

# Food Science Graduate Student Newsletter Fall 2023



## NEW FALL 2023 FOOD SCIENCE GRADUATE STUDENTS



Tracy Chen MS

Dr. Huang



Sarah Eckrote PhD

Dr. Reddivari



Marcelo Guerrero Montalvan MS

Dr. Lindemann



Denisse Gutierrez MS

Dr. Lindemann



Nicole Irizarry Tardi MS

Dr. Bhunia



Rahul Karnath PhD

Dr. Mishra



Harneel Kaur PhD

Dr. Mishra



Matthew Kittaka MS

Dr. Mishra



Elma Kontor-Manu PhD

Dr. Feng



Chenhai Li MS

Dr. Oh



Dylan Limit MS

Dr. Chen



Kevin Maldonado MS

Dr. Huang



Heather Milliron MS

Dr. Reddivari



Vinothna Ramisetty MS

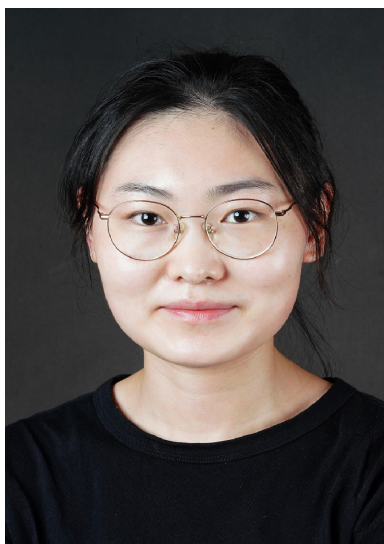
Dr. Mishra



Uzma Siddiqui MS

Dr. Chen

## Summer 2023 Graduate



**Rui Zhu MS**

## Prelims Taken in Fall 2023

Miguel Alvarez Gonzalez	Jose Haro Reyes	Kayla Roy	Audrey Searing Hettel	Maxwell Voorn
Improvement of the bioavailability of lignans from cereal bran and their bioconversion by human gut microbiota	Role of processing-induced changes in inulin-type fructans and gut bacteria on yacon hypoglycemic activity	Combating Salmonella Typhi using bioactive whole foods	Development of process flavors in high-moisture meat analogs via reactive extrusion	Investigating Bactericidal Efficacy of Glyceryl Monocaprylate against Cronobacter sakazakii, Listeria monocytogenes, and Salmonella enterica in Powdered Dairy Products

## Fall 2023 Graduates



**April Arbour MS**



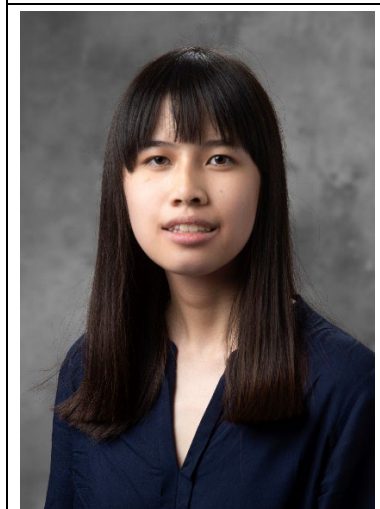
**Zhuoran Chen MS**



**Harrison Helmick  
PhD**



**Anh Nghi Minh Le MS**



**Phuong Mai Lea  
Nguyen MS**



**Manalee Samaddar  
PhD**

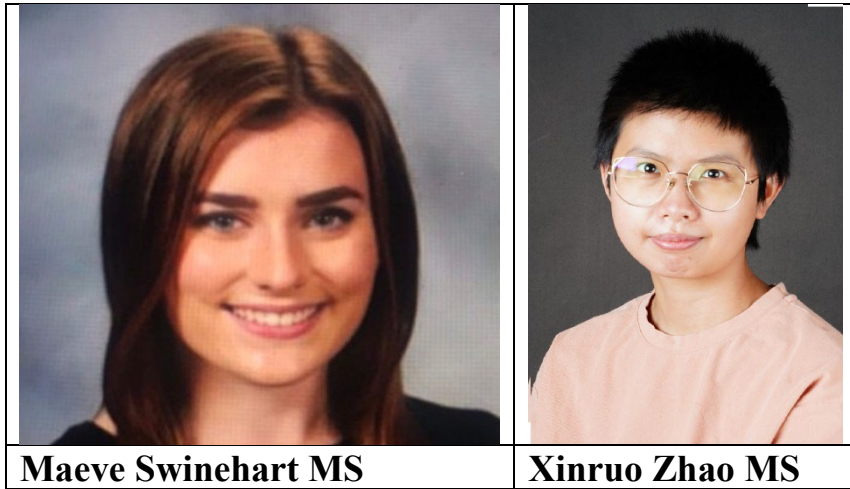


**Rachel Silver MS**



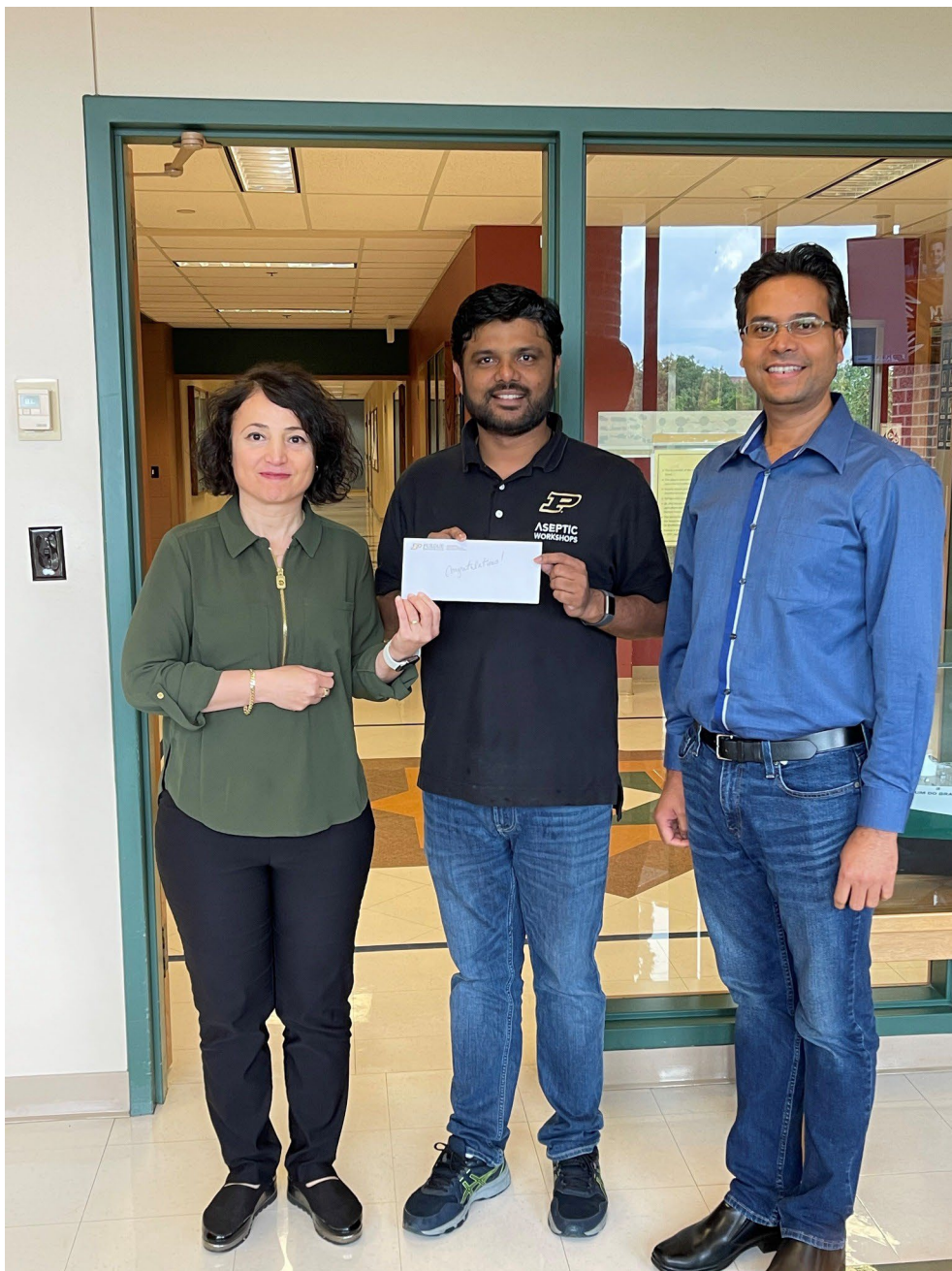
**Paige Smith MS**

## Fall 2023 Graduates Continued



Manoj Sawale has been named a recipient of the International Society of Beverage Technologists (ISBT) scholarship! This scholarship is awarded annually to outstanding students who have shown an interest in pursuing a career in the beverage industry. This is the second time Manoj has received this honor.

**Congratulations, Manoj!**



Congratulations to Nicholas Gallina for winning the poster competition at the American Society for Microbiology annual meeting (June 2023) for your research on "Next- Generation Bioengineered Probiotic Ameliorates Inflammatory Bowel Disease Pathology in a Mouse Model." This is an outstanding achievement!





# FS 68400 Seminar Presentations

Audrey Searing Hettel	Commercial Whole-muscle Meat Analogs Produced via Reactive Extrusion of Maillard Precursors - Is It Possible?
Rajsri Raghunath	Effects of Barley $\beta$ - glucan on Gut Microbial Composition and Metabolic Outcomes
Hansel Mina Cordoba	Produce Safety: Bad Things Grow in Good Food
Max Voorn	Desiccation and Heat Tolerance Assessment of <i>Cronobacter sakazakii</i> and Potential Solutions to Mitigate Contamination
Juan Velasquez Domingo	Microalgae-based Protein Products: Processing Challenges for Extraction and Fractionation
Han Chen	Food Safety Culture Assessment and Development
Kamrun Nahar	Rheological properties of oil-in-water (O/W) emulsions stabilized by plant proteins and their use in plant-based industry

MANRRS is a national organization that promotes academic and professional advancement by empowering minorities in agriculture, natural resources, and related sciences. Two of our students were recently selected to attend the 2023 MANRRS Region IV and V Cluster meeting and participate in student competitions. Congratulations to PhD candidate Busayo Mary Oluyemi, who placed second in the interview contest, and freshman Talaya Thomas, who received honorable mention in the impromptu public speaking contest. Way to go!



We had a spook-tacular time at the Food Science fall networking event where department faculty, staff and grad students enjoyed delicious food and flexed their creative muscle. Congrats to our costume contest winner, Vignesh Nathan (a.k.a. Ted Lasso), and our pumpkin carving contest winner, Deering lab!

