

Department of Food Science Seminar Series
Fall 2009
Monday Seminar 3:30-4:20 pm in Room D2 Food Science Building

- Aug. 24th **Organizational Meeting**
- Aug. 31st ***One Time Injection of Novel Fusion Protein of Parathyroid Hormone and Collagen Binding Domain (PTH-CBD) Results in Greater than 30% Increase in Bone Mineral Density in Mice***
Dr. Joshua Sakon, Dept. of Biochemistry, University of Arkansas
- Sep. 7th **Labor Day Holiday – no seminar**
- Sep. 14th ***Measuring Public Opinion: Lessons from the Arkansas Poll***
Dr. Janine Parry, Dept. of Political Science, University of Arkansas
- Sep. 21st ***Food Safety in a RTE Luncheon Meat Company***
Erik Friedly, Land O' Frost Inc.
- Sep. 28th ***An Overview of the University of Arkansas Rice Processing Program***
Dr. Terry Siebenmorgen, Dept. of Food Science, University of Arkansas
- Oct. 5th ***Preparation of Bio-Active Peptides from Soybean Lines with Varying Oleic Acid Content***
Srinivas J. Rayaprolu
- Antimicrobial Properties of Citrus Extract, Liquid Smoke, and Lauric Arginate on Escherichia coli and Staphylococcus Surface-Inoculated onto Subcutaneous Beef Fat***
Sean Pendleton
- Oct. 12th ***Polyphenolic Composition and Antioxidant Activity of Extruded Cranberry Pomace***
Brittany White
- Oct. 19th ***Soybean Cultivar Development and Germplasm Enhancement in Arkansas***
Dr. Pengyin Chen, Dept. of Crop, Soil, and Environmental Science, University of Arkansas
- Oct. 26th ***Temperature and Bacterial Profile of Post-Chill Poultry Carcasses in Processing Combo Held at Room Temperature***
John Handley
- Applying the Glass Transition Hypothesis to Low Temperature Drying of Rough Rice***

Ashley Wiedower

- Nov. 2nd ***Microbial Safety, Shelf Life Stability, Quality Preservation, and Consumer Acceptance of Vacuum-Infused Irradiated Chicken Breast Meat Treated with Natural Plant Extracts and Organic Acids***
Kenneth Over
- Nov. 9th ***Natural Green Tea and Grape Seed Extracts and Nisin to Reduce Conventional Chemical Antimicrobials and to Inhibit the Growth of Listeria Monocytogenes, E. coli O157:H7, and Salmonella Typhimurium in Ready-to-Eat and Low Fat Chicken and Turkey Hotdogs***
Amara Venkata Sunil Perumalla
- Nov. 16th ***Feasibility Study of Using Near-Infrared Spectroscopy to Predict Water Uptake, Solids Leached, and Volumetric Expansion in Cooked Rice***
Marianne Rice
- A Survey Study about the Perception and the Willingness-to-Pay for Organic Chicken***
Ellen Van Loo
- Nov. 23rd **Thanksgiving Break** – no seminar
- Nov. 30th ***The Kano Model Applied in Product Optimization***
Bangde Li
- The Characterization of Salmonella from Free-Range and Pastured Poultry***
Sherry Melendez
- Dec. 7th ***Applications of RFID-From Food to Fashion***
Dr. Bill Hardgrave, Walton College Information Systems, University of Arkansas

The title of student's presentation is a tentative title.