

Robert Mondavi Institute for Wine and Food Science
April E-Newsletter

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2017 Arla Foods Graduate Fellow, Lauryn Chan

Lauryn Chan, a Master's student in the laboratory of Juliana de Moura Bell, an Assistant Professor in the [Department of Food Science and Technology](#) (FST), has been awarded the 2017 [Arla Foods](#) Graduate Fellowship. Arla Foods is an international food cooperative based in Denmark, and is the largest producer of dairy products in Scandinavia. Arla Foods joined the [Institute's Industry Partnership Program](#) in 2015, and has awarded two prior Graduate Fellowships. The topic of Ms. Chan's research is "Simultaneous Purification of Bovine Milk Oligosaccharides and Production of added-value Components by Fungal Fermentation." She will receive \$40,000 to fund one year of her research.



Uncorked at the Mondavi Center

The 2016-17 season of "Uncorked," the private wine tastings held in partnership with the [Mondavi Center](#), concluded on Wednesday, April 5th, with wine by [Inherit the Sheep](#) poured before a performance by

Pentair Deepens Connection with the Institute

On Wednesday, March 22nd, [Pentair](#), a global leader in water re-use and recycling technology, announced an even stronger connection to the Institute. This enhanced collaboration will include \$240,000 over three years to support two graduate students each year in both [Dairy](#) and [Brewing](#) Sciences. Each student will receive \$40,000 to fund a year of his or her research. Professors [Daniela Barile](#), who leads the Milk Processing Lab, and [Charlie Bamforth](#), the [Anheuser-Busch](#) Endowed Professor of Malting and Brewing Sciences, will also receive equipment donations totaling \$1.2 million to support their labs. Pentair has been a member of the [Institute's Industry Partnership Program](#) since 2013.



Picnic Day 2017 at the Institute Enjoys Record Turnout

On Saturday, April 22nd, the Institute enjoyed one of its largest Picnic Day turnouts yet, with nearly 2,500 visitors sampling varietal honeys and UC Davis olive oils. The Honey and

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Arizona, Dave Holland, Chris Potter, Kevin Eubanks and Eric Holland. Inherit the Sheep is a winery owned by Clay Gregory, a Founding Member of the Institute's Honorary Board. Uncorked is open to Friends of the Robert Mondavi Institute at the Reserve Level and above. [More about the Friends of the Robert Mondavi Institute here.](#)

News & Events at the UC Davis Olive Center News



Coming up: [Sensory Evaluation of Olive Oil Short Courses](#): The essential sensory courses for olive oil producers are back. Both two-day courses will be led by sensory scientist Sue Langstaff ([Applied Sensory](#), LLC) and will help attendees develop an understanding of how olive oil flavor changes with time and as the result of growing and processing variables. Click below to register.

[Part I: Mon. & Tues., June 26 & 27](#)

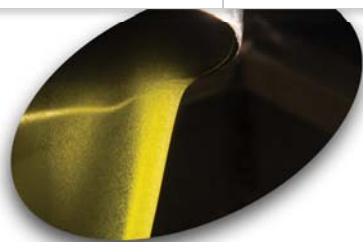
[Part II: Wed. & Thurs., June 28 & 29](#)

Pollination Center released a new California coriander honey and a three-pack gift set of all three of its honeys (coriander, orange blossom and wildflower). The UC Davis Olive Center released it's first-ever dipping oil, which combined UC Davis olive oil, barrel-aged balsamic vinegar, and spices into one of the hottest sellers of the day. The Institute sold 150 bottles of dipping oil, 100 bottles of UC Davis olive oil, 220 jars of honey, and 45 honey three-packs. Both Centers are self-funded and proceeds from product sales like these play a vital role in sustaining their ongoing efforts. [Purchase products here.](#)

News & Events at the Honey and Pollination Center



On Tuesday, April 18th, the Center hosted another of its quarterly varietal honey tastings. Honeys included Sidr honey from Yemen; Wildflower honey from Cuba; Stingless bee honey from South America; Manuka honey from New Zealand; and Lavendar honey from France. The tasting was led by Amina Harris, the Center's director and

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Coming up: [Master Milling Certificate Course](#): On Thursday, September 28th, the best olive oil milling course in the United States returns. The 4-day course will be led by Leandro Ravetti, a globally-recognized authority on olive oil processing and growing. Oil will be processed on site by Olive2Bottle Mobile Services. Also included: a field trip to three olive oil processors in Yolo County, including to [Boundary Bend's new U.S. facility](#).



Coming Up: [BICI & BEVI Yolo Olive Oil & Wine Bike Ride](#): On Saturday, June 3rd, join [Hot Italian](#) and [Bondolio](#) for a bike ride to explore olive oil, wine, and pizza in Yolo County. Beginning at Hot Italian in Davis, the day continues with a brief ride to the Institute, then to [Bondolio](#) in Winters for a tour of their state-of-the-art mill. The day concludes back at Hot Italian with samples of local beer and wine. All proceeds benefit the UC Davis Olive Center.

[Robert Thorp](#), a Distinguished Professor Emeritus in the [Department of Entomology and Nematology at UC Davis](#).



Coming up: [California Honey Festival](#): On Saturday, May 6th the Center is partnering with the city of Woodland to host the first-ever California Honey Festival. The day includes more than 100 craft, art, and food vendors, a cooking stage, live music, and a mead speakeasy. An interactive version of the Center's [honey flavor and aroma wheel](#) will be on display, and the winners of the California Honey Festival honey contest will be announced. Attendees will learn about the issues honey bees face today, as well as how to creatively plant gardens that help feed pollinators.



Coming up: [Bee Symposium](#): On Sunday, May 7th is the Center's daylong symposium, which is designed for beekeepers of all experience levels. The event will

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feature keynote speaker Dr. Steve Sheppard, Thurber Professor of Apiculture and Chair of the [Department of Entomology, Washington State University](#). The day also features UC Davis faculty and staff speakers, graduate student research posters and lobby displays.



Your support of the Robert Mondavi Institute helps foster the next generation of scientists. Funds from the Friends Program provide research and education opportunities for outstanding graduate students in the Departments of Viticulture and Enology, and Food Science and Technology. [More about the "Friends of the Robert Mondavi Institute."](#)

Thanks to our Current Friends:

- **Epicurean:** Doug and Juli Muhleman
- **Gourmand:** Clare Hasler-Lewis & Cameron Lewis; Roger White; Russell & Sheila Kaufman
- **Vintage:** Jina Lopez; Tom & Rebecca Ramme; Tori Blommer-O'Malley; Murry & Laura Baria; Barbara Fingerut; Maynard Skinner & Christy

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Our mailing address is:

Robert Mondavi Institute
Sensory Building
392 Old Davis Road
Davis, CA 95616

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