

Robert Mondavi Institute for Wine and Food Science
December E-Newslettter

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Institute Awards Two 2017 Pentair Graduate Fellowships

Strengthening their connection to UC Davis, [Pentair](#), a member of the Institute's Industry Partnership Program, will support two Graduate Student Fellowships in 2017. Each recipient will receive \$40,000 to support one year of their research. The recipients were honored during an award reception on November 2, 2016:

Joseph Williams (Brewing Science



Institute Hosts 7th Annual Research Poster Competition

Twenty-six posters were submitted for the competition on Thursday, December 8th: 13 posters from Post-Docs and 13 from Graduate Students. For the first time this year, judges decided to recognize the four "Best Posters" in each category and split the monetary awards evenly. Recipients (listed below) will each receive \$800 in addition to an engraved plaque.

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Fellow is a graduate student in the laboratory of Dr. Charles Bamforth. Mr. William's research project will focus on: *"Examining the upstream factors that affect downstream beer filterability and using the knowledge gained to explore the practicality of using membrane filtration in upstream processes."*

Shalini Shankar (Dairy Science Fellow) is a graduate student in the laboratory of Dr. Daniela Barile. Ms. Shankar's proposed research project is: *"Capturing bioactive milk oligosaccharides and functional peptides from dairy waste whey permeate using hollow fiber membrane filtration."*



[UC Davis Olive Center Hosts Olive Oil Symposium in Jan., 2017](#)

[Best Post Doctoral Research Posters](#)

- Dr. Yigal Achmon (FST); Advisor: Chris Simmons
- Dr. Melanie Massonnet (VEN); Advisor, Dario Cantu
- Dr. Javad Barouei (FST); Advisor: Linda Harris
- Dr. Marie Hennebelle (FST); Advisor: Ameer Taha

[Best Graduate Student Research](#)

[Posters:](#)

- Sara Yang (FST); Advisor: Jean-Xavier Guinard
- Elizabeth Chin (FST); Advisor: Carolyn Slupsky
- Abraham Morales-Cruz (VEN); Advisor: Dario Cantu
- Lianna Tilton (FST); Advisor: Nitin Nitin

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On Tuesday, January 17, 2017 the UC Davis Olive Center's "[Olive Growing Symposium](#)," will explore the future of California's booming olive oil industry. Top industry and academic experts will examine market trends, reveal new research and discuss the gains made by the newly established Olive Oil Commission of California. The symposium also will review the best practices for growers and processors. [Click here to register.](#)



Institute Launches End Food Waste Initiative

The Institute has launched an End Food Waste Initiative with seed funding from the Henry J. Kaiser Family Foundation



The Honey and Pollination Center Starts 2017 with Mead Course & Feast

The Center's continuing efforts to usher the science of mead making into the university environment continue in January, 2017 with two short courses: "[Mead Making Bootcamp](#)" (Jan. 12) and "[Beginner's Introduction to Mead Making](#)" (Jan. 13-14). In addition to hands-on mead making in the LEED Platinum Teaching and Research Winery with UC Davis winemaker Chik Brenneman, both courses will include lectures by Department of Viticulture and Enology faculty and several of the most-respected mead makers working in the industry today. [Click here to register.](#)

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and Piedwood Farms. This student-driven endeavor will develop three value-added food products from organic fruit/vegetable residue generated by Urban Remedy. Five undergraduates from the Departments of Food Science & Technology (FST) and Nutrition led by Emily Gousen, M.S. candidate in Agricultural & Resource Economics, will also run sensory panels, model production scale-up, and determine minimum selling price for the products if commercialized. Two FST Assistant Professors are faculty leads on the project: Ned Spang and Christopher Simmons. Advisory Board members include Paul Coletta, CEO, Urban Remedy; Dana Gunders, Sr. Scientist, Food & Agriculture, Natural Resources Defense Council; and Sarah Vared, ReFED Food Waste Collaborative.

On February 11, the Center's annual fundraising dinner, [Feast: a Taste of Mead and Honey](#), will feature a menu created by Ann Evans, author of [The Davis Farmer's Market Cookbook](#), and a guided mead tasting, led by none other than Darrell Corti, of Corti Brothers Grocer, Sacramento, Calif. [Click here to register.](#)



[Georg Riedel Leads Wine Glass Seminar](#)

Georg Riedel, 10th generation and owner of Riedel Crystal, presented a fascinating, educational seminar demonstrating the relationship between the shape of the glass and the perception and enjoyment of wine on December 12, 2016 in the Silverado

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[Uncorked at the Mondavi Center](#)

The 2016-17 season of "[Uncorked](#)," the private wine tastings held in partnership with the Mondavi Center, featured Bos Wine on Tuesday, December 13 before a performance by The Ukulele Orchestra of Great Britain. The next Uncorked event is scheduled for January 14, 2017 and will feature wine from Francis Ford Coppola Winery before a performance by [Itzhak Perlman and Rohan De Silva](#).

Uncorked is open to [Friends of the Robert Mondavi Institute](#) at the Reserve Level and above.



[2015-16 Robert Mondavi Institute Annual Report](#)

The Institute is pleased to release its Annual Report which summarizes all programmatic activities, including those of its Centers of Excellence (UC Davis Olive Center and Honey & Pollination Center), from July 1, 2015 through June 30, 2016. [Click here to view the report.](#)

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Your support of the Robert Mondavi Institute helps foster the next generation of scientists. Funds from the Friends Program provides research and education opportunities for outstanding graduate students in the Departments of Viticulture and Enology, and Food Science and Technology.

[CLICK FOR MORE INFORMATION ABOUT OUR FRIENDS PROGRAM.](#)

Thanks to Our Current Friends and Supporters

- **EPICUREAN**: Doug and Juli Muhleman
- **GOURMAND**: Clare Hasler-Lewis and Cameron Lewis; Roger White
- **RESERVE**: Al & Margaret Giuliani; Wayne & Jacque Bartholomew; DeWayne & Lauren Quinn; Glenn Workman; Harold McGee; James & Penelope Shackelford; Bancroft-Clair Foundation, Inc.; Nancy & Bill Roe; Rob & Sonya Twyman; Randy Cobb & Kathie Benko; Bob & Barbara Leidigh; Mary Horton; Barb Stuckey; Chuck & Lori Krouse; Darrell Corti; John Lescroart & Lisa Sawyer; Reed Youmans & Susan Hare-Youmans; Ashok Patel; Glenn & Julie Nedwin; Margaret Lawson; Kay Gist; Jane Killebrew; Jose F.

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- **VINTAGE**: Kim Lamb; Dana Hawkins; Bill & Linda Schmidt; Susan & Robert Silva; Jina Lopez; Tom & Rebecca Ramme; Tori Blommer-O'Malley; Murry & Laura Baria; Barbara Fingerut; Maynard Skinner & Christy Jensen; Karl Gerdes & Pamela Rohrich; David Rocke & Janine Mozee
- **CULINARY**: Dan & Sandy Sperling; John & Christine Bruhn; Seth Brunner & Linda Clevenger; Rafael DeLaFuente; Don Roth & Jolán Friedhoff; Robert & Janice Boynton; Grant & Lois Chappell; Paul Coletta; Clay Gregory; Jean-Michel & Janet Valette; Bill & Laura Lacy



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