Spring 2014 Graduate Seminar
Spring 2014 Seminars are held Tuesdays, 3:30 - 4:30 p.m., in FScN Room 23 unless otherwise noted.

*Special Seminar Wednesday, January 22 at 4:00 in ABLMS 125
Obesity—is Diet the Issue?
Dr. Steven Blair, Professor, Departments of Exercise Science and Epidemiology/ Biostatistics Arnold School of Public Health University of South Carolina
Webcast

January 28
The Effect of Temperature, Heating Time and Unsaturation on Lipophilic Aldehyde Formation in Various Oils and Fats
Xiaoyu Liu, MS Food Science Student Advisor: Dr. A.S.Csallany
The protective effects of mixtures of synthetic and natural antioxidants on secondary oxidation in corn oil at frying temperature
Wei Jin, MS Food Science Student Advisor: Dr. A.S.Csallany
Webcast

February 4
Hypoallergenization of Soy Protein Using a Combination of Enzymatic Hydrolysis and Maillard Induced Glycosylation
Jordan Walter, MS Food Science Student Advisor: Dr. Pam Ismail
Factors influencing the use and consumption of brown rice in Chinese restaurants
Ting Liu, MS Food Science Student Advisor: Dr. Len Marquart
Webcast

February 11
Synthetically Designed Lactococcus lactis for Overproduction of the Broad Spectrum Lantibiotic, Bisin
Xindi Liu, MS Food Science Student Advisor: Dr. Daniel O'Sullivan
Four hydroxy nonenal (HNE), a toxic secondary oxidation product, formation in potato chips.
Cassie Dinneen, MS Food Science Student Advisor: Dr. A.S.Csallany
Webcast

February 18
Influence of thermal processing on bitterness in food
Liyun Zhang, PhD Food Science Student Advisor: Dr. Devin Peterson
Factors affecting flavor quality in fluid milk and dairy products
David Potts, PhD Food Science Student Advisor: Dr. Devin Peterson

March 4
Quality improvement of whole wheat alkaline parboiled noodles
Lucy Wang, MS Food Science Student Advisor: Dr. Len Marquart
Webcast
Chinese Schooling System
Ben Ma, Undergraduate Food Science Student

March 11
Mechanisms of Salmonella heat tolerance at low water activity
Alice Maserati, PhD Food Science Student Advisor: Dr. Francisco Diez-Gonzalez Co-Advisor: Dr. Ryan Fink
Webcast

March 18 Spring Break

March 25
Hypoallergenization of Sodium Caseinate Using a Combination of Enzymatic Hydrolysis and Partial Maillard-Induced Glycosylation
Lu Liang, MS Food Science Student Advisor: Dr. Pam Ismail
Regulation of Immediate Early Response 5 expression in adipose tissue and adipocytes
Jingyi Li, MS Nutrition Student Advisor: Dr. Xiaoli Chen
Webcast

April 1
Validity of two brief fruit and vegetable assessment tools among 3rd grade students
Sue Sing Lim, MS Nutrition Student Advisor: Dr. Abby Gold Co-Advisor: Dr. Maria Reicks
Sucrose Crystallinity Quantification Using FTIR Spectroscopy
Aimee Kwong, MS Food Science Student Advisor: Dr. Pam Ismail Co-Advisor: Dr. Christine Nowakowski
Webcast

April 8
Green Tea Extract and Serum Lipids in Postmenopausal Women
April Rose, MS Nutrition Student Advisor: Dr. Mindy Kurzer
Maillard-Induced Glycosylation of Whey Protein Using Maltodextrin and the Effect on Solubility and Thermal Stability
Matt Savre, MS Food Science Student Advisor: Dr. Pam Ismail
Webcast

April 15
Bringing Family Meals to Schools: A Qualitative and Quantitative Analysis
Jamie Coborn, MS Nutrition Student Advisor: Dr. Teri Burgess-Champoux Co-Advisor: Dr. Len Marquart
Maillard-glycation of whey protein hydrolysates as a novel solution to protein aggregation in powder systems
Kirsten Ruud, MS Food Science Student Advisor: Dr. Pam Ismail Co-Advisor: Dr. Ted Labuza
Webcast

April 22
Sanitizer in the Food Industry
Melissa Willey, MS Food Science Student Advisor: Dr. Joellen Feirtag
Getting to the Roots of the Problem: Baseline Traits as Predictors of Weight Loss Success
Lisa Bayer, MS Nutrition Student Advisor: Dr. Carrie Earthman Co-Advisor: Dr. Shalamar Sibley
Webcast

Special Seminar Wednesday, April 23 3:30 PM – ABLMS 125
FIRST OVERHAUL OF NUTRITION LABELING IN 20 YEARS
Annette Dickinson, Ph.D., Adjunct Professor
Webcast

April 29
Investigation of characteristic aroma differences in extruded whole grain and refined corn puffs
Kenneth Smith, PhD Food Science Student Advisor: Dr. Devin Peterson

May 6
Providing flexible food portions in a restaurant setting: Impact on business operations, food consumption and food waste
Sarah Berkowitz, MS Nutrition Student Advisor: Dr. Len Marquart
Webcast
Fall 2013 Graduate Seminar
Coordinated by Dave Smith and Len Marquart
Fall 2013 Seminars are held Wednesdays, 3:30-4:30 p.m., in FScN Room 23 unless otherwise noted.

**September 18** ABLMS 125
*The Multi-Dimensional Role of Food & Nutrition Scientists*
Dr. Ravi Menon, Senior Principal Scientist at The General Mills Bell Institute of Health & Nutrition
Webcast

**September 25**
*HACCP: From outer space to office space to stamp out Norovirus outbreaks*
Dan Ayd, MS Food Science Student  Advisor: Joellen Feirtag
Webcast

**October 2**
*What's for Dinner?  Vegetable Preparation of Dinner Meals in Low-income Families with a 9-12 Year Old*
Alison Swenson, MS Nutrition Student Advisor: Dr. Marla Reicks
*Urban American Indian Community and Nutrition Education*
Yeoun-Jee Pine, MS Nutrition Student Advisor: Dr. Craig Hassel
Webcast

**October 9**
*Whole wheat and wheat milling fractions improve glucose control and reduce fatty liver development*
Ana Dos Santos, MS Nutrition Student Advisor: Dr. Daniel Gallaher
*Serving vegetables first: A strategy to increase vegetable consumption in elementary school cafeterias*
Stephanie Elsbernd, MS Food Science Student Advisor: Dr. Zata Vickers
Webcast

**October 16**
*Grain-based foods: A vehicle to more healthful foods in the marketplace*
Dr. Len Marquart, Associate Professor, Food Science and Nutrition, UMN Twin Cities
Webcast

**October 23**
*Influence of COMT Genotype Polymorphism on Plasma and Urine Green Tea Catechin Levels in Postmenopausal Women*
Alyssa Perry, MS Nutrition Student Advisor: Dr. Mindy Kurzer
*Creaminess*
Adriana Amione, MS Food Science Student Advisor: Dr. Zata Vickers
Webcast

**October 30**
*Health benefits and xanthophylls bioavailability of Dried Distiller Grains with Solubles in rats*
Joanne (Xuejiao) Zhang, MS Nutrition Student Advisor: Dr. Daniel Gallaher
*Characterization of Soy Protein/Peptide Aggregation in Dry Systems as a Function of Various Storage Conditions*
Lauren Gillman, MS Food Science Student Advisor Dr. Baraem (Pam) Ismail
Webcast

**November 6** ABLMS 125
*A Systems Approach to Childhood Obesity*
Dr. Terry Huang, Professor and Chair Department of Health Promotion, Social, and Behavioral Health College of Public Health University of Nebraska Medical Center
Webcast

**November 13**
*Sensory Characterization of the Fruit and Wine of Red Cold-Hardy Cultivars using Descriptive Analysis*
Emily Del Bel, MS Food Science Student Advisor: Dr. Zata Vickers
*Production of Galacto-Oligosaccharides Using a Hyperthermophilic β-Galactosidase in Permeabilized Whole Cells of Lactococcus lactis*
Lu Yu, MS Food Science Student Advisor: Dr. Daniel O'Sullivan
Webcast

**November 20**
*Investigation of the inherent and processed bitterness in whole wheat foods*
Qing Bin, PhD Food Science Student Advisor: Dr. Devin Peterson
Webcast

**November 27** No Seminar

**December 4**
*Impact of physical property changes on partitioning and release of aroma molecules from food*
Maggie Jilek, PhD Food Science Student Advisor: Dr. Devin Peterson
December 11
The role of Probiotics in human health, a review of the science and market
Peggy Steele, Global Business Director, Food and Beverage Probiotics at DuPont Nutrition and Health
This seminar will be held in ABLMS 125
Webcast

December 16 FSCN 15
Human energy balance: simple math hides complex reality
Dr. Dale Schoeller, Department of Nutritional Sciences, UW Madison
Webcast
Spring 2013 Graduate Seminar
Spring 2013 Seminars are held Tuesdays, 3:30-4:30 p.m., in FScN Room 23 unless otherwise noted.

Jan 29
*Electrochemically Activated Water: Application in Food, Environment and Agriculture*
Dr. Joellen Feirtag, Ph.D., Associate Professor and Extension Food Safety Specialist, UMN Department of Food Science and Nutrition
[Webcast](#)

Feb 5
*A Nutrition Intervention Impacts Nutrition Attitudes, Knowledge, and Behavior in a Population of Low-Income Women*
Claire Rustad, MS Nutrition Student Advisor: Dr. Chery Smith
[Webcast](#)

Feb 12
*Potential health risk of Clostridium difficile as a foodborne pathogen*
Rocio Sepulveda Diaz, MS Food Science Student Advisor: Dr. Francisco Diez-Gonzalez
*Hurdle strategies for preventing photo oxidation in cured lunch meats*
Grant Nellis, MS Food Science Student Advisor: Dr. Ted Labuza
[Webcast](#)

Feb 19
*Importance of a Sports Dietitian in College Athletics*
Brittany Francis, MS Nutrition Student Advisor: Dr. Linda Brady
*Transposing the Ikea Effect to School Lunch*
Andy Lakanen, MS Nutrition Student Advisor: Dr. Marla Reicks
[Webcast](#)

Feb 26
*Determining factors in weight loss success at a university-based weight loss center*
Jon Puchalla, MS Nutrition Student Advisor: Dr. Shalamar Sibley
*C Cruciferous & Apiaceous Vegetable Effects on Prostate and Pancreatic Cancer*
Marissa Warnert, MS Nutrition Student Advisor: Dr. Sabrina Trudo
[Webcast](#) (Marissa Warnert only)

Mar 5
*Chemometric Flavor Analysis Methods: Flavoromic Understanding of Citrus Freshness*
Ian Ronningen, PhD Food Science Student Advisor: Dr. Devin Peterson
[Webcast](#)

Mar 12
*Good Mood Food: Identifying the relationships between our emotions and the food we eat*
Katie Osdoba, PhD Food Science Student Advisor: Dr. Zata Vickers
[Webcast](#)

Mar 19
No Seminar: Spring Break

Mar 26
*The effects of sodium reduction, with and without KCl, on blue cheese chemistry*
Ann Pataky, MS Food Science Student Advisor: Dr. Tonya Schoenfuss
*Producting Omega-3 Fatty Acids(PUFA) by Cultivating Algae in Soybean Biomass Medium*
Zhen Wang, MS Food Science Student Advisor: Dr. Roger Ruan
[Webcast](#)

Apr 2
*2-hydrazinoquinoline as a novel derivatization agent for LC-MS-Based metabolomics investigation of ketoacidosis in streptozotocin-elicited diabetes*
Yuwei Lu, MS Nutrition Student Advisor: Dr. Chi Chen
*The effectiveness of an online nutrition education intervention in preventing weight-gain in midlife women*
Elizabeth Mishler, MS Nutrition Student Advisor: Dr. Marla Reicks
[Webcast](#)

Apr 9
*Storage stability of a commercial spray-dried egg yolk powder*
Mufan Guo, PhD Food Science Student Advisor: Dr. Ted Labuza
[Webcast](#)

Apr 16
*Foodways and "The Floating Population": Diet and Domestic Migration in Nanjing, China*
Robert Skoro, MS Nutrition Student Advisor: Dr. Chery Smith
*Metabolic Effects of Nutritive Sweeteners*
Alisa Prochaska, MS Nutrition Student Advisor: Dr. Susan Raatz

Webcast

Apr 23
Patulin degradation by yeast protein extract and analysis using Raman spectroscopy
Brian Folger, MS Food Science Student Advisor: Dr. Baraem (Pam) Ismail
Acceptability of whole-grain pizza crust among children in a restaurant setting
Aimee Tritt: MS Nutrition Student Advisors: Dr. Len Marquart and Dr. Marla Reicks

Webcast

Apr 30
Understanding Chinese Medicinal Herb Quality Using Quantitative Descriptive Sensory Analysis
Amber (Xu) Guo Advisor: Dr. Craig Hassel

Webcast

May 7
Validation of the Effectiveness of Teaching Food Manager Certification
Afsaneh Makari, MS Food Science Student Advisor: Dr. Joellen Feirtag

Webcast
Fall 2012 Graduate Seminar
Coordinated by Dan Gallaher and Dave Smith
Fall 2012 Seminars are held Wednesdays, 3:30-4:30 p.m., in FScN Room 23 unless otherwise noted.

September 19
Graduate Student Perspectives on Cultural and Ethnic Identity in the Academy
Karl Lorenz, Director, CFANS Office for Diversity and Inclusion

September 26
Detection of Pesticide Residues on Apples Using Surface-enhanced Raman Spectroscopy (SERS)
Amy Chen, MS Food Science Student Advisor: Dr. Ted Labuza
Webcast

October 3
New Drug Therapies: Academia and Industry Together Can Find the Holy Grail
Dr. Charles Muscoplat
Webcast

October 10
Preparation and presentation of data for oral and poster presentations
Dr. Christina Peterson, Associate Education Specialist
Webcast

October 17
Economic and Egg Quality Effects Caused by Egg-Laying Hen Environments
Eric Wittala, MS Food Science Student Advisor: Dr. Linda Brady
Comparative Analysis of Traditional and Vendor Managed Food Product Development Systems
Charlie Lucas, MS Food Science Student Advisor: Dr. David Smith
Webcast

October 24
ABLMS 125
Whole Grains for Health
David J.A. Jenkins, M.D., Ph.D., D.Sc. Department of Nutritional Sciences University of Toronto
Webcast

October 31
Redox agents and their effects on bread dough during mixing, fermenting, and baking
Todd Bauer, MS Food Science Student Advisor: Dr. David Smith
Demonstration of SigmaPlot Scientific Graphing Software
Dr. Daniel Gallaher, Professor, UMN Department of Food Science and Nutrition
Webcast

November 7
The feasibility of Incorporating whole grains into assisted living facilities
Sara Gorski, MS Nutrition Student Advisor: Dr. Len Marquart
Webcast

November 14
A Comparison of Particle Size Methods for Nutritional Powders
Joe Rupnow, MS Food Science Student Advisor: Dr. David Smith
Webcast

November 21
No seminar

November 28
PDX-LIB, a Significant Improvement on Selective Enrichment for Detection of Environmental Listeria spp
Dr. Alan Ostein, President of Paradigm Diagnostics, Inc.
Evaluation of Catholyte Solution in the Food Industry
Chenjun Jin, MS Food Science Student Advisor: Dr. Joellen Feirtag
Webcast

December 5
A comparison of sample preparation and presentation methods for raw milk analysis by FT-NIR spectroscopy
Tony Reuter, MS Food Science Student Advisors: Dr. Tonya Schoenfuss and Dr. Len Marquart
Webcast

December 12
Gut health response to a new fiber blend; an application in enteral nutrition
Katie Koecher, PhD Food Science Student Advisor: Dr. Joanne Slavin
Webcast
Spring 2012 Graduate Seminar
Seminars are held Tuesdays, 3:30-4:30 p.m.in FScN Room 23 unless otherwise noted.
Seminar Coordinators: David Smith (Food Science), Marla Reicks (Nutrition)

January 24
Should diets be recommended for the treatment of obesity?
Traci Mann, Associate Professor, Psychology, UMN Twin Cities
Webcast

January 31
Within-year dynamics of food insecurity and food assistance
Elton Mykerezi, Assistant Professor, Applied Economics, UMN Twin Cities
Webcast

February 7
Microbial Risk Assessment
Fernando Sampedro Parra, Assistant Professor, Center for Animal Health and Food Safety, UMN
Webcast

February 14
Comparison of in vitro fermentation profiles of two fiber blends from differing fiber sources
Jackie Noack, MS Nutrition Student; Advisor: Dr. Joanne Slavin
Rapid Detection of Ricin in Food Systems using Surface-Enhanced Raman Spectroscopy
Tom Rodda, MS Food Science Student; Advisor: Dr. Ted Labuza
Webcast

February 21
New insights into the development and consequences of nonalcoholic fatty liver disease
Doug Mashek, Associate Professor, Nutrition UMN Twin Cities
Webcast

February 28
Satiety response of white and brown rice compared to glucose control
Snow Wang, MS Nutrition Student; Advisor: Dr. Craig Hassel and Dr. Joanne Slavin
Webcast

March 6
Malonyl-conjugates of isoflavones: structure, bioavailability and chemical modifications during processing
Vamsi Yerramsetty, PhD Food Science Student; Advisor: Dr. Baraem (Pam) Ismail
Webcast

March 13
Spring Break – no seminar

March 20
Effects of glucose on triacylglycerol hydrolysis and fatty acid partitioning
Jillian Tholen, MS Nutrition Student; Advisor: Dr. Doug Mashek
Dairy- and soy-derived bioactive peptides and the renin-angiotensin system
Melissa Munn, MS Nutrition Student; Advisor: Dr. Carrie Earthman
Webcast

March 27
Determining the Effect of Sodium Reduction on the Survival of L. monocytogenes and B. anthracis in Cheddar Cheese
Ellen Hystead, MS Food Science Student; Advisor: Dr. Francisco Diez-Gonzalez and Dr. Tonya Schoenfuss
Enhancing the functionality of delactosed whey via enzymatic hydrolysis
Edem Folly, MS Food Science Student; Advisor: Dr. Baraem (Pam) Ismail
Webcast

April 3
Evaluating the antimicrobial mechanism of neutral electrochemically activated water on food-borne pathogens and their biofilms
Hongshun Yang, PhD Food Science Student Advisor: Dr. Francisco Diez-Gonzalez
Webcast

April 10
Survival and germination potential of spore forming bacteria in cheese sauce
Dorey Gray, MS Food Science Student; Advisor: Dr. Francisco Diez-Gonzalez
Effect of extraction conditions and oxidative cross-linking on the chemical structure and microbial fermentability of arabinoxylans
Bridget McClatchey, MS Food Science Student; Advisor: Dr. Mirko Bunzel
Webcast

April 17
Twin-screw extrusion of commodity grade ingredients to produce value-added products
Andrea Tremaine, MS Food Science Student; Advisor: Dr. Tonya Schoenfuss

Whole grains and older adults
Sara Gorski, MS Nutrition Student; Advisor: Dr. Len Marquart

Webcast

April 24

Novel technologies of inactivation of bacteria in skim milk
Abena Opokua Bampo Opoku, MS Food Science Student; Advisor: Dr. Francisco Diez-Gonzalez

The effects of swallowing and expectoration on basic taste and flavor perception
Amanda Peck, MS Food Science Student; Advisor: Dr. Zata Vickers

Webcast

May 1

Can we really reduce the salt? Use of difference thresholds and repeated eating experiences to determine acceptability of a low sodium food
Nuala Bobowski. PhD Food Science Student Advisor: Dr. Zata Vickers

May 7 (Additional Seminar Date) 3:00 - 4:30

Urinary levels of N-nitroso compounds in relation to risk of gastric cancer: findings from the Shanghai Cohort Study
Ling Xu, MS Nutrition Student; Advisor: Dr. Jian-Min Yuan

Food choice, food liking, and health and eating behavior differs among low-income women
Heidi Dressler, MS Nutrition Student; Advisor: Dr. Chery Smith

Effects of increased portion size on fruit and vegetable intake in a population of elementary school children
Nikki Miller, MS Nutrition Student; Advisor: Dr. Zata Vickers and Dr. Marla Reicks

Webcast

May 8 3:30 - 4:30

A review study on child obesity: family stress factor
Haslina Abdul Hamid, MS Nutrition Student; Advisor: Dr. Susie Nanney

Effect of cereal grain extracts on formation of heterocyclic aromatic amines in fried beef patties
Rachel Kyllo, MS Food Science Student; Advisor: Dr. Mirko Bunzel

Webcast
Fall 2011 Graduate Seminar
Time: 3:30-4:30PM Wednesdays Location: FScN Room 23 (unless otherwise noted)
Coordinators: Dr. Chi Chen (Nutrition), chichen@umn.edu Dr. Daniel O’Sullivan (Food Science), dosulliv@umn.edu

September 21
Effects of chemical, enzymatic, and mechanical treatments on the phenolics and water holding capacity in wheat bran
Mufan Guo, M.S. Food Science Student; Advisor: Dr. Roger Ruan
Webcast

September 28: ABLMS 125
Metabolic engineering of Saccharomyces cerevisiae for producing cellulosic biofuels
Dr. Yong-Su Jin, Department of Food Science and Nutrition and Institute for Genomic Biology, University of Illinois
http://jin.openwetware.org/
Webcast

October 5
Association and Natural Internalization of Escherichia coli in the Rhizosphere of Lettuce Plants
Zhe Hou, Ph.D. Food Science Student; Advisors: Dr. Francisco Diez-Gonzalez and Dr. Mike J Sadowsky
Webcast

NOTE CHANGE: Thursday, October 13 at Noon in FScN 15
Crafting a Successful Career: 8 Principles for Winning in a Challenging World
Webcast

October 19
Effect of Maillard-Induced Glycosylation on the Molecular Configuration of Whey Protein and its Solubility, Thermal Stability, and Overall Quality for Beverage Applications
Qian Wang, Ph.D. Food Science Student; Advisor: Dr. Pam Ismail
Webcast

October 26
Endocrine Disruption: Implications for Wildlife and Human Health
Dr. Heiko Schoenfuss, St. Cloud State University, http://web.stcloudstate.edu/aquatictox/index.html
Webcast

November 2
Effect of Polysols in Flavor Release During Mastication of a Semi-Solid Food
Smita Raithore, Ph.D. Food Science Student; Advisor: Dr. Devin Peterson

November 9
Control of Maillard-type Off-flavor Development in Non-Refrigerated (UHT) milk by Phenolic Chemistry
Smaro Kokkinidou, Ph.D. Food Science Student; Advisor: Dr. Devin Peterson

November 16
Development and application of a methodology to determine ferulic acid populations in cereal products
Sharmila Vaidyanathan, M.S. Food Science Student; Advisor: Dr. Mirko Bunzel
The influence of selected food ingredients on the release of aroma compounds from β-cyclodextrin in aqueous solutions
Lu Bing, M.S. Food Science Student; Advisor: Dr. Gary Reineccius
Webcast

November 23
Characteristics of Orexin A signaling in the Brain
Preethi David, M.S. Nutrition Student; Advisor: Dr. Catherine Kotz
Developing Clinical Design of the Effects of Green Tea Extract on Breast Cancer Risk Biomarkers Trial
Hamed Samavat, M.S. Nutrition Student; Advisor: Dr. Mindy Kurzer
Webcast

November 30
Storage Stability and Folate Requirements of a Commercial Probiotic Bifidobacteria & B. longum DJO10A
Omer Celik, M.S. Food Science Student; Advisor: Dr. Daniel O’Sullivan
Effect of storage temperature on the quality losses for model egg protein bar systems
Catie Fisher, M.S. Food Science Student; Advisor: Dr. Ted Labuza
Webcast

December 7
Regulating brain polyunsaturated fatty acid levels: Uptake, rapid metabolism and consequences
Dr. Richard Bazinet, University of Toronto, http://www.utoronto.ca/nutriSci/faculty/Bazinet/
Webcast
December 14
Vitamin A
Henderson Lecture 4:00PM
Dr. William Blaner, Columbia University, http://cumc.columbia.edu/ihn/faculty_/blaner
Spring 2011 Graduate Seminar  
Seminar Coordinators: Zata Vickers (Food Science), Marla Reicks (Nutrition)  
Seminars are held Tuesdays, 3:30-4:30 p.m., in FScN Room 23 unless otherwise noted.

February 8  
Development of the 2010 US Dietary Guidelines Advisory Committee Report  
Joanne Slavin, Ph.D., R.D., Professor, Department of Food Science and Nutrition University of Minnesota  
Webcast

February 15  
Maillard Reaction in Whole Grain Bread  
Deshou Jiang, MS Food Science Student; Advisor: Dr. Devin Peterson  
Webcast

February 22 No seminar

March 1  
Associations of away-from-home eating with dietary intake patterns and weight status differ by choice of restaurant  
Nicole Larson, PhD Research Associate, Division of Epidemiology and Community Health University of Minnesota  
Webcast

March 8  
Digital photography to measure pasta consumption in elementary school children  
Andrea Cornelius, MS Nutrition Student; Advisor: Dr. Len Marquart  
Production and characterization of the lantibiotic produced by B. longum DJO10A  
Xiulan Li, MS Food Science Student; Advisor: Dr. Dan O'Sullivan  
Webcast

March 15 Spring Break – no seminar

March 22  
Polysaccharide addition to low fat Cheddar cheese to improve texture  
Ram Kumar, MS Food Science Student; Advisor: Dr. Tonya Schoenfuss  
The effects of Brain-Derived Neurotrophic Factor (BDNF) on high fat diet-induced potential neurodegeneration in the hypothalamus  
Yuqiao Dai MS Nutrition Student; Advisor: Dr. Chuanfeng Wang  
Webcast

March 29  
Time effect of dietary exposure to Cruciferous and Apiaceous vegetables on biotransformation enzymes  
Noemia Strapazzon, MS Nutrition Student; Advisor: Dr. Sabrina Peterson  
Understanding the molecular stress response of Bifidobacterium longum DJO10A to enhance its processing and storage stability without compromising its ability to persist in the intestine.  
Wilfredo Dominguez, PhD Food Science Student; Advisor: Dan O'Sullivan  
Webcast

April 5  
A comparison of acute satiety and appetite responses for whole grain and mixed fiber treatments in human subjects  
Hilary Stanton-Geddes, MS Nutrition Student; Advisor: Dr. Joanne Slavin  
Webcast

April 12  
Thermal kinetics of Salmonella at low water activity and the effects of sucrose  
Matt Chick, MS Food Science Student; Advisor: Dr. Francisco Diez  
Webcast (without audio)

April 19  
Production of low sodium Cheddar cheese: Improving flavor through the use of flavor enhancers, salt replacers and cheese making procedures  
Jeff Grummer, MS Food Science Student; Advisor: Dr. Tonya Schoenfuss  
Webcast

April 26  
How people’s liking of some unfamiliar foreign snack foods could be affected by smiling face pictures  
Na Hu, MS Food Science Student; Advisor: Dr. Zata Vickers  
Metabolomic investigation of biomarkers of ethanol intoxication  
Xiaolei Shi, MS Nutrition Student; Advisor: Dr. Chi Chen  
Webcast

May 3
The effect of fiber on satiety and food intake: a systematic review
Michelle Diedrick, MS Nutrition Student; Advisor: Dr. Joanne Slavin
Webcast
Fall 2010 Graduate Seminar
Coordinated by Sabrina Peterson (Nutrition) and Zata Vickers (Food Science) Seminars are held Tuesdays, 3:30-4:30 p.m., in FScN Room 23 unless otherwise noted.

September 21
The use of bioelectrical impedance analysis to assess body composition and clinical outcomes after gastric bypass surgery
Sarah Kunkel, MS Nutrition Student; Advisor: Dr. Carrie Earthman
Seminar Webcast

September 28
The Coca-Cola Company and the World of Beverages
Marge Leahy, PhD Director, Health & Wellness Science, The Coca-Cola Company

October 5
Understanding the roles of cathepsin L and B in obesity and cholesterol dysregulation
Jennifer Hannaford, MS Nutrition Student; Advisor: Dr. Xiaoli Chen
Seminar Webcast

October 12
Ribose: interesting applications in food science, nutrition and human medicine
Paul B. Addis PhD, Director of Nutrition Research at Botanic Oil Innovations, Inc.
Seminar Webcast

October 19
Soy Protein Hydrolysate: Solubility, Bioactivity and Acceptability in a Tea Beverage
Tracy Lee, MS Food Science Student; Advisors: Dr. Zata Vickers and Dr. Pam Ismail
Seminar Webcast

October 26
Off-flavor generation through Thiamine fortification in energy beverages and stabilization of these compounds.
Brian DeClark, MS Food Science Student; Advisor: Dr. Gary Reineccius
Seminar Webcast

November 2
Control of Pathogenic Bacteria in Queso Fresco by Using Generally Recognized as Safe (GRAS) Ingredients
Camila Gadotti, MS Food Science Student; Advisor: Dr. Francisco Diez-Gonzalez
Seminar Webcast

November 9 No Seminar

November 16 No Seminar

November 18
Special Seminar 10:00 AM - 11:00 AM ABLMS 223
Seminar Speaker: Dr. Samuel Cushman Senior Investigator, Chief of Experimental Diabetes, Metabolism, and Nutrition Section, Diabetes Branch, NIDDK/NIH
Seminar Topic: Regulation of Adipose Cell Growth and Turnover, and its Dysfunction in Insulin Resistance
Webcast

November 23
The role of herbal extracts on fat metabolism
Teng Zhao, MS Nutrition Student; Advisor: Dr. Douglas Mashek
Webcast

November 30
Development of an GC/MS Method for Evaluation of Ferulic Acids Standards
Maggie Byro, MS Food Science Student; Advisor: Dr. Mirko Bunzel
Webcast

December 7
Gluten free / casein free diets in autism spectrum disorder
Brenda Nolan, MS Nutrition Student; Advisor: Dr. John Himes
Body Image and Glycemic Control in Type 2 Diabetes
Margo Watkins, MS Nutrition Student; Advisor: Dr. Scott John Crow
Webcast

December 14
Robert Chapkin, PhD, Texas A&M University
Webcast
Spring 2010 Graduate Seminar
Coordinated by Xiaoli Chen and Francisco Diez-Gonzalez  Seminars are held Tuesdays, 3:30-4:30 p.m., in FScN Room 23 unless otherwise noted.

**January 19**
*Changes in Resting Metabolic Requirements and the Perception of Hunger and Satiety in Patients with Eating Disorders throughout Residential Treatment*
Elpida Papadantonaki, MS Nutrition Student; Advisor: Dr. Jillian Croll
[Seminar Webcast](#)

**January 26**
*Isolation, Identification and Efficacy of Bacteriophages for Biocontrol of Salmonella*
Dr. Mastura Akhtar, Research Associate, Department of Food Science and Nutrition, University of Minnesota
[Seminar Webcast](#)

**February 2**
*Detection and Inactivation of Warfare Agents in Liquid Foods*
Stephen Enyam Lumor, Postdoctoral Research Associate, Department of Food Science and Nutrition, University of Minnesota
[Seminar Webcast](#)

**February 11**
*CANCELLED Regulation of adipose cell growth and turnover, and its dysfunction in insulin resistance*
Dr. Samuel Cushman, Senior investigator and Chief, Experimental Diabetes, Metabolism, and Nutrition Section, NIDDK/NIH

**February 16**
*Food and Relationship: The Manoomin and The Anishinaabeg*
Paul Schultz Traditional Healer and Spiritual Leader, White Earth Indian Reservation Chair of the Board of Directors, White Earth Tribal & Community College
[Seminar Webcast](#) (Audio Only)

**February 23**
*Nutrient sensing, autophagy and adipose metabolism*
Do-Hyung Kim, Assistant Professor, Department of Biochemistry, Molecular Biology and Biophysics, University of Minnesota
[Seminar Webcast](#)

**March 2**
*Anti-cancer actions of penta-galloyl glucose*
Dr. Junxuan Lu (Johnny) Professor, Hormel Institute University of Minnesota
[Seminar Webcast](#)

**March 9**
*Clinical Nutrition of Vitamin D in the Context of Cancer and Multiple Sclerosis*
Dr. Reinhold Vieth Professor, Department of Nutritional Sciences and Department of Laboratory Medicine and Pathobiology University of Toronto
[Seminar Webcast](#)

**March 16**
*Spring break*

**March 23**
*Assessing body image, body dissatisfaction, and dietary acculturation issues and investigating health and diabetes perceptions among Minnesotan Hmong children, 9-18 years*
Urvashi Pokhriyal MS Nutrition Student; Advisor: Dr. Chery Smith
[Seminar Webcast](#)

**March 30**
*Local chefs' whole grain use in independent restaurants*
William Lendway MS Nutrition Student; Advisor: Dr. Len Marquart
[Seminar Webcast](#)

**April 6**
*Real-time release of volatile and non-volatile components from chewing gum using a chewing device*
Andrea Krause Ph.D. Food Science Student; Advisor: Dr. Gary Reineccius
[Seminar Webcast](#)

**April 13**
*Beneficial vascular and metabolic actions of the green tea polyphenol EGCG*
Dr. Michael Quon Senior Investigator, NCCAM/NIH
[Seminar Webcast](#)
April 20
Soy Isoflavone Supplementation in Postmenopausal Women: Phytoestrogen Variability and Effects on Plasma Hormones
Kayla Meehan MS Nutrition Student; Advisor: Dr. Mindy Kurzer
Incorporating Tasting into an Experimental Auction - A Methodological Approach
Katie Baures MS Food Science Student; Advisor: Dr. Zata Vickers
Seminar Webcast

April 27
The Development and Testing of a Scale to Measure the Subjective Experiences of Hunger and Satiety
Melinda Murray PhD Food Science Student; Advisor: Dr. Zata Vickers
Seminar Webcast

May 4
The impact of GGH and FPGS SNPs on plasma folate and homocysteine levels
Sarah Oppeneer MS Nutrition Student; Advisor: Dr. Kim Robien
Assessment of Body Composition in End Stage Renal Disease Patients
Sara Vine MS Nutrition Student; Advisor: Dr. Carrie Earthman
Seminar Webcast
Fall 2009 Graduate Seminar
Coordinated by Dan Gallaher and Pam Ismail. Seminars are held Tuesdays, 3:30-4:30 p.m., in FScN Room 23 unless otherwise noted.

September 15 Informational Meeting

September 22
Accuracy of Nutrient Composition Information Provided on Food Manufacturer’s Websites
Denise King, Associate Director, Nutrition Coordinating Center, Minnesota Technology Center
https://umconnect.umn.edu/p46633486/

September 29
Factors that Shape the Mammalian Gut Microbiome: How Much "G" and How Much "E"
Andy Benson, Professor in the Department of Food Science and Technology of the University of Nebraska
https://umconnect.umn.edu/p48799294/

October 6
Controversies Relating to Dietary Supplements
Annette Dickinson, PhD, Dickinson Consulting, LLC
https://umconnect.umn.edu/p99536766/

October 13
Relationship between BMI, Eating Behaviors and Attitudes Toward Food, its Preparation and Consumption in Midlife Women.
Alisha Wood (MS), Dr. Marla Reicks
https://umconnect.umn.edu/p93332811/

October 20
From Tg to Deliquescence
Lisa Mauer, Associate Professor, Food Science Department, Purdue University
https://umconnect.umn.edu/p48418717/

October 27
Activity Guided Fractionation of Different Wheat Varieties
Catin Tyl (PhD), Dr. Mirko Bunzel
Astringency of Whey Protein Beverages
Abby Dornbusch (MS), Dr. Zata Vickers
https://umconnect.umn.edu/p98541861/

November 3 ABLMS 223
Development of Biophysically-Based Fluids for Swallowing Disorders
Hetvi Damodhar (MS), Dr. Zata Vickers
Thermal and Chemical Inactivation of Ricin and Shiga Toxins in Liquid Foods
Na Wang (MS), Dr. Francisco Diez and Dr. Ted Labuza
https://umconnect.umn.edu/p47717176/

November 10
Effect of a Highly Fermentable Fiber on Satiety, Food Intake, and Tolerance
Jennifer Hess (MS), Dr. Joanne Slavin
Dietary Intake in Breast Cancer Survivors: Comparison with Normative Data
Melinda Dotray (MS), Dr. Alice Shapiro
https://umconnect.umn.edu/p98324635/

November 17
Connecting Soil to Food to Health: Healthy Land, Healthy Food, Healthy Eaters - Cultivating Sustainable Food Systems
Angie Tagtow, MS, RD, LD, IATP Food & Society Fellow Advocates for Good Food
https://umconnect.umn.edu/p23907591/ This recording does not include sound

November 24
Dietary Glycemic Index & Load in Relation to Oxidative Stress in Healthy, Premenopausal Women
Holly Jakits (MS), Dr Mindy Kurzer
Comparison of Marquette Wine produced using Co-inoculation and Sequential Inoculation of O. Oeni
Nicholas Smith (MS), Dr. Zata Vickers
https://umconnect.umn.edu/p74735072/

December 1
Isolation and Characterization of Lytic Bacteriophages Against Enterohemorrhagic Escherichia coli
Stelios Viazis (PhD), Dr. Francisco Diez-Gonzalez
https://umconnect.umn.edu/p60244555/

December 8
Vitamin D Deficiency and Obesity
Kanak Masodkar, Dr. Shalamar Sibley and Dr. Carrie Earthman
https://umconnect.umn.edu/p91684364/

December 15
The Fate of Salmonella in Ready to Eat Cereal
Eric Hedstrand (MS), Dr. Francisco Diez-Gonzalez
Availability of Whole Grains for School Meals
Mary Orsted (MS), Dr. Len Marquart
https://umconnect.umn.edu/p36134474/
Spring 2009 Graduate Seminar
Coordinated by Dave Smith and Cathy Kotz
Seminars are held Tuesdays, 3:30-4:30 p.m., in FScN Room 23 unless otherwise noted.

January 27
Effects of a digestion pretreatment on the in vitro fermentation characteristics of dietary fibers
Derek Timm M.S. Nutrition Student; Advisor: Dr. Slavin University of Minnesota

Perceived parental support for physical activity as part of a school-based intervention
Lindsey Batts M.S. Nutrition Student; Advisor: Dr. Nelson

February 3
Reduction of Early Cardiovascular Disease Risk by Omega 3 Fatty Acids Supplementation
Nana Matsumoto M.S. Nutrition Student; Advisor: Dr. Raatz

February 10
Acceptance of Whole Grains in Children and Short Term Satiety of Whole Grains and Fiber in Adults and Rats
Natalia Schroeder Ph.D. Nutrition Candidate; Advisors: Drs. Gallaher and Marquart

February 17
The efficacy of sodium gluconate as a calcium lactate crystal inhibitor in Cheddar cheese and its effect on Cheddar cheese composition and Cheddar cheese characteristics during ripening
Chanokphat Phadungath Ph.D. Food Science Candidate; Advisor: Dr. Metzger

February 24
Dream of Wild Beans: Antioxidant Activity in Locally Grown Bean Varieties
Emily Noble M.S. Nutrition Student; Advisor: Dr. Hassel Co-Advisor: Dr. Gallaher
Detection and structural characterization of malonylglicosides’ derivatives formed upon various heat and pH treatments
Vamsidhar Yerramsetty M.S. Food Science Student; Advisor: Dr. Ismail

March 3
Factors influencing food choice and grocery shopping behavior of low-income families in Minnesota
Kristen Dammann (Wigg) Ph.D. Nutrition Candidate; Advisor: Dr. Chery Smith

March 10
Development and Evaluation of Flavoromics in Sensory Understanding and Prediction
Josephine Charve Ph.D. Food Science Candidate; Advisor: Dr. Reineccius

March 17 Break Week

March 23 (Monday)
A Parent-Early Adolescent Intervention to Reduce Sweetened Beverage
Lori Roth-Yousey (PhD) Ph.D. Nutrition Candidate; Advisor: Dr. Himes

March 24
Effect of subsp lactis Bb12 Supplemented Yogurt on Bacteroides in Human Intestine
Melissa Haase M.S. Food Science Student; Advisor: Dr. O’Sullivan
Bioactive peptides derived from limited and selective hydrolysis of soy protein isolate
Wynnie Margatan M.S. Food Science Student; Advisor: Dr. Ismail

March 30 (Monday)
Soy Isoflavonoids: Metabolism, Distribution and Effects on Prostate-Protein Expression
Salome Rebello Ph.D. Nutrition Candidate; Advisor: Dr. Kurzer

March 31
Does Vitamin D Play a Role in Weight Loss Success?
Megan Turner (Theede) M.S. Nutrition Student; Advisor: Dr. Earthman
Effect of protein content and denaturation
S. Priya Malaypally M.S. Food Science Student; Advisor: Dr. Ismail

April 6 (Monday)
Novel emulsions as flavor delivery systems
April 7
The Impact of Acculturation and Environmental Change on Dietary Habits, Weight Gain, and Cultural Practices among Hmong Adults and Children
Lisa Franzen Ph.D. Nutrition Candidate; Advisor: Dr. Cheryl Smith
Seminar Webcast

April 13 (Monday)
Dietary Intake and Quality of Life in Breast Cancer Survivors: Comparison with Normative Data
Melinda Dotray M.S. Nutrition Student; Advisor: Dr. Shapiro - Cancelled

April 14
Effect of Fiber on Satiety, Glycemic, Insulinemic, and Gut Hormone Responses
Holly Willis Ph.D. Nutrition Candidate; Advisor: Dr. Slavin
Seminar Webcast

April 20 (Monday)
An Assessment Study of PDX-Salmonella Indicator Broth for Screening Environmental Samples for Salmonella Contamination
Snehee Chaplot M.S. Food Science Student; Advisor: Dr. Feirtag
Restaurant Marketing Strategies Directed at Children and Adolescents in Schools
Kathryn Hang M.S. Nutrition Student; Advisor: Dr. Story

April 21
Improving the Functionality and Bioactivity of Wheat Bran
Keith Petrofsky Ph.D. Food Science Candidate; Advisor: Dr. Marquart Co-Advisor: Dr. Ruan
Seminar Webcast

April 27 (Monday)
The role of salivary proteins and oral lubrication in the mechanism of astringency
Catherine Lee Ph.D. Food Science Candidate; Advisor: Dr. Vickers

April 28
Weight and eating behavior changes in Indian women living in the US
Shalaka Jamenis M.S. Nutrition Student; Advisor: Dr. Stang
GI Toleration of Inulin Products
Angie Bonnema M.S. Nutrition Student; Advisor: Dr. Slavin
Seminar Webcast

May 4 (Monday)
The Effects of Humectants on Protein Bar quality characteristics during storage
Heather Taterka M.S. Food Science Student; Advisor: Dr. Labuza
Adipose Production of Selenoprotein P: A Role in Obesity and Insulin Resistance
Yuanyaun Zhang M.S. Food Science Student; Advisor: Dr. Xiaoli Chen
Seminar Webcast

May 5
Dietary Glycemic Index and Load and Oxidative Stress in Healthy, Premenopausal Women
Holly Jakits M.S. Nutrition Student; Advisor: Dr. Kurzer - Cancelled
The optimization of an enzyme treatment to increase the bioavailability of antioxidants in wheat bran
Allison Hohn M.S. Food Science Student; Advisor: Dr. Ruan
Seminar Webcast
Fall 2008 Graduate Seminar
Coordinated by Dave Smith and Cathy Kotz
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September 9 Informational Meeting

September 16
Can people lose weight without surgery?
Charles Billington, M.D. MN Obesity Center, Co-Director

September 23 Pilot Plant Tour

September 30
Effect of maternal high fat diet during gestation, lactation or post-weaning on physiological and behavioral parameters of the rat
Anaya Mitra, Ph.D., Post-Doctoral Associate: Dr. Levine and Dr. Gosnell
UMConnect Web Seminar Recording

October 7 No Seminar

October 14
Development of antimicrobial treatments to control Listeria monocytogens in queso fresco
Mary Beth Kamnetz M.S. Food Science Student; Adviser: Dr. Diez
Prebiotics in health and disease
Lauren Williams M.S. Food Science Student; Adviser: Dr. Slavin
UMConnect Web Seminar Recording

October 21
Plant sterols from concept to product
Dr. Alvin Berger North American Nutrition Leader in Global Food Research for Cargill
Abstract: Dr. Berger will begin by defining functional foods and his background in the functional food arena. Thereafter he will discuss plant sterols, and how to advance from having a concept (a good idea) to developing a commercialized product in an industrial setting.
UMConnect Web Seminar Recording

October 28
Extraction and concentration of Bacillus anthracis from milk
Oriana Leishman Ph.D. Food Science Candidate; Adviser: Dr. Diez
UMConnect Web Seminar Recording

November 4
Micronutrients and binge eating disorder
Sarah Rydeen M.S. Food Science Student; Adviser: Dr. Reicks

November 11
Understanding the mechanisms of generation and maintenance of bioactive ACE inhibitor peptides in cheddar cheese
Melissa Nonnemacher Ph.D. Food Science Candidate; Adviser: Dr. Metzger

Monday, November 17 at 3:00 p.m.
Henderson Lecture with HFHL Genome-guided nutrition: Fact or fancy
Jose Ordovas, Ph.D. Tufts University, Boston
Location Change: 105 Cargill Bldg., St. Paul Campus

November 18
Soy isoflavonoids: Metabolism, distribution and effects on prostate-protein expression
Salome A. Rebello Ph.D. Nutrition Candidate; Adviser: Dr. Slavin

November 25
The role of demographic, behavioral and environmental factors on the dietary practices of alternative high school students
Chrisa Arcan Ph.D. Nutrition Candidate; Adviser: Dr. Story

December 2
Tea polyphenols: Biotransformation and biological activities for disease prevention
CS Yang Professor and Chair, Dept. of Chemical Biology John L. Colaizzi Chair in Pharmacy Rutgers University

December 9
Quality changes during the storage of protein nutritional bars
Amy Tran M.S. Food Science Student; Adviser: Dr. Labuza
Evaluate cheese as a delivery vehicle for probiotic bifidobacteria
Michael J. Scheller M.S. Food Science Student; Adviser: Dr. O'Sullivan
Spring 2008 Graduate Seminar
Coordinated by Doug Mashek and Dan O'Sullivan.
Seminars are held Tuesdays, 3:30-4:30pm, in FScN Room 23 unless otherwise noted. A reception follows each seminar.

January 22
Estrogen, the "Other" Adiposity Signal
Debbie Clegg, Ph.D Department of Psychiatry, University of Cincinnati
UMConnect Web Seminar Recording

January 29
Animal Studies on the Relationship between Diet/Taste Preferences and Drugs of Abuse
Blake Gosnell, Ph.D Research Professor, Dept. of Food Science and Nutrition, University of Minnesota
UMConnect Web Seminar Recording

February 5
Trapping of methylglyoxal by dietary compounds in vitro
Di Tan, Ph.D Post-Doctoral Associate, Dept. of Food Science and Nutrition, University of Minnesota
UMConnect Web Seminar Recording

February 12
Emerging adulthood and the college years: An overlooked age for obesity prevention
Melissa Nelson, Ph.D, RD Assistant Professor, Division of Epidemiology & Community Health, University of Minnesota
UMConnect Web Seminar Recording

February 19
Techniques and Applications of Mass Spectrometry in Metabonomics of Food
Roger A. Upham, Ph.D. Executive MS Specialist Waters Corporation
UMConnect Web Seminar Recording

February 26
Optimal diets for prevention and management of diabetes mellitus
Mike Lockheart M.S. Nutrition student
Development of a Texture Lexicon for Protein Bars
Laura Folts M.S. Food Science student
UMConnect Web Seminar Recording

March 4
Physiological models of body composition and human obesity
David Levitt, Ph.D Professor, Dept. of Integrative Biology and Physiology, University of Minnesota
UMConnect Web Seminar Recording

March 11
Physiological Effects of Four Novel Maize-based Dietary Fibers in Humans
Maria Stewart Ph.D Nutrition candidate
Microarray analysis of Bifidobacterium longum DJO10A in Dairy Product
Jui-Ying Hsieh M.S. Food Science student
UMConnect Web Seminar Recording

March 18
No Seminar - Spring break

March 25
Improving the Stability of Beverage Emulsions
Sarah Reiner M.S. Food Science student
Comparison of a novel instrument, the AquaSorp, to two traditional methods for the determination of moisture sorption isotherms
Jody Shands M.S. Food Science student
UMConnect Web Seminar

April 1
Whole Grains in Elementary School Children: Dietary Intake and Meal Observations
Renee Rosen Ph.D Nutrition candidate
Strategies to Increase Whole Grain Consumption among Elementary School Children
Leila Sadeghi Ph.D Nutrition candidate
UMConnect Web Seminar

April 8
Front Faced Fluorescence Spectroscopy in Process Analytical Technology
Corinne Otte M.S. Food Science student
The evaluation of silica based self assembly matrices for flavor encapsulation
Savitha Krishnan Ph.D Food Science candidate
UMConnect Web Seminar
April 15  
Centrally-Located Body Fat in Relation to Inflammatory Markers in Healthy Postmenopausal Women  
D. Lee Alekel, Ph.D. Assoc Professor, Dept. of Food Sci & Human Nutrition, Iowa State University  
[UMConnect Web Seminar Recording]

April 22  
Fatty acids derived from triacylglycerol hydrolysis as a source of ligands for PPAR alpha  
Jessica Sapiro M.S. Nutrition student  
Furanocoumarins from apiaceous vegetables inhibit human cytochrome P-450 1A2 (hCYP1A2) activity  
Ah-Young Kang M.S. Nutrition student

April 29  
The effect of processing state and wheat class on markers of colon cancer risk in carcinogen-treated rats  
Ajmila Islam Ph.D Nutrition candidate  
Food group and nutrient intake of children and adolescents and relationship to weight status  
Inyoung Hur Ph.D Nutrition candidate  
[UMConnect Web Seminar Recording]

May 6  
Protective Effect of Luteolin on Inflammatory Factor-Mediated Insulin Resistance in 3T3-L1 Adiopcytes  
Li Ding M.S. Nutrition student  
Fluid Distribution, Body Composition and Renin-Angiotensin System Changes after Gastric Bypass Surgery  
Jenny Dobratz Ph.D Nutrition candidate  
Characterization of Key Volatile Compounds of Red Wines Produced from Cold-Hardy Frontenac Grapes  
Anna Katharine Mansfield Ph.D Food Science candidate  
[UMConnect Web Seminar Recording]
Fall 2007
Coordinated by Francisco Diez and Mindy Kurzer.
Seminars are held Tuesdays, 3:30-4:30pm, in FScN Room 23 unless otherwise noted. A reception follows each seminar.

September 11 ** 4-5 PM  FScN 15** Graduate Student Orientation FScN Students, Faculty, and Staff

September 18  
**Inactivation of Bacillus anthracis in Milk**  
Sa Xu, Ph.D. Dept. of Food Science and Nutrition, University of Minnesota  
UMConnect Web Seminar Recording  
**Note:** There is no sound during the beginning of the seminar, but the sound does return eventually.

September 25  
Joan Gordon Memorial Food Chemistry Fellowship Seminar  
**How Do They Get Cheese on Potato Chips: The Wonders of Powder Coating.**  
Sheryl Barringer, Ph.D. Dept. of Food Science and Technology, Ohio State University  
UMConnect Web Seminar Recording

October 2  
**Preliminary Changes in Triglyceride-Rich Lipoproteins in Response to Diets of Varying Fat and Fatty Acids**  
Steven McColley M.S. Nutrition Student  
UMConnect Web Seminar Recording

October 9  
**Dietary Modulation of UDP-Glucuronosyltransferases (UGTs) in Humans: Effects of Genetics**  
Johanna Lampe, Ph.D., R.D. Assoc Division Director, Public Health Sciences, Fred Hutchinson Cancer Research Center  
UMConnect Web Seminar Recording

October 16  
**Why Can't We Stop Eating?**  
Allen S. Levine, Ph.D. Dean, College of Food, Agricultural, and Natural Resource Sciences, University of Minnesota  
UMConnect Web Seminar Recording

October 23  
**Development of Rapid Screening Tests for Environmental Listeria species**  
Jessica Saylor M. S. Food Science student  
UMConnect Web Seminar Recording

October 30  
**A Randomized Clinical Trial of Vitamin E and Memantine in Alzheimer's Disease**  
Maurice Dysken, M.D. Director, Geriatric Research, Education, and Clinical Center, Mpls VA Medical Center, and Professor of Psychiatry, University of Minnesota

November 6 TBD

November 13  
**Should women eat soy, drink green tea, and sleep more for the sake of breast cancer risk reduction?**  
Mimi Yu, Ph.D. McKnight Presidential Professor, Dept. of Medicine, University of Minnesota Cancer Center  
UM Connect Web Seminar Recording

November 20  
**Effects of an Isolated Fiber from Fenugreek on Satiety, Glucose and Insulin Response in Obese Individuals**  
Jocelyn Mathern M.S. Nutrition student  
Quantification of Enterobacteria in Fecal Samples of Yogurt Fed Volunteers  
Ivy Johnson-Kanda M.S. Food Science student  
UMConnect Web Seminar Recording

November 27  
**Supplement Use in Eating Disorders**  
Annette Frank M.S. Nutrition student  
Modifying the School Environment: Lunch Meal Portion Size  
Yenli Chu M.S. Nutrition student  
UMConnect Web Seminar Recording

December 4  
**Orexins and Spontaneous Physical Activity in Obesity Prone and Resistant Rats**  
Jennifer Teske Ph. D. Nutrition candidate  
UMConnect Web Seminar Recording

December 11
Centrally-Located Body Fat in Relation to Inflammatory Markers in Healthy Postmenopausal Women
D. Lee Alekel, Ph.D. Assoc Professor, Dept. of Food Sci & Human Nutrition, Iowa State University **CANCELLED** To be rescheduled Spring 2008
Spring 2007 Graduate Seminar
Coordinated by Dan Gallaher and Zata Vickers.
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January 16
What other cultures teach us about our science; Reclaiming Ph in the Ph.D.
Craig Hassel, Ph.D. FScN Associate Professor and Extension Nutritionist University of Minnesota
Breeze Web Seminar

January 23
Binding of flavor compounds to cyclodextrins
Stephen Brose, Food Science M.S. student
Breeze Web Seminar

January 30 No Seminar

February 6
Spontaneous physical activity and obesity resistance
Catherine M. Kotz, Ph.D. FScN Adjunct Associate Professor, University of Minnesota and Research Scientist, V.A. Medical Center
Breeze Web Seminar

February 13
Electrochemical activation of water: Its uses in food safety and health
Joellen Feirtag, Ph.D. FScN Associate Professor and Extension Nutritionist University of Minnesota
Breeze Web Seminar

February 20
Nutrigenomics: From taste to metabolism
Ahmed El-Sohemy, Ph.D. Nutritional Sciences Assistant Professor and Canada Research Chair in Nutrigenomics University of Toronto, Canada
Breeze Web Seminar

February 27
The use of Dual Energy X-ray Absorptiometry (DXA) for the determination of body composition in extremely obese women undergoing gastric bypass surgery
Bret Valentine, Nutrition M.S. student
Bioimpedance spectroscopy for assessment of fluid distribution and body cell mass in the clinical setting
Diana Traughber, Nutrition M.S. student
Breeze Web Seminar

March 6
The effects of bitterness, coarseness, PROP taster status, and fungiform papillae density on bread acceptance
Alyssa Bakke, Food Science Ph.D. candidate
Breeze Web Seminar

March 13 No Seminar – Spring Break

March 20
The effect of linoleic and oleic fatty acids on salty, sweet, sour, and umami tastes
Nicole Reckmeyer, Food Science M.S. student
Gastrointestinal effects of low-digestible carbohydrates
Hollie Rushton, Nutrition M.S. student
Breeze web seminar not available

March 27
Predictive modeling of listeria monocytogenes in ready-to-eat meat foods for safety-based consume-by date labels
Amit Pal, Food Science Ph.D. candidate
Breeze Web Seminar

April 3
Encapsulation and Release of Flavoring Ingredients
Mike Mortensen, Food Science Ph.D. candidate
Breeze Web Seminar

April 10
The effect of calcium and vitamin D on bone mineral density in post liver transplantation subjects
Sugianawaty Mulia, Nutrition M.S. student
Breeze Web Seminar

April 17 - Location and agenda below
William F. Geddes Memorial Lectureship, Food technology and nutrition Science - bridging the interphase for cereal innovations

Kaisa Poutanen, Ph.D. VTT Technical Research Centre of Finland

Breeze Web Seminar

Location McNeal Hall Atrium, Rm. 33 St. Paul Campus map

Agenda 4:00pm Social 4:45pm Lecture 5:45pm Reception 6:30pm Dinner, Cargill Building Atrium, St. Paul Campus

Registration Dinner registration required, deadline Friday, April 13. Cost $40 for professionals and $5 students. Professionals register via: http://www.aaccnet.org/sections/sectionsdetail.cfm?CODE=NW. Students register by contacting Michelle Gobely at mgobely@umn.edu.

For further information contact Renee at rose0560@umn.edu.

April 24
Vitamin D fortification of dairy products
Alexa Hanson, Food Science M.S. student
Breeze web seminar not available

May 1
A longitudinal investigation of diets in transition: What influences dietary patterns during the transition from adolescence to young adulthood?
Nicole Larson, Nutrition Ph.D. candidate
Breeze web seminar not available

June 21
Role of Dysfunctional Adipogenesis in Insulin Resistance
Dr. Samuel W. Cushman Senior Investigator, Chief Experimental Diabetes, Metabolism, and Nutrition Section Diabetes Branch, NIDDK/NIH, MD
Breeze web seminar