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 Garsow - 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