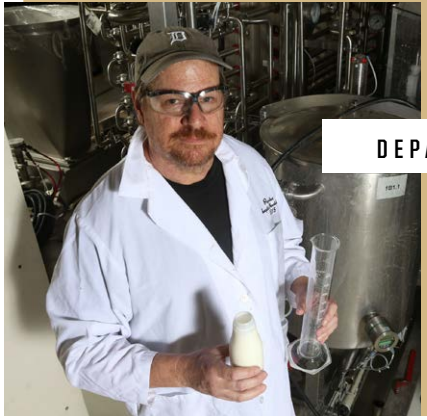
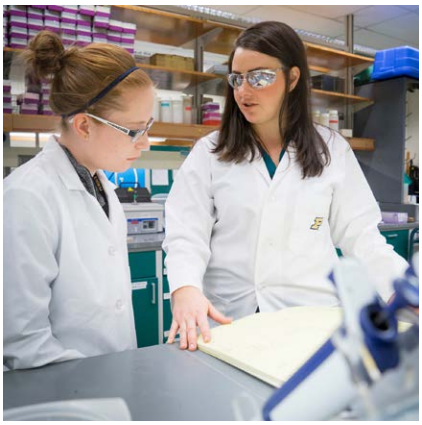


DEPARTMENT OF

FOOD SCIENCE

Research Overview

The Department of Food Science is committed to impacting the world food system and quality of life by educating and training students for careers in industry, government, and academia. Our mission is to engage in discovery-driven activities leading to innovative learning and outreach that: enhances health, safety, quality, and sustainability of foods; prepares the next generation of leaders in food science; and addresses stakeholder needs. The Department of Food Science has developed four key areas of expertise, each with several major thrusts.



Research Areas

FOOD CHEMISTRY, STRUCTURE, AND FUNCTION

Applies chemistry, biochemistry, sensory science, and molecular and polymer sciences to the investigation of food composition, food structures, and the quality and functional properties of whole foods, food constituents, and food ingredients.

FOODS FOR HEALTH

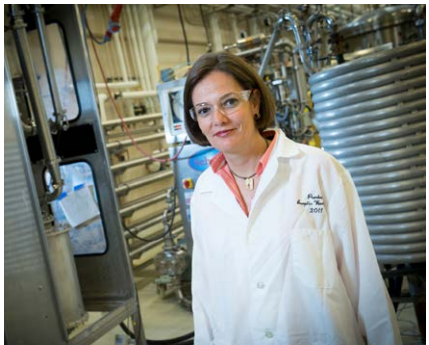
Applies food science principles to the study of the food matrix as a critical delivery vehicle of consumer health benefits.

FOOD PROCESSING & TECHNOLOGY DEVELOPMENT

Integrates engineering, chemistry, and microbiology through food and beverage processing unit operations to produce safe, high quality and value-added products.

FOOD SAFETY AND MICROBIOLOGY

Studies the reaction and inactivation of microorganisms in food and their environment. Develop novel methods for detection and identification of food and environmental pathogens.



Pictured at left from top: Dr. Bruce Applegate, Dr. Amanda Deering, Dr. Haley Oliver, Dr. Kee-Hong Kim and Dr. Fernanda San-Martin

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Faculty by Research Area

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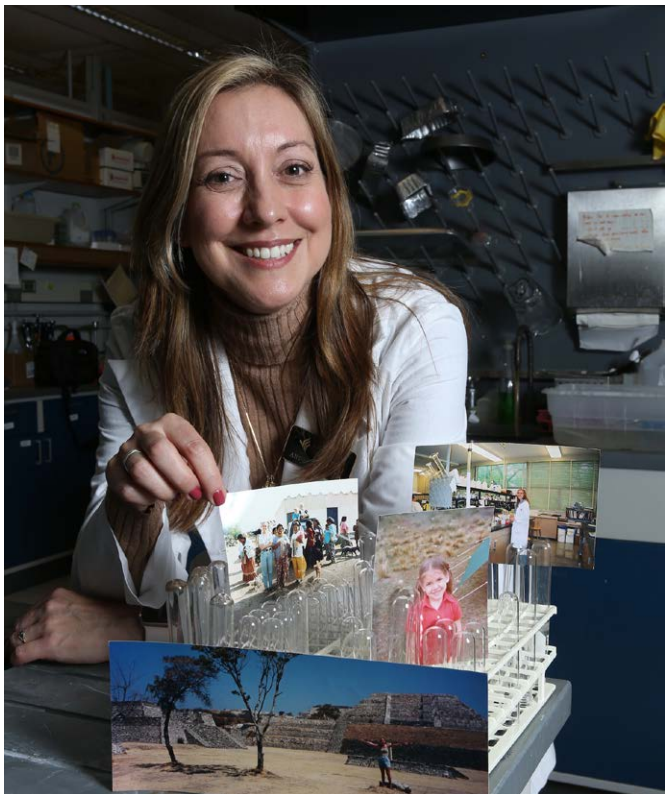
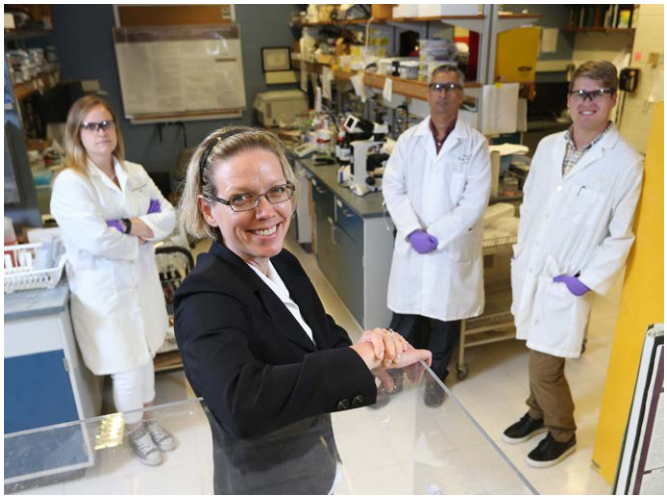


Dr. Andrea Liceaga, Director of Sensory Evaluation Laboratory



Dr. Lisa Mauer's research is aimed at improving the delivery of thiamin in food products. Their goals are to identify all factors that impact the stability of thiamin in food products (including those containing whole and refined wheat, rice, and corn) from production to storage, and to determine if new, more stable, salt forms of thiamin can be produced.

FOOD PROCESSING & TECHNOLOGY DEVELOPMENT

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