

FOOD SCIENCE

FALL 2023



SENAY'S SYNOPSIS

Dear Food Science Friends and Alumni,
I hope you're all doing well as we dive into the exciting fall semester. It's amazing how quickly time has flown, and we're now in October, starting a new academic year. Looking back at the beginning of this semester, I'm thrilled to say that we're off to a fantastic start. Our department has been energized and enthusiastic, especially thanks to our outstanding freshman class. These bright students have already brought our academic community new perspectives and great potential.
I'd like to warmly welcome our new faculty and staff members. Your dedication and expertise have already positively impacted our department, and we're excited to see the contributions you'll continue to make as we move through the fall and beyond.
In addition to our promising academic start, we have some exciting news to share. Our department has been part of something deliciously special for Purdue University. I'm delighted to announce that our "Boiler Chip" ice cream, a result of our research and innovation, has been named Purdue's official ice cream. This sweet achievement

showcases our department's ability to blend academic excellence with creativity and highlights the exceptional work happening within our ranks. Congratulations to everyone involved in the development of our special ice cream.

As we look ahead to the rest of this academic season, there's a great sense of excitement. We are privileged to guide and nurture our students as they pursue knowledge and success. There are countless opportunities for groundbreaking research, transformative learning experiences, and innovative collaborations. With the exceptional talent within our department and the commitment of our entire team, I have no doubt that this fall will be a time of academic excellence and collective accomplishment that sets the stage for more success in the future. Together, we'll maintain the standards of excellence that define our department, ensuring that this fall semester is truly remarkable.

Wishing you all an inspiring, growth-filled, and successful fall.

Warm regards,



Senay Simsek
Department Head

FEATURE STORY



Food science student from Benin, Africa, dreams of feeding the world

Growing up, **Doriane Sossou** saw how food insecurity affected those around her. Now she dreams of a more food-secure future. Whether in the lab or in her classes, Sossou is driven by a deep passion for helping others to lead better, healthier lives. Read how Doriane discovered her [passion for food science](#).

DISCOVERY



A look into food safety, security and sustainability

Food science professors **Amanda Deering** and **Haley Oliver** were guests on a recent episode of the "[This is Purdue](#)" podcast. During the episode, Amanda and Haley dive into a challenge facing the entire world: food safety, security and sustainability. Working with interdisciplinary teammates across campus, fellow land-grant institutions like Cornell and partners all over the world, Amanda and Haley are addressing urgent questions about food production in a changing climate and a growing global population. Tune in to learn more about changing attitudes on sustainability, the importance of gender representation in food production and how research done in the heart of Indiana is helping feed the world.



Food science professor on Fulbright in Türkiye: When wheat isn't wheat

How does diversity in food around the world affect our gut microbiome? As a Fulbright Specialist at Necmettin Erbakan Üniversitesi this summer, Purdue Food Science associate professor **Steve Lindemann** worked on [curricular development around microbial communities](#) — and even tried new foods himself.



AgDay-TV highlights Purdue Agriculture

"AgDay," recently filmed on Purdue's campus for its Purdue Agriculture-themed college roadshow. The episode aired on September 15 and featured a wide breadth of research including a discussion on emerging protein sources and a [behind-the-scenes look](#) at our department's Sensory Evaluation Laboratory with **Andrea Liceaga**, associate professor of food science and the lab's manager. Watch the

full episode on the AgDay website. Andrea's interview begins at 16:00.

STUDENTS



Cultivating the future: Ella Hildebrand

As the aroma of rich chocolate and warm caramel floats through the DeBrand Fine Chocolates kitchens, intern **Ella Hildebrand** dons her lab coat. Ella explored food safety and production this summer through creating confectionaries. Ella is just one of many Food Science students who experienced amazing professional growth through a [summer internship](#).



Meet our 2023-2024 Food Science Envoys!

The Purdue Food Science Envoys serve as ambassadors for our department and are often the first smiling faces that our visitors see. Envoys are carefully selected and act as liaisons for the Department of Food Science to industry executives, alumni, and prospective students. The Envoy experience allows students to gain valuable leadership skills and strengthen their network within the food industry while proudly representing Purdue Food Science. [Learn more about each of our 14 envoys!](#)



Students expand professional skill set during Student Professional Development Days

Industry representatives from 23 food and agricultural companies flooded Nelson Hall for Student Professional Development Days in September. During this annual event, students had the opportunity to network with food companies and hone their professional skill set to prepare for career fair season. Thank you to our alumni and partners for participating in this unique event that helps propel our students into their future careers.



Bringing the Taste of the Fair to your kitchen

The Indiana State Fair may be over, but you can still enjoy the smells and tastes of the fair in your own home! This summer, students from the Food Entrepreneurship and Manufacturing Institute shared ways that you can bring the imaginative recreations of the Taste of the Fair to your own kitchen.

OUTREACH & ENGAGEMENT



40th annual Aseptic Processing and Packaging workshop headlines summer outreach to industry

The Aseptic Processing and Packaging workshop has been a staple in the Purdue Food Science department since its inception in 1983. Established by Dr. Philip Nelson and Food Science faculty, this workshop provides a hands-on environment for food industry professionals to learn essential scientific and engineering principles relevant to applying the aseptic technology. **Dharmendra Mishra** and his team welcomed 75 participants for this summer's event. In addition to the in-person option, the Department now offers an online version of this workshop that participants can complete any time. [Visit our website](#) to learn more.



Purdue Food Science welcomes 4-Hers hungry for science

Over the summer, the Food Science department hosted 12 high school students for 3 days for 4-H Academy. Members of our team led a variety of activities where students got a taste of fermentation, food chemistry, microbiology, processing and food safety. Activities included gel spherification, making fermented pepper sauce, meat processing and fresh produce food safety. We hope to welcome some of these visitors back as food science students in a couple of years!

PEOPLE



Prioritizing personal growth and earning a Purdue Global MBA

In her 13 years at Purdue, **Allie Kingery** has filled a variety of roles and worn a number of hats. Currently she is the Managing Director of the quickly-growing Food Entrepreneurship and Manufacturing Institute (FEMI). We are grateful Allie has chosen to continue to use her skills, talents and expertise here at Purdue Food Science.



Haley Oliver promoted to Assistant Dean of Ag Online Programs

Food Science professor **Haley Oliver** was promoted to [Assistant Dean of Ag Online Programs](#), bringing her diverse and successful experiences as a professor in Purdue Food Science and director of the Feed the Future Innovation Lab for Food Safety to the position. Congratulations, Dr. Oliver!



Purdue Food Science welcomes three new faculty members

Please join us in welcoming our three new faculty members! [Read the article](#) to learn more about each individual and their research.

ALUMNI & DEVELOPMENT



We all scream for ice cream!

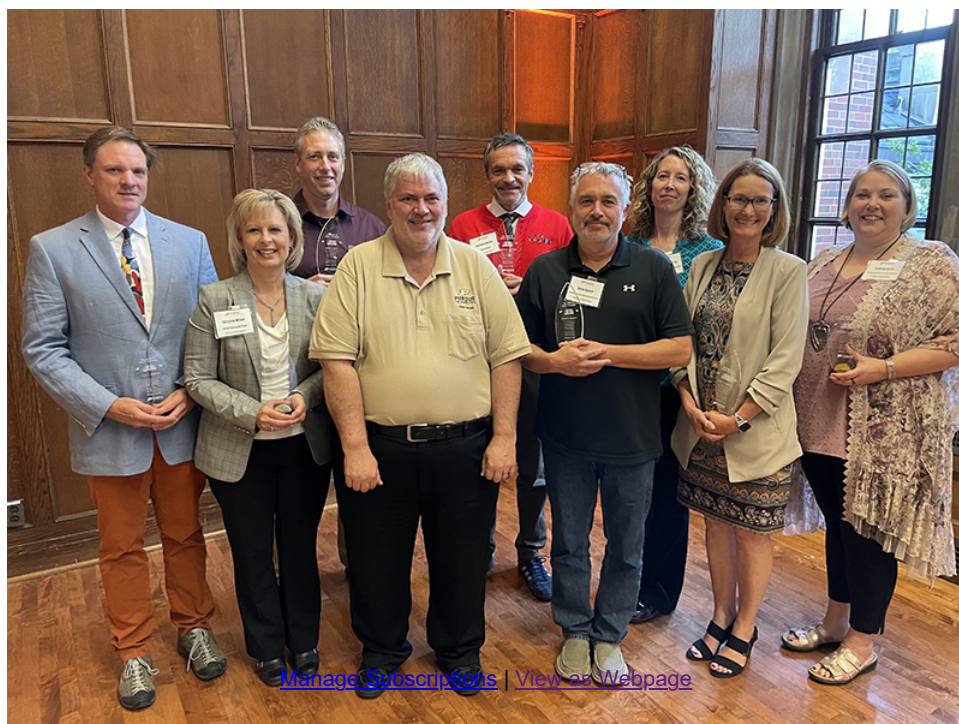
When Purdue University President and ice cream enthusiast, Mung Chiang, requested a new Purdue ice cream flavor, students with the Food Entrepreneur Manufacturing Institute (FEMI) jumped at the chance. [Get the inside scoop](#) on Purdue's new ice cream flavors, developed right here in the Purdue Food Science department. This sweet treat will be available at upcoming Purdue events and at the Boilermaker Butcher Block in Creighton Hall. Grab a scoop, and try it for yourself!

AWARDS



Jose Haro Reyes, Edward Moncada recognized by American Society for Nutrition

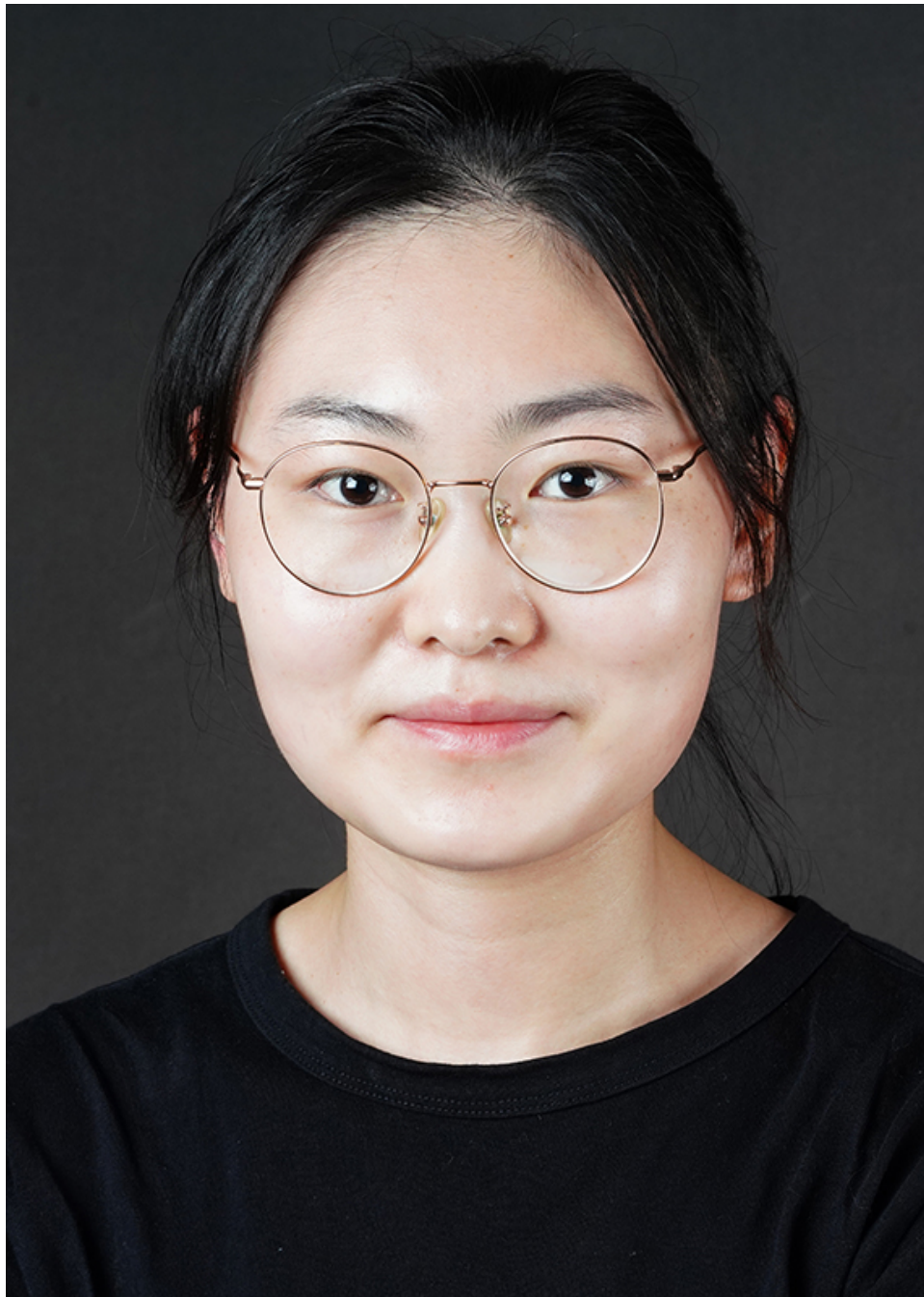
PhD candidates **Edward Moncada** and **Jose Haro Reyes** were two of six finalists considered for the "Young Investigators Underrepresented in Nutrition" award, presented by the American Society for Nutrition. Jose Haro Reyes was recognized as one of this year's winners for his work, "Anti-Colitic Activity of Phlobaphenes and Anthocyanins in Humanized IL-10 ^{-/-} Mice With Bacterial Dysbiosis." Please join us in congratulating them both.



Two Food Science faculty members inducted into the Book of Great Teachers

Congratulations to **Dr. Christian Butzke** and **Dr. Haley Oliver** on being inducted into [Purdue's Book of Great Teachers](#)! This book bears the names of faculty who have devoted their lives to excellence in teaching and scholarship.

OUR GRADUATES



Congratulations to our Summer 2023 Food Science Graduate!

Master's Degree Recipient, Rui Zhu

SUPPORT FOOD SCIENCE

The Food Science Department is offering a unique opportunity to alumni, friends, and family to permanently place your name in the building. We currently have nine spaces available on our diamond wall. The cost of your adding your name to the wall is a \$1,000 donation to the department. We will work on a first come, first serve basis. Please contact Luke Brenneman at 765-414-7093 or ldbrenneman@purdueforlife.org to secure your spot. Thank you for supporting Purdue Food Science!

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