

## **SURP Short Description of the Research Project in FSN department**

### **FOOD SCIENCE**

#### **2019**

Large Lima Bean Flour Use in Pasta

Utilization of Food Intake Biomarkers to Validate Dietary Questionnaires

Utilization of Commercially produced Carrot Pomace in Creaming Method Cakes

Impact of Dry-Hopping on the Sugar Profile of Beer

The Effect of Wort Oxygenation on Flavor Compound Development During High-Gravity Brewing

Cyanide Detection in Extracted Peach Seed Oil and Processing Wastewater

Qualitative Assessment of the Commercial Viability of Insect Food Products: a Driver for Product Development?

Impact of Acceptance Scale Used on the Amount of Time it Takes for Consumers to Evaluate Berries

Cal Poly Ice Cream Brand Revitalization

The Effects of allyl isothiocyanate (AITC) on *E. coli* O157:H7 in agricultural soil

Using qPCR to Overcome Obstacles of Low Inoculation Challenge Studies

#### **2018**

Carrot Pomace as a source of Carotenoids, Nondigestible Oligosaccharides and Bio Methane

Impact of Wort aeration scenarios during High Gravity Brewing

Extraction of oil from tomato seed waste

Development of Food Science Specific Datasets For the New STAT 314

Salad Texture

Food Safety of Packaged Produce during Shipment and Consumer Storage

Survival of pathogens in hard cider

Gelling behavior of plant proteins

Sugar in baked goods: physical state, impact on texture and sweetness perception

#### **2017**

Development of Pasta using Large White Lima Bean Flour

Utilization of Commercially Produced Carrot Pomace in Muffins

Effect of Olive Pit Removal on Methane Production

The Enzymatic Treatment of Olive Pomace to Produce Bio-Methane

Retort process optimization

Whole Grain Oat and Fruit Bars: Physical Property Analysis and Database of Competitive Products

Developing A Method to Quantify Lipid Oxidation to Determine Shelf Life In Breakfast Bars

#### **2016**

Functional Properties of Commercially Produced Carrot Pomace