Cornell Presentations at the 2017 IFT Annual Meeting and Expo

Sunday, June 25, 2017
1 – 3 pm Dairy Foods Division Oral Competition
Bellini 2001A
1:30 pm – “Acid Whey from Greek-Style Yogurt: Composition Variability and Feasibility of a Membrane Fractionation Strategy” – Pedro Menchik

1 – 3 pm Protein Division Oral Competition
Bellini 2103
1:45 pm – “Effect of pH and Temperature on Structure and Texture Formation in Casein-Soy Protein Mixtures” – Jiai Zhang

6 – 7 pm Awards Ceremony
Venetian Ballroom ABCL

7 – 8 pm Welcome Reception
Casanova Ballroom (501-507 & 601-607)

Monday, June 26, 2017
9 – 10:15 am Processed Food: The Good, the Bad and the Science
Venetian Ballroom

10:00 am Expo Opens
Hall A-D

10:30 am – 12 pm Symposium “History, Characteristics, and Health Benefits of Fermented Foods” Moderator – Chang Y. Lee
Bellini 2105

10:30 am – 12 pm Roundtable “Educating Future Sensory Professionals: From Curriculum and Professional Development to Innovative Data Visualization”
Titian 2301B

10:45 am – “Professional Skills Highly Desired in Sensory Professionals” – Natalie Stoer

10:30 am – 1:30 pm The 27th Annual IFTSA & MARS Product Development Oral Presentations
Lido 3102 – 3106

12 -2 pm Poster Session
Venetian Ballroom
P02-012 “Microbial Removal From Skim Milk Using Different Pore Size Microfiltration: Impact on Product Quality and Shelf Life” – Emily Griep, Michelle Wang, Carmen I. Moraru

P01-075 “Shelf Life Study of Apple Juice Processed by Microfiltration and Ultraviolet Treatment” – Jiai Zhang, Dongjun Zhao, Tzu-luan Chen, Emily Griep, Olga Padilla-Zakour, Carmen I. Moraru

P01-085 “Ursolic Acid Inhibited Cell Proliferation of Human Breast Cancer Cells Through Targeting Multiple Cell Signaling Pathways” – Hongyu Chen, Tong Li, Rui Hai Liu

3 – 5 pm ePoster Session: Nutraceuticals & Functional Foods Part 1

3 pm – E09-001 “7,8,4’-Trihydroxyisoflavone, a Major Daidzein Metabolite Found in Soybean-Fed Rat Plasma, Attenuates Monocyte-Endothelial Cell Adhesion” – Charles C. Lee, Chang Yong Lee, Ki Won Lee

3 – 5 pm Poster Session
Venetian Ballroom
P02-012 “Microbial Removal From Skim Milk Using Different Pore Size Microfiltration: Impact on Product Quality and Shelf Life” – Emily Griep, Michelle Wang, Carmen I. Moraru
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**Tuesday, June 27, 2017**

8:30 – 10:30 am FOOD EVOLUTION Film Premier
Venetian Ballroom

10:00 am Expo Opens
Hall A-D

11 am – 12:30 pm Symposium “Commercially Trending Technologies for Beverage Processing” Moderator – Carmen I. Moraru
Bellini 2103

11:05 am – “Trends in Processing Technologies” – Carmen I. Moraru

12 – 2:30 pm IFTSA College Bowl Competition (Rounds 7 – 12)
Venetian Ballroom ABCL

2:15 – 5 pm Developing Solutions for Developing Countries Competition sponsored by Tate & Lyle
Lido 3103 – 3106

3 – 5 pm Poster Session
Venetian Ballroom
P04-013 “Acid Whey From Greek-style Yogurt: Composition Variability and Feasibility of a Membrane Fractionation Strategy” – Pedro Menchik, Carmen I. Moraru, Tristan J. Zuber

P04-065 “Solution-Free Preparation of Metal Chelating Active Packaging Material and the Resulting Antioxidant Efficacy” – Zhuangsheng Lin, Julie M. Goddard

P04-067 “Optimization of an Endogenous Aqueous Tannin Extract From Apple Pomace to Enhance Acceptability of Fermented Ciders Produced From Dessert Apples” – Micah Martin, Christopher Gerling, Olga Padilla-Zakour

5 – 7 pm Cornell Food Science Reception
Toscana 3601 – 3604, 3610

7 – 9 pm IFTSA Closing Ceremony
Venetian Ballroom ABCL

**Wednesday, June 28, 2017**

8:30 – 10 am Symposium “Active Packaging to Enable Clean Labeling”
Bellini 2103
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8:55 am – “Reducing Additive Use via Non-Migratory Active Packaging Technologies” – Julie M. Goddard

10 am Expo Opens
Hall A-D

10 am – 12 pm Poster Session
Venetian Ballroom
P05-011 “Utilization of Yogurt Acid Whey for the Development of a Fruit Yogurt Beverage” – Marcela Villarreal, Kyle Kriner, Carmen I. Moraru, Olga Padilla-Zakour

P05-034 “High Pressure Induced Structural Changes in Pea Protein Concentrates” – Shaun Sim, Mukund V. Karwe, Carmen I. Moraru

P05-060 “Evaluation of Forward Osmosis and Thermal Concentration for Quality Retention of Cherry Juice” – Marcela Patino, Kyle Kriner, Olga Padilla-Zakour

P05-114 “Effect of Juicing and Roasting on Cyanogenic Glycosides Content of Cherry Pits and Oil” – Belen Vila, Kyle Kriner, Olga Padilla-Zakour

10:30 am – 12 pm Panel “Capstone Courses: Bringing It All Together” – Moderator: Alicia Orta-Ramirez
Titian 2301B

11:15 am – “Incorporating Community-Engaged Learning in a Capstone Experience” – Marin Cherry

1:30 – 3:30 pm Poster Session
Venetian Ballroom
P06-063 “Fate of Spoilage and Pathogenic Microorganisms Associated with the Production of an Acidified Hot Pepper Sauce Using a Cold-Fill Process” – Jessie Usaga Barrientos, Carolina Zúñiga, Ariela Lobo, Oscar Acosta, Randy W. Worobo

P06-088 “The Asian Fermented Food Natto Contains High Levels of Branched Chain Fatty Acids” – Donghao Wang, Yupeng Wang, Peter Lawrence, J. Thomas Brenna

P06-090 “Ursolic Acid inhibited MDA-MB-231 Human Breast Cancer Cells Through Down-Regulating Nrf2 Expression” – Xi Zhang, Tong Li, Rui Hai Liu

P06-094 “Combination Effects of Bioactive Compounds From Fruit and Vegetables on Antiproliferative Activity in Human Breast Cancer Cells In Vitro” – Yifan Yang, Tong Li, Rui Hai Liu

P06-097 “ELOVL3, 6, and 7 Specifically Elongated Saturated Branched Chain Fatty Acids and Compete With Normal fatty Acids” – Zhen Wang, Dong Hao Wang, Yuanyuan Yan, Yuliya Goykhman, Peter Lawrence, Kumar SD Kothapalli, J. Thomas Brenna

P06-104 “Effect of pH and Temperature on Structure and Texture Formation in Casein-Soy Protein Mixtures” – Jiai Zhang, Carmen I. Moraru