

FAPC hosts symposium to highlight food research

STILLWATER, Okla. – The Food & Agricultural Products Center and the Institute of Food Technologists-Oklahoma Section recently hosted a research symposium in conjunction with Oklahoma State University Research Week.

The symposium featured food and agricultural products research conducted by the FAPC and OSU, according to Peter Muriana, FAPC food microbiologist and chair of the symposium.

“The event provided an opportunity for graduate students to make oral and poster presentations of their work and for scientists and researchers to network with others in the food and agricultural field and possibly foster future collaborations among colleagues,” Muriana said.

The symposium featured eight oral and 25 poster presentations by graduate students.

John Park, an associate professor and extension specialist in the Department of Agricultural Economics at Texas A&M University and director of Texas Center for Cooperative Development, also was the keynote speaker for the symposium. Park's presentation was titled “Consumer Paradox: Understanding America’s Health-Conscious Obese.”

Park commented on the services the FAPC provides to Oklahoma businesses.

“I’ve been associated with the FAPC for a while now,” Park said. “I have not seen a center do what this center does as well as the FAPC.”

After the symposium, an IFT-OK dinner meeting took place at the Stillwater Country Club.

Bob Noyes, Distinguished IFT Lecturer and professor in the Food Science and Nutrition Department at California Polytechnic State University, presented “A Logical Approach to Wine and Food.” Noyes explained the key principles of wine and food in balance, which provides the platform for creating great tasting food that is delicious with individuals’ favorite wine.

In addition to Noyes presentation, student research winners from the day’s symposium also were announced during the dinner.

Dimple Kundiyana, biosystems and agricultural engineering graduate student, won first place in the oral category with his presentation titled “Sorganol: In-field production of ethanol from sweet sorghum.” Food science graduate student Rien Baiq won first place in the poster category. Baiq’s poster was titled “Antimicrobial activity of oregano oil.” Both students received a certificate of achievement and \$250.

The FAPC/IFT-OK Research Symposium was sponsored by Advance Foods, Allied Custom Gypsum, Bar-S Foods, Chef’s Requested Foods, Griffin Foods, Oklahoma Refrigerated Services, Redland Juice Company, The Schwan Food Company and Unitherm Food Systems.

###

Oklahoma State University, U.S. Department of Agriculture, State and Local Governments Cooperating. The Oklahoma Cooperative Extension Service offers its programs to all eligible persons regardless of race, color, national origin, religion, sex, age, disability, or status as a veteran, and is an equal opportunity employer.