

Schedule for University of Idaho/Washington State University

IFT Events at 2014 Annual Meeting in New Orleans

All events held at Morial Convention Center unless otherwise noted.

Special Events:

Sunday, June 22

University of Idaho/Washington State University Reception	
5:30-7:00 PM Hilton New Orleans Riverside Napoleon Room	This is a great opportunity to network with SFS faculty, students, alumni and other food professionals in an informal setting. Ticketed event, sign up via registration-- \$17

Competitions:

Saturday, June 21

Food Packaging Division: Graduate Research Paper Competition	
1:00 PM Expo Floor (Morial Conv. Center)	025-21 COMP08-02. Understanding the Influence of Package Film Oxygen Transmission Rate on Lipid Oxidation and Oxygen Reduction Potential of Pasteurized Blue Mussels (<i>Mytilus Edulis</i>) in Red Sauce: A Storage Study. K. Bhunia ; B. Rasco; J. Tang; S. S. Sablani View Pres.

Sunday, June 22

Rose Marie Pangborn Graduation (Sensory & Consumer Sciences Division): Graduate Research Paper Poster Competition—Kenneth McMahon & Allison Baker WSU SFS	
1:00 PM Expo Floor (Morial Conv. Center)	COMP21-02. Sweet Cherry Appearance and the Effect of 'Locally Grown' Knowledge on Consumer Acceptance. K. M. McMahon ; M. E. Waldrop; C. Ross; M. D. Whiting; K. Pula View Pres.
1:00 PM Expo Floor (Morial Conv. Center)	COMP21-04. Sensory Evaluation of the Impact of a Wine Matrix on Red Wine Finish. A. Baker ; C. Ross View Pres.
Rose Marie Pangborn Graduation (Sensory & Consumer Sciences Division): Graduate Research Paper Oral Competition—Kenneth McMahon & Allison Baker WSU SFS	
4:00-5:30 PM Room 393 (Morial Conv. Center)	Allison Baker and Kenny McMahon will present along with 4 other finalists.

Posters and Sessions:

Sunday, June 22

Bridging Sensory Fundamentals and Real World Application	
7:15 AM Room 392	002-03. How It Compares. C. Ross View Pres.

(Morial Conv. Center)	
Food Engineering Division: Food Engineering Posters	
Noon Expo Floor (Morial Conv. Center)	024-22. Heat Transfer Mathematical Modeling of Chicken Breast in Gravy (CK) During Gentle-Motion Retort Processing. D. Bermudez-Aguirre; G. V. Barbosa-Canovas View Pres.
Noon Expo Floor (Morial Conv. Center)	024-50. Sodium Chloride Diffusion in Selected Foods During Storage After Thermal Processing. E. Bornhorst; J. Tang; S. S. Sablani; J. Powers View Pres.
Noon Expo Floor (Morial Conv. Center)	024-122. Prediction of Heat Transfer Coefficients During Gentle-Motion Retort Processing Using Artificial Neural Networks (ANN). D. Bermudez-Aguirre; M. Garcia-Perez; G. V. Barbosa-Canovas View Pres.
Food Packaging Division: Food Processing & Packaging Posters	
Noon Expo Floor (Morial Conv. Center)	025-21. Understanding the Influence of Package Film Oxygen Transmission Rate on Lipid Oxidation and Oxygen Reduction Potential of Pasteurized Blue Mussels (<i>Mytilus Edulis</i>) in Red Sauce: A Storage Study. K. Bhunia; B. Rasco; J. Tang; S. S. Sablani View Pres.
Nonthermal Processing Division: Food Processing & Packaging Posters	
Noon Expo Floor (Morial Conv. Center)	028-06. A Microbiological and Chemical Study on the Shelf-Life of a Thermal and Thermo-Sonicated Orange-Carrot Juice Beverage. D. Bermudez-Aguirre; P. Pokhrel; H. Martínez-Flores; G. Garnica-Romo ; G. V. Barbosa-Canovas View Pres.
Noon Expo Floor (Morial Conv. Center)	028-11. PEF and Ultrasound Assisted Extraction of Phenolics Compounds From Plum Juice. I. G. Medina Meza; P. Boioli; F. Younce; M. Mariotti; G. V. Barbosa-Canovas View Pres.
Noon Expo Floor (Morial Conv. Center)	028-12. High Pressure Processing Effects on Quality Parameters of Beetroot Juice. M. Paciulli; I. G. Medina Meza; E. Chiavaro; G. V. Barbosa-Canovas View Pres.
Nonthermal Processing Division: Food Chemistry Posters	
3:00 PM Expo Floor (Morial Conv. Center)	066-02. Effects of HHP Treatment on Quality Parameters and Lipid Oxidation in Pesto Sauce. I. G. Medina Meza; F. Villani; C. Barnaba; M. Mariotti; G. V. Barbosa-Canovas View Pres.
3:00 PM Expo Floor (Morial Conv. Center)	066-03. Physico-Chemical and Microbial Quality Changes of Thermo-Sonicated Carrot Juice During Storage. H. Martínez-Flores; G. Garnica-Romo ; D. Bermudez-Aguirre; P. Pokhrel; G. V. Barbosa-Canovas View Pres.
Sensory & Consumer Sciences: Sensory Science Posters	
3:00 PM Expo Floor (Morial Conv. Center)	073-03. Sweet Cherry Appearance and the Effect of 'Locally Grown' Knowledge on Consumer Acceptance. K. M. McMahon; M. E. Waldrop; C. Ross; M. D. Whiting; K. Pula View Pres.
3:00 PM Expo Floor (Morial Conv. Center)	073-06. Sensory Evaluation of the Impact of a Wine Matrix on Red Wine Finish. A. Baker; C. Ross View Pres.

Monday, June 23

Packaging Systems for Advanced Food Preservation Technologies	
10:30 AM Room 391 (Morial Conv. Center)	091-02. Polymer Packaging for Microwave-Assisted Thermal Processes. S. S. Sablani View Pres.
Fruit & Vegetable Products Division: Food, Health & Nutrition Posters	
11:00 AM Expo Floor	126-07. Grape Seed Extract Prevents Skeletal Muscle Wasting in Interleukin 10 Knockout Mice. B. Wang; G. Yang; M. Du; M. Zhu View Pres.

(Morial Conv. Center)	
Nutraceuticals & Functional Foods Division: Food, Health & Nutrition Posters	
11:00 AM Expo Floor (Morial Conv. Center)	136-16. GSE Supplementation Improves Colonic Cell Differentiation via Inhibiting WNT/Beta-Catenin Pathway in Interleukin-10-Deficient Mice. G. Yang ; Y. Xue; M. Du; B. Chew; M. Zhu View Pres.
Nutrition Division: Food, Health & Nutrition Posters	
11:00 AM Expo Floor (Morial Conv. Center)	138-21. Maternal Obesity Induces Gut Inflammation and Impairs Gut Epithelial Barrier Function in NODo Mice. Y. Xue ; H. Wang; M. Du; M. Zhu View Pres.
Aquatic Food Products Division: Food Processing & Packaging Posters	
2:30 PM Expo Floor (Morial Conv. Center)	165-04. A Kinetic Study of Textural Changes and Protein Denaturation for Pasteurized Salmon Roes (<i>Oncorhynchus Keta</i>) of Different Water Phase Salt Concentrations. C. Liu ; M. Ovissipour; G. Unlu; S. S. Sablani; J. Tang; B. Rasco View Pres.
2:30 PM Expo Floor (Morial Conv. Center)	165-05. Quality Parameters of Unpasteurized and Pasteurized Whitefish (<i>Coregonus Clupeaformis</i>) Caviar During 90 Days Refrigerated Storage. C. Liu ; M. Ovissipour; G. Unlu; S. S. Sablani; B. Rasco View Pres.
Biotechnology Division: Food Microbiology Posters	
2:30 PM Expo Floor (Morial Conv. Center)	166-02. Use of Nisin as a Biopreservative Against <i>Cronobacter sakazakii</i> in Milk-Based Powdered Infant Formula. M. Benschmidt; W. Price; G. Unlu View Pres.
Food Microbiology Division: Food Microbiology Posters	
2:30 PM Expo Floor (Morial Conv. Center)	174-46. Microbial Safety of Fresh Herbs from Los Angeles, Orange County, and Seattle Farmers' Markets. D. Levy ; N. K. Beck; A. L. Kossik; T. Patti; J. S. Meschke; M. Calicchia; R. Hellberg View Pres.
2:30 PM Expo Floor (Morial Conv. Center)	174-68. Growth Inhibitory Effects of Cinnamomum Cassia Oil on Shiga Toxin Producing <i>Escherichia Coli</i> . L. Sheng ; Y. Xue; M. Zhu View Pres.

Tuesday, June 24

The Moral Compass Within Consumer Testing: A Comparison Between Academia and the Food Industry	
08:30 AM Room 392 (Morial Conv. Center)	190-01. Introduction to the Use of Human Subjects. C. Ross View Pres.
Nonthermal Processing Division: Food Engineering Posters	
10:00 AM Expo Floor (Morial Conv. Center)	212-02. Inactivation of <i>E. Coli</i> (ATCC 11755) and Physiochemical Changes of Fresh Carrot Juice Treated by Ultrasound. P. Pokhrel ; D. Bermudez-Aguirre; H. Martínez-Flores; G. Garnica-Romo ; G. V. Barbosa-Canovas View Pres.