

**Department of Food Science Seminar Series  
Spring 2008  
Monday Seminar 3:40-4:30pm in Room D2 Food Science Building**

- January 14<sup>th</sup>     ***Biofilms of Foodborne Pathogens***  
Irene Hanning, Poultry Science Dept., University of Arkansas
- January 21<sup>st</sup>     *Martin Luther King, Jr. Holiday—no seminar*
- January 28<sup>th</sup>     ***The CEMB Program at the University of Arkansas***  
Dr. Doug Rhoads, CEMB Program, University of Arkansas
- February 4<sup>th</sup>     ***Interaction of Listeria monocytogenes with Eukaryotic Hsp60 during the Intestinal Phase of Infection***  
Kristin Burkholder, Food Science Department, Purdue University, West Lafayette, IN
- February 11<sup>th</sup>    ***Title to be announced\****  
Dr. Michael Hume, USDA-ARS South Plains Agricultural Research Center, Texas A&M University, College Station, TX  
  
\*John Tyson Poultry Science 2<sup>nd</sup> floor Auditorium 3:30pm
- February 18<sup>th</sup>    ***Microbial Biotransformation of Fluoroquinolone Antimicrobial Agents***  
Dr. John Sutherland, National Center for Toxicological Research—FDA, Jefferson, AR
- February 25<sup>th</sup>    ***Organic Poultry Production and Processing***  
Dr. Anne Fanatico, Poultry Specialist, National Center for Appropriate Technology, and Adjunct Faculty, Poultry Science Dept., University of Arkansas
- March 3<sup>rd</sup>        ***Title to be announced***  
Dr. Harrison Pittman, Director of the National Agricultural Law Center, Research Assistant Professor of Law, University of Arkansas
- March 10<sup>th</sup>     ***Research and Development in the Pet Food Industry***  
Dr. John Dickerson, Associate Director of Food Technology and Material Development—Snacks, Coffee, and Petcare, Proctor and Gamble, Lewisberg, OH
- March 17<sup>th</sup>     *Spring Break—no seminar*
- March 24<sup>th</sup>     ***Title to be announced***  
Dr. Latha Devareddy, Food Science Dept., University of Arkansas
- March 31<sup>st</sup>     ***Effect of Extrusion on the Polyphenolic and Dietary Fiber Compositions of Cranberry Pomace***  
Brittany Adams, Ph.D. student  
  
***Lexicon development of lip products using descriptive sensory analysis***  
Lauren Dooley, Ph.D. student

- April 7<sup>th</sup>      ***Comparison of the Sensory Properties and Preference Mapping of Ultra-High Temperature (UHT) Milk***  
Gaewalin Oupadissakoon, Ph.D. student
- Oxidative Stability of Conjugated Linoleic Acid-Rich Soy Oil***  
Shivangi Mohan Kelkar, M.S. student
- April 14<sup>th</sup>      ***HPLC Analysis of Triacylglycerol in CLA Enriched-Soy Oil: Role of Standards***  
Rahul Lall, M.S. student
- Title to be announced***  
Stephen O'Brien, M.S. student
- April 21<sup>st</sup>      ***Low Temperature, Low Relative Humidity Drying of Rough Rice***  
George Ondier, M.S. student
- Title to be announced***  
Dinara Tortayeva, M.S. student
- April 28<sup>th</sup>      ***Effect of Modified Starch on Bake-Only Chicken Nuggets***  
Sarah Purcell, M.S. student
- Seed Composition Change during Soybean Development***  
Xiaoyu Min, M.S. student