IFT12

IFT Annual Meeting & Food Expo
Las Vegas Convention Center
Las Vegas, NV USA
June 25–28, 2012

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IFT Meetings
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087-03  The Sub-Chronic Oral Toxicity Study of Rang Chuet Extracts—K. POSRIBDEE; Suranaree Univ. of Technology, R. Oonsivilai, B. Srira, Ph.D., B. Chitomboon, Ph.D. (Toxicology)

WEDNESDAY 11AM

Session 126, Hall C5

Extension Outreach Division: Education & Professional Development Posters
Track: Education & Professional Development
Time: 11:00-1:30

126-01  Web-Based Approach for Promoting Good Agricultural and Handling Practices—M. Bunning; Colorado State Univ., G. Wall, P. Kendall

Session 127, Hall C5

Nutraceuticals & Functional Foods Division: Education & Professional Development Posters
Track: Education & Professional Development
Time: 11:00-1:30

127-01  Antioxidant, Antihypertensive, and Metal Chelating Peptides from Common Bean Protein Hydrolysates—I. Cazares-Castilla, IOB: Escuela Nacional de Ciencias Biologicas-IPN, A. Hernández-Alvarez, IBO; C. Jimenez-Martinez, G. Dávila Ortiz, Ph.D., C. Jacinto-Hernández, Dr

Session 128, Hall C5

Quality Assurance: Education & Professional Development Posters
Track: Education & Professional Development
Time: 11:00-1:30


Session 129, Hall C5

Education Division: Educational & Professional Development Posters
Track: Education & Professional Development
Time: 11:00-1:30

129-01  Commercial-Scale Apple Butter Processing Provides Real World Learning Experience for Undergraduate Food Science Students—A. Maxwell; Kansas State University, J. Sinning, D. Neely, K. McLean, K. Getty

129-02  Developing a Model for Effective K-12 Outreach Programs: Real World Lessons for Middle School Classrooms—C. Pratt, MS; University of Tennessee, J. Richards

129-03  Does Grade Inflation Occur in the Introductory Food Science Class at MUP?—A. Clarke; University of Missouri, A. Gelidoglu, M. Slinkard

129-04  Remote Laboratories for Teaching Citrus Processing Technology—J. Reyes-De-Corcuera; Univ of Florida-CREC, A. Taliban, Ph.D.

129-05  Virtual Laboratories for Food Engineering: Unit Operations—N. Ramirez-Corona: UNIVERSIDAD DE LAS AMERICANAS PUEBLA, M. Jiménez-Munguía, L. Rios-Casas, A. López Malo, E. Palou, PhD

Session 130, Hall C5

Aquatic Food Products Division: Food Microbiology Papers
Track: Food Microbiology
Time: 11:00-1:30

130-01  Effect of Ozone on Microbial and Physicochemical Characteristics of Yysters (Crassostrea virginica) During Storage at -1℃—V. Pardiso; Universidad Veracruzana, J. Rivas,MSC, K. López, MSc, D. Martinez, Dr, S. Rodríguez, Dr, R. Uscanga, QC

130-02  Detection of Cholix Toxin from Vibrio cholerae Non-O1/Non-O139 in Oysters (Crassostrea virginica) Harvested from Manicipo Lagoon, Mexico—V. Pardiso; Universidad Veracruzana, L. Lizárraga Parada, Dr, K. López, MSC, B. Gómez-Gutiérrez, Dr, I. Weng, MSc, E. Méndez, MSc, H. Cabanillas, Dr, R. Uscanga, QC

130-03  Inhibition Effects of Combination of Yaper Phase Thymol and Modified Atmosphere Against Salmonella spp. on Raw Shrimp—S. Zhou; Rutgers Univ., K. Yan, Ph.D., S. Sheen, L. Liu, Y. Pang


130-05  Effect of Cold Storage Before and/or After High Hydrostatic Pressure on Inactivation of Vibrio parahaemolyticus and Vibrio vulnificus in Oysters—M. Ye; Univ. of Delaware, Y. Huang, H. Chen


Session 131, Hall C5

Biotechnology Division: Food Microbiology Posters
Track: Food Microbiology
Time: 11:00-1:30

131-01  Cloning, Characterization, and Applications of Branching Enzyme and 4-o-Glucanotransferase for Starch Modification—J. Park; Chungnam National Univ., J. Koo, I. Oh, J. Kim, I. Kim, I. Kim

131-02  Comparative Studies on the Production of Biodiesel, Monoglycerides, and Diglyceride by 4 Recombinant Candida rugosa Lipase Isozymes—S. Chang; Daeye University, M. Huang, Y. Hsieh, Y. Liu, T. Wu, J. Shaw

131-03  Effect of Xanthan/Chitosan/Kanthan Encapsulation and Capsule Size on Survival of Lactobacillus acidophilus ATCC 43121 in Simulated Gastrointestinal Conditions—P. Soma, Ph.D.; Univ. of Maryland, A. Kourou, Y. Lo

131-04  Fed-Batch Fermentation with Intermittent Feeding Strategy or Controlling Dissolved Oxygen for Improving Biomass Production of Lactobacillus plantarum—C. Hwang; HungKuang Univ., R. Chiang, C. Tsai, H. Tsai

131-05  Purification and Evaluation of Whey Protein Peptide Activity of the Alkaline Protein Isolated from Sausala macrocarpa S3-R1 Inhibiting in Korean Ginseng Rhizosphere—M. Nam, Ph.D.; Chungnam National Univ., K. Whang, Ph.D., S. Cho, Ph.D., H. Baek, Ph.D., Y. Park

131-07  Antibiotic Resistance in Aquaculture Products from Domestic Production—Y. Huang; The Ohio State Univ., L. Zhang, L. Ye, L. Ye, W. Wang, H. Wang, H. Wang

Session 132, Hall C5

Dairy Foods Division: Food Microbiology Posters
Track: Food Microbiology
Time: 11:00-1:30

132-01  Effect of Resistant Starch and Alginate Microencapsulation on Survivalabilty of Lactobacillus plantarum in Yogurt—Y. Shafiei; Bakhshi Oolooi; Islamic Azad University, V. Rossinl, A. Javadli, H. Mirzaei

132-05  Rhodological Measurements and Physicochemical Properties of Whey Protein Isolate Combined Effect of Heat and NAC—R. Hussain; Universidad de Lorraine, C. Gallar, PhD, A. Aashiq, J. Scher

132-02  Identification and Characterization of Lactic Acid Bacteria in Crema Tropical Cheese Through DGGE—B. Vallejo-Cordoba, PhD; Centro de Investigación en Alimentación y Desarrollo, A.C. (CIDA); Coordinación de Tecnología de Alimentos de Origen Animal, S. Rangel-Ortega, MSc, D. Escalante, Ph.D., A. Gonzalez-Cordova

132-03  Identification of Ethereus of the Knef Grain—C. Kuei; National Taiwan University, S. Wang, M. Chen

132-07  Survival of Lactic Acid Bacteria in Commercial Drinking Yoghurts During Long-Period Storage—M. Bang; Division of Animal Science, Chonnam National University, Y. Ryu, H. Bang, G. Kim, S. Oh, division of animal science