

HELPING INDUSTRY INNOVATE

Industry Partnership Program



UCDAVIS

Robert Mondavi Institute

for Wine and Food Science

*Enhancing our quality of life through
wine, brewing and food sciences*



UC Davis leads the world in agricultural sciences

- 1st in the world in Agriculture & Forestry*
- 1st among national universities in number of faculty publications written in fields of ecology and the environment, agriculture, entomology, food science, nutrition, and plant and animal sciences**
- 1st in United States and 4th globally for campus sustainability and environment friendly practices***
- 2nd among Best Global Universities for Agricultural Sciences****
- 9th among U.S. public universities*****

* QS World University Rankings, 2013 -15

** Science Watch, Reuters, 2013

*** GreenMetric World University Rankings, 2015

**** U.S. News & World Report Best Global Universities 2016

***** U.S. News & World 2015 "Best Colleges" Report

UC Davis is a global community of individuals united to better humanity and our natural world while seeking solutions to some of our most pressing challenges. Located near the California state capitol in Sacramento, UC Davis has more than 35,000 students, and the full-time equivalent of 4,100 faculty and other academics and 17,400 staff. The campus has an annual research budget of over \$700 million, a comprehensive health system and approximately two dozen specialized research centers. The university offers 96 graduate programs and 104 undergraduate majors in four colleges and six professional schools.

Academic colleges

College of Agricultural and Environmental Sciences
caes.ucdavis.edu

College of Biological Sciences
biosci.ucdavis.edu

College of Engineering
engineering.ucdavis.edu

College of Letters and Science
ls.ucdavis.edu

Professional schools

School of Education

School of Law

School of Medicine

School of Veterinary Medicine

Betty Irene Moore School of Nursing

Graduate School of Management





The Robert Mondavi Institute leads in innovation and partnership

Robert Mondavi's vision was to provide UC Davis a prestigious forum for collaboration between the departments of Viticulture and Enology and Food Science and Technology.

This vision was realized in 2008 with the completion of the Robert Mondavi Institute for Wine and Food Science — a 129,000 sq. ft. state-of-the-art research and teaching complex which now houses these two renowned academic units under one roof.

The Robert Mondavi Institute Industry Partnership Program was established to forge a strong, working partnership between UC Davis and leading wine, beer, dairy and other food and beverage companies. The overarching goals are to cultivate innovation, facilitate dialog between industry and researchers, and to help keep UC Davis engaged in responding to the pressing needs of our industry partners.

Previous and Current Industry Partnership Program Members:



Arla Foods
www.arla.com



The Wonderful Company
www.wonderful.com



Pentair
www.pentair.com



Del Monte Foods
www.delmonte.com

Two departments—a singular vision

The departments housed in the Robert Mondavi Institute are global innovators in university-based research, teaching and outreach in food and beverage sciences. Their achievements are enormous.

The Department of Viticulture and Enology



Department of Viticulture and Enology bringing in grapes from the harvest. Left to right: Dave Block, department chair; Roger Boulton, Professor; and Andy Waterhouse, Professor and Chair Emeritus.

The most productive wine and grape research organization in the world.

- Developed new rootstocks with resistance to fanleaf degeneration, nematode complexes, phylloxera and salinity
- Created new yeast strains that prevent the production of hydrogen sulfide during wine-making
- Introduced sterile filtration to the California wine industry
- Developed the first standardized lexicon for wine, the Wine Aroma Wheel
- Credited with “re-starting” the California wine industry after Prohibition

The Department of Food Science and Technology

The leading food science program in the nation.

- Most published and cited U.S. research program in food science
- Instrumental in the development of the processed fruit and vegetable industry in California
- Particular strength in fruits and vegetables, brewing, food safety and measurement, health impact of foods, food engineering and processing, beverages



Students at work in the Anheuser-Busch/InBev Brewery

And a rich network of programs and resources

- World-class sensory and consumer science facilities
- Western Human Nutrition Research Institute
- Western Institute for Food Safety and Security
- Agricultural Sustainability Institute
- California Institute for Food and Agriculture Research
- Center for Produce Safety
- Foods for Health Institute
- Center for Wine and Food Sustainable Processing
- UC Davis Olive Center
- Honey and Pollination Center



At the forefront of sustainability

The Robert Mondavi Institute facilities are a working model for the most advanced theory and practice of sustainable production in the food and beverage industries, helping **Industry Partners** to manage the challenges of the future.

The world's first and only LEED Platinum food and beverage production facilities

In January 2011, the Robert Mondavi Institute dedicated the Teaching and Research Winery and the August A. Busch III Brewing and Food Science Laboratory. This 34,000-square-foot teaching and research complex is the only facility of its kind in the world to receive LEED (Leadership in Energy and Environmental Design) Platinum certification, the highest rating for environmental design and construction awarded by the U.S. Green Building Council. The facility was financed entirely by private philanthropy—no state or federal funds were used.



Self-sustaining in water and energy

- The Jess S. Jackson Sustainable Winery Building was completed in March 2013. The building was made possible by a \$4 million donation from the family of the late Jess Jackson (Jackson Family Wines) and his wife, Barbara Banke. The building is one of the most advanced passive buildings in the US. Some of the features include:
 - Rainwater converted to Reverse Osmosis water for process cleaning
 - 90% recovery and re-filtration of Clean-In-Place solutions (both water and chemistry)
 - Onsite generation of cold and hot water by a photovoltaic-powered icemaker and solar cogeneration system
 - Onsite charging of second life Lithium batteries (240KWh) for night time operation of the Winery
 - Green cleaning chemistry (potassium rather than sodium salts)
 - Solution recovery and filtration of cleaning water (up to 10 cycles, requiring about 1/5th the usual amount of water)



Benefits of being industry partners

Streamlined access to world-class research facilities

Through the dedicated services of the Director of Industry Relations, your company will have access to Robert Mondavi Institute LEED Platinum facilities:

- Teaching and Research Winery
- Anheuser-Busch/InBev Brewery
- Food Science and Technology Pilot Plant
- Milk Processing Laboratory
- Food Safety and Measurement Facility
- Jess S. Jackson Sustainable Winery



Connect with key faculty

We'll be your guide, efficiently assembling a team to suit your company's needs. **Industry Partners** have targeted introductions to a wide range of faculty and staff at UC Davis from numerous centers, institutes and departments. Disciplines include, but are not limited to, food science, viticulture and enology, brewing science, sensory science, biotechnology, genomics, nutrition, business, economics, engineering, law, plant sciences, and human and veterinary medicine.



An industry network like no other

Annual research update tailored for each **Industry Partner** reflecting specific interest areas impacting your business needs. Annual meetings for **Industry Partners** will provide an opportunity for your company to network with other **Industry Partners** as well as faculty and staff from academic units and multi-disciplinary centers and institutes across campus. Senior executives will be invited to meet with top UC Davis leadership in a private setting.



Industry Partner Graduate Fellow

- Opportunity to name a Graduate Student Fellow in Partner Company name to conduct research in an area of interest to the Company for one year.

Engage top students

- Facilitated introductions/interactions between students and Industry Partners to establish internships and employment opportunities.

Industry Partner recognition and information access

Industry Partners will be prominently recognized at conferences and symposia, on the website, in the Annual Report and in other published materials. **Partners** will have access to a consolidated database of research abstracts presented at scientific meetings and symposia, and faculty research grants collected in a **Partners-only** website.



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For more information about the Industry Partners Program, please contact **Clare Hasler-Lewis, Executive Director, Robert Mondavi Institute for Wine and Food Science**

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Departments of:

**FOOD SCIENCE
AND TECHNOLOGY**

**VITICULTURE
AND ENOLOGY**

UCDAVIS

**COLLEGE OF AGRICULTURAL
AND ENVIRONMENTAL SCIENCES**