

OSU at SHIFT20

July 13-15, 2020

If you plan on virtually attending IFT20, be sure to check out some of OSUIFT's participation listed below.

IFT Achievement Awards

- **Melvin Pascall** will be recognized as an IFT Fellow
- 2020 Harris Award recipient **Dr. Kathryn J. Boor** of Cornell University will be honored as the 2020 IFT Gerhard J. Haas Award recipient

Phi Tau Sigma Awards

- **Kathryn Williamson** - Phi Tau Sigma Founders' Scholarship

Graduate Student Oral and Poster Competitions

Division and Competition Finalists

Dairy Foods Division Manfred Kroger Oral Competition

This event will take place Monday, July 13 from 2-4 pm CST

- **Kara Edwards**

Food Chemistry Division Oral Competition

This event will take place on Tuesday, July 14 from 6-8:15 pm CST

- **Ellia La**
- **Kathryn Williamson**
- **Shuai Ren**
- **Siyu Yao**

Sensory & Consumer Sciences Division Rose Marie Pangborn Competition

This event takes place Tuesday, July 14 from 6-8 pm CST

- **Amy Andes**
- **Aishwarya Badiger**
- **Maria Cotter**

Carbohydrate Division Poster Competition

This event will take place Monday, July 13 from 6-7:45 pm CST

- **Jennifer Janovick**

Food Packaging Division Poster Competition

This event will take place Tuesday, July 14 from 6-8 pm CST

- **Elliot Dhuey**

IFTSA Undergraduate Research Competition

Finalist

- **Kelly Pan**

Poster Presentations by Division

Carbohydrate Division

- Compositional Analysis of Citrus Pectin Using a Combination of Enzymatic/Chemical Hydrolysis and NMR - Jennifer Janovick; Emmanuel Hatzakis; Joshua Blakeslee

Dairy Foods Division

- Influence of Storage Time and Temperature on Milk Metabolites - Kara Edwards, Aishwarya Badiger, Matthias Klein, and Dennis Heldman
- Spray Drying of Kefir With Encapsulating Agents to Mitigate Undesirable Volatile Flavor Compounds - Tianrui Dong MS; Hardy Z. Castada, PhD; Rafael Jimenez-Flores, PhD; Ahmed E. Yousef, PhD; Sheryl Barringer, PhD; Valente B. Alvarez, PhD
- Whey Protein and Oil/Oleogel Interactions - Clifford Park; Farnaz Maleky

Food Chemistry Division

- Effect of Light Energy on Photoisomerization of Acylated Anthocyanins for the Expansion of Their Color Expression - Ellia H. La; M. Monica Giusti
- Handheld Raman for Rapid Screening of Oil Type Used in Potato Chip Manufacturing - Siyu Yao; Didem P. Aykas; Luis E. Rodriguez-Saona
- Improving Colorimetric Properties and Stability of Acylated Anthocyanins Through UV Irradiation - Yucheng Zhou; M Monica Giusti
- Improving Pyranoanthocyanin Formation Efficiency and Color Performance With Caffeic Acid and Heat - Straathof, Nicole; Giusti, M. Monica
- Rapid Compositional Analysis and Authentication of Pomegranate Juice Using NMR Coupled With Chemometrics - Fenfen Tang; Emmanuel Hatzakis
- The Effect of Thermally Treated Whey Protein on Anthocyanin Color Stability - Shuai Ren; M Monica Giusti

Food Engineering Division

- Effect of adhesion and cohesion on efficiency of air impingement to remove food deposit from food contact surfaces - Veeramani Karuppuchamy, Wooju Kim, Dennis R. Heldman
- Investigation of Shear Stress Induced on a Surface by Air Impingement and Correlation With Removal of Food Deposits - Wooju Kim; Veeramani Karuppuchamy; Dennis R. Heldman
- Porous Structure Effects on Fat Matrix Optimization for Minimization of Moisture Transport - Brandon Howard; Farnaz Maleky
- Pressure, shear, thermal and interaction effects on quality of raw milk treated by ultra shear technology - Jerish Joyner Janahar; Alice Marciniak; V.M. Balasubramaniam, Ph.D.; Rafael Jimenez-Flores, PhD; Edmund Ting, ScD

Food Microbiology Division

- Characterization of Persistent ESBL Escherichia coli From Poultry Production Free of Antibiotic Application - Siying Fu; Hu Liu; Yang Zhou; Zihua Wang; Melanie Prarat; Yan Zhang; Hua H. Wang

Food Packaging Division

- Compounds that develop in processed tomato products and the method by which these compounds initiate corrosion in metal cans - Elliot Dhuey, Melvin A. Pascall, Gerald Frankel, Christopher Hadad, Jojo Joseph, Hardy Z. Castada

Nonthermal Processing Division

- Kinetics of Inactivation of Lactic Acid Bacteria by Pressure-Thermal Treatments - Alifdalino B. Sulaiman, PhD; V.M. Balasubramaniam, Ph.D.; Ahmed E. Yousef, Ph.D.; Ahmad Tahajod, PhD; Jordan Sandridge

Nutraceutical & Functional Foods Division

- Development and Characterization of Soy-Based Soft Pretzels Designed for Exercise Recovery - Abigail Sommer; Yael Vodovotz, Ph.D

Protein Division

- An Innovative Approach to Sustainable Protein Production From *Hermetia Illucens* – Jeff Caminiti

Quality Assurance Division

- In-Field Phenotyping of Soybeans With High Oleic Traits Using a Handheld NIR Sensor - Kuanrong Zhu; Luis E. Rodriguez-Saona

Sensory and Consumer Sciences Division

- Assessing the Impact of Negative Versus Positive Textural Drivers on Eating Choices - Amy Andes; Gabriel Hutchings; Christopher T. Simons
- Determination of Sensitivity Differences to a Burning Chili Pepper Compound Between Caucasian American and Indian Cultural Groups After Control of External Factors - Danica Berry; Christopher T. Simons
- Sell-By, Best-By or Use-By? Understanding How Standardized Date Labels Can Alter Consumer Food Waste - Aishwarya S. Badiger; Kathryn Bender, PhD; Christopher T. Simons; Dennis R. Heldman
- The Impact of Controlled Context on Taint Detection of Chocolate Milk Measured With Implicit and Explicit Methods – Maria Cotter

Toxicology & Safety Evaluation Division

- Real-Time Screening of Acrylamide of Potato Products (Chips and Fries) Using Handheld Near Infrared Spectroscopy Devices - Alejandra Urtubia, Dr.; Luis E. Rodriguez-Saona

Research Showcase Participants

- **Aishwarya Badiger**
- **Jerish Joyner Janahar**
- **Ellia La**
- **Shuai Ren**
- **Alejandra Urtubia**
- **Kathryn Williamson**
- **Siyu Yao**

OSUFST Faculty participation in Sessions and Short Courses

- Session 112: Novel Technologies for Sustainability, Energy, and Water Conservation – **Dennis Heldman**, presenter; **Bala Balasubramaniam**, presenter
- Session 230: Advancements in Novel Processing and Packaging Technologies for Shaping the Future of Food Manufacturing and Consumption. – **Bala Balasubramaniam**, Session Organizer and Co-Moderator
- Session 231: The Future of Food Packaging: Perspectives on Regulations and Economic Feasibility to Meet Sustainability Goals – **Melvin Pascall**; presenter
- Survey of Flavor Technology: Applications and Interactions – **Devin Peterson**, course instructor

Academic Scholarship Recipients

Graduate Scholarships

- **Abigail Krentz** - Feeding Tomorrow General Graduate Scholarship
- **Ariel Garsov** - Mike Jimenez Scholarship, Sponsored by the IFT International Division

Undergraduate Scholarships

- **Philip Eberly** - Feeding Tomorrow General Undergraduate Scholarship

Miscellaneous

Additional Events

- **Matt Teegarden** - New Professionals Mixer

OSUFST Leadership

- **Bala Balasubramaniam** – 2019-2020 Food Engineering Division Chair
- **Sheryl Barringer** - Higher Education Review Board (HERB) Incoming Chair, Council of Food Science Administrators (CFSA) outgoing chair
- **Ken Lee** – IFT Board of Directors

2019 - 2020 IFTSA Board of Directors and Volunteers

- **Amy Andes** – VP of Competitions
- **Abigail Sommers** – College Bowl

2020-2021 IFTSA Board of Directors and Volunteers

- **Abigail Sommers** – College Bowl
- **Elliot Dhuey** - Science Meets Food Editor