

IFANCA-Food Diversity Poster Competition

#	Student Name	Poster Topic
Undergraduate Students		
1	Tatjana Webb	The challenges and success of food safety using UV-C LED, a non-thermal process, poses on the food industry
2	Abbey Pollock	Comparing Salmonella enterica with Non-Pathogenic Salmonella Surrogate Bacteria Reductions in a Fermented and Dried Sausage For In-Plant Food Safety Validation Application
3	Allison Brenner	Plant-Based Pork: Is Halal or Kosher
4	Moni Fadamiro	Functional Ice and Food Safety
5	Nathalie Salgado Pena	Are vegan eggs the best alternative for the food industry?
Graduate Students		
1	Zahra Mohebbinaye	Effects of beta-glucan and resistant starch on prebiotic bread physicochemical properties, glycemic load, and glycemic index
2	Fariha Irshad	Culture meat: A solution to diverse foods and challenges in its halal certification
3	Tara Mahmood	Effect of cranberry juice intake on the gut microbiome and inflammatory markers in adults: a randomized, double-blind, placebo-controlled study
4	Cyprian Syeunda	Valorization of cereal grain waste (bran) into functional food ingredients with enhanced sensory attributes
5	Augustus Harrison	The potential challenges of validating process lethality for salmonella in fermented semi-dry sausage products on a small scale.
6	Gabriele Scott	Flour Functionality to Increase Utilization of a Drought Resistant Crop