

OSU at IFT 2022

Booth S2206

Chicago July 10 – 13th

Award Recognitions

The IFT Awards Ceremony and Reception will take place Sunday, July 10th from 5:00 – 7:00 pm in the Hyatt Regency Chicago – Crystal Ballroom B

- **Rafael Jimenez-Flores** will be awarded the Excellence in Education Award in Honor of William V. Cruess
- **Melvin Pascall** will receive the International Food Security Award in Honor of Bor S. Luh

IFT is also recognizing award recipients from the virtual meetings of 2020 and 2021

- **Melvin Pascall** will be recognized as an IFT Fellow from 2020
- **Bala Balasubramaniam** will be recognized for receiving the 2021 Research & Development Award

College Bowl

The College Bowl competition takes place on Tuesday, July 12th.

- The first rounds are closed to the public but take place 9:30 – 11:30
- Teams that make it to the 2nd round will compete from 12:30 – 3:00 at McCormick Place, Room N426ABC
- College Bowl finals start at 7:00 pm at the IFTSA closing ceremony

Good Luck to the OSUFST College Bowl Team – **Rachel Berk, Megan Booth, Ariel Garsow, Mrunmayee Joshi, Shreya Nuguri, Emily Thimmes, and Danielle Voss.**

Abbie Sommer, as the Vice President of Competitions for IFTSA, will be an emcee during the IFTSA closing ceremony Tuesday evening.

OSU Food Science Social

Plan to attend the OSU friends and alumni social gathering

Monday, July 11th from 6:00 – 8:00 pm at Gordo's Tiny Taco Bar 333 E Benton Place

Back to in person events calls for a refreshed OSU at IFT mixer. Stop by to mix and mingle with friends and alumni of Ohio State. All are welcome to attend.

Phi Tau Sigma Awards Ceremony

This virtual event will take place virtually on Thursday, July 7th at 2 pm (EST)

<https://youtu.be/OHlgLLNc4L8>, and will be available on the Phi Tau Sigma website afterward.

Scientific Sessions

Monday, July 11th

3:15 – 4:30 pm McCormick Place, Room S402AB

How can localization help global supply chains become more sustainable?

Participating Speaker - **Aishwarya Badiger**

Tuesday, July 12th

9:45 – 11:00 am McCormick Place, Room S403AB

How is our increased understanding of nutrient bioavailability and biotransformation leading to new innovations?

Session Host – **Matthew Teegarden**

Scientific On Demand Sessions

- **Aishwarya Badiger, Jeff Caminiti, and Kathryn Williamson**; “Know Food Waste: Three Students’ Journeys Fighting Food Waste”
- **Bala Balasubramaniam**; “Cleaning Without Water”
- **Bala Balasubramaniam**; “Improving Plant Protein Functionality Through Minimal Processing Technologies”

Research Poster Showcase

New this Year - There will be **three** dedicated Poster Showcases during IFT FIRST where participants will be asked to present their research. They all take place at McCormick Place, South Hall.

- Monday, July 11th 10:15 am – 11:00 am
- Monday, July 11th 4:45 – 5:30 pm
- Tuesday, July 12th 4:45 – 5:30 pm

Below is a list of posters out of our department. They are categorized by division and lists the student’s name, their advisor, and the title of the poster. Keep in mind, not all of these posters will be presented in person – some may be ‘On Demand’ only.

Biotechnology

- **Zhen Qin, S.T. Yang**; “Metabolic Engineering of *Aureobasidium Pullulans* for Enhanced PMA Production Through Overexpressing Genes in the rTCA Pathway”

Carbohydrate

- **Jennifer Janovick**, Emmanuel Hatzakis; “Evaluating the effect of various pectic oligosaccharide hydrolysate mixtures on the growth and metabolism of a known probiotic”.
- **Dan Zhang**, Osvaldo Campanella; “Reinforcement of Pea Protein Gel by Incorporation of Low Methyl Esterified Pectin”

Dairy Foods

- **Brianda Gonzalez Orozco**, Valente Alvarez; “Probiotic Characterization of Kefir and Kefir Grain Microorganisms”
- **Ronald Melendrez-Alvarez**, Rafael Jimenez-Flores; “Antifungal Activity of Compounds Isolated From Cheese Surface Bacteria Against *Penicillium Purpurogenum* in a Yogurt Model”

Food Chemistry

- **Jessica Laemont**, Sheryl Barringer; “Determination of Volatile Organic Compounds in Yellow Perch During Storage and Cooking”
- **Lu Xun**, Monica Giusti; “Formation Efficiency and Color Performance of Pyranoanthocyanins Derived From Anthocyanins and 3-Deoxyanthocyanins”
- **Gonzalo Miyagusuku Cruzado**; “High Yield Production of Novel Anthocyanin-derived Pigments Using 4-vinylphenol as a Cofactor”

Food Engineering

- **Jerish Joyner Janahar**, VM Balasubramaniam; “Influence of Fat Content and Ultra Shear Technology on Rheological Behavior and Stability of Pea-dairy Protein Colloidal Dispersions”
- **Mrunmayee Joshi**, Dennis Heldman; “Effects of Preheating Treatments on Fouling Rates of Oat-based Beverages During Thermal Processing”
- **Wooju Kim**, Dennis Heldman; “Recovery of Cleaning Agents From Clean-in-Place (CIP) Wastewater Using Nanofiltration (NF) and Direct Contact Membrane Distillation (DCMD)”

Food Microbiology

- **Yutong Li**, Hua Wang; “Targeted Food Intervention to Mitigate Damage by Mainstream Clindamycin Treatment on Host Gut Microbiota”

Fruit & Vegetable Products

- **Erica Grush**, Monica Giusti; “Characteristics of American, Bodinier, and Purple Beautyberry as Potential Novel Sources of Natural Colorants”

Nutraceutical and Functional Foods

- **Abbie Sommer**, Yael Vodovotz; “Chemical and Physical Stability of EPA and DHA Fortified Plant Milk Analogs”
- **Jenna McClure**, Yael Vodovotz; “Consumption of a Soy Snack Bite After Resistance Exercise: Impact on Recovery in Athletes”
- **Willow Chan**, Yael Vodovotz; “Physicochemical Characterization of Confections Made With Grapefruit Peel Powder Compared to Grapefruit Juice as Functional Ingredients for the Delivery of Naringenin”
- **Dila Donmez**, Osvaldo Campanella; “Storage Studies of Encapsulated Polyunsaturated Fatty Acids (PUFAs) by Soy-lecithin-dextrose/Maltodextrin”

Product Development & Ingredient Innovation

- **Chih-Chun Kuo**, Osvaldo Campanella; “Delivery of Probiotics With a Gel-Based Matrix Using an Integrated Manufacturing Protocol of Encapsulation, 3D Printing, and Freeze-Drying”
- **Chong Teng**, Osvaldo Campanella; “Physicochemical Properties of an Alginate-based Animal Trim Analog”
- **Shengyue Shan**, Osvaldo Campanella; “The Effects of Fibrillar Whey Protein on the Rheological Properties and Microstructure of a Gluten-free Dough”

Protein

- **Shoshana Ginsburg**, Farnaz Maleky; “A Comparison of Pea Protein Structure and Functionality With Chickpea and Lentil Proteins”
- **Terrence Dent**, Farnaz Maleky; “Isolation of High Functional Peptide Size Fractions From Chickpea Protein Hydrolysate Using Ultrafiltration Fractionation”

Quality Management

- **Siyu Yao**, Luis Rodriguez-Saona; “How Hot Is Your Hot Sauce? Rapid Quantification of Major Capsaicinoids by a Portable FT-IR Device”
- **Xiaoyan Tan**, Luis Rodriguez-Saona; “Rapid Identification of Spore-forming Bacteria in Commercial Tomato Paste Products Using FT-IR Screening”

Oral Competition Finalists

Biotechnology Division

- **Zhen Qin – 1st place**

Carbohydrate Division

- **Dan Zhang**

Food Chemistry Division

- **Lu Xun – 1st place**

Food Engineering Division

- **Jerish Janahar – 3rd place**

Quality Management Division

- **Xiaoyan Tan**

Product Development Division

- **Chih-Chun Kuo – 1st place**
- **Shengyue Shan – 2nd place**

Fruit & Vegetable Products Division

- **Erica Grush – 3rd place**

Food Packaging Division Development Competition

- **Elliot Dhuey – 1st place**