



Grape Tasting & News

Dear RMI Supporter,

Summer has gone by quickly, and the campus is already preparing for the return of students next month. Fall feels like it is peeking around the corner with slightly cooler weather, and this year's grape harvest has started in the RMI vineyards.

The **UC Davis Olive Center** will host the **International Olive Sustainability Conference** in early September, welcoming experts worldwide to share research on sustainable olive farming and olive oil production. It is an ambitious and impressive event for farmers, producers, olive oil industry members, and culinary professionals. It will surely be a success, and we'll share a recap in our September newsletter.

Sensory science is at the core of the Robert Mondavi Institute, and you can help! The Guinard Lab is looking for participants to taste table grapes this week, Wednesday through Friday. It takes less than an hour, and you can participate multiple days. Details and the survey sign-up are below.

We've shared an article below on Dion Skaria, a food science student who developed Fit Candy, an innovative gummy candy made from upcycled watermelon rinds. Admittedly, I am very partial to his success as his academic advisor, and I encourage you to [read his story](#). You can find him at the farmer's market if you are a Davis local.

Finally, join us for our annual food and wine-tasting event on October 12. [TASTE tickets](#) go on sale on Thursday, September 26, at noon. You will receive a newsletter email that day to remind you to purchase your tickets. They will sell out very quickly!

If you enjoy our programs and newsletters, please [forward this to a friend](#) and consider supporting the Robert Mondavi Institute through our [Friends Program](#).

Sincerely,



Ned Spang

Director, Robert Mondavi Institute for Wine and Food Science

Associate Professor, Department of Food Science and Technology

Upcoming: Table Grape Study



Table Grape Consumer Test Looking for Tasters

August 21-23, 2024, 10:00 am to 4:00 pm

Be part of sensory science at UC Davis by tasting grapes! The Guinard Lab is looking for consumers ages 18-55 for a one-hour timeslot on August 21, 22, or 23 from 10:00 am to 4:00 pm. You can attend one or multiple days, and the tasting will be at the RMI Sensory Building on campus. Walk-ups are welcome.

[> Survey Sign-up](#)

Upcoming: iCAMP Conference



3rd Annual Cultivated Meat and Alternative Protein Summit

September 9, 2024, 8:30 am to 5:00 pm

iCAMP24 is the 3rd Annual Cultivated Meat and Alternative Protein Summit. An annual gathering of forward thinking academia, industry leaders, and policymakers working to navigate the hurdles for cultivated meat and alternative protein commercialization in the United States and abroad.

[> Register](#)

Save the Date: TASTE



TASTE: Annual Food, Wine and Beer Tasting

October 12, 2024, 5:00 to 7:00 pm

Featuring an array of local and regional wineries, breweries, eateries, and live music, TASTE is the Robert Mondavi Institute's annual tasting event. We will host attendees in the Good Life Garden at the heart of the Institute. This is a 21 years old and over event.

Tickets will go on sale on Thursday, September 26 at noon.

[> Event Webpage](#)

Read: Upcycled Candy



Aspiring Food Scientist Creates Low-Calorie, Eco-Friendly Candy

"Fit Candy" is Made from Upcycled Watermelon Rinds

Driven by his passion for food science and brimming with ideas, UC Davis student Dion Skaria created **Fit Candy** – a nutritious treat that blends sweet and sour flavors while reducing food waste. This innovative gummy candy is crafted from upcycled watermelon rinds.

[> Read](#)

Read: Promoting Biodiversity



Birds and Fish in Flooded Rice Fields

Wading through flooded rice fields, a team of UC Davis students and researchers release thousands of shimmering fish into the water. These small golden shiners hold the promise of significant contributions to the dual challenges of climate change mitigation and sustainable food production.

[> Read](#)

Programs and events are made possible by the support of the Friends of the Robert Mondavi Institute:

Wayne & Jacque Bartholomew; Jacqueline Beckley; Darrell Corti; Leslie Herzog; Mary Horton; Robert & Barbara Leidigh; Jina Lopez; Fritz & Beverly Maytag; Harold McGee; William & Linda Schmidt; James & Penelope Shackelford

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