamaker
3:40 pm – 4:00 pm	McCormick Place - S406	E24	<i>(ePoster Presentation)</i> Identification and quantification of bioactive compounds in commercial dairy products: Peptides and oligosaccharides	Mrittika Bhattacharya and Daniela Barile

Wednesday July 18, 2018

Time	Place	Session	Title	Authors/Participants
9:00 am – 11:00 am		S406	Starch and protein hydrolysis during gastric digestion of quinoa using static and dynamic in vitro gastric digestion models	Yamile Mennah, Danny Tagle, and Gail Bornhorst

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