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