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February 2018 E-Newsletter

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## Institute Hosts Roaster's Guild Sensory Summit

January 25-27

The [Specialty Coffee Association \(SCA\)](#) has hosted their [Roaster's Guild](#) Sensory Summit twice before at the institute, and this year returned for the third conference—a veritable masterclass of coffee sensory science, evaluation and tastings. Coffee is a growing force at UC Davis. The “[Coffee Taster's Flavor Wheel](#)” was revised in 2016 through a collaborative effort with UC Davis researchers and the SCA. Jean-Xavier Guinard, a sensory scientist and professor in the Department of Food Science and Technology, and PhD Candidate Molly Spencer organized over 70 professional coffee tasters and sensory panelists to redefine the coffee flavor and aroma lexicon. UC Davis is also home to the [UC Davis Coffee Center](#), the first multidisciplinary university research center devoted to the study of coffee. The center has attracted attention from some of the coffee industry's biggest companies, too. With \$250,000 pledges from both Peet's Coffee and Wilbur Curtis, and a pledge of \$750,000 from La Marzocco to fund a new espresso lab, it's safe to say that UC Davis is at the forefront of coffee research. The Sensory Summit featured lectures by UC Davis faculty and researchers, coffee experts, and included tastings of cheese, beer, and coffee.



### Edward Spang's Team Receives \$790,000 Seeding Solutions Grant

December 2017

Edward Spang, an Assistant Professor in the Department of Food Science and Technology, is part of the UC Davis team that was awarded a \$790,000 Seeding Solutions grant from the Foundation for Food and Agriculture Research. The foundation is a nonprofit organization established by the 2014



### Professor Emerita Linda Bisson Named “Top Wine Industry Leader”

September 2017

“A leader is someone who makes an impact or shapes how people act or how things occur—an agent of change,” writes WineBusiness.com. Nothing is perhaps more apt to describe Linda Bisson, the Maynard A. Amerine Endowed Chair, and professor emerita in the Department of

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farm bill with bipartisan congressional support. Spang's team is tasked with revolutionizing the food processing industry—they will test new technology to improve the drying methods used in food production. Their method will use innovative moisture-absorbing technology instead of exclusively relying on heated air to dehydrate produce, such as grains, nuts, rice and seeds, for optimum storage and distribution. Spang's research focuses on characterizing and optimizing the efficiency of linked water, energy, and food resource systems.

[Read the story here.](#)

viticulture and energy. Dr. Bisson's research investigated the utilization of carbon and energy sources in yeast, and has broad applications in both enology and medicine. Bisson retired from UC Davis in late 2017 but not before being recognized as a WineBusiness "Top Wine Industry Leader," the latest in a long string of accolades. She mentored 50 MS and 21 Ph.D. students as their dissertation advisor. As WineBusiness writes, "Bisson's research in yeast genetics is a scientific legacy that will not be surpassed easily."

[Read more about Linda Bisson here.](#)

## News & Events: UC Davis Olive Center



### **Olive Oil and Health Conference**

*November 14th & 15th*

The center co-hosted the "International Conference on Olive Oil and Prevention of Chronic Disease" with the International Olive Oil Council. The conference focused on the health benefits of olive oil, which may be even more extensive than previously thought, and brought international olive

## News & Events: Honey & Pollination Center



### **Hands-On Mead Course**

*January 11-13th*

The center hosted two mead-making courses in early 2017. Mead Making "Bootcamp" was a focused day of hands-on mead making under the guidance of Chik Brenneman, the winemaker for UC Davis. "Beginners Intro. to Mead," on Friday and Saturday, traced mead from its origin

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on industry members together with UC Davis researcher expertise. It's one of the many ways the UC Davis Olive Center is doing for olive what UC Davis did for wine.



### **Center Celebrates 10th Anniversary**

*January 17th*

Over the last decade the UC Davis Olive Center has become an essential reference in the olive oil sector in the United States. The center provides independent, research-based information to professional buyers and regulators, and promotes consumer embrace of quality; best practices; university resources and expertise; and must-attend educational events. The center has delivered more than \$5 million in research and campus resources while supporting itself through product sales, course revenue, research grants, and donations.

on the way to its recent resurgence. Participants tasted various meads, reviewed the process of ingredient selection, and the learned steps to making good mead.

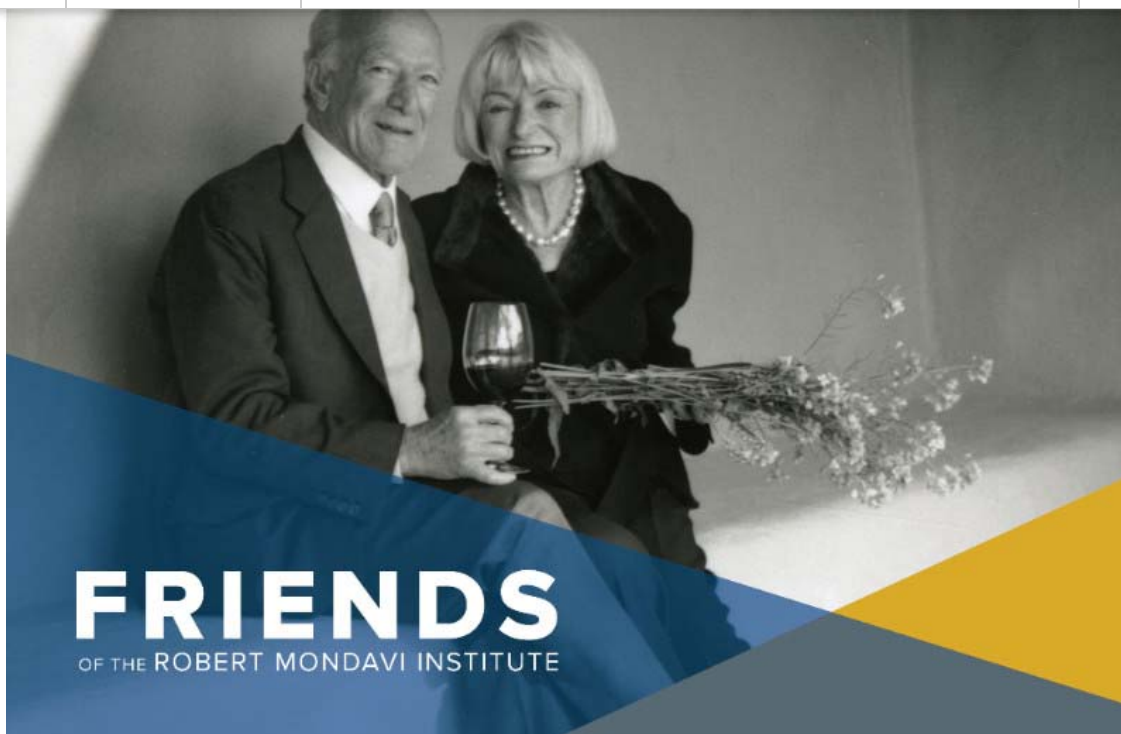


### **Upcoming: Bee Symposium**

*March 3rd*

The center's fourth annual Bee Symposium, an educational program designed for beekeepers of all experience levels, is on Saturday, March 3, 2018. Gardeners, farmers and backyard beekeepers can learn about the world of pollination, bees and the problems they are facing today. Lobby displays will feature the latest graduate student research, beekeeping equipment, books, honey, plants, and much more. This year's keynote speaker is Tom Seeley, Horace White Professor, Department of Neurobiology and Behavior, Cornell University.



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The Robert Mondavi Institute is the foremost resource in the world for beverage and food science. Your support of the institute helps foster the next generation of wine and food scientists. Funds from the Friends Program support the institute as well as academic outreach programs and travel awards for graduate students in the Departments of Viticulture and Enology, and Food Science and Technology. [Click here to see our new Friends of the Robert Mondavi Institute levels and benefits.](#)

### Thanks to our Current Friends:

- **Gourmand:** Roger White; Russell & Sheila Kaufman
- **Reserve:** Al & Margaret Giuliani; Wayne & Jacque Bartholomew; DeWayne & Lauren Quinn; Glenn Workman; Harold McGee; James & Penelope Shackelford; Nancy & Bill Roe; Rob & Sonya Twyman; Bancroft-Clair Foundation; Randy Cobb & Kathie Benko; Mary Horton; Barb Stuckey; Chuck & Lori Krouse; Darrell Corti; John Lescroart & Lisa Sawyer; Reed Youmans & Susan Hare-Youmans; Glenn & Julie Nedwin; Margaret Lawson; Kay Gist; Jane Killebrew; Jeremy Benson;
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